

BASKET OF BREAD VE 4.5 Fresh Italian bread	GREEN OLIVES VE 4 Sicilian green olives	PIZZA BALLS VE 4.9 Pizza dough balls served with spicy sauce	HUMMUS VE 4.9 Hummus with homemade breadsticks	PRATAIOLI FRITTI V 6.5 Deep fried mushroom served with tartare sauce
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NDUJA FOCACCIA 11 Focaccia served with ‘nduja, goat cheese mousse and pickled red onion	BRUSCHETTA 8.9 Toasted bread with burrata cheese, chopped tomato and olive crumble	BAKED ARTICHOKEs VE 10.5 Roasted artichokes, hummus, toasted breadcrumbs, basil oil
VEAL MEATBALLS 11.9 Braised in tomato sauce, taggiasca olives, capers, red onions, basil and grated Parmesan	PISTACCHIO VEGETABLES VE 8.5 Roasted aubergine, courgette, peppers with crushed pistachio, basil oil and balsamic glaze	CAPRESE V 9.5 Heritage tomatoes, buffalo mozzarella, basil oil, basil leaves
MELANZANE V 11.5 Baked aubergine, mozzarella, tomatoes, Parmesan	COZZE MARINARA 10.9 Mussels in garlic and white wine sauce, sourdough bread	ZESTY CHICKEN WINGS 10.9 Served with your choice of dip
TOMATO GARLIC BREAD VE 8 Pizza bread with tomato sauce and garlic	FRIED COURGETTE V 10.9 Fried courgette with truffle mayo	CALAMARI 10.5 Fresh deep fried squid, aioli and lemon
BAKED PRAWNS 12.9 In a lightly spiced tomato sauce with pizza dough crust	BURRATA V 12.5 With tomato, avocado and olive crumble	CHEESY GARLIC BREAD V 9.9 Pizza bread with cheese, garlic butter and parsley

PENNE PESTO V 15.9 Penne pasta with chicken and fresh sun-dried tomato pesto, olive crumble	TAGLIATELLE VERDURE V 14.9 Tagliatelle in a tomato sauce with courgette, aubergine, peppers and parsley	RAVIOLI V 18.9 Beetroot & goat cheese ravioli with lemon butter sauce and walnuts
PAPPARDELLE SALSICCIA 16.9 Pappardelle with Italian sausage, mushrooms parsley, white wine in a creamy sauce	GNOCCHI BUFFALINA V 15.5 Potato gnocchi with tomato, buffalo mozzarella and fresh pesto	SPAGHETTI DI MARE 18.9 Mixed seafood pasta with prawns, mussels, calamari,garlic and tomato sauce
SPAGHETTI AL POMODORO V 15 Spaghetti pasta with cherry tomatoes, fresh basil and extra virgin olive oil	SPAGHETTI CARBONARA 16.5 Spaghetti with cured pork, black pepper, egg yolk, cheese	TAGLIATELLE GAMBERI 17.5 Tagliatelle with king prawns in a creamy white wine sauce with a touch of tomato
LASAGNA 15.9 Fresh lasagna with rich bolognese sauce	SPAGHETTI ALLE COZZE 16.9 Spaghetti pasta with fresh mussel, cherry tomatoes, chili and white wine sauce	PAPPARDELLE BURRATA V 18.9 Pappardelle with tomato sauce and burrata cheese
TAGLIATELLE BOLOGNESE 15.9 Tagliatelle in a rich Bolognese sauce	SPAGHETTI CON POLPETTE 18.9 Spaghetti with veal meatballs, basil and tomato sauce	PENNE ARRABBIATA V 14.9 Tube pasta with tomato sauce, chilli, garlic

