

M E N U

• A P E R I T I V O •

NEGRONI

Gin, Campari, Vermouth Rosso
8.50

AMERICANO

Campari, Vermouth Rosso, Soda
8.00

VITO SPRITZ

Gin, elderflower syrup, Prosecco, soda water, lime juice
7.95

APEROL SPRITZ

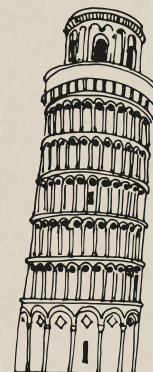
Aperol, soda, Prosecco
7.95

Tutti a Tavola!

Prices are inclusive of VAT

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BURRATA E PANZANELLA (VEG) TOSCANA 🌾🍅🥒🥔🥬🌿	12.75
Marinated tomatoes, bell peppers, onions, croutons, topped with burrata and mint oil	
CARPACCIO DI MANZO E GRANA LOMBARDIA 🍅🥒🥔	12.50
Sliced marinated fillet of beef, caper berries, rocket leaves, Grana and house dressing	
IMPEPATA DI COZZE CAMPANIA 🌾🦪🥒🍅🥔🥬🌿	13.80
Sautéed mussels, confit garlic, tomato, Amalfi citrus zest, ginger, chillies, focaccia, white wine and Campania herbs	
CALAMARI FRITTI VENETO 🌾🦪🥒🍅🥔🥬	16.50
Crispy squid rings and lemon wedges	






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CLASSICO (VE) 🍅🌿🥒🥔🥬	5.50
Tomatoes and basil oil	
PESTO ROSSO A LA TRAPANESE (VEG) 🌾🍅🥒🥔🥬🌿	5.00
Red pesto, ricotta salata & roasted almond flakes	
CARCIOFI E CECI (VE) 🌾🍅🥒🥔🥬🌿	5.50
Chickpea purée, artichokes, and fresh herbs	

Tutti A Tavola!
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	AGLIO E ROSMARINO (VE) 🌾 Confit garlic, chopped rosemary and rosemary oil	7.95
	CRUDAIOLA 🌾🥒🥔🥬 Cherry tomatoes, rucola, Parma ham, burrata, Grana shavings, oregano, and olive oil	13.50
	SPORCA 🌾🦪 San Marzano DOP tomatoes, olives, anchovies, chilli threads and oregano	8.95

BEFORE PLACING YOUR ORDER | IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens are present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to your server before placing your order.

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• I N S A L A T E •

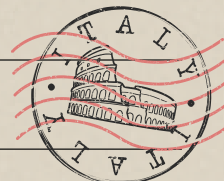
Mangiamo!

GORGONZOLA E FICHI PIEMONTE (VEG) 	14.95
Mixed leaves, Gorgonzola cheese, dry figs, walnuts, crushed amaretti, honey mustard, and thyme dressing	
POLLO CAPRESE CAMPANIA 	15.50
Rocket leaves, chicken, mozzarella di bufala, tomatoes and basil oil	
SELVAGINA GARDA 	15.75
Mixed leaves, smoked duck breast, qual egg, tomatoes, beans, croutons, olives, radishes, and pomegranate molasses	
PROSCIUTTO CRUDO, MELE E RICOTTA MANTOVA 	15.75
Rocket leaves, cured ham, caramelised apples, ricotta salata, cherry tomatoes, pumpkin seeds and house dressing	

