

THE OLIVE MENU

BREADS AND NIBBLES

Marinated olives (v)	2.95
Garlic pizza bread... (v)	
with rosemary and sea salt	3.95
with tomato and basil	4.75
with mozzarella	4.75
Sweet air dried tomato on crispy ciabatta with red onion marmalade and fresh basil (v)	3.75
Italian farmhouse loaf with olive oil and balsamic vinegar (v)	3.50
Houmus with flat bread, carrots and cucumber (v)	5.25
Gusto dough petals with garlic butter (v)	3.25

STARTERS

Minestrone soup (v)	4.50
Deep fried crispy oyster mushrooms with a smoked garlic aioli (v)	5.50
Homemade chicken liver pâté served with red onion and cranberry chutney	4.95
Sautéed garlic field mushrooms with truffle butter and toasted focaccia (v)	5.50
Hand rolled meatballs in a spiced tomato sauce with a Grana Padano glaze and ciabatta	5.95
Tiger prawns in a garlic, tomato and cream sauce	7.25
Calamari deep fried with lemon mayonnaise	6.50
Mussels steamed in a white wine, garlic and cream sauce with ciabatta	6.95
Seared baby scallops in hazelnut butter with avocado and salsa rosso	6.95
Smoked mackerel and air dried tomato bruschetta with a mustard mascarpone	5.95
Honey baked goat's cheese tart with walnuts, red onion and beetroot (v)	5.95
Slow cooked ham and mustard Remoulade with a fig compote and ruby chard salad	5.95

OTHER MENUS AVAILABLE

Children's menu available every day until 6pm.

Set Menus available for parties of 4 or more.

Please ask a member of staff for more details.

FOR YOUR INFORMATION

All prices include VAT at the current rate.

(v) = suitable for vegetarians not suitable for vegans, cheese may not be made with vegetable rennet. The products on this menu may contain traces of seeds & nuts

Discretionary 10% service charge will be added to your bill for parties of 6 or more.

PASTA AND RISOTTO

Spaghetti tossed in a light tomato and basil ragu (v)	5.25		7.25
Spaghetti Bolognese	5.75		9.25
Rigatoni Primavera with vegetables, Grana Padano, pine nuts, cream and mozzarella (v)	5.75		8.95
...with chicken	6.25		9.95
Spaghetti carbonara	5.75		8.95
Butter fried gnocchi baked with tomato, oregano and glazed with Grana Padano (v)	5.45		7.95
Smoked Italian sausage and mushroom rigatoni with tomato and oregano	5.95		9.50
Gnocchi with slow roast pork, cherry tomatoes, pesto and rocket	5.75		9.75
Oven baked homemade lasagne	5.75		9.25
Tagliatelle arrabbiata with tomato, chilli, mozzarella and fresh basil (v)	5.50		8.95
...with pepperoni	5.75		9.75
Tagliatelle with prawns, garlic and sweet chilli tomato sauce finished with fresh lime and rocket	6.50		10.75
Smoked salmon and dill rigatoni tossed with cream, peas and spinach	6.50		11.25
Hand rolled Italian meatballs in tomato sauce on a bed of spaghetti	6.25		9.95
Baby scallops and prawn spaghetti tossed with tomato, anchovies and capers	6.50		11.75
Goat's cheese and pesto risotto finished with air dried tomatoes and rocket leaves (v)	6.25		10.25
Wild mushroom risotto finished with truffle oil and Grana Padano (v)	5.95		9.95
...with pancetta	6.25		10.75
Seafood risotto with saffron	6.50		11.95

SALADS

Roast chicken Caesar salad	5.75		9.95
Apple, Gorgonzola, walnut, baby gem and spinach with house dressing and a drizzle of honey (v)	5.25		9.75
Warm baby scallop and pancetta salad with fresh avocado			10.50
Romesco chicken salad with goat's cheese, rocket and aged balsamic	5.75		10.25
Rocket salad with Grana Padano (v)			3.75
House salad (v)			3.75
Caprese – buffalo mozzarella, tomato and basil (v)			5.25

PIZZA

12 inch wood fired thin crust pizza with a homemade sweet tomato sauce base.

