

tradizionale

campari or aperol 6.25
rosso antico 5.75 spritz or negroni 7.95

rocca

spumante

prosecco, kir or bellini 150ml 7.00
with our prosecco doc cuvée 1821 brut

antipasti

bruschetta classic garlic, parsley 3.95 **bruschetta pomodoro** 4.65
arancini rice balls with veg and mozzarella 5.95
caprese buffalo mozzarella, tomato and olives 6.75/10.50
minestrone soup with spelt and chickpeas 4.95

aubergine parmigiana with mozzarella and tomato 5.75
mussels alla marinara chilli and tomato sauce 7.50
calamari crispy squid with aioli 7.25
king prawns spicy n'duja sauce and sourdough 7.95

pizza

margherita mozzarella, tomato, basil 7.00 **with buffalo mozzarella** +2.00
provenzale anchovies, onion, mozzarella, olives 7.95
funghi field and wild mushrooms, garlic, mozzarella 8.50
calabrese aubergine and courgette, mozzarella, tomato 8.95
prosciutto dry cured ham, mozzarella, tomato, rocket, parmesan 9.95
regina cooked ham, mushrooms, mozzarella, olives 8.95
americana pepperoni, mozzarella, tomato 9.75 **add jalapenos** +1.15
sarda sardines, spinach, peppers, olives, garlic, chillies, tomato (no mozzarella) 9.25
piccante hot 'nduja', peppers, jalapenos, mozzarella, tomato 9.85

salad

spelt (n) with summer vegetables, chickpeas, celery, bocconcini, asil pesto and potato 9.75
pollo peppers, potatoes, french beans, grilled courgette, salad leaves, sultanas 10.75
niçoise white bonito tuna, free-range egg, anchovies, french beans, potatoes, capers & mixed leaves 10.95

pasta

spaghetti 'caccio é pepe' caciocavallo cheese, black pepper 7.50
linguini genovese (n) with our home-made basil pesto 7.75
tagliatelle bolognese 8.95
carbonara guanciale, clarence egg yolks, parmesan 9.35
scialatielli (squid ink) with tuna, onion, olives, capers, ginger, garlic, a touch of chilli 10.25
lasagna al forno beef ragù, home-made 9.50
ravioli all 'ossobuco beef shank filling 10.95
risotto alla pescatora prawns, mussels, clams, squid, saffron pistils, touch of chilli 10.95

carne e pesce

galletto marinated and grilled chicken with chips and salad 14.50
cod fillet sweet peppers and potatoes 16.45
beef steak sirloin with rocket and parmesan salad 17.95

sides

house leaf salad 4.75 / rocket & parmesan 4.90 / veg of the day 4.50 / chunky french fries 3.95

(n) contains nuts - traces may be found in other dishes. allergen details available on request.

An optional 12.5% service charge will be applied to the bill. All gratuities go to our staff.

Please turn over for our drinks and desserts

vino

ogni giorno

bianco

della casa	125ml 3.55	75cl bottle 18.25	11% abv
soave	3.85	20.50	12%
insolia	4.30	23.25	12.5%
pinot grigio	4.60	23.75	13%

biologico

trebbiano, abruzzo, "cirelli" 75cl bottle 23.25
light and refreshing 12% abv
pair with fish and salads

grillo, sicily, "serramarrocco" 75cl bottle 24.95
dry yet light & fruity, with a hint of peach and fresh herbs 13.5 abv
lovely on its own, best with white meat, seafood & salads

ottimo

bellone, lazio, "casale del giglio" 75cl bottle 25.95
ripe tropical fruit, ample, lingering 13.5% abv
love it solo, best with fish - scialatielli / cod fillet

vernaccia s.gimignano, tuscan, "monte oliveto" 75cl bottle 26.75
crisp, fruity, smooth finish 13% abv
like it with fish/veg dishes - sharing platters / salmon salad / niçoise

rosé

cerasuolo d'abruzzo dop, chieti, "orsogna"
125ml 4.95 75cl bottle 27.00
fresh and appealing, with a scent of strawberries 13% abv

spumante

prosecco doc cuvée 1821 brut "zonin" 75cl bottle 27.95
lightly dry, fruity, hint of almond

bevande

moretti beer abv 4.6% 330ml 3.85
coca-cola, coke zero, diet coke, fanta 330ml 2.95
acqua minerale 500ml 2.85
freshly pressed orange juice or apple juice 2.85
a glass of **pojer e sandri's merlino** 50ml 5.00

spirits

whisky, gin, vodka, cognac, liqueurs 25ml 4.20

digestivi

amaro, fernet branca, strega, amaretto, frangelico, cynar, limoncello, branca menta, sambuca 25ml 4.20

brandy

vecchia romagna nera or stock 84 25ml 4.20
pojer e sandri 'divino' 25ml 4.75 50ml 9.00

for our selection of **grappa** and **acquavite** please ask

rosso

della casa	125ml 3.55	75cl bottle 18.25	11.5% abv
primitivo	5.05	24.50	13%
valpolicella	4.50	24.65	12%
chianti	4.95	25.25	13.5%

montepulciano, abruzzo, "cirelli" 75cl bottle 23.25
medium to full bodied, ripe berry fruit 13% abv
ideal with pizza and pasta, red meats too

nero di troia, puglia, "biancardi" 75cl bottle 25.00
soft & full, elegant and very pleasant 12.5% abv
an all rounder, pizza & pasta perfect

bardolino, a corvina & rondinella blend by "zonin" 75cl bottle 25.75
medium-dry, fresh & fruity aftertaste 12.5% abv
Any dish with tomato or cheese - margherita / caccio é pepe

cesanese, lazio, "casale del giglio" 75cl bottle 26.50
ripe fruit & velvet smooth 13% abv
ideal with pizza and pasta - pizza romana/piccante / casarecce

carmenère igt, veneto, "note di rosa - ornella bellia"
125ml 4.75 75cl bottle 25.50
crisp with a light acidity, red berry notes 12.5% abv

negroamaro rosé brut, puglia, "masseria altemura" 75cl bottle 27.95
dry & crisp, berries & cherries, creamy after taste

dolci

tiramisu (n) **lemon cheesecake (n)** **chocolate cake**
5.25

vin santo dei barbi
85ml 6.25 375ml bottle 23.00

gelato sorbetto 4.25

affogato vanilla ice cream with a shot of hot espresso 5.00

formaggio a cheese platter 7.00

recioto della valpolicella tesauo
85ml 6.25 500ml bottle 23.00