

## STARTERS

Italian bread, extra virgin olive oil and balsamic	£3.50
Sicilian green olives	£6.90
Garlic bread/Mozzarella garlic bread	£8.50/£9.90
Bruschetta, tomatoes & pesto	£9.50
Pork & beef meat ball, rich tomato basil sauce, focaccia	£12.90
Burrata cheese, heritage tomatoes, basil pesto	£13.50
Wild mushrooms, truffle, smoked mozzarella arancini	£13.00
Fried Squid & zucchini, aioli sauce	£13.00
Aubergine Parmigiana	£11.20/£13.90
Antipasto misto (bufala mozzarella, pickles, mortadella, sun dried tomatoes)	£15.50
Baked portobello mushrooms, grilled aubergine, sun dried tomatoes, pomegranate	£12.50

## PIZZAS & SALADS

Pizza Nduja sausage meat, buffalo mozzarella	£17.50
White pizza wild mushroom & truffles (V)	£17.90
Pizza margherita, buffalo mozzarella & basil (V)	£14.90
Pizza funghi & prosciutto, rocket & truffle oil	£16.90
Goat's cheese, beetroot, walnut & pear salad	£16.90
Smoked chicken caesar salad, garlic croutons, avocado, quail eggs, pancetta	£17.50
Buffalo mozzarella, avocado, beef tomato & pesto salad	£16.50

## MAINS

*All our pastas are made fresh in our kitchen each morning*

Spaghetti with classic homemade beef & pork meatballs	£18.90
Penne Arrabiata (V)	£18.00
Linguine tiger prawns, courgettes, garlic, chillies, white wine	£24.50
Pappardelle, porcini mushrooms & truffle oil (V)	£22.50
Spinach ravioli with ricotta & mushrooms, butter & sage (V)	£21.00
Spaghetti clams, chilli, white wine	£23.00
Chicken, saffron, asparagus risotto	£22.00
Spaghetti carbonara, Italian style	£21.00
Chicken Milanese, spaghetti tomato and basil sauce, rocket & lemon	£21.00
Potato gnocchi with slow cooked beef ragu	£21.50
Homemade beef lasagna	£18.00
Vegan risotto with asparagus, mushrooms, butternut squash & walnuts (VEG/N)	£20.00
Linguine lobster, bisque, basil, brandy	£26.00

## SIDES

Fat chunky chips	£6.00
Seasonal greens	£6.00
Courgette chips	£6.00
Rocket parmesan balsamic salad	£6.00
Tomato, red onion & basil salad	£6.00
Mix green salad	£6.00

## DESSERT

Pistachio tiramisu (N)	£7.00
Panna cotta, mixed berries compote	£7.00
Chocolate fondant, vanilla ice cream, raspberries, chocolate sauce (VEG)	£7.00
Affogato, amaretto, vanilla ice cream	£7.00
Mix ice creams & sorbets	£7.00
Mix cheese & biscuit platter (N)	£7.50
Salted caramel cheesecake, pistachio ice cream	£7.00

An optional discretionary 12.5% service charge will be added to your bill.

Please make your server aware of any intolerances or allergies. A second basket of bread will be charged at £1.75. Some dishes may contain nuts. Allocated times for parties up to 6 are 1 hour and 30 minutes. Diners will be seated when all parties have arrived. (V) vegetarian (VEG) vegan (N) may contain nuts.

## HOUSE COCKTAILS

### BLOOD ORANGE MARTINI

Malfy Rosa Gin, Italicus Bergamot Liqueur, Lemon	£13.00
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### WILD FLOWER NEGRONI

Beefeater, Regal Rogue Wild Rose, Amaro Santoni	£13.00
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### CUCUMBER COUPE

Hendricks, St Germain, Lemon, Vanilla, Prosecco	£13.00
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### COCONUT AND PINEAPPLE COOLER

Rum, Coconut Syrup, and Pineapple Juice	£13.00
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### ITALIANO SOUR

Amaro Montenegro, Disaronno, Angostura Bitters, Lemon	£13.00
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### POMEGRANATE HIBALL

Stolichnaya Vodka, Pomegranate Syrup, Lime, Rosemary, Soda	£13.00
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### 64 COMPTON ST PICANTE

Infused Tequila, Cointreau, Lime Juice, Honey	£13.00
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## CLASSICS

Bloody Mary	£11.50
Negroni	£11.50
Martini	£11.50
Cosmopolitan	£11.50
Espresso Martini	£11.50
Old Fashioned	£11.50
Apple Martini	£11.50
Negroni 'DVH Ellis' (with tequila instead of gin)	£11.50
Aperol Spritz	£11.50
Campari Spritz	£11.50
Soho Mule	£11.50

## NON-ALCOHOLIC

Pineapple Cooler	£7.00
Passion Fruit Fizz	£7.00
Mango Mule	£7.00
Blood Orange Breeze	£7.00

## BEER & SPIRITS

### BEER - 330ML

Birra Moretti	£6.00
Peroni Nastro Azzurro	£6.50
Peroni Libera (Alcohol free)	£4.50

### GIN - 50ML

Beefeater	£7.70
Gordon's	£7.00
Bombay Sapphire	£7.50
Hendrick's	£9.00

### VODKA - 50ML

Stolichnaya	£6.50
Ketel One	£8.50
Grey Goose	£10.50

### TEQUILA - 50ML

Olmecca Blanco	£8.50
Patron Silver	£10.50

### WHISKY & BOURBON - 50ML

Four Roses	£6.50
Woodford Reserve	£8.50
Monkey Shoulder	£8.50
Laphroaig	£10.50
Jack Daniel's Single Barrel	£12.50
Dalmore Single Malt 12 years	£12.50