P R I M I • P R I M I • P R I M I

MACCHERONI ALLA GRICIA 	14.50
Crispy guanciale, Pecorino, black pepper and Parmesan velouté	
TAGLIATELLE AL RAGÙ 	15.50
Minced beef and pork cooked in a rich tomato sauce	
GNOCCHI PESTO DI PISTACCHIO E STRACCIATELLA (VEG) 	15.50
Pesto pistacchio, basil, olive oil, Grana and straciatella	
PANZEROTTI RICOTTA E SALVIA (VEG) 	15.50
Sheep ricotta stuffed pasta parcels tossed in sage butter, baby spinach and pine nuts	
SPAGHETTI CON BOTTARGA 	16.50
Pasta tossed in onion and garlic confit, fish fumet, wine, anchovies, chilli threads, olive oil and grated tuna bottarga	
SPAGHETTI GAMBERI 	17.50
Prawns, prawn bisque, mascarpone, fish veloute, tomatoes and herbs	
GARGANELLI AI CINQUE FORMAGGI 	17.50
Pasta tossed in Gorgonzola, Provolone, Pecorino, mascarpone cream, Grana shavings, spinach and amaretti	
MACCHERONI POMODORO BASILICO (VEG) 	9.75
Tomato sauce, cherry tomatoes and basil infused oil	
SPAGHETTI FRUTTI DI MARE 	17.50
Assorted seafood cooked in garlic confit, fish fumet, wine, tomatoes, fresh herbs and lemon infused oil	
CALAMARATA CON PESCE SPADA 	15.50
Pasta tossed with swordfish, garlic confit, cherry tomato salsa, wine, fish fumet, lemon zest, EVO oil and Campania herbs	

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FRITTO MISTO CON SALSA 28.50

DI CAPPERI E AGLIO

CAMPANIA 🌿🐚🦀🐟🐠🐡🐛

Crispy fish and shellfish from the daily market, caper and garlic aioli, lemon wedge. Served with fries.

SPIGOLA ALLA GRIGLIA 29.50

ISCHIA 🐟🌿🍷🥑🥒

Pan-seared fillet of sea bass served with tomato and herbs, sautéed endive with olives, raisins, pine nuts and herbs. Served with fries.

TAGLIATA DI MANZO LOMBARDIA 🍷🥩 29.50

Flap meat grilled to your liking served with rucola, Parmesan shavings, cherry tomatoes and herb oil. Served with fries.

PARMIGIANA DI MELANZANE (VEG) 15.50

SICILIA 🍷🥩🌿

Aubergines, tomato sauce, Parmesan cheese and basil cream. Served with roasted potatoes.

STINCO D'AGNELLO BRASATO 26.95

NAPOLI 🍷🥩🌿

Braised lamb shank in Barolo wine and chocolate reduction. Served with roasted vegetables and mashed potatoes.

GUANCIA DI SUINO A 28.50

COTTURA LENTA NEBRODI 🌿🍷🥩🌿

Slow-cooked drunken pork cheeks in beer reduction, pan juices, bean and vegetable cassoulet. Served with roasted potatoes.

INVOLTINI DI POLLO RIPIENO 23.50

SALERNO 🌿🍷🥩🌿

Chicken paupiettes stuffed with Grana, spinach, mushrooms, Provolone cheese and red wine jus grass. Served with roasted vegetables and potatoes.

STRACCOTO DI MANZO E POLENTA 25.50

FIorentina 🍷🥩🌿🍷

Pot roasted pulled beef, polenta croquettes, served with roasted vegetables

LONZA DI MAIALE ALLA MILANESE 26.00

MILANO 🌿🍷

Breaded pork chop Milanese style served with rucola, cherry tomatoes, lemon wedge, and fries.

CONTORNI E SALSE 3.00

Fries / Roasted Potatoes / Mashed Potatoes / Side Salad / Mushroom Sauce / Pepper Sauce

P I Z Z E . P I Z Z E . P I Z Z E

MARGHERITA (VEG) 🌿🍷🥩 9.95

San Marzano DOP tomatoes, mozzarella fior di latte, basil and Parmesan shavings

REGINA MARGHERITA (VEG) 🌿🍷🥩 13.95

San Marzano DOP tomatoes, cherry tomatoes, mozzarella di bufala, basil and Parmesan shavings

MARINARA (VEG) 🌿🍷🥩🌿🍷🥩🌿 8.75

San Marzano DOP tomatoes, crushed garlic, cherry tomatoes, basil, olio EVO and oregano

NAPOLETANA 🌿🍷🥩 10.95

San Marzano DOP tomatoes, mozzarella fior di latte, anchovies, olives, basil and olio EVO

