

Bubbles make you Beautiful

Prosecco Extra Dry DOC Tini	8.5
Perfect aperitivo; full foam, fresh fruit, creamy length.	
Prosecco Organic Vallate	9.5
An absolute delight; guilt free as it's 100% organic.	
'Prosecco' Spumante Rosé Serre	8.5
Delicious bouquet of arresting fruit & flowers aromas.	
Franciacorta Cuvée Prestige Ca'Del Bosco	13.5
Champagne method; pear, apple & hazelnut, creamy.	
Champagne Brut Grande Reserve Laforge	12.5
Beautiful biscuit nose, soft palate; round, good length.	

Aperitivos

Aperol Spritz	9
Bellini or Rossini Strawberry & Prosecco	9
Kir Royal	9
Campari Spritz or Campari Orange	9
White Wine Spritzer	7
Negroni Sbagliato	10.5

G&T's

Tanqueray, lime	9.5
Martin Millers, elderflower, strawberry, black pepper	10
Hendricks, cucumber	11
Bombay Sapphire, raspberry & mint	10
Bulldog, lemon & orange	9.5
Brockmans, blackberry & grapefruit peel	11
Hayman's Sloe, Sicilian lemonade	10

Cocktails

Grey Goose Vodka & Tonic	11
'Screwdriver' Grey Goose Vodka & Orange	11
Champagne Cocktail	13
Martini	11
Espresso Martini	12
Old Fashioned	11
Manhattan	11

Beers

Meantime Pilsner, England	6
Asahi, Japan	5
Menabrea Lager, Piedmont, Italy	5.5
Ichnusa Larger, Sardinia, Italy	5.5

White Glasses & Carafes

125/175/375ml

Zippy & Zany

Sauv Blanc Forchir Friuli DOC '14	6.5/8.5/16
Delightfully medium dry, floral aromas; nice low acidity.	
Vermentino Mancini Sard. DOCG '14	8.5/11.5/21.5
Awesome aperitivo, elegant aromas, soft & balanced.	
Trebbiano Garganega Pietra IGT '14	5/7.5/13
Blossom & green apples; almond paste & honey.	
Soave Fontego DOC '12 Organic Bio	8/10.5/20
Flowery & almondy, structured, delicate & delightful.	

Foreign Fields

Riesling Sonnentropfen Germany '12	11.5/15/29
The King of Grapes, subtle nose, low acid & good body.	
Branco 'Altano' Douro Portugal '15	6/8/15
Aromatic; lively citrus, refreshing lychee & tropical fruit.	
Chardonnay Lachassagne France '14	8.5/11.5/21.5
Burgundian; lively lemons, crunchy apples & mineral.	

Big & Bold

Sauv Blanc Cappuccina IGT '13 Org Bio	7.5/10/18.5
Peachs, grapefruit & sage; full body, lively & balanced.	
Malvasia Vermentino Trebbiano Elephas	7/9.5/18
Crisp, floral notes; juicy, easy drinking yet full bodied.	
Chardonnay Bramito Antinori IGT '14	11.5/15/29
Buttery, vanilla, peach, apricot & soft, subtle oakiness.	

Make me Blush Rosés

Rosaspina Moncaro IGT Marche NV	6.5/8.5/16
Wild strawberry, apples & blossom, crisply balanced.	
Clémentine Rosé Provence France '15	9/12/22.5
Fresh, spicy berry & red apples; honey, citrus accents.	

Red Glasses & Carafes

Lighter Loads

Montepulciano d'Abruzzo Ilico DOC '13	7.5/10/18.5
Bountiful body; harmony & perseverance, liquorish.	
Pinot Noir Girilan Patricia DOC '13	10.5/14/27
Fruity, full of body & a voluptuous, velvety texture.	
Merlot Corvina Ponte Pietra IGT '14	6/8/15
Blackberries & cherry blossom; cheeky & balanced.	
Sangiovese di Todi Umbria DOC '13	8/10.5/20
Blackberries, currants & vanilla nose; smooth, full-body.	

