

# Da Dividere (sharers)

## **Tavola Formaggi** V

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

**£28.95**

## **Tavola Di Affettati** N

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

**£26.75**

## **Frittura Di Pesce**

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

**£30.75**

## **Tavola VIP** N

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

**£59.95**

## **Tavola Di Vegetali** V

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

**£17.95**

V suitable for vegetarians

N 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 V

Italian large green olives

£5.50

## Pane All'aglio V

Sourdough bread with butter, garlic,  
olive oil & parsley

£5.50

## Spizzico V

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

£6.95

## Pane All'aglio E Mozzarella V

Sourdough bread with butter, garlic,  
parsley & mozzarella

£6.95

## Bruschetta V

Sourdough bread with  
cherry tomatoes marinated in  
olive oil & basil

£7.25

## Prosciutto E Mozzarella/Burrata

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

£14.25

## VIP Bruschetta V N

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

£11.25

## Carpaccio Di Bresaola

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

£13.75

## Trio Di Bruschetta

~ Provola smoked cheese, sausage & nduja

~ Cream cheese, mixed mushrooms  
& parmesan cheese

~ Provolone aged cheese, anchovies  
& sun blushed tomatoes

£11.95

## Tavola Di Affettati N

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

£14.50

# Friggitoria

## **Bocconcini Piccanti**

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

**£5.95**

## **Frittatina Napoletana**

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

**£7.50**

## **Frittatina Alla Carbonara**

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

**£7.50**

## **Frittatina Cacio & Pepe**

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

**£7.50**

## **Calamari**

Fried squid rings served  
with a dip & a lemon wedge

**£11.95**

## **Misto Di Mare**

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

**£13.75**

## **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

**£11.75**

## **Fiori Di Zucca**

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

**£9.50**

 suitable for vegetarians

 contains nuts

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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

£12.95

## Gnocchi Al Sugo Di Carne

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

£15.25

## Lasagna

Bolognese sauce, béchamel with  
parmesan & fior di latte cheese

£15.75

## Spaghettoni Carbonara

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

£14.95

## Mezzi Paccheri C'a Purpetta

homemade meatballs with  
tomato sauce, parmesan & basil

£15.95

## Scialatielli Montana

Black truffle, sausage,  
cream & parsley

£16.95

## Mezzi Paccheri Al Ragú

Hearty meat ragú made with beef,  
pork and Italian sausage, slowly simmered  
with tomato's and parmesan cheese

£15.45

## Scialatielli Al Salmon & Vodka

Tomato sauce and panna cream, smoked salmon,  
vodka, parmesan cheese and parsley

£15.45

## Ravioli Ai Formaggi

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

£15.95

## Spaghettoni Or

### Risotto Di Mare

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

£16.95

## Cannelloni

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

£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*

**£16.50**

## **Cotoletta Di Vitello**

*Crispy breaded veal cutlets served with green salad roast potatoes & lemon*

**£19.95**

## **Polpette Al Sugo**

*Homemade meatballs in a rich tomato sauce with smoked provola, basil & sourdough bread*

**£16.95**

## **Scaloppina Al Limone**

*Lemon chicken escalopes with rocket salad, cherry tomatoes, parmesan shavings & lemon zest*

**£15.95**

## **Pollo In Carrozza**

*Oven baked chicken in a creamy mushroom sauce wrapped in roasted ham and fior di latte cheese*

**£16.45**

## **Spigola All' Acqua Pazza**

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

**£20.45**

## **Parmigiana**

*Fried aubergine, tomato sauce, mozzarella, parmesan & basil*

**£15.95**

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# Insalate

## **Insalata Verde**

Mixed green salad with olive oil & lemon

**£5.95**

## **Burrata E Pomodorini**

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

**£14.95**

## **Contadina**

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

**£14.75**

## **Insalata VIP**

Chicken on a bed of mixed green salad  
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

**£15.95**

## **Fagiolosa**

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

**£15.25**

# Sides

All our sides are 

## **Porzione Di Pane**

Home made sourdough bread

**£3.95**

## **Pizza Bread**

With garlic & rosemary  
(add cheese £2.00)

