

Da Dividere (sharers)

Tavola Formaggi

*A large selection of traditional Italian cheeses
including soft cheese, hard cheese & aged cheese
served with sourdough bread*

£26.95

Tavola Di Affettati

*A large selections of finest Italian
cured meat from our own farm,
bresaola, Parma ham, speck, pancetta,
capocollo, salame, mortadella, spianata,
cotto, twisted buffalo mozzarella
& sourdough bread*

£24.75

Frittura Di Pesce

*Mixed deep fried peeled prawns,
baby octopus, cuttlefish, mussel, white bait,
king prawns, squid rings, squid tentacles
and baby squid served with a dip & a lemon wedge*

£29.75

Tavola VIP


*A large selection of our finest
cured meat and cheese,
frittatina napoletana, mixed olives
& sourdough bread
(for 4-6 people)*

£58.95

Tavola Di Vegetali

*A variety of warm grilled, steamed &
marinated vegetables
served with sourdough bread*

£16.65

 suitable for vegetarians

 contains nuts

If you have any allergies please ask your server

We can't guarantee our dishes are allergy free. Our fryers are used for non vegetarian dishes as well. Our olives may contain some stones.

Antipasti

Olive

Italian large green olives

£5.25

Pane All'aglio

*Sourdough bread with butter, garlic,
olive oil & parsley*

£5.25

Spizzico

*Mini smoked provola cheese
from our own farm dipped in
chilli & extra virgin olive oil*

£6.75

Pane All'aglio E Mozzarella

*Sourdough bread with butter, garlic,
parsley & mozzarella*

£6.75

Bruschetta

*Sourdough bread with
cherry tomatoes marinated in
olive oil & basil*

£6.95

Prosciutto E Mozzarella/Burrata

*Finest parma ham,
twisted buffalo mozzarella or burrata
& sourdough bread*

£13.75

VIP Bruschetta

*Sourdough bread with fresh
stretched buffalo cream cheese,
cherry tomatoes & green pesto*

£10.95

Carpaccio Di Bresaola

*Cured beef, rocket & parmesan shavings
with cherry tomatoes & sourdough bread*

£13.25

Trio Di Bruschetta

~ Provola smoked cheese, sausage & nduja

~ Cream cheese, mixed mushroom
& parmesan cheese

~ Provolone aged cheese, anchovies
& sun blushed tomato

£10.25

Tavola Di Affettati

*A large selections of finest Italian meat from
our own farm, bresaola, Parma ham, speck,
pancetta, capocollo, salame, mortadella etc....
twisted buffalo mozzarella & sourdough bread*

£13.95

Friggitoria

Bocconcini Piccanti

Deepfried pizza dough balls
sprinkled with salt & pepper
served with a spicy tomato sauce

£5.25

Frittatina Napoletana

Deep fried bucatini pasta,
fior di latte cheese
béchamel, minced beef, pancetta,
provola smoked cheese,
parmesan & pecorino aged cheese

£7.30

Frittatina Alla Carbonara

Deep fried bucatini pasta, fior di latte cheese,
béchamel, pancetta, egg, parmesan
& pecorino aged cheese

£7.30

Frittatina Cacio & Pepe

Deep fried bucatini pasta, fior di latte cheese,
béchamel, parmesan, pecorino aged cheese
& black pepper

£7.30

Calamari

Fried squid rings served
with a dip & a lemon wedge

£11.75

Misto Di Mare

Mixed deep fried peeled prawns,
baby octopus, cuttlefish, mussel, white bait,
squid rings, squid tentacles
and baby squid served with
a dip & a lemon wedge

£13.30

Pollo & Patatine

Deep fried breaded chicken strips
served with fries

£9.95

Mozzarella In Carrozza

Deep fried fior di latte cheese coated in
breadcrumbs served with rocket
and tomato sauce

£11.30

Fiori Di Zucca

deep fried zucchini blossom filled
with mozzarella and
ricotta cheese, served with our cheese sauce

