

# Menu

All our food is freshly prepared and cooked to order, all our pizzas our home made.



## Antipasti-Starters

- Bruschetta**  
Toasted bread topped with chopped tomato, extra virgin olive oil, garlic and herbs
- Antipasto all'Italiana**  
Selection of Italian cured meat and olives
- Garlic pizza bread**
- Garlic pizza bread with cheese**
- Home baked bread**

- 4.60V **Margherita**  
Tomato sauce, oregano and mozzarella cheese
- 6.50 **Diavola**  
Tomato sauce, mozzarella and spiced salami
- 4.30V **Funghi**  
Tomato sauce, mozzarella, mushrooms and sweet corn
- 5.80 **Napoletana**  
Tomato sauce, mozzarella, anchovies and olives
- 2.25V **Capricciosa**  
Tomato sauce, mozzarella, pineapple, sweetcorn and hot chilli
- Mediterranea**  
Mozzarella, sweet peppers, chopped tomatoes, courgettes and aubergine

## Pasta

- Spaghetti Bolognese** 8.90  
Spaghetti with Bolognese sauce
- Penne all'arrabbiata** 7.15V  
Penne pasta with spicy tomato sauce
- Risotto ai funghi** 8.95V  
Mushroom risotto

## Dessert

- 7.20V **Tiramisu** 4.20V  
Our home made Tiramisu

V = vegetarian  
Extra ingredients from £1.00  
A discretionary 12.5% service charge will be added to your bill

# wine list



## prosecco

**Prosecco Stelle d'Italia IGT NV** bottle 75cl £24.50  
**Veneto, Italy** (11.5% abv) 125ml £5.50  
 Lively and crisp with a lemony character and an aromatic, dry, refreshing finish.

## champagne

**Baron De Marck Brut** £34.50  
**Gobillard NV** 125ml £8.00  
 A clean and soft champagne with stylish character. Its fruity nature is fresh and appealing, bursting with apples and pears. (12.5% abv)

**Veuve Clicquot Ponsardin** £54.50  
**Yellow Label Brut NV**  
 Intense, floral and fruity aromas with a musky tinge and lingering apple and pear notes. (12% abv)

## rosé

**Pinot Grigio IGT Veneto Il Sospiro, 2009** bottle 75cl £18.95  
**Botter** 175ml £4.75  
**Veneto, Italy** (12% abv) carafe 500ml £13.70  
 Light, dry and crisp, with citrus and fruity red berry flavours. Very easy to drink, finishing clean and refreshing.

**Planeta Rosé IGT Sicilia 2008** £21.95  
**Planeta**  
**Sicily, Italy**  
 Attractive nose of rose petals, pomegranate and strawberries. Silky smooth, light and fresh.

## bevande

**Beer (Peroni Nastro Azzurro)** 33cl £3.80  
**Soft drinks** £2.25  
**Fruit juices** £2.45  
**Acqua minerale** 500ml £2.60  
1Litre £3.60

## cocktails

## spirits

from £6.20  
from £4.20  
double £5.20

## white

**Trebbiano Poggio NV** bottle 75cl £13.95  
**Rubicone, Contri** 175ml £3.50  
**Emilia Romagna, Italy** (11.5% abv) carafe 500ml £10.50  
 Dry with a fruity and upfront bouquet and a fresh citrus finish.

**Garganega/Pinot Grigio del Veneto 2008** £15.95  
**Via Nova** 175ml £4.00  
**Veneto, Italy** (12% abv) carafe 500ml £11.70  
 Dry and medium bodied with apple and pear fruit flavours, citrus acidity and hints of almonds.

**Unoaked Chardonnay 2008** £17.50  
**MandraRossa** 175ml £4.50  
**Sicily, Italy** (13.5% abv) carafe 500ml £12.70  
 Rich, ripe green apple aromas with hints of macadamia nuts and honey. Soft, rich, fruity palate, leading to a long finish.

**Frascati Superiore 2008** £18.95  
**San Marco** carafe 500ml £13.50  
**Lazio, Italy**  
 Delicate lemony nose and palate. Clean and well-balanced with hints of peaches and honey.

**Soave Classico, Le Coste 2008** £19.50  
**Le Vigne** carafe 500ml £14.00  
**Veneto, Italy**  
 Fresh and zesty yet elegant, with a delicious fresh fruit character, vibrant citrus notes and balanced acidity.

**La Segreta Bianco 2008** £20.50  
**Planeta**  
**Sicily, Italy** (Greco/Chardonnay/Viognier/Fiano/Sauv Blanc)  
 Vibrant and aromatic with citrus fruits, lychee, pineapple and peach. Full and dry, smooth and supple with a long, minty finish.

**Gavi di Gavi, La Minaia 2008** £27.95  
**Nicola Bergaglio**  
**Piemonte, Italy**  
 Crisp and dry, with hints of ripe pears and red and green apple notes; the finish is mouthwateringly refreshing and lengthy.

bottle 75cl

## red

**Sangiovese Poggio NV** bottle 75cl £13.95  
**Rubicone, Contri** 175ml £3.50  
**Emilia Romagna, Italy** (11.5% abv) carafe 500ml £10.50  
 Aromas of forest fruits with a medium bodied palate and a food-friendly freshness.

**Merlot del Veneto 2008** £16.95  
**Via Nova** 175ml £4.30  
**Veneto, Italy** (12% abv) carafe 500ml £12.50  
 Medium bodied with red berries, fine balance and a clean finish.

**Montepulciano d'Abruzzo 2008** £17.50  
**Umani Ronchi** 175ml £4.50  
**Abruzzo, Italy** (13% abv) carafe 500ml £13.70  
 Dry with a finely textured structure and ripe, plummy fruit.

**Chianti Foriero 2008** £19.95  
**Cecchi** 500ml £14.50  
**Tuscany, Italy**  
 Aromatic with notes of violets and a well balanced palate.

**Valpolicella Classico DOC 2008** £21.95  
**Accordini**  
**Veneto, Italy**  
 Bouquet of red berries, roses and minerality. Elegant and well-balanced, fruity and fresh.

**Primitivo del Salento 2007** £23.50  
**Francesco Candido**  
**Puglia, Italy**  
 Medium bodied with jammy, baked red and black fruit flavours followed by a dry finish.

**Barbera Bricco Tondo DOC 2008** £25.50  
**Fontanafredda**  
**Piemonte, Italy**  
 Blackberry and morello cherry flavours with a medium body, finishing rounded with a hint of liquorice.

**Pinot Nero Classici DOC 2008** £26.50  
**Colterenzio**  
**Alto Adige, Italy**  
 Ripe, sweet tannins and a typical varietal character reminiscent of morello cherry and blackberry.