#### BRAILLE & LARGE PRINT MENUS AVAILABLE



PROUDLY CELEBRATING OVER 30 YEARS AS MANCHESTER'S MOST TRUSTED & INDEPENDENTLY OWNED & OPERATED AUTHENTIC ITALIAN RESTAURANT

1984 - 2021



AWARDED BY LES ROUTIERS UK ESTABLISHMENT FOR CONTINUOUSLY PROVIDING WARM HOSPITALITY, EXCEPTIONAL CUSTOMER SERVICE, EXCELLENT QUALITY OF FOOD AND RECEIVING OUTSTANDING CUSTOMER FEEDBACK.



### MULTI AWARD WINNING ITALIAN RESTAURANT



我们提供中文菜单,请向店员索取二维码。

OUR MENU IS AVAILABLE IN CHINESE. PLEASE ASK YOUR WAITER OR SCAN THE QR CODE

PALLINE DI PANÉ V HOMEMADE DOUGH BALLS SERVED WITH A PESTO DIP  PANÉ ALL'AGLIO  GARILG BREAD PLAIN V  GARILG BREAD PLAIN V  GARILG BREAD WITH TOMATO & GARILC V  GARILG BREAD WITH TOMATO & GARILC V  GARILG BREAD WITH MOZZARELLA  8.95  GARILG BREAD WITH MOZZARELLA  R.95  GARILG BREAD WITH MOZZARELLA  RETSH ROSSMANY ROCK SALT ROCKET PARMESAN SHAVINGS, CHERBY TOMATORS & EXTRA VIRGIN OLIVE OIL  WITH PIZZA BASE - GUITEN FREE OPTION IS AVAILABLED  MINESTRONE V GF  TRADITIONAL, FRESH VEGETABLE SOUP WITH CELERY, CARROTS, PASS & ROTATORS  ZUPPA DI PORCINI GF CBVG  WILD MUSHROOM SOUP WITH TRUFFLE OIL  CROCCHETTA DI PESCE  HOMEMADE FISH-CALESWITH A MIXTURE OF FISH AND SERVED WITH A  HANACO DIP  HOMEMADE FISH-CALESWITH A MIXTURE OF FISH AND SERVED WITH A  HANACO DIP  HOMEMADE FISH-CALESWITH A MIXTURE OF FISH AND SERVED WITH A  HANACO DIP  HOMEMADE FISH-CALESWITH A MIXTURE OF FISH AND SERVED WITH A  HANACO DIP  HOMEMADE FISH-CALESWITH A MIXTURE OF FISH AND SERVED WITH A  HANACO DIP  HOMEMADE SHACALESWITH A MIXTURE OF FISH AND SERVED WITH A  HANACO DIP  HOMEMADE SHACALESWITH A MIXTURE OF FISH AND SERVED WITH A  HANACO DIP  HOMEMADE SHACALESWITH A MIXTURE OF FISH AND SERVED WITH A  HANACO DIP  HOMEMADE SHACALESWITH A MIXTURE OF FISH AND SERVED WITH A  HANACO DIP  HOMEMADE SHACALESWITH HOMEMADE SOURDOUGH SERVED  WITH CRANBERRY COMPOTE  ANTIPASTO ITALIAN CUBED MEATS, AUBBERGINE, COURGETTES, OLIVES,  MOZZARELLA, PERDER BAR SHACHONES SERVED WITH A FARTARE DIP  BRUSCHETTA A LLE POMODORO V N  COLLEMP ON THE MIXTURE OF THE MIXTURE DIP  HOMEMADE SOURDOUGH  BRUSCHETTA ALLE ZUCCHINE   BRUSCHETTA ALLE ZUCCHINE   BRUSCHETTA ALLE ZUCCHINE   COLLEMP ON THE MIXTURE OF THE MIXTURE	ANTIPASTI E INSALATA	4.25	LARGE
HOMEMADE DOUGH BALL'S SERVED WITH A PESTO DIP  PANÉ ALL'AGLIO  GARLIC BREAD WITH TOMATO & GARLIC V  8.95  GARLIC BREAD WITH TOMATO & GARLIC V  8.95  FRESH ROSEMARY, ROCK SALT, ROCKET, PARMESAN SHAVINGS, CHERRY TOMATOES & EXTRA VIRGIN OLIVE GIL  WITH PIZZA BASE - GLUTIEN REE OPTION IS AVAILABLE)  FRESH ROSEMARY, ROCK SALT, ROCKET, PARMESAN SHAVINGS, CHERRY TOMATOES & EXTRA VIRGIN OLIVE GIL  WITH PIZZA BASE - GLUTIEN REE OPTION IS AVAILABLE)  MINESTRONE V GF  FRADITIONAL, FRESH VEGETABLE SOUP WITH CELERY, CARROTS, PEAS & ROTATOES  WILD MUSHROOM SOUP WITH TRUFFLE OIL  CROCCHETTA DI PESCE  HOMEMADE FISH-CAKESWITH A MIXTURE OF FISH AND SERVED WITH A MANCO DIP  INSALATA DI CAESAR  RABY GERM LETTUCE, SLICED GRILLED CHICKEN BREAST, PARMESAN SHAVINGS, CROOLIVES, MANCO DIP  INSALATA DI PROSCIUTTO, FICHI E MOZZARELLA  FINALATA DI PROSCIUTTO, FICHI E MOZZARELIA  FINALATA DI PROSCIUTTO, FICHI E MOZZ	NOCERELLA OLIVES	4.25	
GARLIC BREAD PILAIN V  GARRIC BREAD WITH TOMATO & GARLIC V  GARRIC BREAD WITH TOMATO & GARLIC V  GARRIC BREAD WITH MOZZARELIA  8.95  GARRIC BREAD & CHEESE & TOMATO  (WITH PIZZA BASE - GLUTEN FREE OPTION IS AVAILABLE)  FOCACCIA SPECIALE V  FRESH ROSEMARY, POCK SALT, ROCKET, PARMESAN SHAVINGS,  CHEEREY TOMATO COLVE OIL  (WITH PIZZA BASE - GLUTEN FREE OPTION IS AVAILABLE)  MINESTRONE V GF  FRADITIONAL, FRESH VEGETABLE SOUP WITH CELERY, CARROTS,  PEAS & ROTATIOS  WILD MUSHROOM SOUP WITH THIFFE OIL  CROCCHETTA DI PESCE  HOMEMADE FISH-CAKESWITH A MIXTURE OF FISH AND SERVED WITH A MANGO DIP  INSALATA DI CAESAR  BABY GER LETTUCE, SLICED GRILLED CHICKEN BREAST, PARMESAN SHAVINGS,  CROUTONS WITH HOMEMADE CAESAR DRESSING & FRESH ANCHOVIES  INSALATA DI PROSCIUTTO, FICHI E MOZZARELLA  FIGS, PARMA HAM, BUFFALO MOZZARELLA WITH A HONEY & LEMON SAUCE  PATÉ  DUCK & CHICKEN LIVER PAIE WITH HOMEMADE SOURDOUGH SERVED  WITH CRANBERRY COMPOTE  ANTIPASTO ITALIANO  SELECTION OF ITALIAN CURED MEATS, AUBERGINE, COURGETTES, OLIVES,  MOZZARELLA, PEPRES & ARTICHOKES SERVED WITH A TARTARE DIP  BRUSCHETTA ALP POMODORO V N  CHERRY VINE TOMATOSE, PESTO, ONIONS, GARRIC,  BASIL & SETTRA VIRGIN CLIVE OIL  BRUSCHETTA FUNGHI V  PAN FRIED DADY BUTTON MUSHROOMS GORGONZOLA CHEESE ON  HOMEMADE SOURDOUGH  BRUSCHETTA FUNGHI V  PAN FRIED DADY BUTTON MUSHROOMS GORGONZOLA CHEESE ON  HOMEMADE SOURDOUGH  FUNGHI AL FORNO V  PORTOBELLO MUSHROOMS TOPPED WITH SPINACH & MOZZARELLA  FINSALATA CAPRESE  MOZZARELLA FRITTA V  DEBY FRIED, BRADEAD BUFFALO MOZZARELLA WITH A BREAD CRUMB CRUST  MADE OF SUN-DRIED TOMATO SAUCE  POLPETTÉ  HOMEMADE SOURDOUGH  COCKTAIL DI GAMBERETTI  PRAWN COCKTAIL WITH ROSEMARY SAUCE AND BABY GEM LETTUCE  CARPACCIO DI MANYO G'F  THINUS LICED BRITISH FILLET STEAK,  WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN  COZZÉ PICCALMARI, KING PRAWNS & WHITE BAIT  BETTURA MISSTA  BETT FURTHER COLLAMARI, KING PRAWNS & WHITE BAIT  BETTURA MISSTA	PALLINE DI PANÉ V HOMEMADE DOUGH BALLS SERVED WITH A PESTO DIP	6.95	
GARLIC BREAD WITH TOMATO & GARLIC V GARLIC BREAD WITH MOZZARELLA S.95 WITH PIZZA BASE - GUIVEN FREE OPTION IS AVAILABLE)  FOCACCIA SPECIALÉ V FRESH ROSEMARY, ROCK SALT, ROCKET, PARMESAN SHAVINGS, CHERRY TOMATOES & EXTRA VIRGIN OLIVE OIL WITH PIZZA BASE - GUIVEN FREE OPTION IS AVAILABLE)  MINESTRONE V GF TRADITIONAL, FRESH VEGETABLE SOUP WITH CELERY, CARROTS, PEAS & POOTATOES  ZUPPA DI PORCINI GF CBVG WILD MUSHROOM SOUP WITH TRUFFLE OIL  CROCCHETTA DI PESCE HOMEMADE FISHCAKESWITH A MIXTURE OF FISH AND SERVED WITH A MANGO DIP  HOMEMADE FISHCAKESWITH A MIXTURE OF FISH AND SERVED WITH A MANGO DIP  HOMEMADE FISHCAKESWITH A MIXTURE OF FISH AND SERVED WITH A MANGO DIP  HOMEMADE FISHCAKESWITH A MIXTURE OF FISH AND SERVED WITH A MANGO DIP  HOMEMADE FISHCAKESWITH A MIXTURE OF FISH AND SERVED WITH A MANGO DIP  HOMEMADE FISHCAKESWITH A MIXTURE OF FISH AND SERVED WITH A MANGO DIP  HOMEMADE FISHCAKESWITH A MIXTURE OF FISH AND SERVED WITH A MANGO DIP  HOMEMADE FISHCAKESWITH A MIXTURE OF FISH AND SERVED WITH A MANGO DIP  MINSALATA DI CAESAR  BABY GER LIETTUCE SULCED GRILLED CHICKEN BREAST, PARMESAN SHAVINGS, CROCCHETT HOMEMADE ASSER DREESSING SERSHA NICHONIUS  MINSALATA DI CAESAR  BABY GER LIETTUCE SULCED GRILLED CHICKEN BREAST, PARMESAN SHAVINGS, CHERNY AND MIXTURE OF FISH AND SERVED WITH A MIXTURE SERVED WITH A GRISSINI STICKS  CALAMARI  ANTIPASTO I TALLIAN D  SRECTION OF ITALIAN CURED MEATS, AUBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH A GRISSINI STICKS  CALAMARI  BRUSCHETTA A LLE ZUCCHINE  CHERRY VINE TOMATO SAUGH WITH SERVED WITH A SE	PANÉ ALL'AGLIO		
GARLIC BREAD WITH MOZZARELIA  GARLIC BREAD W CHEESE W TOMATO  SOPE  FOCACCIA SPECIALÉ V  FRESH ROSEMARY, ROCK SALT, ROCKET, PARMESAN SHAVINGS, CHERRY TOMATOS & EXTRA VIRGIN OLIVE OIL  WITH PIZZA BASE - GLUTEN FREE OPTION IS AVAILABLE)  MINESTRONE V GF  READITIONAL, FRESH VEGETABLE SOUP WITH CELERY, CARROTS, PEAS & POTATOES  WILD MUSHROOM SOUP WITH TRUFFLE OIL  CROCCHETTA DI PESCE  HOMEMADE FISH-CAKESWITH A MIXTURE OF FISH AND SERVED WITH A  MANOO DIP  INSALATA DI CAESAR  BABY GEMLETICLES SLECTE GRILLED CHICKEN BREAST, PARMESAN SHAVINGS, CROUTONS WITH HOMEMADE CAESAR DRESSING & FRESH ANCHOVIES  INSALATA DI PROSCIUTTO, FICHI E MOZZARELLA  FIGS, PARMA HAM, BUFFALO MOZZARELLA WITH A HONEY & LEMON SAUCE  PATÉ  DUCK & CHICKEN LIVER PATE WITH HOMEMADE SOURDOUGH SERVED  WITH CRANBERRY COMPOTE  ANTIPASTO ITALIANO  SELECTION OF ITALIAN CURED MEATS, AUBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPRES & ARRICHOKES SERVED WITH A TARTARE DIP  BRUSCHETTA AL POMODORO V N COLLEGADE OF THE MOZZARELIA WITH A TARTARE DIP  BRUSCHETTA FUNGHI V  PANH FIRE D BARY BUTTON MUSHROOMS GORGONZOLA CHEESE ON  HOMEMADE SOURDOUGH  BRUSCHETTA FUNGHI V  PANH FIRE D BARY BUTTON MUSHROOMS GORGONZOLA CHEESE ON  HOMEMADE SOURDOUGH  BRUSCHETTA FUNGHI V  PANH FIRE D BARY BUTTON MUSHROOMS GORGONZOLA CHEESE ON  HOMEMADE SOURDOUGH  BRUSCHETTA FUNGHI V  PANH FIRE D BARY BUTTON MUSHROOMS GORGONZOLA CHEESE ON  HOMEMADE SOURDOUGH  BRUSCHETTA FUNGHI V  PANH FIRE D BARY BUTTON MUSHROOMS FOR FOR ONTO AND FRESH BASIL  FUNGHI AL FORNO V  PORTOBELLO MUSHROOMS TO PPED WITH SPINACH & MOZZARELLA  NOZARELLA FRITTA V  DEEP FIRED, BREADED BUFFALO MOZZARELLA WITH A BREAD CRUMB CRUST  MAD COUZARELLA FRITTA V  DEEP FIRED, BREADED BUFFALO MOZZARELLA WITH A BREAD CRUMB CRUST  MAD COUZARELLA FRITTA V  COCKTAIL DI GAMBERETTI  PRANIN COCCIO IMANZO GF  THINIUS LUCED BRITISH FILLET STEAK,  WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN  COZZÉ PICCALTINI LISTE SHAW  WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN  COZZÉ PICCALMARI, KING PRAWNS & WHITE BAIT  15.595			
