# Light Bites & Starters

Bread Selection, Olive Oil, Balsamic V	4.20
Italian Marinated Olives GF Ve	3.90
<b>Mushroom Fritti</b> with garlic mayonnaise dip <b>V</b>	5.95
Crispy Squid with garlic mayonnaise dip	7.95
Caprese Salad heritage tomatoes, torn mozzarella, fresh basil V	6.50
Goats Cheese Crostini pesto, balsamic roasted cherry tomatoes V	6.95

Salads	
Caprese Salad heritage tomatoes, torn mozzarella, fresh basil V	9.50
Panzanella Salad	

### Express Menu Select two courses for £17.95 in 25 minutes

croutons, tomatoes, roasted peppers,

red onions, capers and anchovies

#### Desserts

Sides	
<ul> <li>sweet potato fries</li> </ul>	3.95
<ul> <li>wilted baby spinach</li> </ul>	3.95
<ul> <li>oven-baked rosemary potatoes</li> </ul>	3.95
<ul> <li>agrodolce vegetables</li> </ul>	3.95
• chips	3.95

### Mains

Grilled Butterflied Mackerel agrodolce vegetables, capers, chilli & garlic	13.95
Grilled Rump Steak lemon, garlic, chilli and herbs	16.95
Chicken Supreme tomato sauce with olives, capers, rocket & lemon	11.95
<b>Burger</b> beef or veggie patti, bun, lettuce, tomato, burrata, pickle and chips	11.95
Chicken Burger chicken breast, bun, lettuce, tomato, mozzarella cheese, pickles and chips	12.95

# Pizza

9.95

<b>Margherita</b> tomato sauce, mozzarella, basil <b>V</b>	12.95
Puttanesca olive oil, lemon, chilli and herb marinade	10.95
<b>Prosciotto</b> Parma Ham, Mozzarella, tomato sauce, rocket	10.95

### Pasta, Risotto, Al Forno

<b>Prawn Linguine</b> fresh water prawns, handmade linguine, chilli, garlic & parsley lemon butter sauce	13.95
Risotto Primavera white wine, courgettes, asparagus, peas, broad beans with bella lodi cheese V	10.95

Lasagne al Forno layers of fresh egg pasta, beef ragu, bechamel sauce	11.0
<b>Lasagne al Forno</b> layers of vegetable ragu, béchamel sauce <b>V</b>	11.0

9.95
10.95
10.95

Freshly prepared for you. Authentic Italian cuisine.

### **Desserts**

95	Chocolate & Orange Cake Chocolate brownie base topped with chocolate mousse and orange sauce with soft vanilla ice cream Ve GF	5.95
95	T'	- 0-
95	<b>Tiramisu</b> Coffee soaked sponge with zabaglione cream with soft vanilla ice cream <b>V</b>	5.95
95	Blackcurrant Mousse Slice Biscuit base topped with a blackcurrant mousse served with soft vanilla ice cream Ve GF	5.95
95	Raspberry Frangipane Tart pasty base with raspberry jam & almond frangipane with soft vanilla ice cream Ve GF	5.95

Apple Pie	5.9
Shortcrust pasty, sliced apple & almond flakes with	
soft vanilla ice cream <b>Ve</b>	

Coffee & Walnut Cake	5.9
Walnut sponge, coffee butter cream and walnut pie	eces
with soft vanilla ice cream $oldsymbol{V}$	

Lemon Tart	5.95
Zesty Sicilian lemon custard in a shortcrust pasty cas	е
with soft vanilla ice cream <b>V GF</b>	

#### 5.95 Panna Cotta Homemade vanilla panna cotta with fresh berries GF

# Ice creams & Sorbets

Two scoops 4.95 / Three scoops 5.25

Mascarpone Hazelnut Sicilian Pistachio Madagascar Vanilla **Dark Chocolate Strawberry Sorbet** 

**Lemon Sorbet Mulberry Sorbet** 

# Ice Cream Sundaes

#### Vanilla Coffee Sundae

fresh vanilla ice cream with a shot of 100% Arabica espresso, biscotti crumble, chocolate flakes and 7.95 softly whipped cream

#### Vanilla Chocolate Sundae

fresh vanilla ice cream with dark chocolate cream, biscotti crumble, chocolate flakes and softly whipped cream 7.95

V vegetarian Ve vegan GF gluten free







We are unable to guarantee all our dishes are nut free due to the fresh environment they are prepared in. Please inform your waiter if you have a food allergy. • Please note VAT is charged at the applicable rate. • We don't add service charge, so if you loved the service, please feel free to leave a little tip. All tips go to staff!