CAPRICCIOSA 🌿🍷🥩🌿🍷🥩🌿 13.85

San Marzano DOP tomatoes, mozzarella fior di latte, peas, boiled egg, mushrooms, olives, roasted ham, olio EVO and oregano





DIAVOLA 🌿🍷🥩🌿🍷🥩🌿 13.50

San Marzano DOP tomatoes, mozzarella fior di latte, chilli threads, pepperoni sausage, olio EVO and oregano




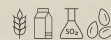
CALZONE CLASSICO 🌿🍷🥩 12.95

San Marzano DOP tomatoes, mozzarella fior di latte, roasted ham, grated Parmesan, basil, olio EVO

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QUATTRO FORMAGGI (VEG) 	13.50
Mozzarella fior di latte, smoked provola, Gorgonzola and Grana shavings	
PARMA 	14.95
San Marzano DOP tomatoes, mozzarella fior di latte, rucola, Parma ham and Parmesan shavings	
TONNO E CIPOLLA 	13.50
San Marzano DOP tomatoes, mozzarella fior di latte, tuna, black olives, red onion and oregano	
CALZONE NAPOLITANO CLOSED PIZZA 	13.50
San Marzano DOP tomatoes, mozzarella fior di latte, salami Napoli, fresh ricotta, basil, grated Parmesan and olio EVO	

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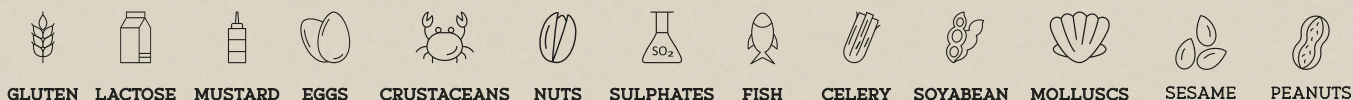
POLLO E FUNGHI 	14.25
Mozzarella fior di latte, chicken, mushrooms, baby spinach and red pepper glaze	
BOSCAIOLA 	13.50
Cured sausage meat, smoked provola, Parmesan shavings, marinated mushrooms and truffle oil	
GUANCIALE, PROVOLA E PATATE 	13.85
Guanciale al pepe nero, smoked provola, potatoes and rosemary oil	
NDUJA CALABRESE E RICOTTA 	13.50
San Marzano DOP tomatoes, Calabrian nduja, ricotta, pear purée, rucola, cured red onion di Tropea and oregano	

EXTRA INGREDIENTS

MOZZARELLA DI BUFALA / LACTOSE-FREE MOZZARELLA / STRACCIATELLA	6.50
ALL CURED MEATS, FISH AND COOKED MEATS	3.00
(Parma ham, roasted ham, chicken, pepperoni, smoked salmon, tuna, prawns etc.)	
ALL OTHER CHEESES & MISCELLANEOUS ITEMS	3.00
(Grana, caramelised onion, fior di latte, Gorgonzola, provola, nuts, pistachio cream etc.)	
ALL OTHER TOPPINGS	1.50
(ham, peas, egg, mushrooms, olives, capers, anchovies, tomatoes, wudy)	

Items removed are not refundable or replaced.

FOOD ALLERGENS



(VEG) - Vegetarian | **(VE)** - Vegan

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WHITE WINE

GLS BTL

GRILLO VIVABIO ORGANIC Sicilia	7.75	24.00
SOAVE BOLLA CLASSICO Veneto		27.00
VERDECA CARDONE Puglia		27.00
PINOT GRIGIO DELLE VENEZIE Veneto	7.95	26.00
PECORINO TOMBACCO Abruzzo		28.00
UMANI RONCHI, PECORINO Abruzzo		33.00
FRATELLI ARESKA, GAVI Piemonte	8.50	32.00
ORNETA, GRECO DI TUFO Campania		36.00
PRENDAS VERMENTINO Sardegna		39.00
AGRIVERDE CHARDONNAY Abruzzo	7.95	26.00
VERDICCHIO DEI CASTELLI DI JESI CLASSICO Marche		33.00
BRANCAIA BIANCO Toscana		34.00
PIANTAFERRO BENEVENTO FALANGHINA IGT Campania		30.00
GRAN PASSIONE BIANCO Veneto		29.00
MÜLLER-THURGAU SAN MARZANO APPIANO Trentino-Alto Adige		43.00
125 MALVASIA BIANCA DEL SALENTO Puglia		31.00
RIBOLLA GIALLA LADELCHI VENICA & VENICA Friuli Venezia Giulia		69.00