GARALIC BREAD % CHEESE % TOMATO WITH PIZZA BASE - GUITEN FREE OPTION IS AVAILABLE)  FOCACCIA SPECIALÉ V FRESH ROSEMARY, ROCK SALT, ROCKET, PARMESAN SHAVINGS, CHERRY TOMATOES & EXTRA VIRGIN OLIVE OIL WITH PIZZA BASE - GUITEN FREE OPTION IS AVAILABLE)  MINESTRONE V GF FRADITIONAL, FRESH YEGETABLE SOUP WITH CELERY, CARROTS, PEASA & POATACOS  ZUPPA DI PORCINI GF CBVG WILD MUSHROOM SOUP WITH TRUFFLE OIL  CROCCHETTA DI PESCE HOMEMADE FISHCAKESWITH A MIXTURE OF FISH AND SERVED WITH A MANOO DIP  HOMEMADE FISHCAKESWITH A MIXTURE OF FISH AND SERVED WITH A MANOO DIP  HOMEMADE FISHCAKESWITH A MIXTURE OF FISH AND SERVED WITH A MANOO DIP  HOMEMADE PISHCAKESWITH A MIXTURE OF FISH AND SERVED WITH A MANOO DIP  HOMEMADE PISHCAKESWITH A MIXTURE OF FISH AND SERVED WITH A FIGS, PARMA HAM, BUFFALO MOZZARELLA  FIGS, PARMA HAM, BUFFALO MOZZARELLA  FIGS, PARMA HAM, BUFFALO MOZZARELLA WITH A HONEY & LEMON SAUCE  PATÉ  TO BE CHICKEN LIVER PATE WITH HOMEMADE SOURDOUGH SERVED  WITH CRANBERRY COMPOTE  ANTIPASTO ITALIANO  SELECTION OF ITALIAN CURED MEATS, AUBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH GRISSINI STICKS  CALAMARI  HAND CUT SQUID RINGS LIGHTLY BATTERED, SERVED WITH A TARTARE DIP  BRUSCHETTA ALLE POMODORO V N MADE AND A PARSILEY  BRUSCHETTA ALLE ZUCCHINE  BRUSCHETTA ALLE ZUCCHINE  BRUSCHETTA ALLE ZUCCHINE  BRUSCHETTA ALLE ZUCCHINE  MOZZARELLA FRITTA V  DEEP FRIED, BREADED BUFFALO MOZZARELLA WITH A BREAD CRUMB CRUST  MADE OF SUN-DIRED TOMATO & PARSILEY  7.95  POLPETTÉ  BRUSCHETTÉ BRUSCHETTI  PRAWN COCKTAIL UNITH ROSEMARY SAUCE AND BABY GEM LETTUCE  CARPACCIO DI MANZO GF  THINLY SULCED BRITISH PILLET STEAK,  WITH HOMEMADE SOURDOUGH  FRESH MOSZARELS WITH ONIONS, CHILLIN A WHITE WINE &  TOMATO SAUCE ON TOASTED SOURDOUGH  FRESH PRIED, BREADED BUSSANG, ROCKET & AGED DARMESAN  COZZÉ PICCALMARI, KING PRAWNS & WHITE BAIT  10.95  FRENTURA MISSTA  BEPS THEORY ON TO SAUCE ON TOASTED SOURDOUGH  FRITTURA MISSTA  BEPS THEORY OF THE SAUCH ON TOASTED SOURDOUGH  FRESH PRIED CALLAMARI, KING PRAWNS & WHITE BAIT  15.95			
INVITED PIZZA BASE - GLUTEN FREE OPTION IS AVAILABLE)  FOCACCIA SPECIALÉ V FRESH ROSEMARY, ROCK SALT, ROCKET, PARMESAN SHAVINGS, CHERRY TOMATOES & EXTRA VIRGIN OLIVE OIL WITH PIZZA BASE - GLUTEN FREE OPTION IS AVAILABLE)  MINESTRONE V GF RIADITIONAL, FRESH VEGETABLE SOUP WITH CELERY, CARROTS, PEAS & POTATOES  ZUPPA DI PORCINI GF CBVG MILD MUSHROOM SOUP WITH TRUFFLE OIL  CROCCHETTA DI PESCE HOMEMADE RISHICAKESWITH A MIXTURE OF FISH AND SERVED WITH A MANAOO DIP  INSALATA DI CAESAR  BARBY GEM LETTUCE, SUICED GRILLED CHICKEN BREAST, PARMESAN SHAVINGS, CROUTONS WITH HOMEMADE CAESAR DRESSING & FRESH ANCHOVIES  INSALATA DI PROSCIUTTO, FICHI E MOZZARELLA FIGS, PARMA HAM, BUFFALO MOZZARELLA WITH A HONEY & LEMON SAUCE  PATÉ  DUCK & CHICKEN LIVER PATE WITH HOMEMADE SOURDOUGH SERVED  WITH CRANBERY COMPOTE  ANTIPASTO ITALIAN O  SELECTION OF ITALIAN CURED MEATS, AUBBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH GRISSINI STICKS  CALAMARI  HAND CUT SQUID RINGS LIGHTLY BATTERED, SERVED WITH A TARTARE DIP  BRUSCHETTA ALL POMODORO V N CALL AND SELECTION OF ITALIAN CURED MEATS, AUBBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH A TARTARE DIP  BRUSCHETTA ALL POMODORO V N CALL AND SELECTION OF ITALIAN CURED MEATS, AUBBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPPERS & BRUSCHETT TOMPED WITH BASIL PESTO & VEGAN  CHEESE  CHERRY VINE TOMATOES, PESTO, ONIONS, GARRIC, BASIL & EXTRA VIRGIN OLIVE OIL  BRUSCHETTA ALLE ZUCCHINE CALL  ROSSER SUCCOURGETTE BRUSCHETT TOPPED WITH BASIL PESTO & VEGAN  CHEESE  BIFLACH DATE OF THE TOMATO AND FRESH BASIL  POLIPETTÉ  INSALATA CAPRESE  BUFFALO MOZZARELLA SERVED WITH BEEF TOMATO AND FRESH BASIL  POLIPETTÉ  HOMOZARELA SERVED BUFFALO MOZZARELLA WITH A BREAD CRUMB CRUST  MADA DE OUR DIPETO TOMATO SAUCE  POLIPETTÉ  HOMOMADO EN DIPETO TOMATO SAUCE WITH FRESH BASIL ON  COCKTAIL DI GAMBERETTI  PRAWN COCKTAIL WITH ROSSEMARY SAUCE AND BABY GEM LETTUCE  CARPACCIO DI MANZO GF  FININTY SUCCED BRITISH FILLET STEAK,  WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN  CO			
REESH ROSEMARY, ROCK SALT, ROCKET, PARMESAN SHAVINGS, CHERRY TOMATOS & EXTRA VIRIGIA OLUPO OIL (WITH PIZZA BASE - GLUTEN FREE OPTION IS AVAILABLE)  MINESTRONE V GF  RADITIONAL, FRESH VEGETABLE SOUP WITH CELERY, CARROTS, PACAS & POTATOS  ZUPPA DI PORCINI GF CBVG  WILD MUSHROOM SOUP WITH TRUFFLE OIL  CROCCHETTA DI PESCE  HOMEMADE FISHCAKESWITH A MIXTURE OF FISH AND SERVED WITH A MANCO DIP  RISSALATA DI CAESAR  BARY GENLETTUCE, SUCED GRILLED CHICKEN BREAST, PARMESAN SHAVINGS, CROUTONS WITH HOMEMADE CAESAR DRESSING & FRESH ANCHOVIES  BARY GENLETTUCE, SUCED GRILLED CHICKEN BREAST, PARMESAN SHAVINGS, CROUTONS WITH HOMEMADE CAESAR DRESSING & FRESH ANCHOVIES  BRAY GENLETUCE, SUCED GRILLED CHICKEN BREAST, PARMESAN SHAVINGS, CROUTONS WITH HOMEMADE CAESAR DRESSING & FRESH ANCHOVIES  BRAY GENLETUCE, SUCED GRILLED CHICKEN BREAST, PARMESAN SHAVINGS, CROUTONS WITH HOMEMADE SOURDOUGH SERVED  WITH CRANBERRY COMPOTE  PATÉ  DUCK & CHICKEN LIVER PATE WITH HOMEMADE SOURDOUGH SERVED  WITH CRANBERRY COMPOTE  ANTIPASTO ITALIANO  SELECTION OF ITALIAN CURSED MEATS, AUBERGINE, COURGETTES, OUIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH A TARTARE DIP  BRUSCHETTA OF AUTUAIN CURSED MEATS, AUBERGINE, COURGETTES, OUIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH A TARTARE DIP  BRUSCHETTA ALL POMODORO V NO CHERT OF A COURGETTES, OUIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH A TARTARE DIP  BRUSCHETTA FUNCTION OF A PARSILEY  CHERRY VINE TOMATODES, PESTO, ONIONS, GARRIC, ABASIL & EXTRA VIRGIN OUIVE OIL  BRUSCHETTA FUNCTION OF A PARSILEY  PROBLED BRUSCHETTA ALLE ZUCCHINE CARROLL AND A SUR DEPT SHE DASH BASIL PESTO & VEGAN  CHERRY VINE TOMATO & PARSILEY  INSALATA CAPRESE  BUFFALO MOZZARELLA SERVED WITH BEEF TOMATO AND FRESH BASIL  POLIPETTÉ  HOMEMADE MASTA ALLE SUCCHINE CARROLL A WITH A BREAD CRUMB CRUST MAD A SUR DEPT SHE DASH CARROLL A WITH A BREAD CRUMB CRUST MAD A SUR DEPT SHE DASH CARROLL A WITH A BREAD CRUMB CRUST MAD A SUR DEPT SHE DASH CARROLL A WITH A BREAD CRUMB CRUS		0.70	
MINESTRONE V GF IRADITIONAL, FRESH VEGETABLE SOUP WITH CELERY, CARROTS, PEAS & POTATOES  27.95  WILD MUSHROOM SOUP WITH TRUFFLE OIL  CROCCHETTA DI PESCE HOMEMADE RISHCAKESWITH A MIXTURE OF FISH AND SERVED WITH A MANGO DIP  INSALATA DI CAESAR  BABY GER METTUCE, SUICED GRILLED CHICKEN BREAST, PARMESAN SHAVINGS, CROCTOTONS WITH HOMEMADE CAESAR DRESSING & FRESH ANCHOVIES  INSALATA DI PROSCIUTTO, FICHI E MOZZARELLA  RIGS, PARMA HAM, BUFFALO MOZZARELLA WITH A HONEY & LEMON SAUCE PATÉ  DUCK & CHICKEN LIVER PATE WITH HOMEMADE SOURDOUGH SERVED  WITH CRANBERRY COMPOTE  ANTIPASTO ITALIANO  SELECTION OF ITALIAN CURED MEATS, AUBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH GRISSINI STICKS  CALAMARI  HAND CUT SQUID RINGS LIGHTLY BATTERED, SERVED WITH A TARTARE DIP  BRUSCHETTA AL POMODORO V N OCHERNY VINE TOMATOES, PESTO, ONIONS, GARLIC, BASIL & EXTRA VIGIN IOLIVE OIL  BRUSCHETTA ALLE ZUCCHINE ORASIA SUBTERED COURGETTES ON HOMEMADE SOURDOUGH  BRUSCHETTA ALLE ZUCCHINE ORASIA SUBTERIOR ON HOMEMADE SUBJECTION MUSHROOMS GORGONZOLA CHEESE ON HOMEMADE SUBJECTION HOMEMADE MEDICAN HOMEMADE SUBJECTION HOMEMADE MEDICAN HOMEMADE SUBJECTION HOMEMADE SUBJECTION HOMEMADE MEDICAN HOMEMADE SUBJECTION HOMEMADE MEDICAN	FRESH ROSEMARY, ROCK SALT, ROCKET, PARMESAN SHAVINGS, CHERRY TOMATOES & EXTRA VIRGIN OLIVE OIL	10.45	
TRADITIONAL, FRESH VEGETABLE SOUP WITH CELERY, CARROTS, PPEAS & POTATOES  ZUPPA DI PORCINI GF CBVG WILD MUSHROOM SOUP WITH TRUFFLE OIL  CROCCHETTA DI PESCE HOMEMADE FISHCAKESWITH A MIXTURE OF FISH AND SERVED WITH A MANGO DIP  INSALATA DI CAESAR BABY GEM LETTUCE, SLICED GRILLED CHICKEN BREAST, PARMESAN SHAWINGS, CROUTONS WITH HOMEMADE CAESAR DRESSING & FRESH ANCHOVIES  INSALATA DI PROSCIUTTO, FICHI E MOZZARELLA FIGS, PARMA HAM, BUFFALO MOZZARELLA WITH A HONEY & LEMON SAUCE  PATÉ  DUCK & CHICKEN LIVER PATE WITH HOMEMADE SOURDOUGH SERVED  WITH CRANBERRY COMPOTE  ANTIPASTO ITALIANO SELECTION OF ITALIAN CURED MEATS, AUBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH GRISSINI STICKS  CALAMARI HAND CUT SQUID RINGS LIGHTLY BATTERED, SERVED WITH A TARTARE DIP  BRUSCHETTA AL POMODORO V N  EACHERRY VINE TOMATOES, PESTO, ONIONS, GARLIC, BASIL & EXTRA VIRGINOLIVE OIL  BRUSCHETTA ALLE ZUCCHINE  BRUSCHETTA ALLE ZUCCHINE  MOZZARELLA FRITTA V  BRUSCHETTA ALLE ZUCCHINE  MOZZARELLA FRITTA V  BRUSCHETTA ALLE ZUCCHINE  MOZZARELLA FRITTA V  DEEP FRIED BREADED BUFFALO MOZZARELLA WITH A BREAD CRUMB CRUST  MADE OF SUN-DRIED TOMATO & PARSLEY  INSALATA CAPRESE  BUFFALO MOZZARELLA SERVED WITH BEEF TOMATO AND FRESH BASIL  FUNGHI AL FORNO V  PORTOBELLO MUSHROOMS TOPPED WITH SPINACH & MOZZARELLA  IN A SUN DRIED TOMATO SAUCE  POLPETTÉ  HOMEMADE SOURDOUGH  POLPETTÉ  HOMEMADE SOURDOUGH  POLPETTÉ  COCKTAIL DI GAMBERETTI  PRAWN COCKTAIL WITH ROSEMARY SAUCE AND BABY GEM LETTUCE  CARPACCIO DI MANZO GF  THINIY SLICED BRITISH FILLET STEAK, WITH HOMEMADE DERSSING, COCKET & AGED PARMESAN  COZZÉ PICCANTI GF  STEAMED SCOTTISH MUSSELS WITH ONIONS, CHILLI IN A WHITE WINE &  14.95  15.95		6 95	
