

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

olives 1.50
bruschetta classic garlic & parsley 3.80
bruschetta pomodoro 4.45
arancini rice balls with veg and mozzarella 5.65
caprese buffalo mozzarella, tomato and olives 6.45/10.00
minestrone soup with spelt and chickpeas 4.75
burrata (n) with pesto dressing & grilled sourdough £7.25

granaio mixed home baked breads
with olive oil and balsamic vinegar 2.65
aubergine parmigiana with mozzarella and tomato 5.50
mussels alla marinara chilli and tomato sauce 7.25
calamari crispy squid with aioli 6.95
king prawns spicy n'duja sauce and sourdough 7.65

ask us about our 'dish of the day' offers

pizza

margherita mozzarella, tomato, basil 6.75 with buffalo mozzarella +1.90
provenzale anchovies, onion, mozzarella, olives 7.60
funghi field and wild mushrooms, garlic, mozzarella 8.05
cinque formaggi five italian cheeses, quince paste 8.35
prosciutto dry cured ham, mozzarella, tomato, rocket, parmesan 9.50
regina cooked ham, mushrooms, mozzarella, olives 8.55
americana pepperoni, mozzarella, tomato 9.35 add jalapenos +1.15
sarda sardines, spinach, peppers, olives, garlic, chillies, tomato, parmesan (no mozzarella) 8.85
piccante hot 'nduja', peppers, jalapenos, mozzarella, tomato 9.40

salad

spelt (n) with winter vegetables, chickpeas, basil pesto and sweet potato 9.50
pollo peppers, potatoes, french beans, beetroot, salad leaves, tomatoes, olives, sultanas 10.25
niçoise white bonito tuna, free-range egg, anchovies, french beans, potatoes, tomatoes, olives, capers & mixed leaves 10.45

pasta

spaghetti 'cacio e pepe' caciocavallo cheese, black pepper 7.20
linguine genovese (n) with our home-made basil pesto 7.45
tagliatelle bolognese 8.55
carbonara guanciale, clarence egg yolks, parmesan 8.95
scialatielli (squid ink) with tuna, onion, olives, capers, ginger, garlic, a touch of chilli 9.75
linguine al scoglio prawns, mussels, clams, squid, touch of chilli 11.95
lasagna al forno beef ragù, home-made 9.05
ravioli all 'ossobuco beef shank filling 10.45
risotto di bosco con porcini assorted mushrooms, parmesan, mascarpone 10.45

carne e pesce

galletto marinated and grilled chicken with chips and salad 13.95
cod fillet sweet peppers and potatoes 15.95
beef steak sirloin with rocket and parmesan salad 17.25

sides

house leaf salad 4.55 / rocket & parmesan 4.70 / veg of the day 4.30 / chunky french fries 3.85

(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.

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

ottimo

bellone, lazio, "casale del giglio" 75cl bottle 25.95
ripe tropical fruit, ample, lingering 13.5% abv

vernaccia s.gimignano, tuscan, "monte oliveto" 75cl bottle 26.75
crisp, fruity, smooth finish 13% abv

fiano, puglia - salento, "masseria altemura" 75cl bottle 28.00
dry-ish yet fresh, lightly rich & mellow 13% abv

vermentino, tuscan, "rocca di montemassi" 75cl bottle 28.50
refreshing with citrus hints & almond notes 13% abv

rosé

nero d'avola/syrab doc, planeta 125ml 4.95 75cl bottle 27.00
easy, friendly, scent of strawberries 13% abv

pinot grigio blush, via nova
125ml 4.35 75cl bottle 23.50
light, dry, crisp 12.5% abv

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

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
valpolicella	4.50	24.65	12%
chianti	4.95	25.25	13.5%
primitivo	5.05	25.65	13%

montepulciano, abruzzo, "cirelli" 75cl bottle 23.25
medium to full bodied, ripe berry fruit 13% abv

bardolino, a corvina & rondinella blend by "zonin" 75cl bottle 25.75
medium-dry, fresh & fruity aftertaste 12.5% abv

cesanese, lazio, "casale del giglio" 75cl bottle 26.50
ripe fruit & velvet smooth 13% abv

refosco, friuli aquileia, "tenuta ca' bolani" 75cl bottle 26.95
fruity but fresh, tannin soft, stays on the palate 13% abv

sangiovese "sassabruna", tuscan, "montemassi" 75cl bottle 32.00
a full-bodied, rich & persistent fine wine 13% abv

spumante

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

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

recioto della valpolicella tesauo
85ml 6.25 500ml bottle 23.00