£8.95



suitable for vegetarians



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Pasta

*All our pasta are I.G.P. from Gragnano
and they are bronze drawn.**

Trofie Al Pomodoro

*Extra virgin olive oil, garlic,
basil & fresh tomatoes*

£12.45

Ravioli Ai Formaggi

*Fresh pasta stuffed with mushrooms
and parmesan in a
flavoursome 4 cheese sauce
and a hint of sage*

£15.75

Gnocchi Al Sugo Di Carne

*Minced beef in tomato sauce (bolognese)
and fresh stretched buffalo cream*

£14.95

Scialatielli Montana

*Black truffle, sausage,
cream & parsley*

£16.25

Lasagna

*Bolognese sauce, béchamel with
parmesan & fior di latte cheese*

£15.45

Spaghettoni Or

Risotto Di Mare

*Mixed seafood with cherry tomato sauce,
garlic, mussels, clams, king prawns,
black olives & capers*

£16.75

Spaghettoni Carbonara

*Italian pancetta, parsley,
egg yolk & pecorino cheese
(panna cream on request)*

£14.25

Cannelloni

*Cylindrical type of pasta filled with
spinach and ricotta cheese
topped with tomato &
béchamel sauce*

£15.45

Mezzi Paccheri C'a Purpetta

*homemade meatballs with
tomato sauce, parmesan & basil*

£15.75

*

Please see inside back page for details..

Secondi Piatti

Salsiccia E Friarielli

Grilled fresh sausage from our own farm served with friarielli (neapolitan broccoli) & sourdough bread

£16.25

Bistecca Alla Griglia

Succulent 21 day aged 9oz ribeye steak served with roast potato in butter, parmesan cheese and rosemary. Served up medium on a hot sizzling plate

£24.45

Cotoletta Di Maiale

Crispy breaded 400g pork cutlets served with green salad or chips & lemon

£19.95

Spigola All' Acqua Pazza

Sea bass fillet with red and yellow cherry tomato, black olives and roast potatoes

£19.95

Polpette Al Sugo

Homemade meatballs in a rich tomato sauce with provolone dei monti (aged cheese), basil & sourdough bread

£16.75

Parmigiana


Fried aubergine, tomato sauce, mozzarella, parmesan & basil

£15.45

Scaloppina Al Limone

Lemon chicken escalopes with rocket salad, cherry tomato & parmesan shavings

£15.95

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Insalate

Insalata Verde

Mixed green leaves in olive oil & lemon

£5.95

Burrata E Pomodorini

Cherry tomatoes, burrata,
black olives, basil & sourdough bread

£14.75

Contadina

Mixed leaves, sun blushed tomatoes,
roast artichokes, yellow cherry tomatoes,
roasted peppers, black olives &
pecorino shavings (aged cheese)

£14.55

Insalata VIP

Chicken on a bed of mixed green leaves
with croutons, mushrooms, artichokes,
peppers, olives, sunblushed tomatoes,
sweetcorn & fresh dressing
topped with parmesan shavings

£17.95

Caprese

Tomatoes, twisted buffalo mozzarella,
olive oil, pesto & basil with sourdough bread

£15.75

Fagiolosa

Cannellini beans, tuna chunks, squid,
onion, chilli, pepper & lemon

£14.95

Sides

All our sides are 

Porzione Di Pane

Home made sourdough bread

£3.95

Pizza Bread

With garlic & rosemary
(add cheese £2.00)

