SI MANGIA!
Let's eat!

APPETISERS

PARMESAN LOLLIPOPS   3
Oven baked crunchy bites of Parmigiano Reggiano and Guttiau bread

OLIVES   3.5
A bowl of fabulous and meaty green olives to complement your drinks and snacks

CROSTINI AI 3 PESTI   6
Toasted Pugliese bread with a selection of green, red and olive pesto

PARMA & GRISSINI (new!)   8
A plate of succulent Parma Ham wrapped in crunchy traditional breadsticks

BREADS

PANE GUTTIAU   3.5
'Carasau style' flat bread from Sardegna baked with salt and olive oil

FOCACCIA CLASSICA   3.5
A delicious slice of this traditional Italian speciality bread, spongy and delicately salted

CESTINO DI PANE   4
A selection of our breads to complement your wine, platter or salad

TRADITIONAL ITALIAN BRUSCHETTA

CLASSICA   6.5
Garlic, fresh Sicilian Datterino tomatoes and Sardinian olive oil

TRICOLORE (new!)   7.5
Buffalo Mozzarella from Campania and delicious Ligurian pesto

Service at table only. Due to licensing conditions, please be advised that we only serve alcohol as ancillary to a meal after 10pm.
We cannot guarantee the absence of traces of nuts in any of our food.
A discretionary 10% service charge will be added to your bill.

SALADS

All served on a generous portion of baby leaves with extra virgin olive oil, balsamic dressing and Sardinian salt

FRESCA   11.5
Everyone's favourite: salmon & avocado, fresh and healthy

CAPRESE (V)   11.5
Datterino tomatoes and fresh Buffalo mozzarella

GUSTOSA (V) (new!)   11.5
Goat cheese from Piemonte, peppers and olives

RUSTIC GRILLED MELTIES

Filled with Asiago cheese and traditional 'Cotto' ham or with tomato (V)

FOCACCIA   8

TOASTIE   7

HOT CHOICES

SOUP OF THE DAY   5

PIATTO DI PORCHETTA   10.5
Sliced Italian spit-roasted pork, served warm with senape (Italian mustard) and freshly grated horseradish

LASAGNETTA AL PESTO (V) (new!)   11
A classic Italian favourite, pasta layers with green beans, potatoes, bechamel and Ligurian pesto sauce. Served with a classic side salad dressed with EVO oil & balsamic

CANNELLONI CON SALSICCIA (new!)   12
Traditional pasta tubes, filled with a flavoursome minced sausage filling. Served with a classic side salad dressed with EVO oil & balsamic

PLATTERS   S   L

CLASSICO   9   13
Prosciutto di Parma, Parmigiano Reggiano

SAPORITO   9   13
'Drunk' Capocollo, Gorgonzola dolce, Mortadella, Mozzarella di Bufala

LEGGERO (NO PORK)   12   16
Bresaola, Mozzarella di Bufala, green olives

FORMAGGI   13   18
Pecorino, Roccaverano, Gorgonzola dolce, Cimbro sage & rosemary

SALUMI   11   15
Mortadella, Prosciutto di Parma, 'Drunk' Capocollo, Bresaola

MIXED   13   18
Prosciutto di Parma, Mortadella, Pecorino, Parmigiano Reggiano

DESSERTS

CANTUCCI   4.5
A plate of famous (and delicious) Tuscan almond biscuits, ideal to pair with Vin Santo but also to complement your coffee

---

SI BEVE!
Let's drink!

ENJOY BROWSING OUR WINE LIST SEPARATELY
(Too many of those to be listed here!)

APERITIVO & COCKTAILS

Aperol (or Campari) Spritz   9
With Prosecco D.O.C.
Aperol (or Campari) Spritz Royal   9.5
With Franciacorta D.O.C.G.
Negroni   9.5
Vermouth Rosso, Campari and Rivo Gin from Lake Como
Negroni Sbagliato (new!)   9.5
Campari, Vermouth Rosso and Prosecco
Gino & Tony (new!)   9
Rivo Gin from Lake Como and light tonic

CLASSIC & CRAFT BEERS

Menabrea Premium Lager Piemonte   5.5
Entropia Golden Ale Lombardia   6
Freeride Ipa Emilia Romagna   6.5

SOFT DRINKS

Acqua Panna Still 750ml   3
Acqua S. Pellegrino Sparkling 750ml   3
Gazzosa Lurisa 27.5cl   2.8
Chinotto Lurisa 27.5cl   2.8

COFFEE

Illy Caffè Espresso   2