

## EXPRESS LUNCH MENU

Available from 12pm - 5pm Monday - Sunday

### ANTIPASTI

<p>Pane Fresco (V) £2.95 warm, oven baked ciabatta bread served with olive oil and balsamic vinegar</p> <p>Funghi con Aglio (V) £5.95 pan fried mushrooms in garlic and white wine sauce</p> <p>Olive (V) £3.95 marinated olives infused with olive oil, carrots, celery, rosemary and garlic</p> <p>Bruschetta ai Pomodoro (V) £4.50 toasted ciabatta bread topped with marinated tomatoes</p>	<p>Caprese (V) £6.50 mozzarella, tomato, olive oil and basil</p> <p>Piadina (ideal to share) (V) £5.95 warm pizza bread topped with garlic and rosemary</p> <p>Calamari Fritti £6.50 crispy squid served with fresh lemon</p> <p>Cozze £6.50 mussels sautéed in a garlic and white wine sauce or in a tomato, garlic, chilli and white wine sauce</p>	<p>Bruschetta Peperoni e formaggio (V) £5.50 toasted sourdough bread topped with roasted peppers and goats cheese</p> <p>Coppa di Gamberetti £6.95 classic prawn salad, marie rose sauce and fresh lemon</p> <p>Pane con Aglio (V) £3.95 ciabatta bread with garlic</p> <p>Bianchetti £5.95 deep fried whitebait served with tartar sauce and fresh lemon</p>
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### SECONDI from £9.95

<p>Penne all'Arrabbiata (V) £9.95 pasta quills with mushrooms, chilli, basil and tomatoes</p> <p>Penne alle Melanzane (V) £9.95 pasta quills, aubergines, tomatoes and virgin olive oil</p> <p>Spaghetti con Cozze £9.95 thin laces of pasta with mussels, tomato, chilli, garlic and parsley</p> <p>Spaghetti con Lenticchie (V) £9.95 thin laces of pasta served with lentils, carrots and onions in a ragu sauce</p> <p>Insalata Caesar £10.95 grilled chicken on a bed of lettuce, grated parmesan cheese and caesar dressing served with crostini</p> <p>Lasagna Tradizionale £10.95 traditional homemade meat lasagne</p> <p>Spaghetti alla Carbonara £10.95 thin laces of pasta, smoked bacon, cream, egg yolk, parmesan cheese and cracked black pepper</p> <p>Antipasto Misto £11.95 selection of salami napoli, cured ham, roasted vegetables, focaccia mozzarella, rocket leaves and olives</p> <p>Pizza (V) (V) (vegan cheese available on request) £11.95 12" hand stretched, oven baked margherita pizza with a choice of two toppings (extra toppings at £1.50 each)</p> <p>Pollo alla Milanese £11.95 pan fried chicken escalopes covered in bread crumbs served with spaghetti, topped with pasta napoli sauce or mixed salad</p> <p>Pollo Toscano £11.95 char grilled breast of chicken, served with sautéed spinach, wild mushrooms and fries</p> <p>Bistecca alla Griglia £12.95 char grilled minute rump steak with garlic butter and fries</p> <p>Tagliatelle con Spezzatino £12.95 ribbons of pasta, slices of fillet steak, mushrooms, garlic, a touch of chilli and tomato sauce</p>
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(G) gluten free dishes are available, please ask your server for details