We make the dough on site using a recipe from a Tuscan monk called Palo, believe it or not.

Margherita (v)	7.25
Tomato and mozzarella	
Truffle, Ham and Mushroom	9.25
Truffle cream base, wild mushrooms, Grana Padano, mozzarella, rocket and Tuscan ham	
Classic American	8.95
Pepperoni, sweet tomato sauce and mozzarella	
BBQ Chicken	9.50
Roast chicken on a BBQ and sweet tomato base with mozzarella and pancetta	
The Griffin	9.95
Roast chicken, pepperoni, roasted red onion, sliced green chilli and mozzarella	
Fiorentina (v)	8.75
Spinach, roasted red onion, Gorgonzola, egg and mushroom	
Neapolitan	8.75
Anchovies, capers, olives and mozzarella	
Al Salsiccia	8.95
Home smoked Italian sausage with shredded pork and mozzarella	
Diavola	9.25
The Classic American with sliced fresh red and green chillies and chilli oil – hot, hot, hot!	
Caprino (v)	9.50
Goat's cheese, roasted red peppers, caramelised onions, pine nuts, pesto, mozzarella and rocket	
Peking	10.50
Roasted crispy duck on a hoi sin base with spring onion and cucumber	
Carnivore	11.95
Roast chicken, meatballs, Tuscan ham, pepperoni, bolognese and onions	
Additional toppings 1.25 each	

SEAFOOD

Steamed sea bass with spinach and a balsamic rosemary dressing	11.95		16.95
Steam baked hake with lemon and basil, served with herb crushed potatoes			14.50
Pan fried fillets of sea bream with tomato, spinach herbs and lemon butter			16.25
Whole salt baked sea bass infused with lemon and Italian herbs			17.95
Seared tuna with salmoriglio and sweet tomato			16.95

MEAT

Italian burger in a focaccia bun with mozzarella and pesto, served with fries	11.95
Roast chicken breast, butter fried gnocchi and a salsa verde dressing	12.95
Salt dough baked breast of chicken stuffed with mozzarella and basil served with roasted butternut squash, sage and hazelnuts	12.95
Duck breast with buttered white beans, pancetta and air dried tomato jus	15.50
Rolled pork with sage stuffing, tomato and pancetta lentils with red wine sauce	13.50
Marinated rump of lamb with spinach and aubergine cannelloni	16.50
28 day aged premium steak with peppercorn or red wine sauce add 1.95	
Flattened rump steak with garlic, chilli, peppercorn, sea salt, rocket and Grana Padano	12.95
10oz rib eye steak with truffle butter and sautéed wild mushrooms	15.95
Chargrilled fillet steak 6oz or 10oz with garlic butter, roasted air dried tomatoes and fries	18.95 25.95

SIDE ORDERS

French beans with shallots	3.00
Steamed spinach with sea salt	3.50
Roast butternut squash with hazelnut and sage butter	3.00
Italian fried courgettes	3.00
Butter crushed potato with spring onion	3.00
Baked rosemary and garlic roast potatoes	3.00
Fries	3.00
Garlic mushrooms	3.00

DESSERTS

Lemon sorbet	3.95
Three scoop ice cream coupe with toasted almond flakes: Vanilla, Strawberry, Chocolate or Pistachio	3.95
Sweet arancini, coated in a citrus syrup and vanilla ice cream	4.95
"Bombolini" – homemade mini doughnuts with chocolate sauce and cream	4.95
Sticky toffee pudding with vanilla ice cream	5.95
Hot chocolate and hazelnut brownie served with pistachio ice cream and chocolate sauce	5.95
Semifreddo 'cassata' – flavoured with candied fruits, chocolate and hazelnuts	5.50
Tiramisu	5.75
Nutella and mascarpone calzone	5.95
Classic Affogato – ristretto, vanilla ice cream and Amaretto	5.50