TOUR PAID PORCINI GF CBVG WILD MUSHROOM SOUP WITH TRUFFLE OIL  CROCCHETTA DI PESCE HOMEMADE FISHCAKESWITH A MIXTURE OF FISH AND SERVED WITH A MANGO DIP  INSALATA DI CAESAR BABY GEM LETTUCE, SLICED GRILLED CHICKEN BREAST, PARMESAN SHAVINGS, CROUTONS WITH HOMEMADE CAESAR DRESSING & FRESH ANCHOWES  INSALATA DI PROSCIUTTO, FICHI E MOZZARELLA  RICS, PARMA HAM, BUFFALO MOZZARELLA WITH A HONEY & LEMON SAUCE PATÉ DUCK & CHICKEN LIVER PATE WITH HOMEMADE SOURDOUGH SERVED WITH CRANBERRY COMPOTE  ANTIPASTO ITALIANO SELECTION OF ITALIAN CURED MEATS, AUBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH GRISSINI STICKS  CALAMARI HAND CUT SQUID RINGS LIGHTLY BATTERED, SERVED WITH A TARTARE DIP  BRUSCHETTA AL POMODORO V N € CHERRY VINE TOMATOES, PESTO, ONIONS, GARLIC, BASIL & EXTRA VIRGIN OLIVE OIL  BRUSCHETTA ALL POMODORO V N € PARA FRIED BABY BUTTON MUSHROOMS GORGONZOLA CHEESE ON HOMEMADE SOURDOUGH  BRUSCHETTA ALLE ZUCCHINE € ROASTED COURGETTE BRUSCHETTA TOPPED WITH BASIL PESTO & VEGAN CHEESE  MOZZARELLA FRITTA V  DEEP FRIED, BREADED BUFFALO MOZZARELLA WITH A BREAD CRUMB CRUST MADE OF SUN-DRIED TOMATO & PARSLEY  INSALATA CAPRESE  BUFFALO MOZZARELLA SERVED WITH SPINACH & MOZZARELLA  N A SUN DRIED TOMATO SAUCE  POLIPETTÉ  HOMEMADE MEATBALLS, IN TOMATO SAUCE WITH FRESH BASIL ON TOASTED SOURDOUGH  COCKTAIL DI GAMBERETTI  PRAWN COCKTAIL WITH ROSEMARY SAUCE AND BABY GEM LETTUCE  CARPACCIO DI MANZO GF  HINLY SLICED BRITISH FILLET STEAK, WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN  COZZÉ PICCANTI GF  STEAMED SCOTTISH MUSSELS WITH ONIONS, CHILLI IN A WHITE WINE & TOMATO SAUCE ON TOASTED SOURDOUGH  FRITTURA MISTA  DEEP FRIED CALAMARI, KING PRAWNS & WHITE BAIT  7.5.95	TRADITIONAL, FRESH VEGETABLE SOUP WITH CELERY, CARROTS,	0.75	
CROCCHETTA DI PESCE HOMEMADE FISHCAKESWITH A MIXTURE OF FISH AND SERVED WITH A MANGO DIP  INSALATA DI CAESAR BABY GEM LETTUCE, SLICED CRILLED CHICKEN BREAST, PARMESAN SHAVINGS, CROUTONS WITH HOMEMADE CAESAR DRESSING & FRESH ANCHOVIES  INSALATA DI PROSCIUTTO, FICHI E MOZZARELLA PICIS, PARMA HAM, BUFFALO MOZZARELLA WITH A HONEY & LEMON SAUCE  PATÉ  DUCK & CHICKEN LIVER PATE WITH HOMEMADE SOURDOUGH SERVED WITH CRANBERRY COMPOTE  ANTIPASTO ITALIANO SELECTION OF ITALIAN CURED MEATS, AUBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH GRISSINI STICKS  CALAMARI HAND CUT SQUID RINGS LIGHTLY BATTERED, SERVED WITH A TARTARE DIP  BRUSCHETTA AL POMODORO V NO CHERT WITH TOMATOES, PESTO, ONIONS, GARLIC, BASIL & EXTRA VIGING OLIVE OIL  BRUSCHETTA ALLE ZUCCHINE CARACTER OR AND SERVED ON HOMEMADE SOURDOUGH  BRUSCHETTA ALLE ZUCCHINE CARACTER OR AND SERVED WITH A BREAD CRUMB CRUST MADE OF SUN-DRIED TOMATO S PARSLEY  INSALATA CAPRESE BUFFALO MOZZARELLA SERVED WITH BEEF TOMATO AND FRESH BASIL  FUNGHI AL FORNO V DEEP FRIBED, BREADED BUFFALO MOZZARELLA WITH A BREAD CRUMB CRUST MADE OF SUN-DRIED TOMATO S PARSLEY  INSALATA CAPRESE BUFFALO MOZZARELLA SERVED WITH BEEF TOMATO AND FRESH BASIL  FUNGHI AL FORNO V PORDITO BELLO MISHROOMS TOPPED WITH SPINACH & MOZZARELLA IN A SUN DRIED TOMATO SAUCE WITH FRESH BASIL ON TOASTED SOURDOUGH  COCKTAIL DI GAMBERETTI PRAWN COCKTAIL WITH ROSEMARY SAUCE AND BABY GEM LETTUCE  CARPACCIO DI MANZO GF THINLY SLUCED BRITISH FILLET STEAK, WITH HOMEMADE DETSINSH FILLET STEAK, WITH HOMEMADE DRISSELS WITH ONIONS, CHILLI IN A WHITE WINE & TOMATO SAUCE ON TOASTED SOURDOUGH  FRITTURA MISTA  DEEP FRIED CALAMARI, KING PRAWNS & WHITE BAIT  8.95 15.95		7.95	
INSALATA DI CAESAR  INSALATA DI CAESAR  BABY GEM LETTUCE, SLICED GRILLED CHICKEN BREAST, PARMESAN SHAVINGS, CROUTONS WITH HOMEMADE CAESAR ORESSING & FRESH ANCHOVIES  INSALATA DI PROSCIUTTO, FICHI E MOZZARELLA  FIGS, PARMA HAM, BUFFALO MOZZARELLA WITH A HONEY & LEMON SAUCE  PATÉ  DUCK & CHICKEN LIVER PATE WITH HOMEMADE SOURDOUGH SERVED  WITH CRANBERRY COMPOTE  ANTIPASTO ITALIANO  SELECTION OF ITALIAN CURED MEATS, AUBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH GRISSINI STICKS  CALAMARI  HAND CUT SQUID RINGS LIGHTLY BATTERED, SERVED WITH A TARTARE DIP  BRUSCHETTA AL POMODORO V N COLHERTY VINE TOMATOES, PESTO, ONIONS, GARLIC, BASSIL & EXTRA VIRGIN OLIVE OIL  BRUSCHETTA FUNGHI V PAN FRIED BABY BUTTON MUSHROOMS GORGONZOLA CHEESE ON HOMEMADE SOURDOUGH  BRUSCHETTA ALLE ZUCCHINE COLHECTE ON HOMEMADE SOURDOUGH  ROASTED COURGETTE BRUSCHETTA TOPPED WITH BASIL PESTO & VEGAN CHEESE  MOZZARELLA FRITTA V  DEEP FRIED, BREADED BUFFALO MOZZARELLA WITH A BREAD CRUMB CRUST MADE OF SUN-DRIED TOMATO & PARSLEY  INSALATA CAPRESE  BUFFALO MOZZARELLA SERVED WITH BEEF TOMATO AND FRESH BASIL  FUNGHI AL FORNO V PORTOBELLO MUSHROOMS TOPPED WITH SPINACH & MOZZARELLA  IN A SUN DRIED TOMATO SAUCE  POLPETTÉ  HOMEMADE MEATBALLS, IN TOMATO SAUCE WITH FRESH BASIL ON TOASTED SOURDOUGH  TOASTED SOURDOUGH  COCKTAIL DI GAMBERETTI  PRAWN COCKTAIL WITH ROSEMARY SAUCE AND BABY GEM LETTUCE  CARPACCIO DI MANZO GF THINLY SLICED BRITISH FILLET STEAK, WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN  COZZÉ PICCANTI GF STEAMED SCOTTISH MUSSELIS WITH ONIONS, CHILLI IN A WHITE WINE &  COCKTAIL UNITH ROSEMARY SAUCE AND BABY GEM LETTUCE  CARPACCIO DI MANZO GF THINLY SLICED BRITISH FILLET STEAK, WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN  COZZÉ PICCANTI GF  STEAMED SCOTTISH MUSSELIS WITH ONIONS, CHILLI IN A WHITE WINE &  TOMATO SAUCE ON TOASTED SOURDOUGH		0.05	
INSALATA DI CAESAR BABY GEM LETTUCE, SLICED GRILLED CHICKEN BREAST, PARMESAN SHAVINGS, CROUTONS WITH HOMEMADE CAESAR DRESSING & FRESH ANCHOVIES  INSALATA DI PROSCIUTTO, FICHI E MOZZARELLA  RICS, PARMA HAM, BUFFALO MOZZARELLA WITH A HONEY & LEMON SAUCE  PATÉ DUCK & CHICKEN LIVER PATE WITH HOMEMADE SOURDOUGH SERVED WITH CRANBERRY COMPOTE  ANTIPASTO ITALIANO  SELECTION OF ITALIAN CURED MEATS, AUBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH GRISSINI STICKS  CALAMARI HAND CUT SQUID RINGS LIGHTLY BATTERED, SERVED WITH A TARTARE DIP  BRUSCHETTA AL POMODORO V N COLHERY VINE TOMATOES, PESTO, ONIONS, GARLIC, BASIL & EXTRA VIRGIN OLIVE OIL  BRUSCHETTA FUNGHI V PAN FRIED BABY BUTTON MUSHROOMS GORGONZOLA CHEESE ON HOMEMADE SOURDOUGH  BRUSCHETTA ALLE ZUCCHINE ROSE AND SARSLEY  MOZZARELLA FRITTA V  DEEP FRIED, BREADED BUFFALO MOZZARELLA WITH A BREAD CRUMB CRUST MADE OF SUN-DRIED TOMATO & PARSLEY  INSALATA CAPRESE BUFFALO MOZZARELLA SERVED WITH BEEF TOMATO AND FRESH BASIL  FUNGHI AL FORNO V PORTOBELLO MUSHROOMS TOPPED WITH SPINACH & MOZZARELLA  IN A SUN DRIED TOMATO SAUCE  POLPETTÉ HOMEMADE MEATBALLS, IN TOMATO SAUCE WITH FRESH BASIL ON TOASTED SOURDOUGH  BROSS CONTROLUGH  COCKTAIL DI GAMBERETTI PRAWN COCKTAIL WITH ROSEMARY SAUCE AND BABY GEM LETTUCE  CARPACCIO DI MANZO GF THINLY SULCED BRITISH FILLET STEAK, WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN  COZZÉ PICCANTI GF STEAMED SCOTTISH MUSSELS WITH ONIONS, CHILLI IN A WHITE WINE & TOMATO SAUCE ON TOASTED SOURDOUGH  FRITTURA MISTA  DEEP FRIED BCALAMARI, KING PRAWNS & WHITE BAIT  11.95  11.95  11.95	HOMEMADE FISHCAKESWITH A MIXTURE OF FISH AND SERVED WITH A	9.95	
BABY GEM LETTUCE, SLICED GRILLED CHICKEN BREAST, PARMESAN SHAVINGS, CROUTONS WITH HOMEMADE CAESAR DRESSING & FRESH ANCHOVIES  INSALATA DI PROSCIUTTO, FICHI E MOZZARELLA  FIGS, PARMA HAM, BUFFALO MOZZARELLA WITH A HONEY & LEMON SAUCE  PATÉ  DUCK & CHICKEN LIVER PATE WITH HOMEMADE SOURDOUGH SERVED  WITH CRANBERRY COMPOTE  ANTIPASTO ITALIANO  SELECTION OP ITALIAN CUREO MEATS, AUBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH GRISSINI STICKS  CALAMARI  HAND CUT SQUID RINGS LIGHTLY BATTERED, SERVED WITH A TARTARE DIP  BRUSCHETTA AL POMODORO V N OCHERY VINE TOWATOES, PESTO, ONIONS, GARLIC, BASIL & EXTRA VIRGIN OLIVE OIL  BRUSCHETTA ALLE ZUCCHINE OCHERY VINE TOWATOES, PESTO, ONIONS, GARLIC, BASIL & EXTRA VIRGIN OLIVE OIL  BRUSCHETTA ALLE ZUCCHINE OCHERS ON HOMEMADE SOURDOUGH  BRUSCHETTA ALLE ZUCCHINE OCHERS ON HOMEMADE OF SUN-DRIED TOWATO SA PARSLEY  INSALATA CAPRESE  BUFFALO MOZZARELLA FRITTA V  DEEP FRIED, BREADED BUFFALO MOZZARELLA WITH A BREAD CRUMB CRUST MADE OF SUN-DRIED TOWATO SA PARSLEY  INSALATA CAPRESE  BUFFALO MOZZARELLA SERVED WITH BEEF TOMATO AND FRESH BASIL  FUNCHI AL FORNO V  PORDIPETTÉ  HOMEMADE MEATBALLS, IN TOMATO SAUCE WITH FRESH BASIL ON TOASTED SOURDOUGH  COCKTAIL DI GAMBERETTI PRAVIN COCKTAIL WITH ROSEMARY SAUCE AND BABY GEM LETTUCE  CARPACCIO DI MANZO GF  THINLY SLICED BRITISH FILLET STEAK, WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN  COZZÉ PICCANTI GF  SIEAMED SCOTTISH MUSSELS WITH ONIONS, CHILLI IN A WHITE WINE & TOMATO SAUCE ON TOASTED SOURDOUGH  FRITTURA MISTA  DEEP FRIED CALAMARI, KING PRAWNS & WHITE BAIT		7 15	11 05
INSALATA DI PROSCIUTTO, FICHI E MOZZARELLA FIGS, PARMA HAM, BUFFALO MOZZARELLA WITH A HONEY & LEMON SAUCE  PATÉ  DUCK & CHICKEN LIVER PATE WITH HOMEMADE SOURDOUGH SERVED WITH CRANBERRY COMPOTE  ANTIPASTO ITALIANO  SELECTION OF ITALIAN CURED MEATS, AUBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH GRISSINI STICKS  CALAMARI HAND CUT SQUID RINGS LIGHTLY BATTERED, SERVED WITH A TARTARE DIP  BRUSCHETTA AL POMODORO V CHARD CHERRY VINE TOMATOES, PESTO, ONIONS, GARLIC, BASIL & EXTRA VIRGIN OLIVE OIL  BRUSCHETTA FUNGHI V PAN FRIED BABY BUTTON MUSHROOMS GORGONZOLA CHEESE ON HOMEMADE SOURDOUGH  BRUSCHETTA ALLE ZUCCHINE CHARD CRUST MADE OF SUN-DRIED TOMATO & PARSLEY  INSALATA CAPRESE BUFFALD MOZZARELLA FRITTA V  DEEP PRIED, BREADED BUFFALO MOZZARELLA WITH A BREAD CRUMB CRUST MADE OF SUN-DRIED TOMATO & PARSLEY  INSALATA CAPRESE BUFFALO MOZZARELLA SERVED WITH BEEF TOMATO AND FRESH BASIL  FUNGHI AL FORNO V POROTROBELLO MUSHROOMS TOPPED WITH SPINACH & MOZZARELLA IN A SUN DRIED TOMATO SAUCE  POLPETTÉ  HOMEMADE MEATBALLS, IN TOMATO SAUCE WITH FRESH BASIL ON TOASTED SOURDOUGH  COCKTAIL DI GAMBERETTI PRAWN COCKTAIL WITH ROSEMARY SAUCE AND BABY GEM LETTUCE  CARPACCIO DI MANZO CF THINLY SLICED BRITISH FILLET STEAK, WITH HOMEMADE ORESSING, ROCKET & AGED PARMESAN  COZZÉ PICCANTI CF STEAMED SCOTTISH MUSSELS WITH ONIONS, CHILLI IN A WHITE WINE & TOMATO SAUCE ON TOASTED SOURDOUGH  FRITTURA MISTA  DEEP FRIED CALAMARI, KING PRAWNS & WHITE BAIT  8.95  15.95	BABY GEM LETTUCE, SLICED GRILLED CHICKEN BREAST, PARMESAN SHAVINGS,	7.43	11.95
