

Croissants & Pastries

PLAIN 3.20
APRICOT or STRAWBERRY JAM 4.2
CUSTARD CREAM Crema pasticcera 4.2
PISTACHIO or NUTELLA 4.95
KINDER BUENO or FERRERO ROCHER 5.45
PAIN AU CHOCOLATE Fagottino 3.1
HAM & CHEESE Croissant 6.2
TOMATO & MOZZARELLA Croissant 6

SICILIAN BRIOCHE Pistachio or Nutella 4.6
DOUGHNUTS Bomboloni Nutella or Pistachio or Custard 4.6
SFOGLIATELLA Flaky pastry with Nutella or pistachio 3.5
CANNOLO Ricotta filling Small 4.00 or Large 6

Eggs

Italian Style egg dishes

Until 3pm

SCRAMBLED
 Crushed avocado, crispy bresaola & cream cheese - croissant 10
FRIED
 Eggs, mushrooms, taleggio cheese - focaccia 11.5
SOFT-BOILED
 With breadcrumbs, grilled vegetables, Altamura bread 12
POACHED & PARMA HAM
 Pistachio pesto, stracciatella, rocket & Parmesan - Altamura bread 12
HARD-BOILED & SMOKED SALMON
 Shaved boiled egg, avocado, chives - toasted Altamura bread 12
CHICKEN MILANESE
 Breaded chicken, fried eggs, parmesan & roasted potatoes 18.5

Small Bites

BREAD Selection of Altamura bread & focaccia 6
NOCELLARA OLIVES From the Valle del Belice 4.8
NUTS 4.80

Arancine

BOLOGNESE Rich beef ragu' with peas 4.85
BURRO A classic combination: ham & mozzarella
ETNA Beef ragu, black rice, Edam cheese, poppy seeds
SPINACH & MOZZARELLA
PISTACCHIO Pistachio pesto, mozzarella

Buns

HAM & CHEESE Ham, mozzarella & tomato 5.8
AUBERGINE Parmesan, mozzarella & tomato sauce 4.8
SALMON Soft cream cheese & mozzarella 6.50
MORTAZZA Buffalo mozzarella, mortadella & pistachio 6.5
MUSHROOM Wild mushroom, parsley & soya bechamel 5.5

Mini Pizzas

• MARGHERITA
 • SPICY SALAMI
 • LA PATATA
 • ARTICHOKE & PARMESAN

Starters

BURRATA Parma ham & pistachio pesto 15
BRUSCHETTE Tomato - caponata - artichoke, pea & potato 8.5
PRAWN COCKTAIL Prawns & Crayfish in cocktail sauce 12.50
OCTOPUS SALAD Octopus, potatoes & cherry tomatoes 14
CAPRESE SALAD Buffalo mozzarella & tomatoes 9
CAESAR SALAD Lettuce, croutons & Caesar dressing, eggs 10
Add Chicken 5.00

Boards

CHEESES Selection of farmhouse cheeses & olives 18
CHARCUTERIE Selection of finest Italian salumi & olives 18
CHEESE & CHARCUTERIE To share between 2 to 4 people 34

Mains

Served with a mixed leaf salad & house dressing

LASAGNE BOLOGNESE Beef ragu & parmesan 17.2
LASAGNE RICOTTA & SPINACI Béchamel, ricotta & spinach 17
MELANZANE PARMIGIANA Aubergine, tomato & parmesan 17
POLPETTE AL RAGU Beef meatballs & parmesan, bread 16
CHICKEN MILANESE Egg, roasted potatoes & Parmesan 18.5

Focaccia Sandwiches

CAPRESE Fresh tomatoes, mozzarella & basil oil 9.5
MUSHROOMS Spinach, emmental, olive oil 9.5
PARMA HAM Mozzarella & rocket 10.5
SMOKED SALMON & cream cheese 11.9
MORTADELLA Stracciatella & pistachio pesto 11.9
SALAMI Buffalo mozzarella, artichoke & sundried tomatoes 11.9

Italian Aperitivo

15
 Olives, filled focaccia, mini pizza
 Served with any of our drink selection

Cakes & Desserts

PISTACHIO CRUMBLE CAKE Sbriciolona 7
TIRAMISU 8
CHEESECAKE 6.5
PISTACHIO AFFOGATO 6.5
CROISSANT & BUTTER PUDDING 7.5
CANNOLO Ricotta filling small 4 or large 6

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Pitted olives may contain stones. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.