### RUM - 50ML

Plantation white	£7.50
Diplomatico Reserva Exclusivo	£10.50

### BRANDY - 50ML

Vecchia Romagna	£7.50
Courvoisier VS	£8.50
Remi Martin VSOP	£10.50
Calvados Dupont VSOP	£10.50

## SOFT DRINKS

Orange juice	£4.20
Apple juice	£4.20
Cranberry juice	£4.20
Pineapple juice	£4.20
San Pellegrino 75cl	£6.00
Acqua Panna 75cl	£6.00
San Pellegrino Limonata	£4.70
Fever Tree Ginger Beer	£2.20
Fever Tree Tonic Water	£2.20
Fever Tree Naturally Light Tonic Water	£2.20
Coca Cola 200ml	£4.00
Diet Coca Cola 200ml	£4.00

## WINES

### CHAMPAGNE & SPARKLING

	GLASS	BOTTLE
	<i>125ml</i>	
Prosecco, Millesimato, Le Contesse <i>Treviso, Italy</i>	£8.50	£31.00
Franciacorta, 'Saten' La Valle <i>Lombard, Italy</i>		£43.90
Champagne, Pierre Mignon Cru Grande Reserve <i>Brut, France</i>	£13.00	£60.00
Champagne, Pierre-Jouet, NV <i>Brut, France</i>		£75.00

### ROSÉ

	GLASS	BOTTLE
	<i>175/250ml</i>	
Le Petit Paul Reserve Rouge, Domaine Vic. <i>Languedoc, France</i>	£8.90/£10.50	£28.00
Miraly DEI Cero <i>Tuscany, Italy</i>	£10.50/£12.00	£33.50
Prosecco Rosé, Millesimato Biscardo <i>Italy</i>		£35.00

### WHITE

	GLASS	BOTTLE
	<i>175/250ml</i>	
Trebbiano, Terre Allegre <i>Puglia, Italy</i>	£8.00/£9.50	£27.00
Grillo, Sibliana <i>Sicily, Italy</i>	£9.00/£10.50	£29.00
Chardonnay, 'Comtesse de Marion' <i>Robert Vic, Pays d'Oc, France</i>	£9.50/£11.50	£30.00
Viognier, Domaine Preignes le Vieux <i>Languedoc, France</i>	£10.00/£12.00	£32.00
Pinot Grigio, Della Venezie <i>Anselmi, Italy</i>	£10.50/£13.00	£35.00
Picpoul de Pinet, St Peyre Costières <i>Languedoc, France</i>	£11.00/£13.90	£36.00
Soave DOC, Tenuta di Corte <i>Giacobbe, Veneto, Italy</i>		£38.00
Totara, Sauvignon Blanc <i>Marlborough, New Zealand</i>		£40.00
Gavi di Gavi DOCG Il Rochin <i>Piedmont, Italy</i>	£12.50/£14.50	£45.00
Pouilly Fume, Charles Deleire <i>Loire, France</i>		£48.00
Macon Village, Dom Charmond <i>Bourgogne, France</i>		£50.00
Langh Bianco, Reva <i>Piedmont, Italy</i>		£54.00

### RED

	GLASS	BOTTLE
	<i>175/250ml</i>	
Sangiovese, Terre Allegre <i>Puglia, Italy</i>	£8.00/£9.50	£27.00
Rosso Nero d'Avola, Palazzo del Mare <i>Sicily, Italy</i>	£9.00/£10.50	£29.00
Primitvo, Bella Modella <i>Puglia, Italy</i>	£9.50/£10.90	£30.00
Montepulciano d'Abruzzo <i>Monte Tessa Ilauri, Italy</i>	£10.00/£11.50	£33.00
Rioja, Selection, Bodegas Isidro Milagro <i>Rioja, Spain</i>	£10.50/£11.90	£35.00
Chianti DOCG, Fattoria di Calappiano <i>Tuscany, Italy</i>	£11.50/£12.90	£37.00
Malbec, Familia Barberis <i>Mendoza, Argentina</i>		£39.00
Valpolicella Ripasso Superiore <i>Terrapieno, Italy</i>	£12.50/£14.90	£41.00
Barbaresco DOCG, Produttori di Govone <i>Piemonte, Italy</i>		£43.00
Chateau Nouret <i>Bordeaux, France</i>		£45.00
Chianti Classico DOCG, Castello di Radda <i>Tuscany, Italy</i>		£47.00
Barbera d'Alba, Reva <i>Piedmont, Italy</i>		£49.00
Amarone della Vapolicella <i>Le Tobele veneto, Italy</i>		£54.00

## LIQUEURS & DIGESTIVES - 50ML

Limoncello		£6.50
Frangelico		£6.50
Ferent Branca		£6.50
Moliari Sambuca		£6.50
Grappa		£7.00
Amaretto Disaronno		£7.00
Grahams's LBV Port		£7.00
Amaro Montenegro		£7.50
Grand Marnier		£8.50
Italicus Rosolio Bergamot		£8.50

## FORTIFIED & DESSERT WINES

Moscadello di Montalcino Capanna		£7.50
Vin Santo sant' Antimo DOC		£8.00

## TEAS & COFFEES

Selection of Dammann Teas Breakfast, Earl Grey, Green, Chamomile, Peppermint Tea		£4.20
Espresso		£3.80
Americano/ Double Espresso/ Latte		£4.20
Flat White		£5.20
Cappuccino		£5.20
<i>Decaf options available</i>		