



## **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**

Parmigiana di melanzane  
£9.80

*Aubergine parmigiana, tomato, buffalo mozzarella*

Maiale glassato al ribes e aceto balsamico con indivia  
£7.30    £12.90

*Redcurrant glazed pork, balsamic vinegar, endive*

Scaloppa di fegato di vitello, cipolle rosse di Tropea e mais  
£9.20    £13.30 *Veal liver escalope, Tropea red onions, sweetcorn*

Scaloppa di foie gras, mele rosse e asparagi  
£11.80

*Foie Gras escalope, red apples, asparagus*

Tartare di salmone con maionese di verdure

**Small  
Large  
£6.70**

£10.50

*Salmon tartare, vegetable mayonnaise*

Vellutata di zucchine, conchiglioni di Gragnano ripieni  
£ 9.50 di crema ai funghi, crostini e

dadolata di pomodoro

*Courgette velloutè, conchiglioni pasta, mushroom cream,  
croutons and tomatoes*

Mozzarella di bufala con pomodorini

£11.70

*Buffalo mozzarella and cherry tomatoes*

Gamberi rossi di Sicilia con spadellata di verdure

£18.50

*Grilled Sicilian red prawns, panfried vegetables*

Costata di manzo alla griglia

£ 6.50 x 3.5

oz/100 g

*40 day aged t-bone steak from O'Shea's butcher  
min. 2 people*

## Pasta

Small

Large

Fettuccine con pomodori in confit, burrata e olio al basilico

£8.40 £13.00 *House made fettuccine, confit*

*tomatoes, burrata cheese, basil oil*

Maccheroncini al ragù di coniglio cotto a bassa temperatura

£9.30 £13.60 *House made maccheroncini, slow cooked*

*rabbit ragù*

Spaghetti al pesto di basilico e salmone

£12.50

*Spaghetti, basil pesto, salmon*

Bigoli con ragu' d'anatra / *House made bigoli, duck ragu'*

£13.80

Ravioli di spinaci ripieni di ricotta affumicata con cipolle

rosse £8.50 £13.40 *House made smoked ricotta and spinach ravioli, braised red onions*

Tortelli ripieni di manzo, burro e salvia  
£8.70 £13.90

*House made beef filled tortelli, butter and sage*

Ravioli al nero di seppia con ripieno ai gamberi  
£12.50

su salsa di peperoni verdi e gialli

*House made prawn filled black ravioli, yellow and green pepper sauce*

## **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, rhum 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