#### Coffees 2.20 2.60 Espresso 2.30 2.70 **Espresso Macchiato** Cappuccino 2.30 2.70 Marocchino 2.40 2.80 2.80 3.20 Latte Cafe Americano 2.75 Babyccino 0.50 **House Coffees** Caffe Bicerin da Torino espresso with dark hot chocolate and steamed milk 4.00 Caffe alla Nocciola espresso with hazelnut cream and a whipped 4.00 Hot Teas & Infusions Pots of loose Tea 3.50 Select from **English Breakfast Earl Grey** Mint Chamomile Green **Red Berry Hot Chocolate** Classica 4.95 dense & creamy Gianduja with a touch of hazelnut 4.95 Della Casa hazelnut chocolate topped with whipped cream, gianduja and hazelnut flakes 4.95

#### **Iced Coffees Iced Coffee** Cold brew coffee and mineral water 4.50 poured over ice **Iced Latte** Cold brew coffee and organic milk poured over ice 4.50 Vanilla Iced Latte Cold brew coffee and organic milk poured over ice, topped with vanilla whipped cream 4.50

Milkshakes Simply blended with organic milk and flavoured ice cream 4.50 Chocolate with gianduja chocolate cream Vanilla or Strawberry

### Beers

Membrea Blonde	4.95
Membrea Amber	4.95
Melarose Italian Craft Cider	4.95
Peroni Nastro Gluten Free	4.95
Spirits	
Malfy Con Limone Italian Gin	5.25
Ascenti Gin	5.75
Tanquery Sevilla Gin	5.75
Kettle One Vodka	5.25

# **Cocktails**

**Ameretto** 

<b>Aperol Spritz</b> prosecco, aperol, sparkling water	9.95
<b>Mimosa</b> prosecco, orange juice	9.95
<b>Bellini</b> prosecco, white peach puree	9.95
Rossini prosecco, strawberry puree	9.95
American campari, martini rosso, soda	9.95
<b>Negroni</b> gin, campari, martini rosso	9.95
<b>Garibald</b> campari, orange juice	9.95
<b>Hugo</b> prosecco, elderflower, mint	9.95
Negroni Sbagliato campari, martini rosso, prosecco	9.95

### Wine

4.25

Prosecco and Brut	125ml / 750ml
Prosecco Vicatoria DOCG Chateau d'Yquem Veneto extra dry, well balanced, with a fruity nose	5.50 / 26.00
Franciacorta Brut Porabolla Purabolla Lombardy Tresh and rich brut, with floral and citrus no	tes 6.50 / 36.00
Rose	175ml / 250ml / 750ml
Montej Rose Villa Sparina Piedmont Young and fresh rose with hints of flowers	5.95 / 7.95 / 22.00
White	175ml / 250ml / 750ml
Gavi di Gavi DOCG /illa Sparina Piedmont ragrance of flowers and summer fruit vith hints of peach	7.50 / 10.00 / 29.50
Vermentino di Sardegna DOC Su Cantina Murales Sardinia traw yellow, fresh and lively, with delicate ragrance of ripe fruit and flowers	ı Soi 6.50 / 8.50 / 24.00
<b>/erdicchio dei Castelli di Jesi Do</b> Fazzi Battaglia Marche efreshing, with a pleasant bitter almond fir nd intense bouquet of peach, apple, rose:	nish
Red	175ml / 250ml / 750ml
Chianti Classico DOCG Nunzi Conti Tuscany uby red, with notes of raspberry and ripe	6 50 / 8 50 / 24 00

### **Soft Drinks**

Aqua Panna 250ml	2.50
San Pellegrino 330ml	2.50
Coca Cola 330ml	3.35
Diet Coke 330ml	2.95
<b>Limonata</b> homemade Italian lemonade with Amalfi lemons and a hint of fresh basil	3.25
<b>Aranciata</b> homemade Italian aranciata with Sicilian oranges and a hint of fresh lemon	3.25
Fever-Tree Tonic Water	2.50
Fever-Tree Light Tonic Water	2.50
Fever-Tree Mediterranean Tonic Water	2.50
J.Gasco Elederflower Presse	2.50

