

# the italians..

## stuzzichini | nibbles

Truffle crisps .....	£ 3.90
Olives Bella di Cerignola .....	£ 3.90
Crusty bread & focaccia .....	£ 3.90
Olives Bella di Cerignola .....	£ 3.90
Focaccia & dips .....	£ 6.90
Artichokes, dried tomatoes, pesto	

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## tagliere misto | mixed board

The best of Italy .....	£ 28.90
Prosciutto San Daniele 16 months, Coppa veneta, Mortadella, Spicy Spianata calabra, Fontina Jotaz, Lavarone cow cheese, Asiago cow cheese, Parmigiano reggiano	
½ the best of Italy .....	£ 14.90

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## tagliere formaggi cheese board

I Formaggi ❶ .....	£ 16.90
Fontina Jotaz, Parmigiano Reggiano, Lavarone cow cheese, Asiago cow cheese	

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## tagliere carne | meat board

Preziosi   The Precious .....	£ 19.90
Coppa veneta, Prosciutto San Daniele 16 months, Mortadella, Spicy spianata calabra	

## insalate | salads

Artichoke salad ❶ .....	£ 9.90
Mixed leaves, artichokes, radish, parmesan shavings	
Caprese salad ❶ .....	£ 9.90
Mixed tomatoes, mozzarella, basil	
Panzanella salad ❶ .....	£ 7.90
cherry tomatoes, red onion, crostini, fresh basil	

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## piatti freddi | cold plates

Burrata & tomato pesto ❶ .....	£ 8.90
burrata, sundried tomatoes pesto, fresh basil	
Bresaola carpaccio .....	£ 8.90
bresaola, rocket, parmesan shavings	

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## piatti caldi | hot plates

Bruschetta classica ❶ .....	£ 6.90
Bruschetta nduja & stracciatella ..	£ 9.90
Aubergine parmigiana ❶ .....	£ 12.90
Lasagna bolognese .....	£ 12.90
Caponata & stracciatella ❶ ....	£ 10.90
Arancini ❶ .....	£ 10.90
Selection of 3 arancini with mozzarella & scamorza or spicy salami nduja	

Please ask a member of staff if you require information about allergens in our food.

# pizza

## pizza classica

- Margherita** <sup>🍃</sup> ..... £ 12.50  
Tomato sauce, mozzarella, fresh basil
- Buffalo Margherita** <sup>🍃</sup> ..... £ 13.50  
Tomato sauce, buffalo mozzarella, fresh basil
- Napoletana** ..... £ 13.00  
Tomato sauce, anchovies, olives, oregano
- Caprese** <sup>🍃</sup> ..... £ 13.50  
Cherry tomatoes, mozzarella, basil
- Burrata** <sup>🍃</sup> ..... £ 13.50  
Tomato sauce, burrata, fresh basil
- Diavola** ..... £ 14.50  
Tomato sauce, mozzarella, spicy salami
- Veggie** <sup>🍃 \*</sup> ..... £ 14.50  
Mozzarella, courgettes, peppers, aubergine
- Four cheeses** <sup>🍃 \*</sup> ..... £ 15.00  
Fontina, gorgonzola, mozzarella, parmesan
- Parmigiana** <sup>🍃</sup> ..... £ 15.50  
Tomato sauce, mozzarella, fried aubergine, parmesan, fresh basil
- Capricciosa** ..... £ 16.00  
Tomato sauce, mozzarella, ham, artichokes, olives
- Parma ham & rocket** ..... £ 16.00  
Tomato sauce, mozzarella, parma ham, rocket, parmesan

## pizza gourmet

- Salsiccia & friarielli** \* ..... £ 16.00  
Mozzarella, fresh sausage, wild broccoli
- Tricolore** ..... £ 16.50  
Tomato sauce, mozzarella, stracciatella, fresh basil
- Calabrese** ..... £ 16.50  
Tomato sauce, mozzarella, spisy salami nduja
- Golosa** \* ..... £ 16.50  
Mozzarella, mortad-ella, stracciatella, pistachios
- Boscaiola** ..... £ 16.50  
Tomato sauce, mozzarella, sausage, mushrooms, scamorza
- Tartufata** \* ..... £ 16.50  
Mozzarella, sausage, mushrooms, truffle oil, parmesan
- Primavera** \* ..... £ 16.50  
Mozzarella, bresaola, fresh tomatoes, buffalo mozzarella, fresh basil
- Delicata** \* ..... £ 18.00  
Mozzarella, courgettes, stracciatella, ham
- Speciale** \* ..... £ 18.50  
Peppers cream, spicy salami, burrata, fresh basil

\* Pizza without tomato

<sup>🍃</sup> Vegetarian dish

10% service charge applies

# drinks

## bevande | soft drinks

Still purified water 750 ml	£ 2.50
Sparkling purified water 750 ml	£ 2.50
Aranciata 250 ml	£ 3.60
Chinotto 250 ml	£ 3.90
Italian cola original 250 ml	£ 3.00
Italian cola sugarfree 250 ml	£ 3.00
Apple juice 200 ml	£ 4.50
Sicilian lemonade 200 ml	£ 3.90

