

Nibbles

Gordal olives 4.5 (V/VG)

Salted Valencian almonds 4.5 (V/VG)

Bread and oil 6

Marinated anchovies 5

Sourdough garlic bread 6 – *not available Wednesday or Thursday lunchtimes*

Starters

Ox cheek ragu arancini with mozzarella, parmesan and aioli 9.5

Puglian burrata with winter tomato panzanella 11 (V)

(add two slices of homemade focaccia for 1.5)

Calamari fritti with aioli and lemon 10

Hand dived seared scallops, burnt leeks, pine nut and basil butter 16

Frigitelli peppers 7.5 (V/VG)

Moscato pickled beetroot with Castelfranco, blood orange and goat curd 9 (V)

Pastas

Rigatoni alla zucca – Delica pumpkin, garlic, white wine, stracciatella, sage, parmesan and pangrattato 18 (V)

48hr ox cheek ragu with red wine, San Marzano tomato, pappardelle and parmesan 20

Fowey mussels and clam spaghetti with garlic, lemon and parsley 21

King prawn linguine with roasted red pepper, basil and chilli 19

Bucatini Amatriciana with guanciale, cherry tomatoes, garlic, chilli and parmesan 19.5

Sourdough pizzas – *not available Wednesday and Thursday lunchtimes*

Margherita pizza with fior di latte, San Marzano tomato, parmesan and basil 11.5 (V)

Pepperoni pizza with fior di latte, San Marzano tomato, parmesan and basil 13

Fig pizza with gorgonzola, caramelised onion, San Marzano tomato and fior di latte 14.5 (V)

Fennel sausage pizza with caramelised Tropea onion, sheeps ricotta, San Marzano tomato and fior di latte 16

Roast Muscavado pineapple and prosciutto cotto with San Marzano, hot honey and fior di latte 15

Napoli salami pizza with fresh chilli, stracciatella, San Marzano tomato and fior di latte and parmesan 15

Special pizza –King prawns, semi-dried tomatoes, Aleppo chilli flakes, San Marzano tomato and fior di latte 16.5

Aioli dip 1.5

Extra toppings -

Fresh chilli, figs, pineapple, caramelised onion, olives, Tropea onion 2

‘Nduja, Napoli salami, pepperoni, anchovy, fennel sausage, gorgonzola, fior di latte 2.5 Honey 1

House fries with garlic butter and parmesan 6.5 Italian greens with garlic butter 6.5

Camone tomato and basil salad 6.5 Dressed mixed Italian leaves 6.5

Please inform your server of any dietary requirements.

Discretionary 10% service charge will be added to all bills



Aperitifs

Seasonal Bellini 9

Spritz – Aperol Spritz Sloe Gin Spritz Montenegro Spritz Campari Spritz 9

Kir Petillant - Prosecco with Creme de Cassis 9

Negroni Gin, Campari, Antica Formula 10 White Negroni Gin, Cocchi Americano, White Vermouth 10

Negroni Sbagliato - Campari, Antica Formula, Prosecco 10

American – Campari, Antica Formula, Soda 8.75

Aperitivo Rosso Vermouth -Bristol's very own vermouth company. Classic Italian style sweet vermouth, aromatic and bittersweet with notes of black tea, treacle and chocolate orange. Served over ice with a wedge of orange 6

Seedlip non-alcoholic gin and tonic 5.95 Tanqueray Zero Alcohol gin and tonic 5.95

Botivo spritz non-alcoholic aperitif with gentian, rosemary, thyme, wormwood and orange, served with soda...delicious! 5.95

Mother root non-alcoholic with ginger, chilli and honey served with soda 5.95

Spirits

Gin – Tanqueray, Beefeater, 6 O'clock

Vodka – Stolichnaya

Rum – Appleton Estate, Kraken Black Spiced Rum, Bacardi

Scotch Whiskey - The Glenlivet, Ardbeg, Johnnie Walker

American Whiskey – Woodford Reserve

Cognac – Remy Martin

Brandy – Vecchia Romagna

Beer and Cider

Peroni Nastro Azzuro 5.1%

½ pint 3.65 Pint

7.25

Ichnusa non filtrata (Sardinia) 5%

500ml 6.50

Freedam Estrella Zero 0%

330ml 3.75

Pulpt Cider 4.9%

500ml 6.50

Lost & Grounded Pale Ale 4.6%

440ml 6.25

Softs

Coke	<i>330ml bottle</i>	3.20
Diet Coke	<i>330mlbottle</i>	3.20
Organic Karma cola	<i>250ml can</i>	3.05
Fever tree Lemonade	<i>200ml bottle</i>	3.00
Passionfruit/ Blood orange- LEMONAID	<i>330ml bottle</i>	3.95
Lime – LEMONAID	<i>330ml bottle</i>	3.95
Elderflower presse	<i>275ml bottle</i>	3.00
San Pellegrino Sparkling Mineral Water	<i>500ml bottle</i>	3.20
Acqua Panna	<i>500ml bottle</i>	3.20
Eager pressed juices – orange, apple or cranberry		2.85