PATÉ DUCK & CHICKEN LIVER PATE WITH HOMEMADE SOURDOUGH SERVED WITH CRANBERRY COMPOTE  ANTIPASTO ITALIANO SELECTION OF ITALIAN CURED MEATS, AUBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH GRISSINI STICKS  CALAMARI HAND CUT SQUID RINGS LIGHTLY BATTERED, SERVED WITH A TARTARE DIP  BRUSCHETTA AL POMODORO V COLHERRY VINE TOMATOS, PESTO, ONIONS, GARLIC, BASIL & EXTRA VIRGIN OLIVE OIL  BRUSCHETTA FUNGHI V 8.95  BRUSCHETTA ALLE ZUCCHINE COLHERSE ON HOMEMADE SOURDOUGH  MOZZARELLA FRITTA V  DEEP FRIED, BREADED BUFFALO MOZZARELLA WITH A BREAD CRUMB CRUST MADE OF SUN-DRIED TOMATO & PARSLEY  INSALATA CAPRESE  1NSALATA CAPRESE  1NSALATA CAPRESE  1NSALATA CAPRESE  1NSALATA CAPRESE  1NSALATA CAPRESE  1POLPETTÉ  1POLPETTÉ  1POLPETTÉ  1POLPETTÉ  1POLPETTÉ  1POLPETTÉ  1DOLT SOUR COLHERSE SOURDOUGH  COCKTAIL DI GAMBERETTI  PRAWN COCKTAIL WITH ROSEMARY SAUCE AND BABY GEM LETTUCE  CARPACCIO DI MANZO GF  THINLY SUICED BRITISH FILLET STEAK, WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN  COZZÉ PICCANTI GF  STEAMED SOURDOUGH  RESTORMANDE MEATERLY, KING PRAWNS & WHITE BAIT  1A.95  14.95  15.95	INSALATA DI PROSCIUTTO, FICHI E MOZZARELLA	8.50	
ANTIPASTO ITALIANO SELECTION OF ITALIAN CURED MEATS, AUBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH GRISSINI STICKS  CALAMARI HAND CUT SQUID RINGS LIGHTLY BATTERED, SERVED WITH A TARTARE DIP  BRUSCHETTA AL POMODORO V N 60 CHERRY VINE TOMATOES, PESTO, ONIONS, GARLIC, BASIL & EXTRA VIRGIN OLIVE OIL  BRUSCHETTA FUNGHI V PAN FRIED BABY BUTTON MUSHROOMS GORGONZOLA CHEESE ON HOMEMADE SOURDOUGH  BRUSCHETTA ALLE ZUCCHINE 60 ROZZARELLA FRITTA V PAN FRIED BABY BUTTON MUSHROOMS GORGONZOLA CHEESE ON HOMEMADE SOURDOUGH  BRUSCHETTA ALLE ZUCCHINE 60 ROZZARELLA FRITTA V DEEP FRIED, BREADED BUFFALO MOZZARELLA WITH A BREAD CRUMB CRUST MADE OF SUN-DRIED TOMATO & PARSLEY  INSALATA CAPRESE BUFFALO MOZZARELLA SERVED WITH BEEF TOMATO AND FRESH BASIL  FUNGHI AL FORNO V PORTOBELLO MUSHROOMS TOPPED WITH SPINACH & MOZZARELLA IN A SUN DRIED TOMATO SAUCE  POLPETTÉ  BROSCHETTI PRAWN COCKTAIL DI GAMBERETTI PRAWN COCKTAIL WITH ROSEMARY SAUCE AND BABY GEM LETTUCE  CARPACCIO DI MANZO GF HINLY SLICED BRITISH FILLET STEAK, WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN  COZZÉ PICCANTI GF STEAMED SCOTTISH MUSSELS WITH ONIONS, CHILLI IN A WHITE WINE & TOMATO SAUCE ON TOASTED SOURDOUGH  FRITTURA MISTA  DEEP FRIED CALAMARI, KING PRAWNS & WHITE BAIT			
SELECTION OF ITALIAN CURED MEATS, AUBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH GRISSINI STICKS  CALAMARI  HAND CUT SQUID RINGS LIGHTLY BATTERED, SERVED WITH A TARTARE DIP  BRUSCHETTA AL POMODORO V N COUNTY OF THE PROPERTY O	DUCK & CHICKEN LIVER PATE WITH HOMEMADE SOURDOUGH SERVED	7.95	
BRUSCHETTA AL POMODORO V N   CHERRY VINE TOMATOES, PESTO, ONIONS, GARLIC, BASIL & EXTRA VIRGIN OLIVE OIL  BRUSCHETTA FUNGHI V	ANTIPASTO ITALIANO SELECTION OF ITALIAN CURED MEATS, AUBERGINE, COURGETTES, OLIVES, MOZZARELLA, PEPPERS & ARTICHOKES SERVED WITH GRISSINI STICKS	8.45	15.95
CHERRY VINE TOMATOES, PESTO, ONIONS, GARLIC, BASIL & EXTRA VIRGIN OLIVE OIL  BRUSCHETTA FUNGHI V PAN FRIED BABY BUTTON MUSHROOMS GORGONZOLA CHEESE ON HOMEMADE SOURDOUGH  BRUSCHETTA ALLE ZUCCHINE OR		9.95	
PAN FRIED BABY BUTTON MUSHROOMS GORGONZOLA CHEESE ON HOMEMADE SOURDOUGH  BRUSCHETTA ALLE ZUCCHINE PROATE SOURDOUGH  ROASTED COURGETTE BRUSCHETTA TOPPED WITH BASIL PESTO & VEGAN CHEESE  MOZZARELLA FRITTA V  DEEP FRIED, BREADED BUFFALD MOZZARELLA WITH A BREAD CRUMB CRUST MADE OF SUN-DRIED TOMATO & PARSLEY  INSALATA CAPRESE  BUFFALO MOZZARELLA SERVED WITH BEEF TOMATO AND FRESH BASIL  FUNGHI AL FORNO V  PORTOBELLO MUSHROOMS TOPPED WITH SPINACH & MOZZARELLA IN A SUN DRIED TOMATO SAUCE  POLPETTÉ  HOMEMADE MEATBALLS, IN TOMATO SAUCE WITH FRESH BASIL ON TOASTED SOURDOUGH  COCKTAIL DI GAMBERETTI PRAWN COCKTAIL WITH ROSEMARY SAUCE AND BABY GEM LETTUCE  CARPACCIO DI MANZO GF THINLY SLICED BRITISH FILLET STEAK, WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN  COZZÉ PICCANTI GF STEAMED SCOTTISH MUSSELS WITH ONIONS, CHILLI IN A WHITE WINE & TOMATO SAUCE ON TOASTED SOURDOUGH  FRITTURA MISTA DEEP FRIED CALAMARI, KING PRAWNS & WHITE BAIT	BRUSCHETTA AL POMODORO V N 🍪 CHERRY VINE TOMATOES, PESTO, ONIONS, GARLIC, BASIL & EXTRA VIRGIN OLIVE OIL	6.95	
ROASTED COURGETTE BRUSCHETTA TOPPED WITH BASIL PESTO & VEGAN CHEESE  MOZZARELLA FRITTA V  DEEP FRIED, BREADED BUFFALO MOZZARELLA WITH A BREAD CRUMB CRUST MADE OF SUN-DRIED TOMATO & PARSLEY  INSALATA CAPRESE BUFFALO MOZZARELLA SERVED WITH BEEF TOMATO AND FRESH BASIL  FUNGHI AL FORNO V PORTOBELLO MUSHROOMS TOPPED WITH SPINACH & MOZZARELLA IN A SUN DRIED TOMATO SAUCE  POLPETTÉ HOMEMADE MEATBALLS, IN TOMATO SAUCE WITH FRESH BASIL ON TOASTED SOURDOUGH  COCKTAIL DI GAMBERETTI PRAWN COCKTAIL WITH ROSEMARY SAUCE AND BABY GEM LETTUCE  CARPACCIO DI MANZO GF THINLY SLICED BRITISH FILLET STEAK, WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN  COZZÉ PICCANTI GF STEAMED SCOTTISH MUSSELS WITH ONIONS, CHILLI IN A WHITE WINE & TOMATO SAUCE ON TOASTED SOURDOUGH  FRITTURA MISTA DEEP FRIED CALAMARI, KING PRAWNS & WHITE BAIT	BRUSCHETTA FUNGHI V PAN FRIED BABY BUTTON MUSHROOMS GORGONZOLA CHEESE ON HOMEMADE SOURDOUGH	8.95	
MOZZARELLA FRITTA V DEEP FRIED, BREADED BUFFALO MOZZARELLA WITH A BREAD CRUMB CRUST MADE OF SUN-DRIED TOMATO & PARSLEY  INSALATA CAPRESE BUFFALO MOZZARELLA SERVED WITH BEEF TOMATO AND FRESH BASIL  FUNGHI AL FORNO V PORTOBELLO MUSHROOMS TOPPED WITH SPINACH & MOZZARELLA IN A SUN DRIED TOMATO SAUCE  POLPETTÉ HOMEMADE MEATBALLS, IN TOMATO SAUCE WITH FRESH BASIL ON TOASTED SOURDOUGH  COCKTAIL DI GAMBERETTI PRAWN COCKTAIL WITH ROSEMARY SAUCE AND BABY GEM LETTUCE  CARPACCIO DI MANZO GF THINILY SLICED BRITISH FILLET STEAK, WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN  COZZÉ PICCANTI GF STEAMED SCOTTISH MUSSELS WITH ONIONS, CHILLI IN A WHITE WINE & TOMATO SAUCE ON TOASTED SOURDOUGH  FRITTURA MISTA DEEP FRIED CALAMARI, KING PRAWNS & WHITE BAIT	ROASTED COURGETTE BRUSCHETTA TOPPED WITH BASIL PESTO & VEGAN	7.95	
FUNGHI AL FORNO V PORTOBELLO MUSHROOMS TOPPED WITH SPINACH & MOZZARELLA IN A SUN DRIED TOMATO SAUCE  POLPETTÉ HOMEMADE MEATBALLS, IN TOMATO SAUCE WITH FRESH BASIL ON TOASTED SOURDOUGH  COCKTAIL DI GAMBERETTI PRAWN COCKTAIL WITH ROSEMARY SAUCE AND BABY GEM LETTUCE  CARPACCIO DI MANZO GF THINLY SLICED BRITISH FILLET STEAK, WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN  COZZÉ PICCANTI GF STEAMED SCOTTISH MUSSELS WITH ONIONS, CHILLI IN A WHITE WINE & TOMATO SAUCE ON TOASTED SOURDOUGH  FRITTURA MISTA DEEP FRIED CALAMARI, KING PRAWNS & WHITE BAIT	MOZZARELLA FRITTA V DEEP FRIED, BREADED BUFFALO MOZZARELLA WITH A BREAD CRUMB CRUST	7.45	
PORTOBELLO MUSHROOMS TOPPED WITH SPINACH & MOZZARELLA IN A SUN DRIED TOMATO SAUCE  POLPETTÉ HOMEMADE MEATBALLS, IN TOMATO SAUCE WITH FRESH BASIL ON TOASTED SOURDOUGH  COCKTAIL DI GAMBERETTI PRAWN COCKTAIL WITH ROSEMARY SAUCE AND BABY GEM LETTUCE  CARPACCIO DI MANZO GF THINLY SLICED BRITISH FILLET STEAK, WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN  COZZÉ PICCANTI GF STEAMED SCOTTISH MUSSELS WITH ONIONS, CHILLI IN A WHITE WINE & TOMATO SAUCE ON TOASTED SOURDOUGH  FRITTURA MISTA DEEP FRIED CALAMARI, KING PRAWNS & WHITE BAIT		9.50	
HOMEMADE MEATBALLS, IN TOMATO SAUCE WITH FRESH BASIL ON TOASTED SOURDOUGH  COCKTAIL DI GAMBERETTI PRAWN COCKTAIL WITH ROSEMARY SAUCE AND BABY GEM LETTUCE  CARPACCIO DI MANZO GF THINLY SLICED BRITISH FILLET STEAK, WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN  COZZÉ PICCANTI GF STEAMED SCOTTISH MUSSELS WITH ONIONS, CHILLI IN A WHITE WINE & TOMATO SAUCE ON TOASTED SOURDOUGH  FRITTURA MISTA DEEP FRIED CALAMARI, KING PRAWNS & WHITE BAIT	PORTOBELLO MUSHROOMS TOPPED WITH SPINACH & MOZZARELLA	7.95	
PRAWN COCKTAIL WITH ROSEMARY SAUCE AND BABY GEM LETTUCE  CARPACCIO DI MANZO GF THINLY SLICED BRITISH FILLET STEAK, WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN  COZZÉ PICCANTI GF STEAMED SCOTTISH MUSSELS WITH ONIONS, CHILLI IN A WHITE WINE & TOMATO SAUCE ON TOASTED SOURDOUGH  FRITTURA MISTA DEEP FRIED CALAMARI, KING PRAWNS & WHITE BAIT	HOMEMADE MEATBALLS, IN TOMATO SAUCE WITH FRESH BASIL ON	8.95	
THINLY SLICED BRITISH FILLET STEAK, WITH HOMEMADE DRESSING, ROCKET & AGED PARMESAN  COZZÉ PICCANTI GF STEAMED SCOTTISH MUSSELS WITH ONIONS, CHILLI IN A WHITE WINE & TOMATO SAUCE ON TOASTED SOURDOUGH  FRITTURA MISTA DEEP FRIED CALAMARI, KING PRAWNS & WHITE BAIT		10.95	
STEAMED SCOTTISH MUSSELS WITH ONIONS, CHILLI IN A WHITE WINE & TOMATO SAUCE ON TOASTED SOURDOUGH  FRITTURA MISTA DEEP FRIED CALAMARI, KING PRAWNS & WHITE BAIT  8.95	THINLY SLICED BRITISH FILLET STEAK,	9.95	
DEEP FRIED CALAMARI, KING PRAWNS & WHITE BAIT	STEAMED SCOTTISH MUSSELS WITH ONIONS, CHILLI IN A WHITE WINE &	8.95	14.95
		8.95	15.95