### Inicas

Barbera del Monferrato DOC

Villa Sparina Piedmont

Montepulciano DOC

Marramicro Abruzzo

<b>/itality</b> pear, kiwi, celery, ginger	4.95
n <b>e</b> apple, ginger	4.95
ber, kale, spinach, apple	4.95
& Cleanse cmber, ginger	4.95
<b>Juice</b> r apple or orange	4.95
	bear, kiwi, celery, ginger  pear, kiwi, celery, ginger  perple, ginger  ber, kale, spinach, apple  & Cleanse  cmber, ginger  Juice

intense and fruity, with juicy notes of raspberry. Fresh, smooth flavour with a persistant finale 7.50 / 10.00 / 29.50

ruby-red elegant wine with a smooth since harmonious fruit fragrance, with hints of plum,
7.50 / 10.00 / 29.50

V vegetarian Ve vegan GF gluten free







We are unable to guarantee all our dishes are nut free due to the fresh environment they are prepared in. Please inform your waiter if you have a food allergy. • Please note VAT is charged at the applicable rate. • We don't add service charge, so if you loved the service, please feel free to leave a little tip. All tips go to staff!



### Mains

#### **Eggs Benedict**

an international favourite with an Italian twist: two free-range eggs and hollandaise sauce on focaccia with wild shoots and:

<ul> <li>wilted baby spinach</li> </ul>	8.95
baked ham	9.95
smoked salmon	10.95

#### **English Breakfast**

two scrambled or fried free-range eggs, two crispy bacon rashers, pork sausage, roasted vine tomatoes, mushrooms and spinach with lightly toasted focaccia 10.95

#### Vegatarian Breakfast

two scrambled or fried free-range eggs, roasted vine tomatoes, mushrooms, spinach, warm roasted vegetable salad and sweet potato fries, with lightly toasted focaccia

#### Egg Focaccia Roll

softly fried or scrambled free-range egg in a large warm round focaccia, with:

<ul> <li>crispy bacon</li> </ul>	6.50
• pork sausage	6.95

#### **Eggs and Bacon**

two free-range fried eggs with two crispy bacon rashers, roasted vine tomatoes and lightly toasted focaccia 8.95

#### **Oven-Baked Eggs**

free-range eggs oven-baked with focaccia croutons, wild shoots and Parmigiano DOP. Select from:

Fontina DOP and baby spinach	7.50
baked ham and organic tomato sauce	7.50

#### **Omelette**

a three-egg omelette with lightly toasted focaccia, made to order with either free-range eggs or egg whites with your choice of two fillings:

baked ham • Fontina DOP cheese • fresh tomato • 9.95 wilted spinach • red onions • mushrooms

#### Avocado and Poached Eggs

two free-range eggs on focaccia with avocado, tomato, basil and mixed wild shoots

## Yoghurt Bowls

#### **Antioxidant Bowl**

greek yoghurt | fresh blueberry puree | blueberries | 6.50 banana | granola

#### Omega 3 Bowl

greek yoghurt | apple | banana | chia seeds 6.50

#### **Fuel Bowl**

greek yoghurt | pomegranate | pineapple | chia seeds 6.50

### **Continental Breakfast**

Seasonal Fruit Salad 4.50

#### Homemade Porridge

wholegrain rolled out porridge, fresh banana and raisins, with a sprinkle of cinnamon and a swirl of honey 5.95

#### Muffin

10.25

apricot or chocolate 3.95

#### **Toast and Preserves**

3.95 lightly toasted focaccia with butter and preserves

### Cornetti

#### Cornetti

plain 3.00 / filled 3.50

hand-filled with selected ingredients

- Plain all butter croissant
- Custard our signature custard cream
- Gianduja chocolate and hazelnut with traditional gianduja cream from Piedmont
- **Strawberry** with artisanal strawberry jam

#### **Savoury Cornetti**

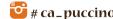
 baked ham and Fontina DOP 4.95

• fresh tomato and Fontina DOP

4.95

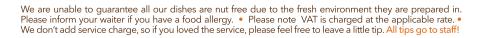
V vegetarian Ve vegan GF gluten free







9.50





125ml / 750ml

#### Coffees 2.20 2.60 Espresso 2.30 2.70 **Espresso Macchiato** Cappuccino 2.30 2.70 Marocchino 2.40 2.80 2.80 3.20 Latte Cafe Americano 2.75 Babyccino 0.50 **House Coffees** Caffe Bicerin da Torino espresso with dark hot chocolate and steamed milk 4.00 Caffe alla Nocciola espresso with hazelnut cream and a whipped 4.00 Hot Teas & Infusions Pots of loose Tea 3.50 Select from **English Breakfast Earl Grey** Mint Chamomile Green **Red Berry Hot Chocolate** Classica 4.95 dense & creamy Gianduja with a touch of hazelnut 4.95 Della Casa hazelnut chocolate topped with whipped cream,

