

FOOD MENU

ANTIPASTI

Minestrone Soup V**	7.90
<i>Traditional Italian vegetable soup</i>	
Tree Bruschettas	7.90
<i>Tomatoes, Parma Ham and Porcini with Mozzarella</i>	
Caprese	7.90
<i>Buffalo Mozzarella and tomatoes</i>	
Antipasto Misto	11.90
<i>Parma Ham, Salame, Bresaola, buffalo mozzarella and artichokes</i>	
Cheeseboard	10.90 V*
<i>Selected cheeses, nuts, dry fruits and honey</i>	

SALADS

Rocket and Parmesan	4.90
Nicoise Salad	10.90
<i>Tuna, anchovies, boiled egg, fine beans, onion and baked potatoes</i>	
Caesar Salad	10.90
<i>Chicken breast and lettuce with Caesar sauce</i>	
Beetroot salad	8.90 V*
<i>Beetroot salad with goat cheese and green leaves.</i>	

PIZZA

Margherita	8.90 V*
Pepperoni	9.90
<i>Pepperoni, chili and garlic</i>	
Napoli	9.90
<i>Anchovies and capers</i>	
Tuna and Onion	10.50
<i>Tuna, onions and olives</i>	
Meat delight	11.50
<i>Meat balls, pepperoni, bacon, onion and garlic</i>	
Four Cheeses	11.50 V*
<i>Gorgonzola, mozzarella, fior di latte and parmesan</i>	
Vegetable Garden	9.90 V*
<i>Grilled vegetables</i>	
Calzone	10.90
<i>Ham, Mushrooms and artichokes</i>	
White Parma	12.50
<i>Parma Ham, rocket salad, fresh cherry tomatoes and mozzarella</i>	

PASTA

Penne all'Amatriciana	11.50
<i>Smoked bacon, onions and chili flakes with tomatoes sauce</i>	
Lasagna alla Bolognese	11.90
Spaghetti Carbonara	11.50
Spaghetti with Clams	13.90
Tagliatelle with Meatballs	12.90
<i>Meatballs, mushrooms and parmesan flakes with tomatoes sauce</i>	
Ravioli Butter and Sage sauce	12.90 V*
<i>Ricotta and spinach filled Ravioli pasta with butter, sage and mushroom sauce</i>	
Linguine with King Prawns and Squids	13.90
<i>Prawns, squids and sun dried tomatoes</i>	

RISOTTO

Seafood Risotto	14.50
<i>Risotto mixed seafood, chili and garlic</i>	
Chicken Risotto	13.50
<i>Risotto with chicken breast, asparagus and cherry tomatoes</i>	

MAIN COURSES

Chicken Milanese	12.50
<i>Milano Style crunchy chicken breast with rocket and cherry tomatoes</i>	
Chicken Porcini	13.90
<i>Chicken breast with creamy porcini sauce</i>	
Beef fillet Porcini	17.90
<i>Premium Scottish Beef fillet with porcini sauce</i>	
Beef Steak	16.90
<i>Grilled beef steak with rocket, parmesan flakes</i>	
Seabass Fillet	15.90
<i>Seabass fillet with Pizzaiola sauce</i>	

V* for Vegetarians

V** for Vegans

12.5% Service charge will be added on the bill.

DESSERTS & HOT DRINKS & SOFT DRINKS

DESSERTS

Tiramisu	5.00
Cheesecake	5.00
Chocolate & Mascarpone	5.00
Panna Cotta	5.00
Ice Cream <i>Vanilla, Strawberry, Chocolate</i>	5.00
Lemon Sorbet	5.00

HOT DRINKS

Espresso	2.10 / 2.50
Macchiato	2.30 / 2.70
Cappuccino	2.50
Latte	2.50
Americano	2.50
Flat white	2.80
Pot of tea	2.20
<i>English breakfast, early grey, Green tea</i>	
Fresh Tea	2.50
<i>Ginger, Mint</i>	

SOFT DRINKS

Coke – Diet Coke – Coke Zero – Sprite	2.50
San Pellegrino Limonata – Aranciata	2.50
Juices Apple – Orange – Cranberry	2.50
San Pellegrino Sparkling Water 250ml/750ml	2.50 / 3.50
Acqua Panna Still Water	3.50

**All Wines by the glass have an alcohol content of between 9% and 15%*

**In accordance with changes to the licensing Act 2003 wine by the glass is now available in 125ml measure on request
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BEERS- WINES

BEERS

Moretti Draught	2.70 / 4.55
Peroni Nastro Azzurro	4.75
Stella Artois	4.75

RED WINES

Negroamaro Allegri Puglia	5.00 / 21.00
Merlot Ca Luca Friuli	5.50 / 24.50
Montepulciano San Antini Abruzzo	27.00
Primitivo Doppio Passo Puglia	31.00
Malbec Avanti Argentina	27.00
Chianti Colli Senesi Poggi Cavalli Tuscany	39.00

WHITE WINES

Malvesia Allegri Puglia	5.00 / 21.00
Pinot Grigio Ca Luca Veneto	5.50 / 24.50
Gavi Cortese Tenuta Neriano Piedemonte	33.00
Sauvignon Blanc Kaltern Sudtirol Alto Adige	31.00
Chablis Domaine Fevre France	49.00
Chardonnay Vieilles Vignes Moulin d'Argent	30.50

ROSE WINE

Pinot Grigio Rosato Il Barco Veneto	6.00 / 27.50
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SPARKLING & CHAMPAGNE

Prosecco Spumante Extra Dry	32.00
Prosecco Superiore Valdobbiadene Barlotti 20cl	9.90
Champagne Vauban Frere Brut	59.00

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SPIRITS & LIQUEURS - COCKTAILS

SPIRITS & LIQUEURS

Whiskey <i>Jack Daniel's, Jameson, Bell's</i>	4.90 / 6.70
Gin	4.90 / 6.70
Vodka	4.90 / 6.70
Cognac	4.90 / 6.70
Amaretto	4.00
Sambuca	4.00
Limoncello	4.00
Cointreau	4.50
Bailey's	4.50

COCKTAILS

Aperol Spritz <i>Aperol, prosecco and soda water</i>	9.00
Campari & Tonic <i>Campari and tonic water</i>	9.00
Mimosa <i>Prosecco and orange juice</i>	9.00
Negroni <i>Campari, Martini Rosso and gin</i>	9.00
G'n T <i>Gin and tonic water</i>	6.70
Mojito <i>White rum, mint leaves, soda water and sugar</i>	9.00
Rossini <i>Prosecco and strawberry purée</i>	9.00
Bellini <i>Prosecco and peach purée</i>	9.00
Daiquiri <i>White rum, lime juice and sugar</i>	9.00
Cosmopolitan <i>Cointreau, cranberry juice, lime juice and vodka Citron</i>	9.00

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