GAMBERONI GRIGLIATI
PAN FRIED KING PRAWNS WITH LEMON, EXTRA VIRGIN OLIVE OIL

JOSPER GRILLED OCTOPUS WITH POTATO, CELERY AND CHILLI

& CHILLI ON TOASTED SOURDOUGH BREAD POLPO (AVAILABLE AFTER 5PM) GF

PESCE FRESCO DEL GIORNO	SMALL	LARGE
OUR FISH ARRIVES FRESH DAILY & IS SOURCED IN THE UK WHERE POSSIBLE		
LOBSTER THERMIDORE GF WHOLE NATIVE SCOTTISH LOBSTER, LOBSTER MEAT PAN FRIED IN ONION, PARSLEY, EGG YOLK, CREAM, TOUCH OF TOMATO & ENGLISH MUSTARD. TOPPED WITH PARMESAN & FINISHED IN OVEN		MARKET PRICE
FILETTI DI BRANZINO GF PAN FRIED ANGLESEY FARMED SEA BASS FILLET, PARSLEY AND LEMON		19.95
SALMONÉ ADRIATICO GF GRILLED ATLANTIC SALMON SERVED WITH ASPARAGUS AND BABY PRAWNS IN CREAM & CHIVE SAUCE		17.95
BRANZINO AL FORNO GF BAKED WHOLE ANGLESEY FARMED SALTED SEA BASS ON THE BONE, WITH A SALT CRUST. SERVED AT THE TABLE (ALLOW 20 MINUTES)		29.95
CODA DI ROSPO GF WILD SCOTTISH MONKFISH PAN FRIED WITH CHERRY TOMATOES & CLAMS		23.95
GRIGLIATA MISTA DI PESCE GF VARIETY OF FRESH SEAFOOD. PLEASE ASK YOUR SERVER FOR THE FISH OF THE DAY INCLUDED		45.00
ADD HALF LOBSTER	MARKET PRICE	
CAPESANTÉ ALL 'ORIENTALÉ GF FRESH SCOTTISH SCALLOPS, SEARED & SERVED WITH A CHERRY VINE TOMATO JUS WITH TOASTED BREADCRUMBS		18.95