Small Bites

BREAD Selection of Altamura bread & focaccia 6



NOCELLARA OLIVES From the Valle del Belice 4.8



NUTS 4.8

Antipasti

BURRATA Parma ham & pistachio pesto 15

BRUSCHETTE Tomato - caponata-artichoke, pea & potato 8.5



PRAWN COCKTAIL Prawns & crayfish in cocktail sauce 12.5

OCTOPUS SALAD Octopus, potatoes & cherry tomatoes 14

CAPRESE SALAD Buffalo mozzarella & tomatoes 9



CAESAR SALAD Lettuce, croutons, caesar dressing & shaved eggs 10

Add Chicken 5

Aperitivo Sharing Boards

Ideal for 2-3 people – Ask our colleague for our vegetarian options

SICILIAN BOARD Selection of Sicilian buns, arancine, Nocellara olives & nuts 15

CHEESES Selection of farmhouse cheeses & olives 18

CHARCUTERIE Selection of finest Italian salumi & olive 18

CHEESE & CHARCUTERIE To share between 2 to 4 pp 34

Pizza (Pinsa Romana)

LA PATATA Roasted potato, mushroom, sundried tomato, mushroom pesto 12



MARGHERITA Mozzarella & tomato sauce 12



DIAVOLA Mozzarella, 'Nduja & salame piccante 14

BIANCA Burrata, Parma ham & rocket 15

CAPRICCIOSA Tomato, mozzarella, mushroom, artichoke 12



MORTADELLA Burrata, pistachio pesto 15

Pasta & Mains

Served with a mixed leaf salad and house dressing

LASAGNA BOLOGNESE Baked layers of pasta, beef ragu & Parmesan 17.2

LASAGNA RICOTTA & SPINACI Baked layers of pasta, béchamel sauce, ricotta & spinach 17

MELANZANE PARMIGIANA Baked layers of aubergines, tomato sauce & Parmesan 17

POLPETTE AL RAGU Beef meatballs & Parmesan, served with Altamura bread 16

CHICKEN MILANESE Eggs in a pan, roasted potatoes & Parmesan 18.5

Dolci

PISTACHIO CRUMBLE CAKE Sbriciolona 7

TIRAMISU 8

CHEESECAKE 6.5

PISTACHIO AFFOGATO 6.5

CROISSANT & BUTTER PUDDING 7.5

CANNOLO Ricotta filling small 4 / Large 6

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Cocktails

SPRITZES

- APEROL** Bright bubbly and bittersweet. The ultimate aperitivo 12.3
CAMPARI Bold, vibrant and slightly more bitter for true spritz lovers 12.3
SELECT Venetian classic with a smooth, balanced herbal kick 12.4
AMALFI Sunshine in a glass, with zesty limoncello and prosecco 12.3
HUGO Light and floral, with elderflower and mint for a refreshing twist 12.4
ITALICUS Elegant and aromatic, with bergamot's citrusy edge 12.4
SAVOIA Rich and complex, blending bitter depth with sparkling lift 12.7
CINAR Earthy and intriguing, with artichoke amaro and citrus sparkle 12.7
CEDRINO Mediterranean spritz with citrusy & herbal notes 12
SARTI Smooth and vibrant, a rosé-tinged spritz with an Italian flair 12.7
MIONETTO Crisp and classic, featuring Mionetto prosecco's signature 12
CHINOTTO Citrusy & bittersweet - Italy's cult soda in spritz form 12.3
VENETIAN WINE SPRITZ Pinot grigio spritz with citrus notes 12

NON ALCOHOLIC COCKTAILS

- NEGRONI ZERO** Tanqueray 00, Martini Vibrante & Aperitif Zero 9.2
ITALIAN SPRITZ Prosecco zero, spritz zero & soda 9.2
HUGO ZERO Prosecco zero, elderflower Martini floreale & soda 9.2
VIRGIN MARY Tomato juice & spices 9.4
BRAVA GIULIA Cranberry, lime, vanilla peach & ginger beer 9.4
CRODINO Sparkling & refreshing with a bittersweet taste 6

CLASSICS & TWISTED

- BELLINI** Prosecco & peach 12.3
NEGRONI Stirred gin, sweet vermouth & bitters 12.4
VELVETY GARIBALDI Blended Campari, fresh orange & sugar rim 12.3
OLD FASHIONED Bourbon whiskey, brown sugar & bitters 12.3
MANHATTAN Bourbon whiskey, Punt e Mes & bitters 12.3
THE ITALIAN JOB Havana 7, Aperol, Cocchi, passion fruit, Punt e Mes 12.5
PIÑA COLADA Havana 3 yo, Rum, pineapple & coconut 12.4
PALOMA Tequila, pink grapefruit soda, lime & Himalayan salt 12.3
SPICY TOMMY'S MARGARITA Tequila, Agave, lime & chilli 12.4
BLOODY MARY Vodka, tomato juice & spices 12.3
LONDON MULE Gin, ginger beer & lime juice 12.3
KIEW MULE Vodka, ginger beer & lime juice 12.3
THE IRISH MAN Jameson's, ginger ale & lime juice 12.4
VESPER MARTINI Gin, vodka & Lillet Blanc 12.4
DRY MARTINI Stirred gin & vermouth 12.4
VODKATINI Stirred vodka & vermouth 12.4
PORNSTAR MARTINI Vodka, passion fruit liqueur, vanilla & Prosecco 12.3
FRENCH MARTINI Vodka, Chambord & pineapple juice 12.3
ESPRESSO MARTINI Shaken vodka, coffee liqueur & espresso 12.3
TIRAMISU' MARTINI Vodka, Baileys, advocaat, Frangelico & espresso 12.4