£5.45

Patatine - Fries

Skinny fries

£4.45

Mozzarella Di Bufala

Twisted fresh buffalo mozzarella
from our own farm

£6.25

Burrata

Fresh cream filled buffalo cheese
from our farm

£6.25

Patate Arrosto

roasted potato with rosemary

£6.95

Misto Di Funghi

stir fried mixed champignon,
chiodini brown beech mushroom,
garlic & butter

£6.95

Peperoni Al Forno

roasted mixed peppers

£6.95

Melenzane A Funghetto

fried aubergine in tomato sauce,
cherry tomato and garlic

£6.95

Friarelli

stir fried friarelli
(neapolitan broccoli) & garlic

£6.95

Melenzane Arrostite

grilled aubergine marinated in
olive oil and parsley

£6.95

Zucchine Arrostite

grilled courgette marinated
in olive oil and parsley

£6.95

Carciofi Grigliati

grilled artichokes in
olive oil & garlic

£6.95

Panuzzo Sandwich

Originating in Gragnano, a sourdough “panuzzo” is a giant woodfired sandwich, stuffed and baked with all the finest ingredients from our farm, grab it with both hands and enjoy (No cutlery needed!!)

Puork

Porchetta (roast suckling pig boneless seasoned with garlic and herbs), potatoes cream, mayo, fior di latte & provola smoked cheese

£15.95

Calabrese

Sausage, nduja, roasted mixed peppers, gorgonzola (blue cheese), fior di latte & smoked provola cheese

£14.95

Sofisticato

Potatoes cream, grilled artichokes, capocollo (cured meat), pecorino (aged cheese), fior di latte & smoked provola cheese

£14.95

Goloso

Pulled pork in bbq and mayo, cheese cream, crispy pancetta and fiordilatte cheese

£14.45

Squisito

Mortadella, crushed pistachio, basil, fior di latte & stracciatella cheese

£12.95

Ortolano

Fried aubergine, peppers, mixed mushrooms, artichokes, friarelli (neapolitan broccoli), roast potato & fior di latte cheese

£14.75

Farcito

Chicken strips in breadcrumbs, salad, mayo, sweet chilli, fries & fior di latte cheese

£12.95

Leggero

Bresaola (cured beef), sundry tomatoes cream, rocket, fior di latte and mascarpone cheese

£14.75



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Pizze Rosse

Marinara

Tomato, garlic, chilli & oregano
£8.75

Napoletana

Fior di latte cheese, tomato, garlic, chilli, capers,
black olives & anchovies
£11.75

Margherita

Fior di latte cheese, tomato, fresh basil & olive oil
£9.75

Diavola

Fior di latte cheese, tomato & spicy salami
£11.75

Prosciutto E Funghi

Fior di latte cheese, tomato,
mixed mushrooms & ham
£13.75

Quattro Stagioni

Fior di latte cheese, tomato, ham, mushrooms,
black olives & artichokes
£14.05

Affettata

Fior di latte cheese, tomato and a mix of the
finest Italian cured meats
£14.05

Fiocco Di Neve

Fior di latte cheese, tomato, sausage, onion
& gorgonzola (blue cheese)
£14.75

Vegetariana

Fior di latte cheese, tomato & mixed vegetables
£14.05

Pollo

Fior di latte cheese, tomato, onion,
roast potatoes, chicken, rosemary & potato cream
£14.75

Fiorentina

Fior di latte cheese, tomato, 2 eggs,
spinach & garlic
£13.75

Parma

Fior di latte cheese, tomato, finest Parma ham,
parmesan shavings & rocket
£14.95

Polpetta

Fior di latte cheese, bolognese sauce, meatballs &
fresh stretched buffalo cream cheese
£17.25

Hawaiian

Fior di latte cheese, tomato, roast ham & pineapple
£13.05

Capricciosa

Fior di latte cheese, tomato, artichokes,
mushrooms, spicy salami & anchovies
£14.30

Rio Mare

Fior di latte cheese, tomato, tuna,
onion & anchovies
£13.75

Regina

Fresh buffalo mozzarella, tomato, basil & olive oil
£14.75

Costiera

Tomato base (no cheese) with mixed seafood,
king prawns, capers, black olives, chilli & garlic
£16.75

Affumicata BBQ

Fior di latte cheese, tomato, provola,
chicken, fresh sausage, roast ham & bbq sauce
£16.75

