

Charcuterie – Affettato

10.00 – 22.00

Fri – Sat - 22.30

Our hams & salami are DOP rated, meaning provenance guaranteed. Freshly cut to order on our 'Berkel Fly wheel'

£5.95 each. Board selection for 1 £11.50, 2 £19.50, 4 £43.00

Served with freshly baked bread or zeppole & condiments

Bresaola – Cured beef lomo, from the region of Lake Como, Valtellina

Speck – Lightly smoked pork leg fillet, from close to the Italy/Austrian border, Alto Adige

Salami – Raised from pigs of the Baganza Valley, artisanal & extremely tasty, Felino

Mortadella di fegato – Handmade chopped liver salami, soft spices, Piedmont

San Daniele – 18 month aged Parma ham, it's delicate, salty & sweet, Friuli

Capocollo – Un-brined, cured marbled pork neck salami, Puglia

Finocchiona – Meaty salami, fennel seeds & red wine, Tuscany

N'duja – South Italy's favourite salami, pack full of chilli, soft pate like, Calabria

Soppresata – Pressed pork meat of all the good stuff, tongue, cheek, head & garlic, Tuscany

Bar bites & Italian street food

12.00 – 14.30, 17.00 – 22.00

Fri – Sat - 22.30

Olive & Bread

Nocellara olives, pepperoni & balsamic onions £4.95

Carasau – Thin & crispy Sardinian music bread £4.50

Pane – Homemade breads & anchovy butter £2.25 pp

Bruschetta & Sandwiches

Crostini – Tuscan chicken livers on crusty bread £7.95

Piadina – Flatbread, burrata, tomato & rocket £7.95

Panini – Steak sandwich, garlic aioli, tomato & rocket £11.95

Bruschetta – Tomato, cucumber, red onion & basil £5.95

Fritto

Zeppole – Dough fritters & anchovy bites £4.50

Crocchette – Smoked speck, herbs & potato croquettes £6.95

Calamaretti – Fried chilli squid, grilled lemon £8.95

Zucchini – Fried courgettes £6.95

Caffe Vergnano

Award winning blend of 7 single origin coffee beans

Espresso £2.50

Macchiato £2.75

Cappuccino £3.10

Caffe Latte £3.10

Caffe Americano £2.50

Corretto – Espresso, grappa £6.20

Mocha Torino – Espresso, chocolate & steamed milk £3.75

Liquor coffee – Irish or with any choice of liqueur £6.95

Ciocolata Vergnano

The oldest Italian drinking hot chocolate in the world, 1678.

Hot chocolate £3.75

Hot chocolate & dark rum £6.95

Whipped cream £0.95

Nibble & Treats

Salame al cioccolato £3.95

Homemade Amaretti biscuits £1.75 each GF

Salad

Chopped salad – Tomato, peppers, cucumber, olives & salted ricotta £7.50

Pomodoro – Tomato & onion salad with smoked speck £8.50

From The Grill

Bistecca – Steak & chips £13.95

Arrosticini – Salt & pepper lamb ribs £7.50

Verdura – Seasonal Italian charred vegetables £6.50

Sardine – Sardines, rustic tomato & ciabatta £9.50

Cheese

Provolone – Baked cheese, tomato, oregano & bread £6.95

Pugliese – Burrata, extra virgin olive oil & music bread £5.50

Parmigiano – Aged parmesan cheese & vincotto £6.50

Tomino – Oven baked cheese, raw veg & crusty bread £8.50

Kandula

Jumbo leaf tea, Sri Lanka

Black £2.30

Grown close to the equator these award-winning teas are high in antioxidants and best enjoyed black.

English breakfast

Earl grey

Ebony chai

Ceylon £2.50

Rare Camellia Sinensis teas with high levels of antioxidants & low in caffeine. Also one of your five a day.

Pink

Green

Ivory white

Infusions £2.60

Natural infusions of herbs, whole spices, real fruits & they're all caffeine free.

Strawberry hibiscus

Lemon ginger

Moroccan mint

Fresh mint