

# Food Menu

## ANTIPASTI - STARTERS

- Bruschetta (Vegetarian)** £5  
Italian staple of toasted bread with fresh tomato, basil, and garlic
- Coccoli e Prosciutto** £9  
Homemade fried dough balls paired with Italian Prosciutto Crudo
- Zuppa Fiorentina (Vegetarian)** £7  
Minestrone-style Florentine soup with seasonal vegetables. Gluten free. Vegetables may vary depending on stock
- Polenta con Carciofi (Vegetarian)** £7  
Deep fried Polenta with tasty artichokes on top
- Caprese (Vegetarian)** £7  
Classic salad of fresh mozzarella, fresh tomato, basil, oregano and Tuscan extra virgin olive oil
- Crostino** £7  
Tuscan recipe of velvety homemade chicken liver pâté on toasted bread, with a side of caramelised onions
- Mozzarella Sticks (Vegetarian)** £6  
Breaded and fried mozzarella fingers served with our signature homemade tomato sauce
- Olive Ascolane** £6  
Italian appetizer of breaded and fried meat-stuffed green olives served with garlic mayo
- Selezione Salumi e Formaggi** £12  
Selection of Italian cold cuts and cheeses carefully picked by us with a side of mixed olives

## PRIMI E SECONDI - MAINS

- Penne alla Norma (Vegetarian)** £12  
Penne pasta in our homemade tomato sauce, aubergines and seasoned Ricotta cheese
- Tagliatelle al Ragù Bolognese** £12  
Tagliatelle in homemade Ragù Bolognese
- Tagliatelle ai Funghi (Vegetarian)** £13  
Tagliatelle with a creamy sauce, tasty Porcini mushrooms and fragrant truffle oil
- Fiocchetti Pera e Formaggio (Vegetarian)** £13  
Purse-shaped pasta filled with mixed cheeses and pear, served with butter, sage and crunchy walnuts
- Farfalle Salmone e Piselli** £12  
Farfalle with Scottish smoked salmon, peas, dill and black pepper
- Gnocchi Rustici** £12  
Baked gnocchi pasta in Ragù Bolognese and mozzarella on top
- Ravioli al Cinghiale con Ragù** £13  
Ravioli filled with wild boar in homemade tomato sauce
- Parmigiana di Melanzane (Vegetarian)** £14  
Traditional Mediterranean homemade baked dish of layered aubergines, our signature tomato sauce and mozzarella cheese.
- Carré d'Agnello** £18  
Lamb chops with roast potatoes and yoghurt & mint sauce on the side. Choose from breaded and fried or grilled
- Filetto alla Griglia** £28  
Grilled high quality fillet steak from Donald Russell (200g), homemade roasted potatoes and wine flavoured butter
- Cotoletta di Pollo Fritta** £16  
Crispy breaded and fried chicken breast fillet served with fries and homemade tomato sauce on the side. Add a side of pasta for £2
- Tonno alla Siciliana** £21  
Breaded fresh tuna steak, grilled and served with lemon, oil and rosemary dressing
- Polastro in Tecia** £16  
Chicken cooked with tomatoes and other stir fry vegetables, Italian herbs and spices
- Salsiccia di Maiale** £16  
High quality grilled pork sausages – served with fries

If you have an allergy or intolerance, or would like more information about our ingredients, ask our staff

## CONTORNI - SIDES

- Patatine Fritte** £3  
A side of french fries
- Patate al Forno** £3  
Roast potatoes
- Fagiolini in Umido** £3  
Steamed green beans in tomato sauce
- Insalata Mista** £3  
Mixed salad leaves
- Verdure al Vapore** £3  
Steamed vegetables
- Focaccia Calda** £3  
Warm focaccia
- Pane** £2  
Basket of bread

## DOLCI - DESSERTS

- The Best Tiramisù** £6  
Homemade traditional Italian dessert with Mascarpone, coffee and Savoirdi biscuits
- Panna Cotta** £6  
Homemade Panna Cotta served with wild berries, chocolate or caramel sauce
- Crema Catalana** £6  
Homemade "burnt cream" aromatised with cinnamon and lemon zest.
- Special Desserts**  
Check our fridges or ask the staff to find out



# Drinks Menu

## COCKTAILS

### 1930's Cosmopolitan

Maple Gin, Cointreau, Raspberry Syrup, Lemon Juice, Lemon Zest

### Floradora

Gin, Lime Juice, Raspberry Syrup, topped with Ginger Beer, garnished with Fresh Ginger Slice and Raspberry

### Martinez

Gin, Sweet Vermouth, Maraschino, 3 Dashes Bokers Bitters, garnished with Lemon Peel

### Tom Collins

Gin, Lemon juice, Sugar syrup, Soda water

### Bellini

Prosecco, Peach purees

### Rossini

Prosecco, Strawberry purees

### Gin & Tonic

Gin, Tonic water, Ice

### Americano

Red vermouht, Campari, Soda water, Ice

### Lemon Dry

Limoncello, Vermouht, Mint, White wine, Lemon juice

### Gin & It

Gin, Vermouht, Red cherry

### Negroni

Gin, Vermouht, Bitter Campari

### Tia Maria

Tia Maria, Vodka, Espresso, Sugar syrup

### Spritz

Prosecco, Aperol, Soda water, Ice

### Anni's Drink

Gin, Cointreau, Campari, Lemon juice, Sugar syrup, Ice



## SPARKLING WINE

### Prosecco 921 Collevento

£27/glass £7

DOC Veneto. Extradry, ABV: 11%.

## VINI BIANCHI - WHITE WINE

### Pinot Grigio

£22/glass £6

"Sunelle IGT 2016", Abruzzo, VEGAN and ORGANIC, ABV: 12.5%. Pinot Grigio. Pairing: Light and fresh food.