Calabria

Fior di latte cheese, tomato, gorgonzola cheese,
nduja (spicy paste of pork & peppers)
& spianata (spicy salami)
£15.30

Pizza Melanzana

Parmigiana, tomato, fior di latte cheese,
parmesan & basil
£16.35

CalzoneNapoli (folded pizza)

Fior di latte cheese,
Mascarpone, black pepper, salame napoli
topped with tomato sauce
£14.75

Pizze Bianche

(no tomato base)

Pepita

*Fior di latte cheese,
yellow cherry tomato sauce,
mascarpone (soft cheese), lemon zest,
pink pepper & basil*
£14.75

Friariella

*Fior di latte cheese, fresh sausage,
friarielli (neapolitan broccoli),
black olives & chilli*
£14.75

Pizza Carbonara

*Fior di latte cheese,
guanciale (pork jowl), egg,
pecorino (aged cheese),
pepper & micro parsley*
£15.05

Fiorucci

*Fior di latte cheese,
mortadella (traditional cured pork),
crushed pistachio and
fresh stretched buffalo cheese*
£16.30

Pesto

*Fior di latte cheese,
provola (smoked cheese),
pesto & pacchettelle red cherry tomatoes*
£14.75

Tartufo

*Fior di latte cheese,
black truffle cream,
porcini wild mushrooms
& sausage*
£16.75

Cinque Formaggi

*Fior di latte cheese,
provola (smoked cheese),
blue cheese, pecorino cheese (aged cheese)
& parmesan*
£14.75

Rustica

*Fior di latte cheese,
porcini wild mushrooms
speck (black forest ham),
burrata (fresh buffalo cheese)
provolone dei monti (aged cheese)*
£17.75

Shardana

*Fior di latte cheese, sweet salami,
cream cheese, red cherry tomatoes,
pecorino (aged cheese), chilli & basil*
£15.75



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Pizze Vegane

(feel free to build your own)

Piccantella

*vegan cheese, vegan sausage, roast potato,
mixed peppers & chilli paste*
£16.25

Vegandella

*vegan cheese, aubergine, yellow cherry
tomato sauce, vegan smoked ham & basil*
£17.05

Venere

*tomato, garlic, chilli, aubergine,
pacchiette cherry tomatoes & basil*
£12.80

Patatosa

*vegan cheese, vegan sausage, grilled aubergine,
roast potatoes, mayo & basil*
£15.95

Build Your Own Pizza Or Panuozzo

(vegan included)

Toppings @ £0.50

*basil, chilli, garlic,
oregano, rosemary*

Toppings @ £1.50

*capers, mayo, onion,
panna cream, pink pepper,
sweetcorn, tomato sauce,
yellow tomato sauce,
BBQ sauce*

Toppings @ £2.00

*black olives, chicken,
egg, mortadella, peppers,
pineapple, rocket,
roast potato,
spinach, tuna*

Toppings @ £2.50

*anchovies, artichoke,
aubergine, capocollo,
cherry tomato, chips,
courgette, mushroom,
chilli paste (very hot),
fior di latte cheese,
frieur, gorgonzola,
mascarpone, nduja, pesto,
pancetta, roast ham,
sausage, speck,
smoked provola,
spicy salami,
sun blushed tomato,
sweet salami*

Toppings @ £3.00

*black truffle cream, bresaola,
fresh stretched buffalo cream cheese,
parma ham, parmesan cheese,
vegan sausage,
porcini wild mushroom,
vegan cheese,
vegan smoked ham*

Toppings @ £3.50

meatballs, pulled pork

Toppings @ £4.45

*buffalo mozzarella,
burrata, porchetta*

Desserts

All our desserts are homemade

Nutella Pizza

VIP pizza base topped with nutella

£8.25

Scialatielli Alla Nutella or Pistachio

fried strips of pizza dough with nutella or pistachio cream

£7.95

Tiramisu

*mascarpone, coffee &
savoirdi biscuit*

£7.45

Cannolo Siciliano

*famous Sicilian cannolo filled with our
own sweet ricotta, chocolate and crushed pistachio*