#### **Iced Coffees Iced Coffee** Cold brew coffee and mineral water 4.50 poured over ice **Iced Latte** Cold brew coffee and organic milk poured over ice 4.50 Vanilla Iced Latte Cold brew coffee and organic milk poured over ice, topped with vanilla whipped cream 4.50

gianduja and hazelnut flakes

### Milkshakes Simply blended with organic milk and flavoured ice cream 4.50 Chocolate with gianduja chocolate cream Vanilla or Strawberry

### Beers

Membrea Blonde	4.95
Membrea Amber	4.95
Melarose Italian Craft Cider	4.95
Peroni Nastro Gluten Free	4.95
<b>Spirits</b>	
Malfy Con Limone Italian Gin	5.25
Ascenti Gin	5.75
Tanquery Sevilla Gin	5.75
Kettle One Vodka	5.25

## **Cocktails**

**Ameretto** 

Aperol Spritz prosecco, aperol, sparkling water	9.95
<b>Mimosa</b> prosecco, orange juice	9.95
<b>Bellini</b> prosecco, white peach puree	9.95
Rossini prosecco, strawberry puree	9.95
American campari, martini rosso, soda	9.95
<b>Negroni</b> gin, campari, martini rosso	9.95
Garibald campari, orange juice	9.95
<b>Hugo</b> prosecco, elderflower, mint	9.95
Negroni Sbagliato campari, martini rosso, prosecco	9.95

### Wine

4.25

**Prosecco and Brut** 

Prosecco Vicatoria DOCG Chateau d'Yquem Veneto extra dry, well balanced, with a fruity nose	5.50 / 26.00
Franciacorta Brut Porabolla Purabolla Lombardy fresh and rich brut, with floral and citrus note	es <b>6.50 / 36.00</b>
Rose	175ml / 250ml / 750ml
Montej Rose Villa Sparina Piedmont young and fresh rose with hints of flowers	5.95 / 7.95 / 22.00
White	175ml / 250ml / 750ml
Gavi di Gavi DOCG Villa Sparina Piedmont fragrance of flowers and summer fruit with hints of peach	7.50 / 10.00 / 29.50
Vermentino di Sardegna DOC Su Cantina Murales Sardinia straw yellow, fresh and lively, with delicate fragrance of ripe fruit and flowers	Soi 6.50 / 8.50 / 24.00
Verdicchio dei Castelli di Jesi Dod Fazzi Battaglia Marche refreshing, with a pleasant bitter almond fini and intense bouquet of peach, apple, roses	ish
$\mathcal{R}_{\mathbf{ed}}$	175ml / 250ml / 750ml
Chianti Classico DOCG Nunzi Conti Tuscany ruby red, with notes of raspberry and ripe cherry and hints of liquorice and spices	6.50 / 8.50 / 24.00
Barbera del Monferrato DOC Villa Sparina Piedmont intense and fruity, with juicy notes of raspbe Fresh, smooth flavour with a persistant finale	erry. e <b>7.50 / 10.00 / 29.50</b>

### **Soft Drinks**

4.95

Aqua Panna 250ml	2.50
San Pellegrino 330ml	2.50
Coca Cola 330ml	3.35
Diet Coke 330ml	2.95
<b>Limonata</b> homemade Italian lemonade with Amalfi lemons and a hint of fresh basil	3.25
Aranciata homemade Italian aranciata with Sicilian oranges and a hint of fresh lemon	3.25
Fever-Tree Tonic Water	2.50
Fever-Tree Light Tonic Water	2.50
Fever-Tree Mediterranean Tonic Water	2.50
J.Gasco Elederflower Presse	2.50

### **Juices**

Montepulciano DOC

ruby-red elegant wine with a smooth and

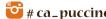
Marramicro Abruzzo

Super Vitality apple, pear, kiwi, celery, ginger	4.95
Sunshine carrot, apple, ginger	4.95
Popeye cucucmber, kale, spinach, apple	4.95
Soothe & Cleanse pear, cucmber, ginger	4.95
Simple Juice carrot or apple or orange	4.95

ruby-red elegant wine with a smooth single harmonious fruit fragrance, with hints of plum,
7.50 / 10.00 / 29.50

V vegetarian Ve vegan GF gluten free







We are unable to guarantee all our dishes are nut free due to the fresh environment they are prepared in. Please inform your waiter if you have a food allergy. • Please note VAT is charged at the applicable rate. • We don't add service charge, so if you loved the service, please feel free to leave a little tip. All tips go to staff!