RED WINE

GLS BTL

PRIMITIVO PIANTAFERRO Puglia	7.75	24.00
PRESTIGE CHIANTI UGGIANO Toscana	7.95	26.00
NERO D'AVOLA VIVABIO ORGANIC Sicilia	7.75	23.00
NEIRANO PINOT NERO 'LA CUPOLA' Piemonte		33.00
VINEA DOMINI ROMA ROSSO Lazio		34.00
AGRIVERDE MONTEPULCIANO D'ABRUZZO DOC Abruzzo	7.95	28.00
ROSSO DI MONTALCINO DOC PICCINI Toscana		49.00
NEGROAMARO "MARU" Puglia		27.00
BARBERA D'ALBA "RAIMONDA" Piemonte		41.00
NATIVO SANGIOVESE Abruzzo		23.00
ANZENAS CANNONAU Sardegna		39.00
VALPOLICELLA CADIS Veneto		27.00
VALPOLICELLA RIPASSO Veneto		37.00
AMARONE DELLA VALPOLICELLA CLASSICO Veneto		72.00
ETNA ROSSO - BENANTI Sicilia		37.00
SUSUMANIELLO IGP SALENTO Puglia		42.00
GRAN PASSIONE ROSSO Veneto		31.00
BARBARESCO "IAGO" Piemonte		69.00
NEBBIOLO "MERCUZIO" Piemonte		58.00

ROSÉ WINE GLS BTL

LE ROSE, TASCA D'ALMERITA 29.00
Sicilia

IPPOLITO MABILIA ROSÉ 39.00
Calabria

NEGROAMARO 125 – 7.95 29.00
FEUDI SALENTIN
Puglia

SWEET WINE GLS BTL

PASSITO DI PANTELLERIA 60.00
Sicilia

SPARKLING WINE GLS BTL

MOSCATO D'ASTI UMBERTO FIORE 26.00
Piemonte

PROSECCO BORGIO DEL COL ALTO 8.50 29.00
Veneto

SERENA, PROSECCO 1881 EXTRA DRY 24.00
Treviso

BRILLA PROSECCO ROSÉ 36.00
Veneto

FRANCIACORTA BRUT CORTE AURA 65.00
Lombardia

BRACHETTO D'ACQUI NEIRANO 32.00
Piemonte

• RICCARDO'S SPRITZ •

VITO SPRITZ 7.95
Gin, elderflower syrup, Prosecco,
lime juice, soda water

APERTINI 8.50
Tequila, Aperol, Campari, orange juice,
orange bitter, sugar syrup, Prosecco

LIMONCELLO SPRITZ 7.95
Limoncello, Prosecco, sparkling water

CYNAR SPRITZ 7.95
Cynar, Prosecco, grapefruit juice, soda water

APEROL SPRITZ 7.95
Aperol, Prosecco, sparkling water

BELLINI 7.00
Prosecco, peach purée

**ALCOHOLIC
• COCKTAILS •**

NEGRONI 8.50
Gin, Campari, Vermouth Rosso

NEGRONI SBAGLIATO 8.50
Campari, sweet vermouth, prosecco,
orange bitter

AMERICANO 8.00
Campari, Vermouth Rosso, soda

GOCCIA DI LIMONE 8.00
Vodka, triple sec, sugar syrup, lemon juice

BASILICO 7.95
Gin, basil, lemon juice, sugar syrup

AMARO ESPRESSO MARTINI 8.50
Vodka, amaro, espresso shot, sugar syrup

PADRINO 8.50
Scotch whisky, amaretto

**NON-ALCOHOLIC
• COCKTAILS •**

MENTA LEMONADE 5.50
Lemon juice, sugar syrup,
soda, fresh mint

FRAGOLA & MENTA 5.50
Lemon juice, strawberry purée,
soda, fresh mint

PERA & LIMONE 5.50
Pear juice, lemon juice, soda

PESCA & FIORE DI SAMBUCCO 5.50
Lemon juice, elderflower syrup,
soda, peach purée

COCOMERO & MELOGRANO 5.50
Lemon juice, pomegranate syrup,
soda watermelon purée

FRAGOLA & BASILICO 5.50
Strawberry, balsamic vinegar,
sugar syrup, basil, sparkling water