### STUZZICHINI

Available from 12pm - 5pm Monday - Sunday

£5.00 each / 3 for £13.95 / 5 for £22.50

<p>Zucchine Fritte (V) £5.00 crispy, shoe string courgette</p> <p>Calamari Fritti £5.00 crispy squid served with fresh lemon</p> <p>Polpette £5.00 homemade beef meatballs in a tomato sauce</p> <p>Mozzarella in Carrozza (V) £5.00 deep fried mozzarella served with sweet chilli sauce</p> <p>Mousse al Salmone £5.00 poached salmon mousse, toasted sourdough bread and lemon</p>	<p>Insalata di Gamberetti £5.00 prawn cocktail salad with marie rose sauce</p> <p>Trio di Pizette £5.00 3 small pizzas to include margherita, pepperoni sausage and chilli, mushroom</p> <p>Filetti di Pollo al Limone e Timo £5.00 marinated chicken skewers with saffron mayo</p> <p>Trio di Verdure (V) £5.00 cold salad of asparagus, tenderstem broccoli and runner beans with virgin olive oil and garlic</p> <p>Crocchette di spinaci (V) £5.00 a crisp spinach bite coated in a carrot and vegetable crumb served with a spicy tomato dip</p>	<p>Gamberoni £5.00 head on tiger prawns served with garlic butter sauce</p> <p>Frittata con Patate £5.00 potato omelette served with chilli oil</p> <p>Salame e Olive £5.00 salami and olives</p> <p>Caprese (V) £5.00 mozzarella, fresh tomato, basil and olive oil</p> <p>Bresaola con Rucola £5.00 slices of beef served with rocket leaves, olive oil and lemon</p>
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### CONTORNI

<p>Patatine Fritte (V) £3.50 fries</p> <p>Insalata Calabrese (V) £3.50 tomato and red onion salad</p>	<p>Insalata Mista (V) £3.50 melody of mixed salad</p> <p>Olives (V) £3.95 marinated olives infused with olive oil, carrots, celery, rosemary and garlic</p>	<p>Spinaci Saltati con Aglio e Peperoncino (V) £4.50 sautéed spinach with garlic and chilli</p> <p>Broccoli Affogati (V) £4.50 pan fried tenderstem broccoli, fresh chilli, garlic and olive oil</p>
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PLEASE NOTE THAT AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

AUGUST 2020

## VINI BIANCHI

	175ml	250ml	75cl
<b>Pieno Sud Bianco, IGT</b> Sicily	£5.95	£7.50	£19.95
<b>Trebbiano, Rubicone, IGT, Poggio della Quercia</b> Emilia Romagna	£5.95	£7.50	£19.95
<b>Pinot Grigio, IGT, Capriano</b> Sicily	£5.95	£7.50	£19.95
<b>Orvieto Amabile, Classico, DOC, Antinori</b> Umbria			£21.95
<b>Orvieto Secco, Classico, DOC, Antinori</b> Umbria			£23.95
<b>Frascati Superiore, DOC, Monteporzio Catone</b> Lazio			£23.95
<b>Fiano, Mandrarossa, IGT</b> Trentino			£24.95
<b>Chardonnay, Castel Firmian, DOC, Mezzacorona</b> Trentino			£24.95
<b>Verdicchio dei Castelli di Jesi Classico Superiore, DOC, Vignamato</b> Marche			£24.95
<b>Soave Levari Classico, DOC, Masi</b> Veneto			£26.95
<b>Sauvignon Blanc, Castel Firmian, DOC, Mezzacorona</b> Trentino	£6.50	£8.75	£26.95
<b>Pinot Grigio, Castel Firmian, DOC, Mezzacorona</b> Trentino			£26.95
<b>Malvasia del Salento, DOC, Vigne e Vini Varvaglione</b> Puglia			£26.95
<b>Gavi di Gavi, DOCG, Ascheri</b> Piemonte			£32.95
<b>Greco di Tufo, DOCG, Colli di Lapio</b> Campania			£34.95

## VINI ROSATI

	175ml	250ml	75cl
<b>Pieno Sud Rosato, IGT</b> Puglia	£5.95	£7.50	£19.95
<b>Pinot Grigio Rosato, IGT, Capriano</b> Veneto	£5.50	£7.50	£19.95
<b>Zinfandel Rosé, IGT, Famiglia Corterio</b> Puglia	£5.95	£7.95	£22.95