£7.45

Tortino Al Pistacchio

*a delicious warm italian sponge
cake filled with melted pistachio cream
and vanilla gelato*

£9.95

Digestive

Limoncello / Meloncello	£3.50
Amaro Del Capo / Amaro Averna	£4.00
Amaro Lucano / Amaro Fernet	£4.00
Amaro Fernet Branca	£4.00
Amaro Montenegro	£4.00
Grappa Barricata Gold	£4.50
Grappa Bianca	£4.50
Mirto Di Sardegna	£3.75

Soft Drinks

<i>Acqua Naturale</i>	<i>S £2.00</i>	<i>L £3.50</i>
<i>(Still Water)</i>		
<i>Acqua Frizzante</i>	<i>S £2.00</i>	<i>L £3.50</i>
<i>(Sparkling Water)</i>		
<i>Coke Bottle</i>		<i>£2.95</i>
<i>Coke Zero Bottle</i>		<i>£2.95</i>
<i>Diet Coke Bottle</i>		<i>£2.95</i>
<i>Aranciata Rossa</i>		<i>£2.95</i>
<i>Aranciata</i>		<i>£2.95</i>
<i>Limonata</i>		<i>£2.95</i>
<i>Tonic Water / Soda Water</i>		<i>£2.95</i>
<i>Orange Juice / Apple Juice</i>		<i>£2.95</i>
<i>Pineapple / Cranberry</i>		<i>£2.95</i>
<i>J2O Apple & Mango</i>		<i>£2.95</i>
<i>J2O Orange & Passion Fruit</i>		<i>£2.95</i>

Hot Drinks

<i>Espresso</i>	<i>£1.80</i>
<i>Caffé Macchiato</i>	<i>£2.10</i>
<i>Double Espresso</i>	<i>£2.50</i>
<i>Double Caffé Macchiato</i>	<i>£2.80</i>
<i>Cappuccino</i>	<i>£3.25</i>
<i>White Coffee</i>	<i>£3.25</i>
<i>Black Coffee</i>	<i>£2.20</i>
<i>Caffé Corretto</i>	<i>£3.50</i>
<i>Hot Chocolate</i>	<i>£3.50</i>
<i>(we only use ciobar, Italian chocolate)</i>	
<i>Tea / Camomile / Peppermint</i>	<i>£2.50</i>
<i>Green / Eael Grey</i>	

Aperitivo & Spirits

Spritz £8.50

Aperol Spritz

(Aperol, Prosecco and soda)

Lemon Spritz

(Limocello, Prosecco and Limonata)

Melon Spritz

(Meloncello, Prosecco and blood orange)

Campari Spritz

(Campari, Prosecco and soda)

Orange Spritz

(Prosecco and blood orange)

Campari Orange £6.50

Campari Soda £6.50

Crodino (NON-ALCOHOLIC) £3.45

Chinotto (NON-ALCOHOLIC) £3.45

Spirit & Mixer Single £7.25

Gordons, Smirnoff, JD, etc Dbl £9.25

Premium Spirit & Mixer:

Hendrix, Brighton Gin Single £8.50

Belvedere Vodka Dbl £10.95

Pimms & Lemonade £7.50

Negroni £8.50

Beer

Peroni Draft H £3.20 Pt £6.40

Shandy H £3.05 Pt £6.10

Peroni Alcohol Free 33CL £3.95

Peroni Gran Riserva 50CL £8.50

Moretti 33CL £5.50

Mangers Apple/Pear 50CL £6.50

Ichnusa Unfiltered £5.50

Sparkling

Prosecco Treviso extra dry Soligo

Area of Production:

Prosecco Treviso DOC Veneto,

Grape Variety: Glera

Price: 9.25

**Prosecco Frizzante Corda
Villa Domiziano**

Area of Production:

Prosecco Veneto DOC

Grape Variety: Glera

Price: 30.25

**Franciacorta Brut 'Cuvee alla
Moda Monzio Compagnoni**

Area of Production:

Franciacorta DOCG Lombardia

Grape Variety: Pinot Nero 20% Chardonnay 80%

Price: 54.65

Vino Bianco

Marche Bianco Moncaro

Area of Production:

Marche IGT, Italy 11.5% vol

Grape Variety: **Trebbiano, Vedicchio**

Well-balanced, easy to drink, fresh and crisp

Price: 175 ml 6.75 250ml 7.75 bottle 20.75

Pinot Grigio Friuli Grave Villa Chiopris

Area of Production:

Grave DOC Friuli, Italy 12 %

Grape Variety: **Pinot Grigio**

Fresh, medium-bodied with a long, pleasant finish

Price: 175 ml 8.54 250 ml 9.75 bottle 27.75

Falanghina Roccamonfina Aia dei Fuschi Telaro

Area of Production:

Roccamonfina IGT Campania, Italy 12.5 %

Grape Variety: **Falanghina**

Elegant, floral and fragrant with
aromas of rose and sage

Price: 27.75

Terre Siciliane Angimbe' Tenuta Ficuzza Cusumano

Area of Production:

Terre Siciliane DOC Sicilia, Italy 14% vol

Grape Variety: **70% Inzolia, 30% Chardonnay**

Medium bodied with good intensity and
a flamboyant fruit cocktail finish

Price: 30.25

Sauvignon Blanc Friuli Grave San Simone

Area of Production:

Grave DOC Friuli, Italy 12.5% vl

Grape Variety: **Sauvignon Blanc**

Rich, fragrant and aromatic with natural
acidity and a persistent aftertaste

Price: 30.75

Friulano Collio Livon

Area of Production:

Collio DOC Friuli, Italy, 12.5% vol

Grape Variety: **Friulano**

Flowery with a generously full taste.
Medium-bodied, harmonic and dry

Price: 33.70

Vermentino di Sardegna Meri Argiolas

Area of Production:

Sardegna DOC, Italy 13% vol

Grape Variety: **Vermentino**

Aromas of citrus and fresh fruit,
balanced and delicate on the palate

Price: 36.25

Gavi del comune di Gavi White Label Bobo La Scolca

Area of Production:

Gavi del comune di Gavi DOCG Piemonte, Italy 12% vol

Grape Variety: **Cortese**

Zesty lemon aromas with mineral
character and a refreshing, lasting finish

Price: 37.25

Etna Bianco Altamora

Area of Production:

Etna DOC Sicilia, Italy 12.5 % vol

Grape Variety: **Carricante**

Full body, layered with citrus
and dried apple aromas

Price: 39.30

Fiano di Avellino Salvatore Molettieri

Area of Production:

Avellino DOCG Campania, Italy 13.5 % vol

Grape Variety: **Fiano**

Intense, and lively, with nutty aromas,
intense and delicate flavours

Price: 42.65

Greco di Tufo Salvatore Molettieri

Area of Production:

Tufo DOCG Campania, Italy 13.5% vol

Grape Variety: **Greco**

Fresh and elegant aromas
with fruity notes

Price: 43.05

Rosé Wine

Bardolino Chiaretto Cantina Custoza

Area of Production:

Bardolino DOC Veneto, Italy 12.5% vol

Grape Variety: **Corvina, Molinara, Rondinella**

Smooth, well-balanced and easy to drink,
with a good length

Price: 175 ml 8.45 250ml 9.75 bottle 27.75

Vino Rosso

Marche Rosso Moncaro

Area of Production:

Marche IGT, Italy 11.5% vol

Grape Variety: **Sangiovese, Montepulciano**

Smooth, well-balanced and easy to drink,
with a good length

Price: 175 ml 6.75 250 ml 7.75 bottle 20.75

Montepulciano d'Abruzzo Rubi Cantina Tollo

Area of Production:

Abruzzo DOP, Italy 13% vol

Grape Variety: **Montepulciano d'Abruzzo**

Ripe red fruit, liquorice, cloves and cocoa,
spicy notes on the palate

Price: 175ml 8.45 250 ml 7.75 bottle 27.75

Aglianico Roccamonfina Aia dei Fuschi Telaro

Area of Production:

Roccamonfina IGT Campania, Italy 13% vol

Grape Variety: **Aglianico**

Floral red fruit with hints of pink pepper
and tobacco on the palate

Price: 27.75

Nero d'Avola Sicilia Cusumano

Area of Production:

Doc Sicilia, Italy 13.5% vol

Grape Variety: **Nero d'Avola**

Harmonious & rounded with intense aromas of
jammy fruits & juniper berries

Price: 30.25

Valpolicella Superiore Zenato

Area of Production:

Valpolicella DOC Veneto, Italy 13.5% vol

Grape Variety: **Corvina, Rondinella, Sangiovese**

Delicate bouquet, medium to full-bodied and dry
with a velvety finish

Price: 32.25

Salice Salentino Riserva 50 Vendemmie Leone de Castris

Area of Production:

Salice Salentino DOC Puglia, Italy 14% vol

Grape Variety: **Negroamaro, Malvasia Nera di Lecce**

Smooth and balanced on the palate,
with strong but never intrusive tannins

Price: 37.25

Primitivo di Manduria Villa Santera Leone de Castris

Area of Production:

Manduria DOC Puglia, Italy 14.5% vol

Grape Variety: **Primitivo**

Medium to full body, velvety cocoa, tobacco
and dried plums

Price: 39.25

Rosso di Montalcino Camigliano

Area of Production:

Montalcino DOC Toscana, Italy 14.5% vol

Grape Variety: **Sangiovese**

Pleasantly easy, elegant and fine with violets
and a balsamic note of pine tree

Price: 41.25

Chianti Classico Rocca di Castagnoli

Area of Production:

Chianti Classico DOCG Toscana, Italy 14% vol

Grape Variety: **Sangiovese, Canaiolo, Colorino**

Intense bouquet, rich in fruity and winy hints and a
captivating balsamic note

Price: 42.25

Barbaresco Starde' Dezzani

Area of Production:

Barbaresco DOCG Piemonte, Italy 14% vol

Grape Variety: **Nebbiolo**

Bouquet intense, warm and harmonious with
soft and elegant tannins

Price: 48.25

Barbera d'Alba Cordero di Montezemolo

Area of Production:

Alba DOC Piemonte, Italy 14.5% vol

Grape Variety: **Barbera**

Bouquet of ripe fruit and spices, full-bodied and fresh
with very soft tannins

Price: 49.25

Bolgheri Villa Donoratico Tenuta Argentiera

Area of Production:

Bolgheri DOC Toscana, Italy 14.5% vol

Grape Variety: **Cabernet Sauvignon, Cabernet franc, Merlot**

Full body, really refined, structured tannins and a long finish

Price: 70.30



Pasta di Gragnano

Gragnano is located on a hilltop between Monti lattari and the Amalfi coast and is celebrated for its air-dried pasta world wide.

Taking advantage of the microclimate of the town and the presence of the Lattari Mountain springs gives this pasta it's unmistakable flavour.

The making of Pasta di Gragnano is a craftsmanship that's been handed down from generation to generation.

Pasta di gragnano is produced with durum wheat, semolina and slowly dried at low temperatures.

The bronze colour of the pasta is another feature that makes it unique.

Ceramiche Vietresi

Vietri ceramics is an excellent artisan pottery made and crafted in Italy. This ceramic is 100% handcrafted and the art, creativity and colours are handed down the generations from father to son.

A production entirely handmade by expert craftsmen and designers who interpret the colours and typical style of the Amalfi coast.

If you find your plate is chipped this is in keeping with the authenticity of the ceramics.