Foreign Favourites

Malbec Masi Passo Dble Argentina '13	8.5/11.5/21.5
Malbec marvel, just a touch of Corvina; fruit, balanced.	
Zinfandel Stonehedge Napa USA '12	9/12/22.5
Blackcurrants & ripe cherries spicy with a hint of oak.	
Rioja Reserva Riscal Spain DOCA '12	11/15/28
Rated Bordeaux style, oak, dried fruits, great length.	

Sultry Sangiovese

Chianti Classico Paneretta DOCG '13	8.5/11.5/21.5
Sour cherry, wild berries; full, balanced & harmonious.	
Sangiovese Merlot Rubro Todini '09	9/12/22.5
Wild berries, lightly oaky; full, rounded & powerful.	

Purely Piedmont

Nebbiolo Lange Batasiolo DOC '14	9.5/13/24.5
Violets & roses, defined tannins; soft, juicy flavours.	
Barbaresco Terra da Vino DOCG '11	11.5/15.5/29
Awarded; complex cherry, black fruit, licorice & spices.	
Barolo Serralunga F.fredda DOCG '12	13.5/18/34.5
From the famous Barolo vineyards, spectacular value.	

Menu

From the Bar

Garlic toast 4.5

Marinated olives 4

Organic sourdough 4

Taralli, Italian savoury biscuits 4

Crispy gnocchi, tomato & mozzarella v 5

Beef tartar, dressed on a sourdough crouton 8

House hummus, Sardinian carasau v 6

Home roasted almonds 4

Bruschetta croutons

tomato, garlic, basil & green olive tapenade v 5

Mains

Ravioli

ricotta & spinach, butter & sage v 12.5

Lasagna Bolognese

pork & beef simmered in Merlot, salad 11.5

Today's pasta

please ask what chef's cooking 7/12

Oven baked salmon

sweet red onion bed, orange & lemon cream, salad 14

Fillet steak tagliata

rosemary potatoes, cherry tomato & rocket salad 18

Risotto

wild mushroom & truffle oil v 12.5

Salads & Sides

Salad

rocket & parmesan 4

Caprese

fresh tomato & mozzarella salad 5.5

Organic red & white quinoa superfood salad

artichoke, courgette & sundried tomato 6.5

Roasted potatoes

rosemary 4

Sharing Boards

for 2 minimum

Italian charcuterie

Speck Alpegio, Coppa Venegoni & Spianata Piccante
with toasted sourdough 9pp

Italian cheese

Toma Macagno, Gorgonzola Forte & Taleggio DOP
oat biscuits & homemade tomato chutney v 9pp

Italian Antipasti

charcuterie & cheese selection with toast
& grilled seasonal vegetables 9.5pp

Burrata

roasted cherry tomatoes, basil & lemon v 12

Express Lunch 13.5

Sunday to Friday until 4pm

One Side or Salad

&

Ravioli

ricotta & spinach, butter & sage v or

Lasagna Bolognese

pork & beef simmered in Merlot, salad or

Today's pasta

or

Risotto

wild mushroom & truffle oil v

Dessert

5.5 each

Chocolate volcano

melting chocolate lava, pistachio gelato

Espresso martini panna cotta

Kaluha & espresso infused, crushed Arabica beans

Sticky toffee pudding

caramel sauce & vanilla gelato

Baked Piedmontese cheesecake

New York Style, crushed hazelnut, bitter chocolate

Biscotti knickerbocker

pistachio, vanilla & chocolate gelato, rum whipped
cream, bitter chocolate sauce

Other Drinks

Coke, Diet Coke,
Elderflower Pressé, Apple Pressé, Ginger Beer,
Sicilian Lemonade, Fresh Orange Juice 3.5

Espresso, Macchiato, Americano 2.5
Double Espresso, Cappuccino, Latte 3

Hot Chocolate 3.5

Assam, Earl Grey, English Breakfast, Chamomile
Flower, Daintea slim, Puritea detox 3

Blenheim Mineral Water, Glass 1.75, Bottle 4

An optional 12.5% service charge is added to your bill,
all of which goes to the staff.

Our licence requires that you eat food with alcohol,
we appreciate your cooperation.

Please ask for our EU allergens list.