**£5.95**

## **Patatine - Fries**

Skinny fries

**£4.45**

## **Mozzarella Di Bufala**

Twisted fresh buffalo mozzarella  
from our own farm

**£6.25**

## **Burrata**

Fresh mozzarella cheese, stuffed  
with fresh buffalo cream cheese  
from our farm

**£6.25**

## **Patate Arrosto**

roasted potato with rosemary

**£6.95**

## **Misto Di Funghi**

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

**£6.95**

## **Peperoni Al Forno**

roasted mixed peppers

**£6.95**

## **Melanzane A Funghetto**

fried aubergine in tomato sauce,  
cherry tomatoes and garlic

**£6.95**

## **Friarelli**

stir fried friarelli

(neapolitan broccoli) & garlic

**£6.95**

## **Melanzane Arrostate**

grilled aubergine marinated in  
olive oil and parsley

**£6.95**

## **Zucchine Arrostate**

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*

**£16.95**

## Calabrese

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

**£15.95**

## Goloso

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

**£15.45**

## Squisito **N**

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

**£13.95**

## Foresta

*Speack (black forest ham), artichokes, rocket, provolone cream (aged cheese) and fior di latte cheese*

**£14.95**

## Bosco

*Porcini wild mushroom, black truffle cream, crispy guanciale (pork jowl), green salad, parmesan and fior di latte cheese*

**£15.95**

## Ortolano **V**

*Fried aubergine, peppers, mixed mushrooms, artichokes, friarelli (neapolitan broccoli), roast potatoes, fior di latte cheese & tomato sauce*

**£14.95**

## Farcito

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

**£13.95**

**V** suitable for vegetarians

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# Pizze Rosse

## **Marinara** V

Tomato, garlic, chilli & oregano  
£8.95

## **Napoletana**

Fior di latte cheese, tomato, garlic, chilli, capers,  
black olives & anchovies  
£12.25

## **Margherita** V

Fior di latte cheese, tomato, fresh basil & olive oil  
£9.95

## **Diavola**

Fior di latte cheese, tomato & spicy salami  
£11.95

## **Prosciutto E Funghi**

Fior di latte cheese, tomato,  
mixed mushrooms & ham  
£14.25

## **Quattro Stagioni**

Fior di latte cheese, tomato, ham, mushrooms,  
black olives & artichokes  
£14.75

## **Affettata**

Fior di latte cheese, tomato and a mix of the  
finest Italian cured meats  
£14.75

## **Fiocco Di Neve**

Fior di latte cheese, tomato, sausage, onion  
& gorgonzola (blue cheese)  
£15.25

## **Vegetariana** V

Fior di latte cheese, tomato & mixed vegetables  
£14.95

## **Pollo**

Fior di latte cheese, tomato, onions,  
roast potatoes, chicken, rosemary & potato cream  
£15.25

## **Fiorentina** V

Fior di latte cheese, tomato, 2 eggs,  
spinach & garlic  
£14.25

## **Parma**

Fior di latte cheese, tomato, finest Parma ham,  
parmesan shavings & rocket  
£15.95

## **Ragurosa**

Fior di latte cheese, ragu napoletano, stracciatella  
cheese, crunchy tarallo napoletano  
and parmesan shavings  
£15.45

## **Polpetta**

Fior di latte cheese, bolognese sauce, meatballs &  
fresh stretched buffalo cream cheese  
£17.95

## **Hawaiian**

Fior di latte cheese, tomato, roast ham & pineapple  
£13.95

## **Capricciosa**

Fior di latte cheese, tomato, artichokes,  
mushrooms, spicy salami & anchovies  
£14.95

## **Rio Mare**

Fior di latte cheese, tomato, tuna,  
onion & anchovies  
£14.25

## **Regina** V

Fresh buffalo mozzarella, tomato, basil & olive oil  
£14.95

## **Costiera**

Tomato base (no cheese) with mixed seafood,  
king prawns, capers, black olives, chilli & garlic  
£16.95

## **Affumicata BBQ**

Fior di latte cheese, tomato, provola,  
chicken, fresh sausage, roast ham & bbq sauce  
£17.25

## **Calabria**

Fior di latte cheese, tomato, gorgonzola cheese,  
nduja (spicy paste of pork & peppers)  
& spianata (spicy salami)  
£15.95

