



Arrival Drink

Blood Orange Aperol Spritz, Prosecco or Beer



STARTERS

Focaccia & Olives (vg)

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

Padrón Peppers (vg/gf)

Fried Padrón peppers, Maldon sea salt

Garlic Pizzetta (vg)

Homemade garlic & herb bread, with a choice of adding mozzarella

Roasted Caprino (v)

Roasted goat's cheese, caramelised red onion, aged balsamic, candied walnuts.

Burrata (v/gf)

Beetroot tartare, burrata from Puglia, pickled apple, balsamic glaze

Spiced Cauliflower (vg/gf)

Fried Cauliflower, roasted pepper & walnut cream, tahini sauce

SALADS

Caesar Salad

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

Autumnal Salad (v)

Whipped goat's cheese, radicchio, spinach, toasted walnuts, butternut squash, pomegranate vinaigrette

DESSERTS

Tiramisu (v)

Savoardi biscuits, Kahlúa liqueur, mascarpone cream

Basque Cheesecake (v)

Belgian chocolate, raspberry compote

Hazelnut Affogato (gf)

Vanilla ice cream, hazelnut praline, Frangelico, espresso

Gelato & Sorbets (v/vg)

Chocolate, pistachio, vanilla, strawberry, lemon sorbet, amarena

UNLIMITED DIPS

Parmesan Aioli (gf)

'Nduja Mayo (gf)

Blue Cheese

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

Margherita (v)

Tomato sauce, mozzarella, basil, Sicilian olive oil

Vegan Margherita (vg)

Tomato sauce, vegan mozzarella, basil, Sicilian olive oil

Bufalina

Tomato sauce, buffalo mozzarella, basil, Sicilian olive oil

Diavola

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

Anchovy & Garlic

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

Chicken & Chorizo

Tomato sauce, smoked mozzarella, piquillo peppers, pulled chicken, chorizo jam

Ham & Mushroom

Mozzarella, roasted wild mushrooms, herbed ham, Parmesan shavings

Capricciosa (vg)

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

Portobello Road (v)

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

Tuscany

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

Parmigiana (v)

Tomato sauce, mozzarella, aubergine, basil, grated grana

Caprina (v)

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

Marinara (vg)

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

Mushrooms & Truffle

Mascarpone base, Taleggio, chestnut mushrooms, white truffle oil, aged Parmesan

v - vegetarian | vg - vegan | gf - gluten free

No hidden charges - we do not include service charge. Tips are welcome 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

Olmecca 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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