ROASTED CHICKEN THIGHS 16.9 Chicken thighs, artichokes purée, roasted potatoes and baked vine tomatoes	POLLO ALLA MILANESE 19.9 Breaded chicken breast served, with spaghetti in a tomato sauce	POLLO PIZZAIOLA 18.9 Pan fried chicken breast with a rich tomato sauce olives, capers and green beans
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BUFALINA V 13.5 Tomato sauce, buffalo mozzarella, cherry tomatoes, fresh basil, extra virgin olive oil	MARGHERITA V 11 Tomato sauce, mozzarella, fresh basil	CARBONARA 16.9 White base, Italian dry cured pork, egg yolk cream, black pepper and parmesan shavings
QUATTRO FORMAGGI V 14.9 Tomato sauce, mozzarella, parmesan, gorgonzola and goat cheese	NORMA V 17.5 Tomato sauce, buffalo mozzarella, aubergine, confit tomatoes and ricotta mousse	‘NDUJA 16.9 Tomato base, mozzarella, red onion, spicy Calabrian sausage and drizzle of spicy honey
CALZONE 17.5 Folded pizza with tomato sauce, mozzarella, ham, pepperoni, mushroom and spinach	NERANO 16.5 Courgettes cream, spicy Calabrian sausage, mozzarella, provolone cheese, basil and olive oil	FIorentina N 13.9 Tomato sauce, mozzarella, spinach, egg
NAPOLI V 14.9 Tomato sauce, mozzarella, olives, capers and anchovies	EAT MY PIZZA V N 17.9 Courgettes cream, buffalo mozzarella, pine nuts, sundried tomatoes, fresh rocket, goats cheese mousse	SALSICCIA 17.5 White base, mozzarella, Italian sausage, mushrooms, truffle oil, shaved parmesan
CASERTA 16.5 Tomato sauce, mozzarella, ham, pepperoni, chorizo and salami	CAPRICCIOSA 15.5 Tomato sauce, mozzarella, capers, artichokes, olives, mushrooms and cured ham	POLLO 16 Tomato, mozzarella, chicken, roasted peppers, caramelised onions and fresh pepper sauce
AMERICANA 14.9 Tomato base, mozzarella, pepperoni, fresh chilli	VEGANA VE N 16 Artichoke cream, artichoke, grilled courgette, semi-dried tomatoes, baby spinach, rocket, walnuts	FRESCA 17.9 Tomato, buffalo mozzarella, fresh cherry tomatoes, Italian beef bresaola, fresh rocket
TONNO E CIPOLLA 14.9 White base, mozzarella, tuna filets, red onions, taggiasca olives, olive oil	BURRATA 18.5 Parma ham, mozzarella, tomato, burrata and basil	BOSCAIOLA 14.9 Tomato base, mozzarella, cured ham and mushrooms

MIXED SALAD V 8.5 Mixed leaves, onion, tomatoes raddish, olives and sweetcorn with balsamic dressing	ROCKET & PARMESAN SALAD V 8.9 Rocket, cherry tomatoes and parmesan shavings	ROASTED POTATOES VE 5.9 Garlic and rosemary roasted potatoes	ROASTED GARLIC MAYO 2
PANZANELLA VE 11 Heritage tomatoes, roasted peppers, red onions, croutons, tagiassca olives, fennel, capers and salsa verde dressing	CHICKEN CAESAR SALAD 13.5 Baby gem leaves, roasted chicken, croutons, anchovies, parmesan grated and caesar dressing	CHIPS V 5.5	HOT HONEY RANCH SAUCE 2.5
		GREEN BEANS V 5.5	SPICY MAYO 2
			BARBECUE 2
			TRUFFLE MAYO 2.5

A discretionary optional service charge of 12.5% will be added to your bill. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

COCKTAILS

SPARKLING			CLASSICS			MOCKTAILS		
APEROL SPRITZ 9.5	Aperol, Prosecco, Soda		PORN STAR MARTINI 9.9	Vanilla Vodka, Passion Fruit Liqueur and Puree, Prosecco		SPICY MARGARITA 9.9	Tequila Silver, Honey, Triple Sec, Lime Juice, Tajin	
PINA COLADA SPRITZ 9.9	Rum, Pineapple Juice, Coconut Syrup, Prosecco		ESPRESSO MARTINI 9.9	Vodka, Coffee Liqueur, Espresso		MAI THAI 9.5	Rum, Curaçao, Orgeat Syrup, Lime Juice	
PINK SPRITZ 9.9	Pink Gin, Lemonade, Prosecco		UNUSUAL NEGRONI 9.5	Gin, Aperol, Martini Rubino		LYCHEE MARTINI 9.5	Vodka, Lychee Liqueur, White Vermouth	
RIVIERA 9.5	Vodka, Orange Juice, Aperol, Soda					STRAWBERRY & MINT LEMONADE 7.5	Strawberry Puree, Fresh Mint, Lemon Juice, Soda	
ROSSINI 9.5	Strawberry Puree, Prosecco					ALMOST APEROL SPRITZ 8	0% Italin Spritz, San Pellegrino Aranciata	
HUGO 9.9	Elderflower Liqueur, Prosecco, Soda					TROPICAL PUNCH 7.5	Pineapple Juice, Passion Fruit Puree, Lemon Juice, Soda	
						FRAGOLA 8	Italian Spritz, Aperitif Rosso, 0% Gin, Strawberry Syrup	

