

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  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  7.5
Buffalo Mozzarella from Campania and delicious Ligurian pesto

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)  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)  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  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	9	13
SAPORITO 9 13 'Drunk' Capocollo, Gorgonzola dolce, Mortadella, Mozzarella di Bufala	9	13
LEGGERO (NO PORK) 12 16 Bresaola, Mozzarella di Bufala, green olives	12	16
FORMAGGI 13 18 Pecorino, Roccaverano, Gorgonzola dolce, Cimbri sage & rosemary	13	18
SALUMI 11 15 Mortadella, Prosciutto di Parma, 'Drunk' Capocollo, Bresaola	11	15
MIXED 13 18 Prosciutto di Parma, Mortadella, Pecorino, Parmigiano Reggiano	13	18

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

Bellini 8
With Prosecco D.O.C. & Peach Puree

Spritz Aperol (or Campari) 9
With Prosecco D.O.C.

Spritz Royal 9.5
With Franciacorta D.O.C.G.

Negroni Sbagliato 9.5
Campari, Vermouth Rosso and Prosecco

CLASSIC & CRAFT BEERS

Menabrea Premium Lager Piemonte 5.5

Peroni Lager Lombardia 5.5

Entropia Golden Ale Lombardia 6

Freeride Ipa Emilia Romagna 6.5

SOFT DRINKS

Acqua Panna Still 500ml 3

Acqua S. Pellegrino Sparkling 500ml 3

S. Pellegrino Soft Drinks 33ml Cans 3
(Aranciata, Limonata, Pompelmo)

TEAS & COFFES

Tea Selection 1.8

Illy Espresso 2

Illy Double Espresso 2.5

Illy Cappuccino 2.5

Illy Latte 2.5

Illy Americano 2.5

Hot Chocolate 3

JUICES

Orange Juice 2.5

Apple Juice 2.5

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.

Menu translation and allergens info
Powered by MenuNFC