GRILLED ATLANTIC SALMON SERVED WITH ASPARAGUS AND BABY PRAWNS		17.73	ADD TWO FRIED EGGS
IN CREAM & CHIVE SAUCE			ADD HALF LOBSTER
BRANZINO AL FORNO GF BAKED WHOLE ANGLESEY FARMED SALTED SEA BASS ON THE BONE, WITH A SALT CRUST. SERVED AT THE TABLE (ALLOW 20 MINUTES)		29.95	CHATEAUBRIAND (510GR) GF A SPECIALITY CUT OF TWO FILLETS, CARVED AT YOUR TABLE & SERVED WITH PARMESAN BABY ROAST POTATOES & A CHERRY TOMATO & PARMESAN SALAD
CODA DI ROSPO GF WILD SCOTTISH MONKFISH PAN FRIED WITH CHERRY TOMATOES & CLAMS		23.95	
GRIGLIATA MISTA DI PESCE GF  VARIETY OF FRESH SEAFOOD. PLEASE ASK YOUR SERVER FOR THE FISH OF THE DAY INCLUDED		45.00	CARNE
ADD HALF LOBSTER	MARKET PRICE		SUPREMA DI POLLO GF SKIN ON CHICKEN SUPREME BREAST BAKED IN THE OVEN SER
 CAPESANTÉ ALL 'ORIENTALÉ GF FRESH SCOTTISH SCALLOPS, SEARED & SERVED WITH		18.95	WITH HONEY ROAST VEGETABLES AND ROSEMARY GRAVY  POLLO ALLA MILANESÉ
A CHERRY VINE TOMATO JUS WITH TOASTED BREADCRUMBS			CHICKEN LIGHTLY BREAD CRUMBED, SERVED WITH SPAGHETTI
PASTA E RISOTTO	STARTER	MAIN	POLLO PORCINI GF CHICKEN FILLET WITH SKIN ON BAKED & SERVED IN A CREAMY MUSHROOM SAUCE
GLUTEN FREE PASTAS AVAILABLE ON REQUEST			SALTIMBOCCA ALLA ROMANA GF SUCCULENT FRESH VEAL ESCALLOPS WITH PARMA HAM & FRESH SAGE, SERVED IN A SOFT BUTTER S.
SPAGHETTI ARAGOSTA OUR FAMOUS SPAGHETTI LOBSTER WITH ONIONS, PEAS, CHERRY TOMATOES, BASIL & CREAM		24.95	POLLO TRICOLORÉ GF GRILLED CHICKEN BREAST TOPPED WITH GOATS CHEESE IN A VINE CHERRY TOMATO SAUCE
PENNÉ ARRABBIATA V PENNÉ PASTA WITH GARLIC, CHILLI, PARSLEY & TOMATO SAUCE	8.45	14.95	SCALOPPINE AL FUNGHI GF
ADD CHICKEN	2.95	3.95 .	VEAL ESCALLOPS PAN FRIED SERVED WITH MUSHROOMS, WHITE WINE CREAM & PARSLEY
SPAGHETTI CARBONARA GUANCIALE & CRUSHED BLACK PEPPERCORNS MIXED WITH EGG YOLK & CREAM	8.95	16.45	STINCO DI AGNELLO GF LAMB SHANK SERVED ON A BED OF MASH POTATO & LAMB JUS
ADD CHICKEN  TAGLIATELLÉ BOLOGNESE	2.95 9.45	3.95 16.95	PIZZA
FRESH HOMEMADE BOLOGNESE IN TOMATO SAUCE WITH BASIL	,,,0		GLUTEN FREE BASE AVAILABLE ON REQUEST
LASAGNE HOMEMADE CLASSIC WITH BOLOGNESE & BÉCHAMEL SAUCE TOPPED WITH MOZZARELLA, BASIL & TOMATO		11.50	MARGHERITA V
<b>RAVIOLI DI SPINACI V</b> EGG RAVIOLI FILLED WITH RICOTTA & SPINACH IN A BUTTER & SAGE SAUCE	8.95	15.95	MOZZARELLA, TOMATO & OREGANO  PROSCIUTTO E FUNGHI  MOZZARELLA, TOMATO, HAM & MUSHROOM
RAVIOLI ARAGOSTA HOMEMADE RAVIOLI LOBSTER IN A LOBSTER BISQUE WITH A TOUCH OF CHILLI	9.95	17.95	POLLO MOZZARELLA, TOMATO, CHICKEN, RED ONION & PEPPERS
RISOTTO ALLA ZUCCA (A) A PERFECT BLEND OF FLAVOUR AND TEXTURE, ROASTED BUTTERNUT SQUASH RISOTTO TOPPED WITH VEGAN PARMESAN CHEESE		13.25	<b>DIAVOLA</b> MOZZARELLA, TOMATO, SPICY SALAMI, RED ONION & FRESH CI
TAGLIATELLÉ AL FUNGHI V CBVG TAGLIATELLE PASTA, WILD MUSHROOMS IN A CREAM SAUCE	9.95	16.95	PRIMAVERA V 💋 WHITE PIZZA WITH MOZZARELLA, COURGETTES, TOMATOES, PE
ADD CHICKEN	2.95	3.95	CALZONÉ FOLDED PIZZA FILLED WITH HAM, MOZZARELLA, SPICY SALAMI
GNOCCHI AL GORGONZOLLA V MINIATURE POTATO DUMPLINGS SERVED IN A CREAMY BLUE CHEESE SAUCE	8.95	14.95	ITALIA PARMA HAM, ROCKET & PARMESAN SHAVINGS
FARFALLE AL SALMONÉ BOWTIE PASTA WITH SMOKED SALMON, DILL & PINK PEPPERCORNS	9.45	17.45	ADD EXTRA TOPPINGS
IN A CREAM SAUCE WITH A TOUCH OF TOMATO  ADD KING PRAWN	4.25	5.25	HAM , CHICKEN, SALAMI SALMON, PARMA HAM, TUNA, ANCHOVIES RED ONIONS, OLIVES, CHERRY TOMATOES, SPINACH, PEPPERS
TAGLIONI GAMBERONI E ZUCCHINE  TAGLIOLINI PASTA WITH KING PRAWNS, BABY PRAWNS, COURGETTES, GARLIC, CHILLI IN TOMATO SAUCE	10.95	17.95	
LINGUINE E VONGOLÉ LINGUINE PASTA WITH FRESH CLAMS, CHERRY TOMATOES & CHILLI	10.95	17.95	CONTORNI
RISOTTO AI FUNGHI V GF CBVG	9.95	16.95	TRUFFLE AND PARMESAN FRITTÉ FRIES WITH TRUFFLE OIL & PARMESAN
WILD MUSHROOM RISOTTO TOPPED WITH PARMESAN SHAVINGS ADD CHICKEN	2.95	3.95	FRITTÉ V 🌠 FRIES
RISOTTO DI MARÉ GF RISOTTO WITH SQUID RINGS, MUSSELS, BABY PRAWNS & FRESH CLAMS	9.95	18.95	PURÉ DI PATATE V CREAMY MASH
PENNE NORMA GF V V N RESHAUBERGINE WITH FRIED ONIONS, TOMATO SAUCE AND PARSLEY		13.95	SPINACI V 🍪 FRESH SPINACH WITH RED CHILLI
PAPPARDELLÉ POLPETTÉ PAPPARDELLE PASTA WITH HAND MADE MEATBALLS	8.95	15.95	ZUCCHINE FRITTÉ V 1/20 COURGETTE FRIES
CANNELLONI V PANCAKES FILLED WITH RICOTTA CHEESE & GRILLED MEDITERRANEAN VEGETABLES, TOPPED WITH TOMATO, BÉCHAMEL & BAKED IN THE OVEN		10.45	MIELE VERDURE V 1/2 HONEY ROASTED ROOT VEGETABLES VERDURE V 1/2
, , , , , , , , , , , , , , , , , , , ,			VERDORE V 120

### AL FERRI

COSTATA (285G) / RIBEYE GF

10.95

11.95

12.95

OUR STEAKS ARE COOKED IN A JOSPER OVEN AT 400C. IT SMOKES AND COOKS THE MEAT RESULTING IN A SUPERIOR TASTING STEAK. OUR CATTLE ARE LOCALLY REARED ON GRASS FARMS IN & AROUND THE MACCLESFIELD AREA.

24.50

3.50 3.00 2.00

COSTATA (285G) / RIBETE OF	24.50	
BISTECCA DI MANZO (255G) / SIRLOIN GF	26.50	
FILETTO (200G) / FILLET GF	28.50	
ADD PORCINI, ROSSINI, DIANA, PEPPERCORN SAUCE	2.50	
ADD TWO FRIED EGGS	3.00	
ADD HALF LOBSTER	MARKET PRICE	
CHATEAUBRIAND (510GR) GF A SPECIALITY CUT OF TWO FILLETS, CARVED AT YOUR TABLE & SERVED WITH PARMESAN BABY ROAST POTATOES & A CHERRY TOMATO & PARMESAN SALAD	FRICE	60.00
CARNE		
SUPREMA DI POLLO GF SKIN ON CHICKEN SUPREME BREAST BAKED IN THE OVEN SERVED WITH HONEY ROAST VEGETABLES AND ROSEMARY GRAVY	19.95	
POLLO ALLA MILANESÉ CHICKEN LIGHTLY BREAD CRUMBED, SERVED WITH SPAGHETTI NAPOLI	17.95	
POLLO PORCINI GF CHICKEN FILLET WITH SKIN ON BAKED & SERVED IN A CREAMY MUSHROOM SAUCE	16.95	
SALTIMBOCCA ALLA ROMANA GF SUCCULENT FRESH VEAL ESCALLOPS WITH PARMA HAM & FRESH SAGE, SERVED IN A SOFT BUTTER SAUCE	19.45	
POLLO TRICOLORÉ GF GRILLED CHICKEN BREAST TOPPED WITH GOATS CHEESE IN A VINE CHERRY TOMATO SAUCE	17.95	
SCALOPPINE AL FUNGHI GF VEAL ESCALLOPS PAN FRIED SERVED WITH MUSHROOMS, WHITE WINE CREAM & PARSLEY	16.95	
STINCO DI AGNELLO GF LAMB SHANK SERVED ON A BED OF MASH POTATO & LAMB JUS	19.95	
PIZZA		
GLUTEN FREE BASE AVAILABLE ON REQUEST		
MARGHERITA V MOZZARELLA, TOMATO & OREGANO	9.95	
PROSCIUTTO E FUNGHI MOZZARELLA, TOMATO, HAM & MUSHROOM	11.45	
POLLO MOZZARELLA, TOMATO, CHICKEN, RED ONION & PEPPERS	11.95	
<b>DIAYOLA</b> MOZZARELLA, TOMATO, SPICY SALAMI, RED ONION & FRESH CHILLI	10.95	
PRIMAVERA V 1/2 WHITE PIZZA WITH MOZZARELLA, COURGETTES, TOMATOES, PEPPERS & SPINACH	10.45	
<b>CALZONÉ</b> FOLDED PIZZA FILLED WITH HAM, MOZZARELLA, SPICY SALAMI & MUSHROOMS	12.95	
ITALIA PARMA HAM, ROCKET & PARMESAN SHAVINGS	11.95	

CONTORNI		
TRUFFLE AND PARMESAN FRITTÉ FRIES WITH TRUFFLE OIL & PARMESAN	5.95	
FRITTÉ V 1/20 FRIES	3.45	
PURÉ DI PATATE V CREAMY MASH	3.45	
SPINACI V 1/20 FRESH SPINACH WITH RED CHILLI	3.95	
ZUCCHINE FRITTÉ V 🕜 COURGETTE FRIES	3.95	
MIELE VERDURE V 1/2 HONEY ROASTED ROOT VEGETABLES	3.95	
VERDURE V 1/2 GREEN BEANS, BROCCOLI & PEAS	3.95	
VERDURE DI STAGIONE V 1/2 MIXED SEASONAL VEGETABLES	3.95	
PISELLI CON PANCETTA PEAS, ONION & PANCETTA	3.95	
PATATE ARROSTO ROAST BABY POTATOES WITH PARMESAN	3.95	
INSALATA DI POMODORO V 1/20 TOMATO, RED ONION & BASIL	4.25	
INSALATA DI RUCOLA V 🌈 ROCKET & CHERRY TOMATO SALAD	4.25	
INSALATA DELLA CASA V ♥ HOUSE SALAD WITH OLIVES, MIXED PEPPERS, BABY GEM LETTUCE, RED ONION & A BALSAMIC VINAIGRETTE	4.25	

ALLERGENS: PLEASE ASK ABOUT ALLERGIES AND DIETARY REQUIREMENTS. N CONTAINS NUTS OR TRACES OF NUTS | V VEGETARIAN DISHES | GF GLUTEN FREE | CBVG CAN BE VEGAN | J

SPAGHETTINI AL BASILICO GF V N
SPAGHETTI WITH HOMEMADE PESTO FINISHED WITH PINE NUTS

VEGAN SPAGHETTI BOLOGNESE 🍪

9.95

10.45

FARFALLE TRICOLORE ( FARFALLE PASTA WITH FRESH PEAS, CHERRY TOMATO IN A CREAMY PESTO

FRESH HOMEMADE BEYOND MEAT BOLOGNESE IN TOMATO SAUCE WITH BASIL

ALL PRICES INCLUDE VAT AT THE CURRENT RATE. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL ALL GRATUITIES & SERVICE CHARGE GO TO THE TEAM THAT PREPARE & SERVE YOUR MEAL & DRINKS, OUR CHEESE MAY NOT BE MADE WITH VEGETABLE RENNET. OUR DISCRETIONARY 12.5% SERVICE CHARGE GO TO THE TEAM THAT PREPARE & SERVE YOUR MEAL & DRINKS, OUR CHEESE MAY NOT BE MADE WITH VEGETABLE RENNET. OUR DISCRETIONARY 12.5% SERVICE CHARGE GO TO THE TEAM THAT PREPARE & SERVE YOUR MEAL & DRINKS, OUR CHEESE MAY NOT BE MADE WITH VEGETABLE RENNET. STATED ARE PRIOR TO COOKING. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST PLEASE ASK YOUR SERVER FOR MORE DETAILS, A SMALL SUPPLEMENT CHARGE OF £1 PER PERSON WILL BE CHARGED AS A CHARITABLE DONATION. PLEASE ASK YOUR SERVER ABOUT WHICH CHARITY WE ARE CURRENTLY DONATING TO. THIS CHARGE IS OPTIONAL AND CAN BE REMOVED FROM YOUR BILL ON REQUEST.