## **Pizza Melanzana** V

Parmigiana, tomato, fior di latte cheese,  
parmesan & basil  
£16.95

## **CalzoneNapoli** (folded pizza)

Fior di latte cheese,  
Mascarpone, black pepper, salame napoli  
topped with tomato sauce  
£15.25



# Pizze Bianche

## (no tomato base)

### **Pepita** V

Fior di latte cheese,  
yellow cherry tomato sauce,  
mascarpone (soft cheese), lemon zest,  
pink pepper & basil  
**£15.25**

### **Pizza Carbonara**

Fior di latte cheese,  
guanciale (pork jowl), egg yolk,  
pecorino (aged cheese),  
pepper & micro parsley  
**£15.95**

### **Pesto** V N

Fior di latte cheese,  
provola (smoked cheese),  
pesto & pacchiette red cherry tomatoes  
**£15.25**

### **Cinque Formaggi** V

Fior di latte cheese,  
provola (smoked cheese),  
blue cheese, pecorino cheese (aged cheese)  
& parmesan  
**£15.25**

### **Shardana**

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

### **Porchettosa**

Fior di latte cheese, porchetta  
(roast suckling pig, boneless, seasoned  
with garlic and herbs), roast potatoes,  
grilled aubergine and mayo  
**£16.95**

### **Friariella**

Fior di latte cheese, fresh sausage,  
friarielli (neapolitan broccoli),  
black olives & chilli  
**£15.25**

### **Fiorucci** N

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

### **Tartufo**

Fior di latte cheese,  
black truffle cream,  
porcini wild mushrooms & sausage  
**£16.45**

### **Rustica**

Fior di latte cheese,  
porcini wild mushrooms  
speck (black forest ham),  
burrata (fresh buffalo cheese)  
provolone dei monti (aged cheese)  
**£17.95**

# Pizze A Ruota Di Carro

## (thin and round base of two halves)

### **Rossa**

Half tomato, smoked provola cheese and pepper  
Half ragu napoletano, stracciatella cheese,  
crunchy tarallo napoletato and parmesan shavings  
**£16.95**

### **Bianca**

Half fior di latte, spicy salami, friarelli  
(napoletan broccoli), nduja and parmesan shavings  
Half fior di latte cheese, porchetta, roast potato,  
grilled aubergine and mayo  
**£16.95**

V suitable for vegetarians

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# *Pizze Vegane*

*(feel free to build your own)*

## ***Piccantella***

*vegan cheese, vegan sausage, roast potatoes,  
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*  
**£12.95**

## ***Patatosa***

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

# *Build Your Own Pizza Or Panuozzo (vegan included)*

***Pizza Base £6***

***Panuozzo Base £4***

### ***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,  
friarelli, gorgonzola,  
mascarpone, nduya, 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's pizza base topped with nutella*  
**£8.75**

## **Scialatielli Alla Nutella or Pistachio**

*fried strips of pizza dough with nutella or pistachio cream*  
**£8.25**

## **Tiramisu**

*mascarpone, coffee &  
savoiardi biscuits*  
**£7.75**

## **Cannolo Siciliano**

*famous Sicilian cannolo filled with our  
own sweet ricotta, chocolate and crushed pistachio*  
**£7.75**

## **Tortino Al Pistacchio**

*a delicious warm italian sponge  
cake filled with melted pistachio cream  
and vanilla gelato*  
**£9.95**

# Digestive

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

# Soft Drinks

<i>Acqua Naturale</i> (Still Water)	S £2.45	L £3.95
<i>Acqua Frizzante</i> (Sparkling Water)	S £2.45	L £3.95
<i>Coke Bottle</i>		£3.25
<i>Coke Zero Bottle</i>		£3.25
<i>Diet Coke Bottle</i>		£3.25
<i>Aranciata Rossa</i>		£3.25
<i>Aranciata</i>		£3.25
<i>Limonata</i>		£3.25
<i>Tonic Water / Soda Water</i>		£3.25
<i>Orange Juice / Apple Juice</i>		£2.95
<i>Pineapple / Cranberry</i>		£2.95
<i>J2O Apple &amp; Mango</i>		£3.25
<i>J2O Orange &amp; Passion Fruit</i>		£3.25