WINE

RED

	125ml	175ml	Bottle
SOLINO ROSSO Italian red packed full of flavours of red fruit and spice. It can be served lightly chilled. Alc 11% *	6	7.5	29
PINOT NOIR EL DUETO Juicy and light, displaying soft strawberry notes with subtle herbaceous aromas. Alc 13% *	7	8.5	32
MALBEC CEPAS Bright red colour with fresh aromas of plums and blackberries and a hint of spice. Alc 13%	8	9.5	36
MONTEPULCIANO D’ABRUZZO VIGNAMADRE Ruby red wine with purple hues, known for its fruity and floral aromas. Alc 13% *			40
CHIANTI SANT’ILARIO Violet, small red fruit and subtle spices. Full and well-structured. Alc 13% *			48
CABERNET SAUVIGNON DEMUERTE ONE MONASTRELL Cherry red, sweet aromas of fruit and spicy nuances. Alc 14.5% *			55

WHITE

	125ml	175ml	Bottle
SOLINO BIANCO A blend of Chardonnay and Trebbiano grapes, with citrus and peach flavours and grassy notes. Alc 11% *	6	7.5	29
SAUVIGNON BLANC EL DUETO Fresh lime, stone fruit and tropical notes. Green apple and ripe citrus characters. Alc 11% *	7	8.5	32
PINOT GRIGIO DELLA VENEZIE IL CASTELLI Golden colour, fruity bouquet and a subtle fresh flavour. Alc 12%	7.5	9	34
SEMILLION CHARDONNAY CORAL REEF Aromas of citrus fruits on the nose with a touch of vanilla. Alc 12%			38
SAUVIGNON BLANC SOUTHERN LIGHTS Fresh and vibrant passionfruit, gooseberry and melon character. Alc 12.5% *			45
GAVI DI GAVI IL PORTINO White blossoms, stone fruit and fresh herbs. Medium bodied with citrus freshness Alc 13% *			55

ROSE

	125ml	175ml	Bottle
CORTE VISTA PINOT GRIGIO ROSE A crisp, elegant pale blush rosé with notes of wildflowers and honey. Alc 11%	6.5	8	31
LA BAUME LANGUEDOC ROSE Provence style, pale pink, delicate and bright with expressive fruity notes. Alc 13%			45

ORANGE

	125ml	175ml	Bottle
CRAMELE RECAS NATURAL WINE Organic grapes, fermented on skins, partly in amphorae, then lightly oak aged. Alc 13% *			42

SPARKLING

	125ml /	Bottle
ACQUERELLO PROSECCO DOC Complex bouquet with fruity notes of peach and green apple. Scents of acacia & lilac. Alc 10.5% *	7	35
ACQUERELLO PROSECCO ROSE DOC Delicate and complex bouquet with fruity and floral notes. Alc 11% *		37

All of our wines are gluten-free! Wines marked with * are also vegan!

BEER & CIDER

DRAUGHT

ANGELO PORETTI

½ PINT 3.4
PINT 6.5

CAMDEN HELLS LAGER 330ml 5.9

CORONA 330ml 5.5

CAMDEN EAZY IPA 330ml 6

CORONA 0% 330ml 4.9

REKORDERLIG STRAWBERRY & LIME 500ml 7

CAMDEN PALE ALE 330ml 6

SPARKLING WATER LG 4.5

STILL WATER LG 4.5

FRUIT JUICE 3.5
(APPLE, ORANGE, PINEAPPLE)

FANTA, SPRITE 330ml 3.5

HARTRIDGES 4.5
(ELDERFLOWER PRESSE, ROSE LEMONADE, GINGER BEER)

INNOCENT KIDS JUICE BOX 1.9
(APPLE & MANGO, APPLE & STRAWBERRY)

COKE, DIET COKE, 3.5
COKE ZERO 330ml

SAN PELLEGRINO 330ml 3.9
(LIMONATA, ARANCIATA)

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