### ITALIAN GRAPES

PIEDMONT WG: CORTESE, CHARDONNAY, RIESLING, MOSCATO RG: BARBERA, NEBBIOLO, MERLOT	WG: CHARDONNAY RG: PINOT NERO	TRENTINO ALTO ADIGE WG: SAUVIGNON BLANC, PINOT GRIGIO, GEWURZTRAMINER RG: PINOT NERO, MERLOT
NORTH	WG: PINOT O VENETO WG: SAUVIO	YENEZIA GIULIA GRIGIO, RIBOLLA GIALLA, FRIULIANO GNON BLANC, GLERA, GARGANEGA NA, MERLOT, CORVINONE
The state of the s	MARCHE WG: VERDICCHIO RG: MONTEPULCIANO	ABRUZZO WG: TREBBIANO, PECORINO RG: MONTEPULCIANO
CENTRAL	TUSCAN WG: VERME RG: CABERI SANGIOVES	ENTINO NET SAUVIGNON, CABERNET FRANC,
	APULIA RG: NEGRO	AMARO, PRIMITIVO
SOUTH & THE ISLANDS	CAMPAN WG: GRECC RG: AGLIAN	DITUFO, FALANGHINA
	TORBATO	IA ENTINO, SAUVIGNON BLANC, DNAU, CABERNET SAUVIGNON
WG: WHITE GRAPES RG: RED GRAPES		A, CATARRATTO,GRILLO D'AVOLA, SHIRAZ, FRAPPATO

By	The	Glass
/		1 88

BIANCO	SMALL	LARGE	CARAFE (500ml)
CHARDONNAY TERRE DEL NOCE ( (DOLOMITI, ITALY / 12%)	5.25	6.35	16.95
PINOT GRIGIO TERRE DEL NOCE 1/20 (DOLOMITI, ITALY / 12%)	5.35	6.65	17.95
GRILLO FEUDO ARANCIO 🌠 (SICILY, ITALY / 13%)	5.55	6.75	18.95
VILLA BIANCHI VERDICCHIO CASTELLI DI JESI CLASSICO 1/20 (MARCHE, ITALY/12%)	5.55	6.75	18.95
CASTEL FIRMIAN SAUVIGNON BLANC (TRENTINO-ALTO ADIGE, ITALY / 12%)	5. <i>7</i> 5	6.95	19.95
PECORINO VELLODORO 1/2 (ABRUZZI, ITALY/13.5%)	5.95	8.20	23.00
MAHI SAUVIGNON BLANC (600 (MARLBOROUGH, NEW ZEALAND / 13%)	5.95	8.20	23.00
GAVI DI GAVI LA MEIRANA (PIEDMONT, ITALY / 12.5%)	6.75	8.95	23.95
ROSSO	SMALL	LARGE	CARAFE (500ml)
MERLOT TERRE DEL NOCE 1/20 (DOLOMITI, ITALY/12.5%)	5.35	6.65	17.95
SYRAH FEUDO ARANCIO 1/26 (SICILY, ITALY / 13.5%)	5.55	6.75	18.95
NÉPRICA (PRIMITIVO) (PUGLIA IGT, ITALY / 13.5%)	5.75	6.95	19.95
MONTIPAGANO ORGANIC MONTEPULCIANO D'ABRUZZO (ABRUZZI, ITALY/13%)	5. <i>7</i> 5	6.95	19.95
COLECCION MALBEC 1/20 (MENDOZA, ARGENTINA/ 14%)	5.95	8.25	23.00
AGLIANICO ROCCA LEONI (CAMPANIA, ITALY/ 13.5%)	6.65	8.95	23.95
PÈPPOLI CHIANTI CLASSICO (TUSCANY, ITALY / 13%)	6.65	8.95	23.95
NIZZA BANSELLA BARBERA (PIEDMONT, ITALY/14.5%)	6.65	8.95	23.95
ROSÉ	SMALL	LARGE	CARAFE (500ml)
PINOT GRIGIO ROSÉ TERRE DEL NOCE (DOLOMITI, ITALY/12.5%)	5.35	6.65	17.95
ZINFANDEL BLUSH (PUGLIA, ITALY / 11.5%)	5.55	6.75	18.95

# SPARKLING

CA' DEL CONSOLE PROSECCO EXTRA DRY 1/20 (VENETO, ITALY)	7.50
ROSÉ DE'SALICI BRUT (COL DE'SALICI, ITALY)	7.95
DRAPPIER CARTE D'OR BRUT 1/20 (FRANCE / 12%)	9.95

### SPARKLING

CA' DEL CONSOLE PROSECCO EXTRA DRY (VENETO, ITALY / 11%)  A CLASSIC PROSECCO WITH AROMAS OF WHITE PEACH, PEAR AND FLOWERS.  THE PALATE IS FRESH, NOT TOO DRY, AND CLEAN AS A WHISTLE ALL THE WAY  THROUGH TO THE SPARKLING FINISH.	29.00
ROSÉ DE'SALICI BRUT (COL DE'SALICI, VENETO, ITALY / 11.5%) A CHARMING PASTEL PINK COLOUR, AROMAS OF RED FRUIT & PEARS, & A REFRESHING RED CHERRY PALATE ARE LIFTED BY A FINE, DELICATE SPARKLE.	34.00
PROSECCO DI VALDOBBIADENE DOCG EXTRA DRY (COL DE'SALICI, VENETO, ITALY / 11.5%) A DELIGHTFUL PROSECCO: SOFT TEXTURED, CLEAN AS A WHISTLE, WITH GREEN APPLE FRUIT, FLORAL NOTES & A DELICATE FINISH.	34.00
FRANCIACORTA CUYÉE PRESTIGE (©) (CA' DEL BOSCO, LOMBARDY, ITALY/12.5%) AN EXTREMELY CLASSY EXAMPLE OF FRANCIACORTA, COMBINING RICH FLAVOURS OF TOASTED BRIOCHE, BUTTERSCOTCH, BAKED APRICOTS AND ALMONDS WITH SUBTLE HERBACEOUS NOTES AND A CLEAN, REFRESHING ACIDITY.	44.00
ROSÉ	BOTTLE
PINOT GRIGIO ROSÉ TERRE DEL NOCE (MEZZACORONA, DOLOMITI, ITALY/12.5%)  JAM-PACKED WITH THE RIPE STRAWBERRY AND RASPBERRY FRUIT YOU WOULD EXPECT FROM THIS VARIETY, BUT WITH FAR MORE INTENSITY AND STRUCTURE THAN THE NORM. THE FINISH IS LONG, LINGERING AND CLEAN, WITH A FINE ACIDITY.	23.95
ZINFANDEL BLUSH (2) (NINA, PUGLIA, ITALY / 11.5%) INVITING AROMAS OF REDCURRANTS & ORANGE ZEST, FOLLOWED BY A CREAMY	24.95

MEDIUM-DRY PALATE SHOWING A NICE BALANCE OF SWEETNESS & FRUIT FLAVOURS.

(MINUTY, PROVENCE, FRANCE/12.5%)
A BEAUTIFUL PALE PINK COLOUR, WITH AROMAS OF REDCURRANTS GIVING WAY TO A FRESH, YET WELL-ROUNDED PALATE OFFERING DELICATE FLAVOURS OF PEACHES

M DE MINUTY CÔTES DE PROVENCE ROSÉ

CHAMPAGNE DRAPPIER CARTE D'OR BRUT 1/20

CHAMPAGNE DRAPPIER ROSÉ BRUT 🌈

MOET & CHANDON BRUT IMPERIAL

CHAMPAGNE

**BOLLINGER SPECIAL CUVEÉ** 

### BIANCO

CHARDONNAY TERRE DEL NOCE 🌃
(MEZZACORONA, DOLOMITI, ITALY / 12%)
CRISP, FRUITY CHARDONNAY WITH FLAVOURS OF MELON & WHITE PEACH.
HARMONIOUS & EASY DRINKING.

SILENZI BIANCO (VERMENTINO/NURAGUS) (PALA, SARDINIA, ITALY / 12%) A FRESH YOUNG WINE WITH GOOD INTENSITY, SHOWING CRISP, CLEAN NOTES OF APPLE, PEAR, CITRUS & HERBS.

REGALEALI BIANCO (CATARRATTO/INZOLIA/GRECANICO) (TASCA, SICILY, ITALY / 12%)
DELICATELY FRUITY NOSE WITH APPLE, PEACH & PINK GRAPEFRUIT NOTES.

THE PALATE IS QUITE INTENSE & CRISP, WITH PLENTY OF FRESH FRUIT FLAVOURS. GRILLO FEUDO ARANCIO 💯

(SICILY, ITALY / 13%)
DEEP STRAW YELLOW WITH AN AROMA DISTINCTLY TROPICAL WITH NOTES
OF MANGO & PAPAYA, THAT BLENDS WITH INKLINGS OF JASMINE & WHITE FLOWERS. BALANCED & HARMONIOUS WITH A DELICATE ACIDITY. CASTEL FIRMIAN SAUVIGNON BLANC 🍪

(MEZZACORONA, TRENTINO-ALTO ADIGE, ITALY / 12%)
A FRESH, INVIGORATING NOSE OF CUT GRASS, ELDERFLOWER & CURRANT LEAF
LEADS TO A DRY, CITRUSSY, BUT STILL QUITE ROUNDED PALATE. THIS ROUNDNESS
ALONGSIDE A DELICATELY MINERAL FINISH IS TYPICAL TRENTINO - THIS IS AN
EXCELLENT MARRIAGE OF GRAPE VARIETY & LOCATION.

GAVI DI GAVI LA MEIRANA

GREAT TEXTURE AND PRECISION. WITH DISTINCTIVE GREENGAGE AND ALMOND NOTES ON THE PALATE. FRESH & DRY, THIS IS PARTICULARLY CHARACTERFUL GAVI.

CHARDONNAY TORMARESCA

(PUGLIA, ITALY / 12.5%)
BRIGHT, FRUITY, MEDIUM-BODIED CHARDONNAY SHOWING THE PURITY & RICHNESS OF PUGLIAN FRUIT

**CAMPOGRANDE ORVIETO CLASSICO** 

(SANTA CRISTINA UMBRIA, ITALY / 12.5%)
THE NOSE SHOWS BOTH FLORAL & FRUITY NOTES, PARTICULARLY PINEAPPLE & BANANA, WHILE THE PALATE IS MEDIUM-BODIED, WITH MORE FRUIT & A ROUND,

**VERNACCIA DI SAN GIMIGNANO** (TUSCANY, ITALY / 12.5%)
ELEGANT NOSE OF APPLE & MINERAL, FOLLOWED BY AN ENGAGINGLY INTENSE
PALATE, FULL OF GREEN APPLE & ALMOND, LEADING TO AN APPETIZING

PECORINO VELLODORO 1/20 (UMANI RONCHI, ABRUZZI, ITALY/13.5%)

A REFRESHING, LIGHT-TO-MEDIUM-BODIED PECORINO, COMBINING TANGY GREEN APPLE FRUIT FLAVOURS WITH HINTS OF HERBS, STONES AND ALMONDS. THE LIVELY ACIDITY LIFTS THE PALATE, GIVING A FINISH THAT'S AS CLEAN AS A WHISTLE

TREBBIANO DEL RUBICONE, VILLA ROSSI CRISP, DRY & FRUITY, WITH A DELICATE NUTTY AROMA, YOUNG & FRESH.

VILLA BIANCHI VERDICCHIO CASTELLI DI JESI CLASSICO 🤣 (UMANI RONCHI,MARCHE, ITALY/12%)
FRESH AND FRUITY, WITH A TYPICAL COMBINATION OF GREEN APPLE FRUIT AND A HINT OF BITTER ALMONDS. BRIGHT AND AROMATIC, LIFTED BY A CLEAN STREAK OF

PINOT GRIGIO TERRE DEL NOCE 🤣

(VIGNETI DELLE DOLOMITI IGT, ITALY / 12%) ELEGANT, DRY PINOT GRIGIO WITH APPLE & BANANA FRUIT AROMAS, FLORAL LIFT IN THE MOUTH, & A CLEAN, CRISP FINISH. PINOT GRIGIO RISERVA

(MEZZACORONA TRENTINO, ITALY / 13%) A COMPLEX & QUITE WEIGHTY STYLE OF PINOT GRIGIO, WITH NOTES OF SPICE & PEAR, A RIPE, ROUND TEXTURE, & A WHISPER OF SMOKE. MARLBOROUGH SAUVIGNON BLANC 1/20

MARLBOROUGH SAUVIGNON BLANC ((MAH), MARLBOROUGH, NEW ZEALAND 13%)
MUSKY AROMAS AND FLAVOURS OF LEMON-LIME, PEPPER AND HERBS, PLUS A SUBTLE SUGGESTION OF RIPE PEACH. PLUSH AND BROAD BUT WITH HARMONIOUS SPICY, GRAPEFRUIT NOTES GIVING THE WINE LIFT. FRESH BUT FULLY RIPE AND NICELY TACTILE, EVEN PLUSH, AND LONG ON THE AFTERTASTE. CASAL DI SERRA VERDICCHIO CASTELLI DI JESI SUPERIORE 👩

(UMANI RONCHI, MARCHE, ITALY/13%)
RESPLENDENT WITH FLAVOURS OF PEACHES, APRICOTS AND APPLES AGAINST DELICATE HINTS OF WILD FLOWERS. THE PALATE IS RICH AND TEXTURED, WITH A FRESH UNDERLYING ACIDITY AND A SAPID, SALINE NOTE AS A COUNTERPOINT TO THE RIPE FRUIT. SANCERRE LES BOFFANTS
(CHARLES DUPUY, LOIRE VALLEY, FRANCE / 12.5%)
CLASSIC SANCERRE, WITH AROMAS OF CURRANTS & GRAPEFRUIT, A DRY, ELEGANT PALATE WITH A LAYER OF MINERALITY, & A NEAT, FOCUSED FINISH. 1/2 BOTTLE 21.00 40.00

CHABLIS
(HAMELIN, BURGUNDY, FRANCE / 12.5%)
FRESH, CLASSIC NOSE WITH NOTES OF GREEN APPLE, HAWTHORN & MINERALS. CRISP ON THE PALATE WHILE DISPLAYING GOOD DEPTH OF FLAVOUR, & A LONG, DYNAMIC FINISH.