## VINI ROSSI

	175ml	250ml	75cl
<b>Pieno SUD Rosso, IGT</b> Sicily	£5.95	£7.50	£19.95
<b>Sangiovese, Rubicone, IGT, La Casada</b> Emilia Romagna	£5.95	£7.50	£19.95
<b>Primitivo del Salento, IGT, Visconti della Rocca</b> Puglia			£19.95
<b>Salice Salentino, DOC, Riserve Ducale</b> Puglia			£23.95
<b>Montepulciano, DOC, Itynera</b> Abruzzo	£6.50	£8.50	£24.95
<b>Cabernet Sauvignon, Castel Firmian, DOC, Mezzacorona</b> Trentino	£6.25	£8.50	£24.95
<b>Merlot, Castel Firmian, DOC, Mezzacorona</b> Trentino	£6.50	£8.75	£26.95
<b>Bardolino Classico, Frescaripa, DOC, Masi</b> Veneto			£26.95
<b>Cannonau, I Fiori, DOC, Pala</b> Sardegna			£28.95
<b>Valpolicella Classico Superiore, Bonacosta, DOC, Masi</b> Veneto			£29.95
<b>Chianti Classico, DOCG, Rocca delle Macie</b> Toscana			£32.95
<b>Chianti Classico Riserva, DOCG, Rocca delle Macie</b> Toscana			£37.95
<b>Barolo Superiore, DOCG, Prunotto</b> Piemonte			£59.95
<b>Brunello di Montalcino, DOCG, Fattoria dei Barbi</b> Toscana			£64.95
<b>Costasera Amarone della Valpolicella, Classico, DOCG, Masi</b> Veneto			£69.95

There are classification levels for Italian wines, the rules of this classification relate to the origin of grapes, varieties, methods used, the maximum yield and the location and production methods.

**DOCG** - Denominazione di Origine Controllata e Garantita

**DOC** - Denominazione di Origine Controllata

**IGT** -Indicazione Geographica Tipica

Please note vintages may vary at times

125ml glasses available upon request on selected wines

## APERITIVI

<b>Calice di Prosecco</b> A flute of refreshing prosecco	£5.95
<b>Bellini</b> Italian classic, peach purée and prosecco	£6.50
<b>Rossini</b> Strawberry purée and prosecco	£6.50
<b>Aperol Spritz</b> Aperol, prosecco and soda	£7.95
<b>Negroni</b> Gin, campari and vermouth rosso	£7.95
<b>Limoncello Spritzer</b> Limoncello topped with prosecco and soda over ice	£7.95

## COCKTAILS

<b>Mojito</b> White rum, fresh mint, sugar syrup, fresh lime and crushed ice, topped with soda	£8.95
<b>French Martini</b> Vodka, raspberry liqueur, pineapple juice and fresh lemon	£8.95
<b>Cosmopolitan</b> Vodka citron, cointreau, cranberry juice and fresh lime	£8.95
<b>Daiquiri (traditional / strawberry)</b> Golden rum, sugar and fresh lime	£8.95
<b>Espresso Martini</b> Vanilla vodka, kahlua and espresso	£8.95
<b>Vanilla and Lemon Martini</b> Vanilla vodka, vodka citron, sugar syrup and lemon juice	£8.95

## GIN SELECTION £9.95 each (50ml)

**Brecon**  
crisp tonic, blackberry and mint garnish

**Hendricks**  
cucumber tonic, cucumber and lavender garnish

**Tanqueray Sevilla**  
crisp tonic, burnt orange and cinnamon garnish

**Malfy Italian Gin**  
golden ginger ale, chambord and fresh raspberries

As passionate wine enthusiasts,  
we have had the pleasure of trying many different wines  
and are pleased to have selected these exceptional wines  
for you to enjoy. Salute!

## CHAMPAGNE e VINI FRIZZANTI

<b>Prosecco</b>	£29.95
<b>Veuve Clicquot</b>	£69.95
<b>Pol Roger</b>	£79.95
<b>Laurent-Perrier Rosé</b>	£89.95
<b>Dom Pérignon</b>	£225.00
<b>Cristal</b>	£295.00

## BIRRA e CIDRE

<b>Peroni Nastro Azzurro (33cl)</b>	£4.50
<b>Orchard Gold Cider (50cl)</b>	£5.50

## BIBITE

<b>Post Mixers</b>	£0.95
<b>Bottled Mixers</b>	£1.50
<b>Coca Cola / Diet Coca Cola / Lemonade</b>	£2.50
<b>Fruit Juice</b>	£2.50
<b>San Pellegrino, sparkling water (50cl)</b>	£2.95
<b>Acqua Panna, still water (50cl)</b>	£2.95
<b>San Pellegrino, Lemon, Orange, Blood Orange (33cl)</b>	£2.50