



Italian Wine bar

Cold cuts board - Taglieri di affettati

Italian cured meat served with bread

Small - 3 Varieties £ 7.90 / Medium - 5 Varieties £10.90

Special - 7 Varieties £13.80

Cheese board - Taglieri di formaggi

Italian Cheeses served with bread. Soft, hard and blue cheese

Small - 3 Varieties £8.90 / Medium - 5 Varieties £12.90

Special - 7 Varieties £16.90

Mixed board - Taglieri misti

Small - 3 Varieties (2 cold cuts and 1 cheese) £ 8.60

Medium - 5 Varieties (3 cold cuts and 2 cheeses) £ 11.90

Special - 7 Varieties (4 cold cuts and 3 cheeses) £ 14.90

Sharing plates

Vegetarian platter £ 15.20

Grilled vegetables, Robiola cheese with quail eggs, pesto and endive millefeuille, tomato and mozzarella skewers

Meat platter £ 17.50

Veal liver escalope, sausage and pork belly skewers, small sliced rib eye steak

Fish platter £ 17.30

Grilled prawns, pan fried scallops, salmon and broccoli

Mixed platter £ 16.80

Tomato and mozzarella skewers, grilled prawns, small sliced rib eye steak

Small Bites

Bread and olive oil £1.80 Bread and olives £3.90

Deep fried turkey and mayonnaise £5.20

Deep fried cod and mayonnaise £5.20 Panfried vegetables £3.90

Sicilian red raw prawns £5.80 Beef tartare £7.50

Degò dishes

	Small	Large
Parmigiana di melanzane <i>Aubergine parmigiana, tomato, buffalo mozzarella</i>	£6.70	£9.80
Maiale glassato al ribes e aceto balsamico con indivia <i>Redcurrant glazed pork, balsamic vinegar, endive</i>	£7.30	£12.90
Scaloppa di fegato di vitello, cipolle rosse di Tropea e mais <i>Veal liver escalope, Tropea red onions, sweetcorn</i>	£9.20	£13.30
Scaloppa di foie gras, mele rosse e asparagi <i>Foie Gras escalope, red apples, asparagus</i>	£11.80	
Tartare di salmone con maionese di verdure <i>Salmon tartare, vegetable mayonnaise</i>	£10.50	
Vellutata di zucchine, conchiglioni di Gragnano ripieni di crema ai funghi, crostini e dadolata di pomodoro <i>Courgette velloutè, conchiglioni pasta, mushroom cream, croutons and tomatoes</i>		£ 9.50
Mozzarella di bufala con pomodorini <i>Buffalo mozzarella and cherry tomatoes</i>		£11.70
Gamberi rossi di Sicilia con spadellata di verdure <i>Grilled Sicilian red prawns, panfried vegetables</i>		£18.50
Costata di manzo alla griglia <i>40 day aged t-bone steak from O'Shea's butcher</i>	£ 6.50 x 3.5 oz/100 g min. 2 people	

Pasta

	Small	Large
Fettuccine con pomodori in confit, burrata e olio al basilico <i>House made fettuccine, confit tomatoes, burrata cheese, basil oil</i>	£8.40	£13.00
Maccheroncini al ragù di coniglio cotto a bassa temperatura <i>House made maccheroncini, slow cooked rabbit ragù</i>	£9.30	£13.60
Spaghetti al pesto di basilico e salmone <i>Spaghetti, basil pesto, salmon</i>		£12.50
Bigoli con ragu' d'anatra / <i>House made bigoli, duck ragu'</i>		£13.80
Ravioli di spinaci ripieni di ricotta affumicata con cipolle rosse <i>House made smoked ricotta and spinach ravioli, braised red onions</i>	£8.50	£13.40
Tortelli ripieni di manzo, burro e salvia <i>House made beef filled tortelli, butter and sage</i>	£8.70	£13.90
Ravioli al nero di seppia con ripieno ai gamberi su salsa di peperoni verdi e gialli <i>House made prawn filled black ravioli, yellow and green pepper sauce</i>	£12.50	

Dessert

Selezione di gelati alla frutta / *Home made fruit ice-cream selection* £ 6.00

Tiramisù / *Tiramisù* £ 7.40

Dolce sorpresa al cioccolato, salsa al caffè, riduzione di rum, £ 7.80
gelato al cioccolato e nocciole

*Hot chocolate cake, coffee sauce, rum reduction,
chocolate and peanuts ice-cream*

Selezione di formaggi con marmellata £ 8.90

3 Varieties cheese with house made jam

Parmigiano Reggiano di vacche rosse stagionato 24 mesi
con aceto balsamico invecchiato 18 anni

24 month aged red cow Parmesan with 18 years balsamic vinegar £ 12.30