## aperitivi | our aperitifs

Aperol Spritz	£ 12.00
Campari Spritz	£ 12.00
Gin & Tonic	£ 10.90
Negroni	£ 12.00

## birra | beer

Menabrea lager 0,33 l	£ 4.90
Ichnusa original lager 0,33 l	£ 5.90

## house wines 0,5 l

White wine, Pinot Grigio	£ 15.90
Rosé wine	£ 15.90
Red wine, Sangiovese, organic	£ 17.90

## wines by the glass 125 ml

**Prosecco Valdobbiadene brut  
Drusian, Veneto** £ 8.90  
dry, yeasty, persistent

**Sauvignon Floreado DOC  
Andrian, Alto Adige** £ 8.90  
2021 | fruity, gentle, well balanced acidity

**Pinot Grigio DOC  
Terlan, Alto Adige** £ 8.90  
2020 | aromatic, floreal

**Roero Arneis DOCG  
Cornarea, Piemonte** £ 10.90  
2021 | fruity, mineral, medium to full body

**Rosé Chiacetto  
Pasini, Lombardia** £ 8.90  
2021 | light, fresh, clean

**Chianti Biskero  
Salcheto, Toscana** £ 8.90  
2020 | elegant, soft, smooth

**Barbera d'Alba DOC  
Cornarea, Piemonte** £ 9.90  
2019 | clean, elegant, smooth

**Valpolicella Classico DOC  
Begali, Veneto** £ 8.90  
2021 | balanced, rich in tannin

**Primitivo Salento IGP,  
Morella, Puglia** £ 10.90  
2021 | red fruits flavour, fresh tannin finish

# wines

## sparkling 0,75 l

**Prosecco brut, Drusian** ..... £ 35.00  
Veneto | dry, yeasty, persistent

**Prosecco Rosé, extra dry, BM** ... £ 35.00  
Veneto | refreshing, fruity, balanced

**Franciacorta brut, 1701** ..... £ 59.00  
Lombardia | elegant, fresh, aromatic

**Lugana brut, Pasini** ..... £ 55.00  
Lombardia | dry, elegant, fruity

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## white 0,75 l

**Insolia, Baglio di Pianetto** ..... £ 30.00  
Sicilia | 2020 | fruity, gentle, well balanced

**Pinot Grigio, Terlan** ..... £ 30.00  
Alto Adige | 2021 | aromatic, floreal

**Vermentino di Gallura, Surrau** .. £ 35.00  
Sardegna | 2021 | light, fruity, mineral

**Lugana, Pasini** ..... £ 35.00  
Lombardia | 2019 | dry, delicate, soft

**Roero Arneis, Cornarea** ..... £ 39.00  
Piemonte | 2021 | fruity, mineral

**Cinerino Langhe, Abbona** ..... £ 40.00  
Piemonte | 2021 | light, fruity, mineral

**Sauvignon, Andrian** ..... £ 45.00  
Alto Adige | 2020 | fruity, gentle, balanced

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## rosé 0,75 l

**Chiaretto, Pasini** ..... £ 35.00  
Lombardia | 2021 | light, fresh, clean

## red light bodied 0,75 l

**Chianti Biskero, Salcheto** ..... £ 30.00  
Toscana | 2020 | elegant, soft, smooth

**Nebbiolo d'Alba, Abbona** ..... £ 35.00  
Piemonte | 2020 | clean, elegant, smooth

**Negroamaro Zacinto, Cuturi** .. £ 35.00  
Puglia | 2021 | spicy, fruity, smooth

**Barbera d'Alba, Cornarea** ..... £ 40.00  
Piemonte | 2019 | balanced, fruity

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## red medium bodied 0,75 l

**Valpolicella Ripasso, Massimago** .. £ 40.00  
Veneto | 2020 | soft, smooth, red fruits

**Rosso Montepulciano, Salcheto** ... £ 40.00  
Toscana | 2019 | smoked, smooth, elegant

**Nobile Montepulciano, Salcheto** .. £ 45.00  
Toscana | 2019 | spicy, fruity, intense

**Barbaresco, Abbona** ..... £ 79.00  
Piemonte | 2018 | armonic, very elegant

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## red full bodied 0,75 l

**Primitivo Negroamaro, Morella** .. £ 45.00  
Puglia | 2019 | smooth, cherries flavours

**Syrah, Baglio di Pianetto** ..... £ 35.00  
Sicilia | 2020 | fresh, pleasant, fruity

**Valpolicella, Vicentini** ..... £ 45.00  
Veneto | 2019 | pronounced, spicy

**Cannonau di Sardegna, Gungui** .. £ 79.00  
Sardegna | 2020 | intense, elegant

**Barolo Pressenda, Abbona** ... £ 109.00  
Piemonte | 2015 | tobacco, rich in tannin