WINE

CHAMPAGNE AND PROSECCO

	125ml glass	750ml bottle
Conti Neri Bis Bis Frizzante Rosato, ITALY	5.00	22.50
Bel Star Prosecco Valdobbiadene, ITALY	5.50	24.50
Bisol Prosecco Crede Valdobbiadene, ITALY		33.50
Mumm Brut NV	9.50	49.50
De Castellane NV Rosé		52.50
Veuve Clicquot Yellow Label NV		65.00
Perrier-Jouet Blason Rosé NV		80.00
Bollinger Special Cuvée NV		80.00
Laurent-Perrier NV Rosé		90.00
Perrier-Jouet Belle Epoque 2004 Vintage		150.00
Dom Perignon 2003 Vintage		165.00
Krug Grand Cuvée NV		175.00
Perrier-Jouet Belle Epoque Rosé 2004 Vintage		185.00

Our wines are listed by wine style and body (so lighter, more delicate wines are shown first)

WHITE WINE

	175ml glass	250ml glass	750ml bottle
LIGHT AND CRISP...			
Ponte Emiliano Trebbiano/Chardonnay, Emilia-Romagna, ITALY <i>A crisp, aromatic white that's wonderfully easy-drinking.</i>	3.60	5.00	15.00
Old Press Chardonnay, AUSTRALIA <i>Bursting with tropical fruit, for those who like something juicy.</i>	4.00	5.40	15.95
Orvieto Classico Tomaiolo, Toscana, ITALY <i>A bright, dry and gentle white with floral delicacy and soft fruitiness.</i>			18.95
Operetto Garganega/Pinot Grigio, Veneto, ITALY <i>Light and wonderfully refreshing with zesty fruitiness.</i>	4.90	6.80	19.95

PURE REGIONAL ITALIAN FLAVOURS...

Legato Inzolia, Sicily, ITALY <i>A really light and fresh style of wine, aromas of white fruits and white flowers.</i>			18.00
Verdicchio Dei Castelli Di Jesi Classico Castellani, La Marche, ITALY <i>Fans of Chardonnay will love this elegant Italian classic and its pear and almond aromas.</i>			21.50
Riff Pinot Grigio, Alto Adige, ITALY <i>A wine fresh with aromatic apple and peach aromas and a dry, easy-drinking palate.</i>			23.00
Le Coste Trebbiano, Emilia-Romagna, ITALY <i>Refreshing and light-bodied with citrus flavours and delicate aromas.</i>			24.00

ZESTY SAUVIGNON BLANCS...

Poeta Sauvignon Blanc, Veneto, ITALY <i>A wine full of light, elegant citrus flavours, perfect with fish and light salads.</i>	4.90	6.80	19.95
Clifford's Hill Sauvignon Blanc, Stellenbosch, SOUTH AFRICA <i>A great example of South African Sauvignon. Style is a halfway house between NZ Marlborough opulence and French elegance.</i>	6.50	8.50	28.00
Bastianich Vigne Orso Sauvignon, Colli Orientali del Friuli, ITALY <i>Very expressive. Italian elegance and style on the palate. One to accompany more delicate dishes.</i>			34.95

CLASSIC ELEGANCE...

Stellenrust Chenin Blanc, Stellenbosch, SOUTH AFRICA <i>Tropical and generous, this wine's melon and grapefruit aromas will get your mouth watering.</i>			22.00
Picpoul De Pinet La Cote Flamenc, Languedoc-Roussillon, FRANCE <i>A vibrant, lively white - crisp and refreshing, wonderful style - crying out for seafood.</i>			23.00
Chablis Bouchard Aine and Fils, Burgundy, FRANCE <i>Clean, crisp and beautifully dry. A classic wine with focused, refined lemony fruit.</i>			33.00

All wines by the glass are available in 125ml measures.

