

FOOD MENU

CICCHETTI

(Pronounced CHI-KET-TEE) are small dishes, we recommend you order 2 or 3 dishes each to share between the table

STUZZICHINI, PANE E OLIVE – NIBBLES, BREAD AND OLIVES

BRUSCHETTA CLASSICA

mini bruschetta with chopped tomato, onions, garlic and basil **3.95**

CUOPPO NAPOLETANO

Neapolitan fried street food, meat arancino, breaded smoked mozzarella, ricotta, egg and salami parcel & potato croquette **4.95**

ARANCINI MISTI

mixed arancini **4.95**

CESTINO DI PANE

bread basket with aioli dip **3.50**

PANE ALL'AGLIO

garlic bread **3.95**

OLIVE MARINATE

spicy marinated olives **3.95**

PESCE - FISH

CALAMARI FRITTI

fried squid in salt, red pepper and chilli with smoked paprika and red pepper mousse **7.95**

TARTARE DI SALMONE

Fresh salmon tartar with red beetroot salad topped with lemon and dill dressing **5.95**

TARTARE DI TONNO

sashimi tuna tartar with avocado, pineapple, cucumber salsa with mango and ginger sauce **6.95**

GAMBERONI ALLA GRIGLIA

grilled Sicilian prawns with chilli and garlic butter sauce **6.95**

CAPELANTE E PANCETTA

scallops with baby spinach, pancetta, cream of porcini mushroom sauce and parmesan crisp **6.95**

TIMBALLO DI GRANCHIO

fresh crab meat with cucumber, celery and fresh apples salad, avocado and wasabi puree and arenka caviar **6.95**

Please inform a member of staff if you have any allergens, they will be able to advise you of any allergens present in the ingredients on our menu

CARNE - MEAT

STEAK SANDWICH

grilled ciabatta scotch steak sandwich with rocket, pachino cherry tomato and horseradish sauce **7.95**

TRILOGIA DI BURGER

trio of sliders, classic beef burger, beef burger with sundried tomato and mozzarella & Italian sausage burger with gorgonzola cheese **7.95**

POLPETTE AL SUGO

mini meat balls with basil and tomato sauce **5.95**

BOURGUIGNON DI MANZO

rich beef stew in red wine sauce with mushrooms, carrots and pancetta **6.95**

SCAMORZA AFFUMICATA CON PANCETTA

smoked mozzarella wrapped in pancetta, deep fried in mustard tempura served with tomato dip **4.95**

SPIEDINI DI POLLO

marinated chicken skewers with lime, thyme and honey, served with lime and cilantro mayonnaise **5.95**

VEGETERIANA - VEGERTARIAN

CAMEMBERT AL FORNO

baked honey and thyme breaded camembert with dried fruits and grilled ciabatta bread **5.95**

CAPRESE CON BURRATA E PACHINO

125g burrata mozzarella cheese with pachino cherry tomato and summer truffle **10.90**

RISOTTINO DI ZUCCA

butternut squash risotto with smoked mozzarella and fresh herbs **5.95**

TORTINO DI PORCINI

puff pastry with porcini mushrooms and courgettes with green lettuce, rocket and basil pesto **6.95**

FUNGO ALLA CAPRESE

portobello mushroom filled with mozzarella, cherry tomatoes, garlic and balsamic glaze **4.50**

VEGETALI IN TEMPURA

deep fried carrots, courgettes, peppers, red onion and aubergines in tempura with aioli dip **4.95**

POLENTA CROCCANTE E GORGONZOLA

crispy polenta fries with gorgonzola and parsley sauce **3.95**

CAVOLFIORI IN TEMPURA

curry cauliflower bites in tempura topped with sweet and spicy chilli sauce **3.95**

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I TAGLIERI – OUR BOARDS

TAGLIERE MISTO A PERSONA

selection of cured meats per person **11.50**

ANTIPASTO ENOTECA

selection of cured meats, parmesan chunks and mini fritters, minimum for 2 persons **22.90**

TAGLIERE DI FORMAGGI ITALIANI

regional Italian cheeses with homemade chutney and crostini bread **10.90**

CAN'T DECIDE...?

Allow our chef to decide a special mixed platter for you

25.90 (minimum for 2 people)

AFFETTATI – INDIVIDUAL CURED MEATS

COPPA MARTINA FRANCA

this famous Italian cut of ham is a salted, seasoned and dry-cured thinly cut pork shoulder or neck **5.95**

CULATELLO DI ZIBELLO

one of the most prized salumi in Italy produced in the flatlands located north of Parma **8.95**

PROSCIUTTO CRUDO DI PARMA

16 month Parma ham **7.95**

SOPRESSATA CALABRESE

spicy salami from Calabria **5.95**

SALAMINO MILANESE

salami Milano **5.95**

BRESAOLA PUNTA D'ANCA

cured beef **5.95**

MORTADELLA D.O.P BOLOGNA

traditional cured pork from Bologna **5.95**

DOLCI - DESSERTS

PROFITEROL ALLA NOCCIOLA

hazelnut and salted caramel profiteroles **5.50**

TIRAMISU CLASSICO

traditional tiramisu **5.75**

TART TATIN DI MELE

warm apple tart tatin **5.95**