Beers

BOTTLED

330ml

- PERONI** Crisp and refreshing beer with a delicate balance 5.4
PERONI NASTRO AZZURRO Distinctive, intensely crisp 5.5

DRAUGHT

Pint/Half

- PASTEL PILS** Italian Pilsner with clean and harmonious flavours 6.9 / 3.7
SOUNDWAVE IPA English IPA tropical with subtle bitterness 6.9 / 3.7

Wines by the Glass & Carafes

125/175/375ml

SPARKLING

- PROSECCO MIONETTO BRUT/ROSE'** 7.3 / 9.3

WHITE

- FALANGHINA** Medium-bodied rich flavours. Dry white 6.4 / 8.3 / 17.4
PINOT GRIGIO FRIULI Straw yellow with hints of amber 6.8 / 8.7 / 18.3

ROSE

- LE PARADOU FRANCE** Bright pale pink & aromas of berries 6.7 / 8.7 / 18.3

RED

- SAN GIOVESE LE MARCHE** Ruby red, rich and ripe cherry 6.7 / 8.7 / 18.3
PRIMITIVO PUGLIA Fruity and intense bouquet of ripe fruit 7.7 / 9.2 / 19.3

Wines by the Bottle

CHAMPAGNE & SPARKLING

- PROSECCO MIONETTO BRUT/ROSE** 31.3 / 41.2
CHAMPAGNE LAURENT-PERRIER BRUT/ROSE' 95 / 159

WHITE

- GRILLO COLLINE DELLE ROSE, SICILY** Intense aromas of citrus fruits including prickly pear 29
PECORINO CHICHIBIO, LE MARCHE Dry and mineral, good acidity as well as full ripeness 33
CUSTOZA DOC, VENETO Elegantly fresh with strong floral scents of lime 34
SOAVE CORTE DEL SOLE, VENETO Golden colour, notes of pear and passionfruit 36
VERDICCHIO SARTARELLI, LE MARCHE Aromas of acacia, apricot and fresh almond 46
GAVI DI GAVI MATTEO, PIEDMONT Aromas of acacia, apricot and fresh almond 48
FALANGHINA DEL SANNIO, CAMPANIA Aromas pineapple, citrus fruits & white flowers 49

ROSE

- COLLINE DELLE ROSE, VINO BIOLOGICO**
 Fresh and fruity crisp wine with aromas of red and black fruits 27

RED

- NERO DAVOLA COLLINE DELLE ROSE, SICILY** Plum and juicy red-fruit flavours with flavours of chocolate 29
MONTEPULCIANO D'ABRUZZO Full, harmonic and pleasantly tannic on the palate 33
ROSSO PICENO Purple ruby red wine with an intense bouquet of red berry fruits and sour cherry 39
CHIANTI MONTEGUELFO, TUSCANY Hints of fruits, woodland berries, saddle leather and plums 42
AGLIANICO IRPINIA, CAMPANIA Intense aromas of black cherry and spices 48
BARBERA D'ALBA ROCCHIE DI COSTAMAGNA, PIED
 Sour cherry, fresh and enjoyable on the palate 51
NEBBIOLO ROCCHIE DI COSTAMAGNA, PIEDMONT
 Fruity, floral, rose and spicy scents which are well integrated 55

CANAPÉ MENU

Our selection of bites for £3 per bite
Select up to 6 types of canapés from the list below.

CANNOLO Ricotta, salami & grated lemon

ARANCINO BITE Beef Ragù

MEATBALL Parmesan & fresh basil

ROULADE BITE Bresaola, rocket & Parmesan shavings

PARMA HAM ROLLS Cream cheese, rocket & almond

TARTLET Smoked salmon & cream cheese

ROULADE Smoked salmon, rocket & cream cheese

CROSTINI Buffalo mozzarella & cherry tomatoes ✓

TALEGGIO CHEESE Toasted walnut & honey

HUMMUS Grilled courgette 

HUMMUS Paprika mayo & toasted almond ✓

CROSTINO Crushed avocado cream & sun-dried tomatoes 

MINI BRUSCHETTA Burrata, tomatoes & basil oil ✓

TARTLET Ricotta, courgette & mint ✓

GORGONZOLA CHEESE Roasted walnut & Altamura Bread

CROSTINI Aubergine cream & sun-dried tomatoes 

ARANCINO BITE Spinach ✓

SKEWERS Cherry tomatoes & mozzarella ✓

ROASTED TOFU Sun-dried tomatoes 

SKEWERS Tofu & vegetables 

CANNOLO Ricotta, sun-dried tomatoes & pistachio flakes ✓

ROULADE Buffalo mozzarella & tomatoes ✓

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A discretionary 12.5% service charge will be added to your bill.