# Hot Drinks

<i>Espresso</i>	£1.95
<i>Caffé Macchiato</i>	£2.25
<i>Double Espresso</i>	£2.95
<i>Double Caffé Macchiato</i>	£3.25
<i>Cappuccino</i>	£3.75
<i>White Coffee</i>	£3.75
<i>Black Coffee</i>	£2.95
<i>Caffé Corretto</i>	£3.50
<i>Hot Chocolate</i> (we only use ciobar, Italian chocolate)	£3.95
<i>Tea / Camomile / Peppermint</i>	£2.95
<i>Green / Eael Grey</i>	

# Aperitivo & Spirits

<b>Spritz</b>	<b>£8.75</b>	<b>Campari Orange</b>	<b>£6.95</b>
<b>Aperol Spritz</b> <i>(Aperol, Prosecco and soda)</i>		<b>Campari Soda</b>	<b>£6.95</b>
<b>Lemon Spritz</b> <i>(Limocello, Prosecco and Limonata)</i>		<b>Crodino (NON-ALCOHOLIC)</b>	<b>£3.45</b>
<b>Melon Spritz</b> <i>(Meloncello, Prosecco and blood orange)</i>		<b>Chinotto (NON-ALCOHOLIC)</b>	<b>£3.45</b>
<b>Campari Spritz</b> <i>(Campari, Prosecco and soda)</i>		<b>Spirit &amp; Mixer</b>	<b>Single £7.50</b>
<b>Orange Spritz</b> <i>(Prosecco and blood orange)</i>		<b>Gordons, Smirnoff, JD, etc</b>	<b>DbL £9.25</b>
		<b>Premium Spirit &amp; Mixer:</b>	
		<b>Hendrix, Brighton Gin</b>	<b>Single £8.75</b>
		<b>Belvedere Vodka</b>	<b>DbL £11.75</b>
		<b>Pimms &amp; Lemonade</b>	<b>£7.95</b>
		<b>Negroni</b>	<b>£8.75</b>

## Beer

<b>Peroni Draft</b>	<b>H £3.25 Pt £6.50</b>	<b>Moretti</b>	<b>33CL £5.50</b>
<b>Shandy</b>	<b>H £3.10 Pt £6.20</b>	<b>Moretti Sale Di Mare</b>	<b>33CL £5.50</b>
<b>Peroni Alcohol Free</b>	<b>33CL £4.25</b>	<i>(Unfiltered)</i>	
<b>Peroni Gran Riserva</b>	<b>50CL £8.95</b>	<b>Mangers Apple/Pear</b>	<b>50CL £6.95</b>
		<b>Ichnusa (Unfiltered)</b>	<b>33CL £5.75</b>

## Sparkling

### **Prosecco Treviso extra dry Soligo (200ml)**

*Area of Production:*

**Prosecco Treviso DOC Veneto,**

*Grape Variety: Glera*

**Price: 9.95**

### **Prosecco Frizzante Corda Villa Domiziano**

*Area of Production:*

**Prosecco Veneto DOC**

*Grape Variety: Glera*

**Price: 30.95**

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

*Area of Production:*

**Franciacorta DOCG Lombardia**

*Grape Variety: Pinot Nero 20% Chardonnay 80%*

**Price: 55.25**

# 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 7.25 250ml 8.25 bottle 21.50**

## **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 9.25 250 ml 10.25 bottle 28.50**

## **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: 28.75**

## **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: 31.25**

## **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: 31.75**

## **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: 34.70**

## **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: 37.25**

### **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: 38.25**

### **Etna Bianco Altamura**

Area of Production:

Etna DOC Sicilia, Italy 12.5 % vol

Grape Variety: **Carricante**

Full body, layered with citrus and dried apple aromas

**Price: 39.95**

### **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: 43.25**

### **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: 43.95**

# 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 9.25 250ml 10.25 bottle 28.50**

# 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 7.25 250 ml 8.25 bottle 21.50**

## **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 9.25 250 ml 10.25 bottle 28.50**

## **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: 28.75**

## **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: 31.25**

## **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: 33.25**

## **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: 38.25**

## **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: 39.95**

## **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: 42.25**

## **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: 43.25**

## **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: 49.25**

## **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: 49.95**

## **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: 71.50**



### **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.