MELA 5.50
Ginger ale, apple juice, lime juice

DRAUGHT BEER

HALF PINT 3.50 PINT 5.50

BEERS • & • CIDERS

CISK EXCEL	25cl	3.50	BIRRA PERONI	33cl	4.50
BLUE LABEL	33cl	4.20	BIRRA MORETTI	33cl	4.50
HOPLEAF	25cl	3.50	THATCHERS	33cl	6.50
BIRRA ICHNUSA	33cl	4.50	Blood Orange/Lemon/Apple/Blackcurrant		

• LIQUEURS • & • SPIRITS •

APERITIFS	40ml	3.50	PORT & SHERRY	50ml	3.50
Aperol, Campari, Pimms, Martini Bianco, Martini Rosso, Martini Extra Dry			Bristol Cream, Ruby Port		
WHISKIES	25ml		DIGESTIVES	25ml	3.50
Famous Grouse, J&B Rare, Johnnie Walker Red, Jameson's, Jack Daniel's, Jim Beam			Amaro Montenegro, Amaro Ramazzotti, Amaro Averna, Amaro del Capo, Cynar, Jagermeister, Fernet Branca, Branca Menta		
Chivas Regal 12yo, Johnnie Walker Black			4.80		
Glenfiddich 12			5.00		
Glenmorangie 10			6.00		
Oban 14			8.00		
RUM	25ml	3.50	LIQUEURS	25ml	3.50
Bacardi White, Bacardi Dark, Captain Morgan Dark, Bacardi Spiced, Captain Morgan Spiced			Amaretto Disaronno, Archers Peach, Baileys, Bajtra, Cointreau, Frangelico, Kahlua, Limoncello, Malibu, Midori, Passoa, Sambuca, Pernod, Drambuie, Galliano, Southern Comfort, Mazzetti Fragolina		
TEQUILA	25ml	3.50	GIN	25ml	
La Chica Gold, La Chica Silver			Gordon's, Gordon's Pink, Beefeater, Tanqueray		
			Bombay Sapphire		
			Malfy Con Arancia, Malfy Con Limone, Malfy Originale, Malfy Rosa		
			Hendricks, Gin Mare		
			€5.00		
VODKA	25ml		GRAPPA	25ml	
Absolut blue, Stolichnaya, Smirnoff Red			Mazzetti 3.0 Morbida		
Belvedere			4.50		
Grey Goose			5.00		
COGNAC & BRANDY	25ml		Mazzetti 3.0 Grappa Barricata		
Hennessy V.S			4.50		
Courvoisier V.S.			3.90		

COLD BEVERAGES L S

SOFT DRINKS	3.95	2.80
Pepsi, Diet Pepsi, 7up, Diet 7up, Kinnie, Diet Kinnie, Mirinda		
MIXERS		
Schweppes Tonic, Bitter Lemon, Ginger Ale		
2.80		
Red Bull		
4.00		
JUICES		2.80
Cranberry, Apple, Orange, Peach, Pineapple		
ICE TEA		2.80
Peach/Lemon		
STILL / SPARKLING WATER	4.00	2.75

HOT BEVERAGES

ESPRESSO					2.00
ESPRESSO LUNGO					2.00
ESPRESSO MACCHIATO					2.50
LATTE MACCHIATO					3.00
CAPPUCCINO					2.50
HOT CHOCOLATE					3.50
AMERICANO					2.50
INSTANT COFFEE					2.50
TEAS					2.10
MOCHA COFFEE					4.00

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