RED WINE

	175ml glass	250ml glass	750ml bottle
JUICY AND RIPE...			
Il Banchetto Rosso, Emilia-Romagna, ITALY <i>A lush, easy-drinking red, brimming with forest fruit flavours.</i>	3.60	5.00	14.95
Alto Bajo Cabernet Sauvignon, Central Valley, CHILE <i>A lush and curranty Cabernet from Chile. Easy drinking.</i>	4.00	5.40	15.95
Villa Dei Fiori Montepulciano, Abruzzo, ITALY <i>Ripe, rounded and rustic Italian red, combining spicy black olives with morello cherry notes.</i>	4.70	6.60	18.95
Valdivieso Merlot, Lontue, CHILE <i>Incredibly juicy Merlot packed with plum flavours that are great with light meat dishes.</i>	5.00	6.60	19.95

MEDIUM-BODIED AND ROUNDED...

Riva Leone Barbera, Piemonte, ITALY <i>Dark berry fruit and freshness makes this wine so food friendly. You can't go wrong with this one.</i>	5.30	7.25	21.50
Banfi Sangiovese/Cabernet Col Di Sasso, Toscana, ITALY <i>Bright and fruity with a supple, ripe structure and refreshing finish.</i>			24.50
Hesaurum Corvina/Cabernet, Veneto, ITALY <i>A vibrant, juicy, mid-weight red, sublime with tomato-based dishes or grilled meats.</i>			24.95
Lamberti Valpolicella I Fiori, Veneto, ITALY <i>Perfect with lighter pasta and risotto dishes, this is a delicious red with a bright, crisp red berry fruit.</i>			25.95
Rioja Reserva Castillo Clavijo, Rioja, SPAIN <i>Refined, smooth and complex with lots of developed red fruit and toasty aromas.</i>			26.95

MORE COMPLEX AND FULL-FLAVOURED...

Terre Di Giumara, Sicilia, ITALY <i>A wonderful Sicilian discovery, blending sweet fruit aromas with a savoury, food-loving palate.</i>			25.00
Cepaiano Alle Viole 'Baby Tuscan', Toscana ITALY <i>If you like Chianti you'll love this modern interpretation with its aromas of balsamic, mint and herbs.</i>			29.25
Jubilum Pinot Nero/Syrah, Sicilia, ITALY <i>This complex and smooth red has subtle cinnamon and cherry notes and is perfect with pizza.</i>			29.95
Madfish Grandstand Pinot Noir, WA, AUSTRALIA <i>A stunning wine, silky smooth and wonderfully balanced with ripe cherry fruit and spice.</i>			30.00
Villa Belvedere Ripasso, Veneto ITALY <i>A delicious, juicy, 'baby Amarone' suited to meatier pasta dishes.</i>			33.00
Amarone Classico Nicolis, Veneto, ITALY <i>A wine of epic proportions. This is big, rich, deep and utterly amazing paired with the most substantial dishes.</i>			49.50

ROSÉ WINE

Lamberti Pinot Grigio Blush, Veneto, ITALY <i>Off-dry and refreshing with lots of summer fruitiness and aromas.</i>	4.85	6.90	19.95
Cepaiano Rosato, Toscana, ITALY <i>Perfect with summer salads, deeper colour with a hint of creaminess and crisp finish.</i>	5.60	7.80	23.50
Domaine D'Astros Rosé, Provence, FRANCE <i>Lightly coloured with delicate but persistent flavours and structure. Delicious on its own or with food.</i>			28.00

DESSERT WINE

D'Arenberg 'The Stump Jump' Sticky Chardonnay, AUSTRALIA, 37.5cl <i>Yummy orange marmalade with intense, lush aromas that linger on the palate, forever.</i>			17.00
Muscat de Rivesaltes Jean Marc Lafage, FRANCE, 50cl <i>Lighter and refreshing. Fruity puddings shouldn't be allowed without a glass of this.</i>			22.50

FOOD