

Light Bites & Starters

Bread Selection, Olive Oil, Balsamic V	4.20
Italian Marinated Olives GF Ve	3.90
Mushroom Fritti with garlic mayonnaise dip V	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 croutons, tomatoes, roasted peppers, red onions, capers and anchovies	9.95

Express Menu

Select two courses for £17.95 in 25 minutes

Starters

Goats Cheese Crostini • Crispy Squid • Olives

Mains

Risotto Primavera • Lasagne al forno •
Chicken Supreme

Desserts

Tiramisu • Panna cotta • Apple pie

Sides

• sweet potato fries	3.95
• wilted baby spinach	3.95
• oven-baked rosemary potatoes	3.95
• agrodolce vegetables	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
Burger 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

Margherita tomato sauce, mozzarella, basil V	12.95
Puttanesca olive oil, lemon, chilli and herb marinade	10.95
Prosciutto Parma Ham, Mozzarella, tomato sauce, rocket	10.95

Pasta, Risotto, Al Forno

Prawn Linguine 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	11.00
Lasagne al Forno layers of vegetable ragu, béchamel sauce V	11.00

Handmade Spaghetti with a choice of sauce	
Tomato & basil V	9.95
Beef Ragu	10.95
Carbonara	10.95

*Freshly prepared
for you. Authentic
Italian cuisine.*

Desserts

Chocolate & Orange Cake Chocolate brownie base topped with chocolate mousse and orange sauce with soft vanilla ice cream Ve GF	5.95
Tiramisu Coffee soaked sponge with zabaglione cream with soft vanilla ice cream V	5.95
Blackcurrant Mousse Slice Biscuit base topped with a blackcurrant mousse served with soft vanilla ice cream Ve GF	5.95
Raspberry Frangipane Tart pasty base with raspberry jam & almond frangipane with soft vanilla ice cream Ve GF	5.95
Apple Pie Shortcrust pasty, sliced apple & almond flakes with soft vanilla ice cream Ve	5.95
Coffee & Walnut Cake Walnut sponge, coffee butter cream and walnut pieces with soft vanilla ice cream V	5.95
Lemon Tart Zesty Sicilian lemon custard in a shortcrust pasty case with soft vanilla ice cream V GF	5.95
Panna Cotta Homemade vanilla panna cotta with fresh berries GF	5.95

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 softly whipped cream	7.95
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

Coffees

Espresso	2.20	2.60
Espresso Macchiato	2.30	2.70
Cappuccino	2.30	2.70
Marocchino	2.40	2.80
Latte	2.80	3.20
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 cream top	4.00

Hot Teas & Infusions

Pots of loose Tea Select from	3.50
English Breakfast	
Earl Grey	
Mint	
Chamomile	
Green	
Red Berry	

Hot Chocolate

Classica dense & creamy	4.95
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 poured over ice	4.50
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
Ameretto	4.25

Cocktails

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

Soft Drinks

Aqua Panna 250ml	2.50
San Pellegrino 330ml	2.50
Coca Cola 330ml	3.35
Diet Coke 330ml	2.95
Limonata 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 Elderflower Presse	2.50

Wine

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 fresh and rich brut, with floral and citrus notes	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 Villa Sparina Piedmont fragrance of flowers and summer fruit with hints of peach	7.50 / 10.00 / 29.50
Vermentino di Sardegna DOC Su Soi Cantina Murales Sardinia straw yellow, fresh and lively, with delicate fragrance of ripe fruit and flowers	6.50 / 8.50 / 24.00
Verdicchio dei Castelli di Jesi Doc Fazzi Battaglia Marche refreshing, with a pleasant bitter almond finish and intense bouquet of peach, apple, roses	5.95 / 7.95 / 22.00
Red	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 raspberry. Fresh, smooth flavour with a persistent finale	7.50 / 10.00 / 29.50
Montepulciano DOC Marramico Abruzzo ruby-red elegant wine with a smooth and harmonious fruit fragrance, with hints of plum, date and fig, all combined with herbs	7.50 / 10.00 / 29.50

Juices

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

V vegetarian Ve vegan GF gluten free

Mains

Eggs Benedict

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

- wilted baby spinach **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 **10.25**

Egg Focaccia Roll

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

- crispy bacon **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 • wilted spinach • red onions • mushrooms **9.95**

Avocado and Poached Eggs

two free-range eggs on focaccia with avocado, tomato, basil and mixed wild shoots **9.50**

Yoghurt Bowls

Antioxidant Bowl

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

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

apricot or chocolate **3.95**

Toast and Preserves

lightly toasted focaccia with butter and preserves **3.95**

Cornetti

Cornetti

hand-filled with selected ingredients plain **3.00** / filled **3.50**

- **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**

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