### Cirò Bianco (Greco)

£25/glass £7

Librandi 2017, VEGAN, Calabria, ABV: 12.5%. Greco - 100%. Crisp, lemony with hints of apple. Vibrant finish. Pairing: Shellfish, Vegetarian, Appetizers and Snacks.

### Sauvignon Blanc, Via Nova 2018

£22/glass £6

Veneto ABV: 12%. 100% Sauvignon Blanc. Pale lemon yellow, nose showing elderflower, honeysuckle and passion fruit. Pairing: White meats, vegetables, Fish

### Pecorino "Terre di Chieti" Tombacco

£25

Abruzzo, IGT 2015, ABV: 13.5%. Pecorino 100%. Pairing: Fish, White meat, Truffle-based dishes, Shellfish, Medium-seasoned cheese.

### Vermentino "Da Vinci" IGT 2016

£24

VEGAN. Toscana, ABV: 13%. Vibrant, refreshing & fruity with a beautiful acidity. Pairing: Pasta, Vegetarian, Appetizers, Fish, Cured meat.

### Gavi DOC

£26

ABV: 12.5%. Piemonte - 100% Cortese grapes. Floral perfume with honeyed notes of green apple and lime. Perfect with light dishes, cheese, fish and white meat.

### Langhe Arneis Ascheri 2017

£36

VEGAN, Piemonte, ABV: 13.5%. At least 85% Arneis grapes. Pale straw colour, fresh and persistent bouquet with a spicy note; dry, pleasant palate of great freshness delicate wine with remarkable balance and finesse. Pairing: Hors d'oeuvre, Fish. Excellent as aperitif.

### Passerina IGT Velenosi 2016

£22

Marche, ABV: 12.5%. 100% Passerina. This wine has a rounded character but retains a high-edged acidity. In the mouth it has a zesty lemon character layered over softer mandarin and orange notes. Pairing: Fish, Pasta, White meat, Fresh cheese.

£6

## VINI ROSATI - ROSÉ WINES

### Rosato Villa Mura "Sartori"

£22/glass £6

VEGAN, Veneto, ABV: 11.5%. Corvina - 40%, Rondinella - 40%, Molinara - 20%. Glowing pink in colour, with a floral bouquet, it has a fresh, soft flavour. Pairing: Appetizers, Soups, Light dishes.

## VINI ROSSI - RED WINE

### Montepulciano d'Abruzzo DOC 2016

£22/glass £6

VEGAN, ABV: 13%. Montepulciano - 100%. Intense smell, dry, harmonious. Pairing: Grilled meat and with Pecorino

### Chianti "Da Vinci" DOCG 2016

£25/glass £7

Toscana, ABV: 13%. Sangiovese 80-100%. Harmonious and sapid. Pairing: Roasted meat, Wild game, cheese, Pasta, no spicy food.

### Negroamaro IGT 2016 "Intrigo"

£24/glass £7

Puglia, ABV: 13%. Negroamaro 100%. Intense, fruity smell. Earthy bitterness, full-bodied and dry. Pairing: Lamb, most meats; versatile.

### La Segreta Nero d'Avola DOC 2017

£24/glass £7

Sicilia, ABV: 13%. Pinot Nero - 100%. Fruity smell and a taste of cherry and prune. Pairing: Red meat, Roasted meats and Seasoned cheese.

### Pinot Nero Borgo Magredo DOC

£26

Friuli. ABV: 12.5%. Pinot Nero 100%. Well-balanced on all levels, it has good persistence and an excellent aromatic nature. Pairing: poultry, beef, fish, ham, lamb and pork; creamy sauces and spicy seasonings.

### Ripasso Classico Superiore

£32

Veneto, ABV: 14%. 70% Corvina, 15% Corvinone, 10% Rondinella, 5% Molinara. Full-bodied, compact yet elegant and harmonious. Pairing: Roasted meats, Wild game, Seasoned cheese, Stews.

### Barbera "Briccotondo" DOC 2017

£28

Piemonte. ABV: 13.5%. Barbera - 100%. Medium bodied and soft, with balancing structure, finishing rounded. Pairing: Lamb dishes, Italian-style stews and braises, Bolognese sauce.

### Nebbiolo "San Giacomo" DOC 2016

£25

Piemonte, ABV: 14%. Nebbiolo - 100%. Ruby red colour with elegant bouquet, spicy and floral with velvety notes. Pleasantly harmonious and persistent with a dry palate. Pairing: Beef, Lamb, Game, Poultry.

## VINI SPECIALI - SPECIAL WINES

### Brunello di Montalcino DOCG 2012

£68

Toscana, ABV: 14.5%. Sangiovese 100%. Dark ruby red. Intense smell, with notes of cherry, spices and geranium. Taste is dry, warm, slight tanning, robust, harmonious, persistent. Pairing: Complex meat dishes, Pecorino cheese, Game, Mushrooms and Truffle.

### Barolo "Marchesi di Barolo" DOCG 2013

£65

Piemonte, ABV: 14%. Nebbiolo 100%. Grainy red with orange reflexes. Intense and persistent smell, with notes of violet and vanilla. Elegant balance between sourness and tanning and softer notes. Pairing: Red meat (stewed and roasted), Game, Truffle and Hard cheese.

### Amarone Classico della Valpolicella 2014

£62

Veneto, ABV: 15%. 50% corvina, 20% corvinone, 20% rondinella, 10% molinara, osetla, turchetta. Spiced with notes of cherry, raspberries, cocoa and balsamic. Warm, full-bodied, structured, elegant, fine and balanced. Pairing: Wild game, Roasted meat, Seasoned hard cheese.