ROSSO

39.95

9.95

SILENZI ROSSO (CARIGNANO/MONICA/SANGIOVESE) 1/2 (PALA, ISOLA DEI NURAGHI, ITALY / 12.5%)
INTENSE, PERSISTENT AROMAS DOMINATED BY RED FRUIT NOTES. WELL-STRUCTURED WITH REGALEALI NERO D'AVOLA 🥻 24.95

(TASCA, SICILY, ITALY / 13.5%) NOTES OF CHERRY, MULBERRY, BLACK CHERRY, BLUEBERRY, VANILLA & SAGE ON THE NOSE. VELVETY & BALANCED IN THE MOUTH MONTIPAGANO ORGANIC MONTEPULCIANO D'ABRUZZO 🍪 (UMANI RONCHI, ABRUZZI, ITALY/13%)
PLENTIFUL FRESH RED BERRIES LEAD ONTO PLEASING HERBAL FLAVOURS AND SUBTLE NOTES OF SPICE FROM THE OAK. THE PALATE IS MEDIUM-BODIED, WITH ELEGANT, WELL-ROUNDED TANNINS AND A LONG, FRESH FINISH.

SANTA CRISTINA ROSSO (SANGIOVESE/MERLOT) (TUSCANY, ITALY / 13%)
INTENSE FRESH FRUIT AROMAS WITH PLEASANT FLORAL HINTS. WELL-STRUCTURED, GENEROUS & SOFT ON THE PALATE, WITH LINGERING FRUIT NOTES ON THE FIN

VILLA ANTINORI ROSSO(SANGIOVESE/CAB SAUVIGNON/MERLOT) 1/2 BOTTLE 18.00 : 35.50 (ANTINORI, TUSCANY, ITALY /13.5%)
VILLA ANTINORI BEGAN LIFE AS A CHIANTI CLASSICO RISERVA, & IS STILL GROWN ON ANTINORI'S CHIANTI STATES, INTENSE RUBY RED COLOUR WITH AROMAS OF RED BERRIES & VANILLA NOTES FROM THE OAK. COMPLEX PALATE, SOFT ON THE MOUTH. 29.50 JORIO MONTEPULCIANO D'ABRUZZO(12 MONTHS IN OAK) 1/2 (UMANI RONCHI, ABRUZZI, ITALY/13.5%)
FLAVOURS OF RIPE PLUMS AND RED CHERRIES GIVE WAY TO BALSAMIC AND SAVOURY
NOTES. THE PALATE IS FULL-BODIED, WITH PLUSH, VELVETY TANNINS AND THE FINISH IS
LONG AND INTENSE, WITH SUBTLE NOTES OF LIQUORICE AND SPICE

PÈPPOLI CHIANTI CLASSICO 1/2 BOTTLE 18.00 34.50 (ANTINORI, TUSCANY, ITALY / 13.5%)
INTENSE RED FRUIT AROMAS ARE OFFSET BY DELICATE NOTES OF VANILLA &
CHOCOLATE, PLEASANTLY LINGERING WITH A FRESH, VIBRANT FEEL IN THE MOUTH. CASTEL FIRMIAN CABERNET SAUVIGNON 🧞

(MEZZACORONA, TRENTINO, ITALY /13%)
INTENSE, COMPLEX FLAVOUR WITH SPICY NOTES, HINTS OF EUCALYPTUS & SWEET FRUIT,
& A FRAGRANT SCENT OF OAK. WELL BALANCED & FULL BODIED. SYRAH FEUDO ARANCIO (6) (SICILY, ITALY / 13.5%) BRIGHT RUBY RED WHICH IS WARM & PERSUASIVE, WITH SPICY NOTES OF BLACK PEPPER & THYME BASED ON NOTES OF WILD FRUIT & THE TANNIC SENSATION IS VELVETY & PLEASANT.

VILLA ROSSI SANGIOVESE, RUBICONE (EMILIA-ROMAGNA / 12.5%) A SMOOTH & EASY-DRINKING RED WINE WITH A DELICATE AROMA & FLAVOURS OF

BOTTLE 49.00 **VEUVE CLICQUOT YELLOW LABEL** 65.00 52.00 LAURENT-PERRIER ROSE 95.00 58.00 **CUVÉE DOM PERIGNON 2008/09** 195.00 60.00 CRISTAL 2008/09 250.00

### BOTTLE ROSSO Cont.

BONACOSTA VALPOLICELLA CLASSICO 🤣

22.95

24.95

24.95

25.95

24.95

23.95

28.50

29.95

33.50

BOTTLE

23.50

25.95

24.95

25.95

24.95

21.95

NÉPRICA (PRIMITIVO)
(TORMARESCA, PUGLIA, ITALY / 13.5%)
RED FRUITS, BLACK CHERRY & BLACKCURRANT ON THE NOSE. ON THE PALATE, THE
SPICE OF THE NEGROAMARO IS COMPLEMENTED BY THE JUICY PLUM JAM FLAVOURS OF
PRIMITIVO, RESULTING IN A SOFT & WELL-BALANCED WINE.

25.95

23.95

31.95

BOTTLE

58.00

295.00

300.00

MERLOT TERRE DEL NOCE 1/2 (MEZZACORONA, DOLOMITI, ITALY / 12.5%) SMOOTH, EASY-DRINKING MERLOT WITH PLUM & RED CHERRY FRUIT, & A HINT OF DARK CHOCOLATE ON THE FINISH.

MASI, VENETO, ITALY / 12%)
ON THE NOSE, THERE ARE AROMAS OF VIOLETS, ROSES & MINT COMBINED WITH CHERRIES & SPICES SUCH AS CINNAMON & CLOVES. NIZZA BANSELLA BARBERA 31.95 (PRUNOTTO, PIEDMONT, ITALY/14.5%)
RICH FLAVOURS OF PLUMS SIT ALONGSIDE NOTES OF VIOLETS, CHOCOLATE, AND
LIQUORICE. THE PALATE IS FULL, YET BALANCED, WITH SUPPLE TANNINS AND A FRESH,
SAVOURY FINISH FROM THE SLEEK VEIN OF ACIDITY.

CAMPOFIORIN ROSSO DEL VERONESE 🧭 29.95 (MASI, VENETO, ITALY / 13%)
ATTRACTIVE, AROMATIC NOSE DOMINATED BY CHERRIES & SPICE. WELL-BALANCED, FULL-BODIED PALATE WITH NOTES OF RIPE RED FRUIT, CHERRY LIQUEUR & BLACKCURRANTS.

LAGREIN RISERVA (%)
(MEZZACORONA, TRENTINO-ALTO ADIGE, ITALY / 13%)
BRIGHT, JUICY FOREST FRUIT AROMAS COMBINE WITH PEPPERY SPICE & A SILKY-SMOOTH
TEXTURE IN THIS VIBRANT EXPRESSION OF THE LOCAL LAGREIN GRAPE. 28.50 MALBEC COLECCION FINCA LA COLONIA 🧭 29.50

DEEP RED COLOUR WITH VIOLET HUES. AROMAS OF RIPE RED FRUIT, CASSIS & BLACK PEPPER, WITH MORE FRUIT & A TOUCH OF SPICE ON THE PALATE PROMESA RIOJA CRIANZA 🍪 26.95

(MARTINEZ BUJANDA, SPAIN / 13.5%)
A CLASSIC STYLE OF RIOJA, WITH STRAWBERRY, BLACKBERRY & RHUBARB FRUIT FLAVOURS
TAKING ON A VANILLA & COCOA SMOOTHNESS DURING TWELVE MONTHS IN OAK BARRELS. CASTEL FIRMIAN TEROLDEGO 🍪 24.95 (MEZZACORONA , TRENTINO-ALTO ADIGE, ITALY / 13%)
WILD BERRIES & SAVOURY SPICE CHARACTERISE THIS ROUND, SEDUCTIVE EXAMPLE OF THE
LOCAL GRAPE TEROLDEGO. VELVETY IN THE MOUTH, WITH A JUICY FRESHNESS, THIS IS BOTH

**DELICIOUS & DISTINCTIVE** TRENTANGELI (AGLIANICO,CABERNET SAUVIGNON, SYRAH) 31.95

(Tormaresca Puglia, Italy / 14.5%) a rich expressive nose, with red fruit, particularly marasca cherry, & a toasty, spicy component structured but generous on the palate, with powerful BLACKBERRY FRUIT & EXCELLENT CONCENTRATION. **AGLIANICO** (VILLA MATILDE, CAMPANIA, ITALY/13%)
FULL BODIED YET WELL ROUNDED WITH VELVETY TANNINS AND RICH FLAVOURS OF WILD
BLACKBERRIES AND RED BERRIES. THE FINISH IS LONG AND SPICY, LIFTED BY AN
EXTREMELY APPETISING FRESHNESS

## By the bottle **BOUTIQUE WINES** SAGRANTINO DI MONTEFALCO 2011/13 (PERTICAIA, UMBRIA, ITALY / 14.5%) A GREAT EXAMPLE OF UMBRIA'S SIGNATURE GRAPE VARIETY.

THIS INTENSE, DRAMATIC WINE OFFERS AROMAS OF CINNAMON & BLACK CHERRY, FOLLOWED BY A POWERFUL, STRUCTURED PALATE OF WORLD-CLASS COMPLEXITY & BALANCE. **BAROLO 2015** 60.00 (PRUNOTTO, PIEDMONT, ITALY / 14%)
COMPLEX NOSE WITH NOTES OF ROSE, STRAWBERRY & FOREST FRUITS.
DELICATELY FLORAL, PERFUMED YET PERSISTENT ON THE PALATE, THIS IS BAROLO AT ITS BEST.

COSTASERA AMARONE DELLA 2013 VALPOLICELLA CLASSICO
(MASI, VENETO, ITALY / 15%)
BRIGHT & INTENSE ON THE NOSE WITH AROMAS OF PRESERVED 62.00 CHERRIES & DRIED PLUMS TOGETHER WITH HINTS OF FRUITS OF THE FOREST & CINNAMON, GOOD WEIGHT FROM THE ALCOHOL & STRUCTURED ON THE PALATE, OPENING OUT TO ATTRACTIVE AROMAS OF CHERRIES & VANILLA **BARBARESCO BRIC TUROT 2014/15** 65.00

(PRUNOTTO, PIEDMONT, ITALY / 13.5%)
HIS EXCEPTIONAL SINGLE-VINEYARD BARBARESCO IS DEEP & COMPLEX ON THE NOSE, WITH HINTS OF LIQUORICE, FOREST FRUITS, VIOLETS, CINNAMON & CLOVES. ON THE PALATE, IT IS FULL & WELL BALANCED WITH A PERSISTENT FINISH OF RIPE FRUIT. BRUNELLO DI MONTALCINO 2009 (POGGIO ANTICO, TUSCANY, ITALY / 13.5%) 76.50 RICH, COMPLEX, CONCENTRATED NOSE FULL OF RIPE RED FRUIT FLAVOURS, HINTS OF LIQUORICE, SPICES & COFFEE BEANS ELEGANT & HARMONIOUS PALATE.

TIGNANELLO 2016 (MARCHESI ANTINORI, TUSCANY, ITALY / 13.5%) THE 2016 TIGNANELLO IS AN INTENSE YET ELEGANT WINE WITH 145.00 RIPE RED FRUIT, VANILLA, CHOCOLATE & LEATHER AROMAS.
THE PALATE IS MOUTH-FILLING & DETAILED, WITH A VERY FINE VELVETY TEXTURE & A LONG, REVERBERANT FINISH CAMPOLONGO DI TORBE AMARONE 2011 🌈 160.00 (MASI, VENETO, ITALY 16%) AN INTENSE, PERSISTENT BOUQUET OFFERS GREAT COMPLEXITY,

BALANCED PALATE FOLLOWS, WITH FLAVOURS OF SPIRIT-SOAKED A CINNAMON & VANILLA AFTERTASTE. **SASSICAIA 2011/14/16** 250.00 (TENUTA SAN GUIDO, BOLGHERI, ITALY / 13.5%)
INTENSELY CONCENTRATED WITH NOTES OF BLACKCURRANT & BRAMBLE FRUITS. FINELY STRUCTURED & SUPPORTED

BY RIPE CEDAR TANNINS. **SOLAIA 2011/12/13** (MARCHESI ANTONORI, TUSCANY IGT ITALY / 14%) COMPLEX FRUIT AROMAS WITH SPICES, BLACK PEPPER, CHOCOLATE, COFFEE & VANILLA. GENEROUS, VIBRANT PALATE WITH MORE FRUIT NOTES & SOME MINERALITY. A COMPLEX & ELEGANT WINE WITH A LONG, LINGERING FINISH.

MATAROCCHIO (CABERNET FRANC) 2011 (GUADO AL TASSO, MAREMA TUSCANY, ITALY / 14.5%) VERY PURE & COMPOSED, YET ACHINGLY BEAUTIFUL IN A DEMURE,

CABERNET FRANC KIND OF WAY, UNDERSTATED YET DRAMATIC PRESENCE ON THE PALATE, WITH GREAT VIVIDNESS & DIMENSION, YET NO TRICKS OR UNDUE FIREWORKS. SERIOUSLY IMPRESSIVE ONLY THREE VINTAGES. WITH A MERE 120 BOTTLES REACHING THE UK. BEST KEPT SECRET FROM THE ANTINORI FAMILY.

WITH AROMAS OF BAKED FRUIT & CINNAMON. A RICH, WELL

ARTISAN COCKTAILS

ASK YOUR SERVER FOR THE COCKTAIL MENU