



Arrival Drink

Blood Orange Aperol Spritz, Prosecco or Beer



STARTERS

Garlic Pizzetta (vg)

Homemade garlic & herb bread.
Add mozzarella

Focaccia & Olives (vg)

Homemade focaccia served with aged balsamic vinegar,
Sicilian olive oil & nocellara olives

Burrata e Fragole (gf)

Burrata from Puglia, strawberry, PX Sherry, pistachio,
basil oil

Spiced Cauliflower (vg)

Fried cauliflower, roasted pepper & walnut cream,
tahini sauce

Antipasto Italiano

Parma ham, coppa, salami Milano, buffalo mozzarella,
nocellara olives, sun-dried tomatoes, served with
garlic bread

SALADS

Caesar Salad

Gem lettuce, roasted chicken breast, anchovy dressing,
herb pangrattato, aged Parmesan

Caprese Salad

Heritage tomatoes, whipped burrata, basil pesto, onion &
olive taralli crumble, aged balsamic

DESSERTS

Limoncello Tiramisu (v)

Savoiardi soaked in Limoncello, whipped mascarpone,
lemon curd

Pistachio Cheesecake (v)

Pistachio Basque cheesecake served with strawberry
compote

Hazelnut Affogato (v)

Vanilla ice cream, hazelnut praline, Frangelico, espresso

Gelato & Sorbets (v/vg)

Chocolate, pistachio, vanilla, strawberry, lemon sorbet,
stracciatella, mango sorbet

UNLIMITED DIPS

Parmesan aioli (gf)

Nduja mayo (gf)

Truffle mayo (vg)

Group Dining TUTTI MENU

£35pp - Arrival drink, sharing nibbles, starter, main, unlimited dips & dessert

SHARED FEAST EXPERIENCE - YOUR CHOICE:

Individually plated dishes - just for you, ready to enjoy.

OR

Family-style - same food, same amount – served in the middle
of the table to share with your group.

For The Table On Arrival

Rosemary focaccia & olive oil (vg)

PIZZAS

Anchovy & Garlic

Tomato sauce, mozzarella, black olives, capers, anchovies, oregano, garlic oil

Chicken & Pesto

Tomato sauce, mozzarella, pulled chicken, sun-dried tomatoes, rocket pesto

Tuscany

Tomato sauce, mozzarella, caramelised peppers, roasted sausages, pancetta,
aged Pecorino Toscano

Caprina (v)

Tomato sauce, mozzarella, crumbled goat's cheese, balsamic-caramelised red onion,
black olives, toasted pine nuts

Diavola

Tomato sauce, mozzarella, pepperoni, Calabrian chillies, red onions, hot honey

Parmigiana (v)

Tomato sauce, mozzarella, aubergine, basil, Parmesan

Margherita (v)

Tomato sauce, mozzarella, basil, Sicilian olive oil

Bufalina

Tomato sauce, buffalo mozzarella, basil, Sicilian olive oil

Portobello Road (v)

Tomato sauce, mozzarella, roasted portobello mushrooms in garlic butter,
Calabrian chillies & rocket

Capricciosa (vg)

Tomato sauce, vegan mozzarella, mushrooms, artichokes, black olives,
red onions

Marinara (vg)

Tomato sauce, garlic, basil, oregano, Sicilian olive oil

Vegan Margherita (vg)

Tomato sauce, vegan mozzarella, basil, Sicilian olive oil

Mushroom & Truffle

Mascarpone base, Taleggio, mushrooms, Parmesan, truffle oil

Salsiccia & Friarielli

Mozzarella, wild broccoletti sautéed with garlic & chilli, roasted sausages

v - vegetarian vg - vegan gf - gluten free o - on request | **No hidden charges - we do not
include service charge. Tips are welcomed for excellent service!**

COCKTAILS

Mango Daiquiri 9.4

Langs Mango and Ginger Rum, peach liqueur, sweet mango, lime & a hint of pineapple



Elderflower Margarita 9.5

Olmeca Reposado tequila, St-Germain elderflower liqueur, freshly squeezed lime juice. Sweet, crisp & effortlessly refreshing



Spicy Margarita 9.5

Altos Blanco tequila shaken with Cointreau, fresh lime & green chilli syrup for a bright, citrusy margarita with a gentle kick of heat



Plum & Co. 9.4

Chambord, vanilla vodka, blueberry syrup, fresh lime & a touch of pomegranate. Rich, fruity & smooth

Rum Bella 10

Coconut rum, spiced rum, sweet raspberry, a hint of coconut, fresh lime & pineapple. Tall, tropical & utterly moreish



Yuzu No.5 10

Whitley Neill Japanese Yuzu & White Strawberry Gin, St-Germain elderflower liqueur, lemon, simple syrup, topped with Fever-Tree Grape & Apricot Soda

Amaretto Sour 9

Disaronno, lemon juice & the classic foam. Smooth, creamy & citrusy



Yuzu Negroni 9

A bold Italian classic with a twist. Japanese Yuzu & White Strawberry Gin, Campari & sweet vermouth, finished with orange for a smooth bittersweet finish

Pucker Up 9.4

Aperol, Beefeater Gin, grapefruit sherbet, simple syrup, lime juice. Sweet, tart & effortlessly sophisticated



SPRITZ

Aperol Spritz

10.6

The Italian classic. Aperol, Prosecco, blood orange soda

Hugo Spritz

9.8

St-Germain elderflower liqueur, Prosecco, elderflower tonic

Limoncello Spritz

10

An all-time favourite, Limoncello, cloudy lemon, Prosecco, elderflower tonic

Peach Spritz

9.6

Peach liqueur, Prosecco, grape & apricot soda

Sarti Spritz

10

Vibrant Italian aperitivo. Sarti Rosa, Prosecco, elderflower tonic

0.0% COCKTAILS

Ruby Club

6.5

Cranberry juice, raspberry, pineapple & a touch of lime. Deliciously sweet & alcohol free

Pomegranate Spritz

6

Pomegranate juice, fresh lime & ginger beer. Slightly spicy, refreshing & perfectly balanced

Crodino Spritz

7.5

The Italian non-alcoholic spritz. Slightly bitter, sparkling, with bright citrus & orange notes

HOUSE SODAS

House Lemonade

4.5

Homemade cloudy lemonade syrup, filtered sparkling water

Ginger Mule

4.5

Homemade mint syrup, lime, ginger beer

Raspberry Soda

4.5

Raspberry, zesty lime, elderflower tonic

SUNDAY - FRIDAY

Happy Hour!

12PM-7PM

Cocktails + Spritz:
2 for £12

0.0% Cocktails +
House Sodas:
2 for £8

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