



VIP  
VERY ITALIAN PIZZA

## ANTIPASTI

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| <b>SELEZIONE DI AFFETTATI</b> <i>(Ideal for Sharing)</i><br>A large selection of finest Italian cured meat: bresaola, Parma ham, salami, mortadella, spianata, roast ham, wild boar salami, porchetta, pancetta & buffalo mozzarella | £28.45      |
| <b>BRUSCHETTA CLASSICA</b> (v)<br>Sourdough bread with cherry tomatoes marinated in extra virgin olive oil, basil & oregano                                                                                                          | £8.45       |
| <b>OLIVE TRADIZIONALI</b> (v)<br>Bright green olives, carefully harvested for their premium quality and fresh herbal taste                                                                                                           | £6.45       |
| <b>PROSCIUTTO E MOZZARELLA O BURRATA</b><br>100g of the finest Parma ham, buffalo mozzarella or burrata                                                                                                                              | £16.95      |
| <b>CARPACCIO DI BRESAOLA</b><br>Cured beef, rocket, semi-dried tomatoes, stracciatella (stretched buffalo cream), balsamic vinegar pearls & parmesan shavings                                                                        | £16.95      |
| <b>PANE ALL'AGLIO O CON MOZZARELLA</b> (v)<br>Sourdough bread topped with homemade Italian garlic butter, fresh parsley or add fior di latte cheese                                                                                  | £6.25/£7.25 |

## FRIGGITORIA

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| <b>BOCCONCINI PICCANTI</b> (v)<br>Deep fried pizza bites sprinkled with salt & pepper served with a spicy tomato sauce, fior di latte cheese & parmesan                         | £8.50  |
| <b>FIORI DI ZUCCA</b> (v)<br>Deep fried zucchini blossoms filled with ricotta cheese & mozzarella served with pecorino cheese cream                                             | £11.95 |
| <b>FRITTATINA CACIO &amp; PEPE</b> (v)<br>Deep fried bucatini pasta, fior di latte cheese, béchamel, parmesan, pecorino cheese & black pepper                                   | £9.25  |
| <b>FRITTATINA ALLA CARBONARA</b><br>Deep fried bucatini pasta, fior di latte cheese, béchamel, pancetta, egg, parmesan & pecorino cheese                                        | £9.25  |
| <b>MISTO DI MARE</b><br>Selection of deep fried peeled prawns, baby octopus, cuttlefish, mussels, squid rings, squid tentacles and baby squid served with a dip & a lemon wedge | £13.95 |
| <b>POLLO &amp; PATATINE</b><br>Deep fried breaded chicken strips with fries                                                                                                     | £11.50 |

## PASTA

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

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| <b>SPAGHETTONI NERANO</b> (v)<br>Courgette puree, fried courgette, provolone dei monti & basil                                                    | £16.95 |
| <b>TONNARELLO CARBONARA</b><br>Fresh pasta, guanciale, egg yolk & pecorino cheese                                                                 | £16.95 |
| <b>RAVIOLONI DEL PESCATORE</b><br>Fresh ravioli stuffed with ricotta in a red and yellow cherry tomato sauce, prawns & clams                      | £21.95 |
| <b>MEZZI PACCHERI AL RAGÚ</b><br>Hearty meat ragú made with beef, pork and Italian sausage, slowly simmered with tomato sauce and parmesan cheese | £18.75 |
| <b>CASERECCE AL POMODORO</b> (v)<br>Fresh tomato sauce, extra virgin olive oil, garlic & basil                                                    | £14.45 |
| <b>LASAGNA TRADIZIONALE</b><br>Bolognese sauce, béchamel, parmesan & fior di latte cheese                                                         | £17.25 |

## SECONDI PIATTI

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|---------------------------------------------------------------------------------------------------------------|--------|
| <b>PARMIGIANA (v)</b><br>Fried aubergine, tomato sauce, basil, fior di latte, parmesan cheese                 | £17.25 |
| <b>SCALOPPINA AI FUNGHI</b><br>Tender chicken escalopes served in a delicate mushroom sauce                   | £17.95 |
| <b>SPIGOLA ALL' ACQUA PAZZA</b><br>Sea bass fillet with red and yellow cherry tomato sauce & black olives     | £23.95 |
| <b>SPEZZATINO DI MANZO</b><br>Beef stew with celery, carrots, onions, potatoes, tomato sauce & aromatic herbs | £22.95 |

## INSALATE

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|--------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>INSALATA VERDE (v)</b><br>Mixed green salad, rocket, extra virgin olive oil & lemon                                                                       | £5.95  |
| <b>CAPRESE (v)</b><br>Tomatoes, buffalo mozzarella, oregano, basil & olive oil with sourdough bread                                                          | £16.95 |
| <b>RUSTICA</b><br>Mixed tomatoes, tuna, anchovies & spring onion                                                                                             | £15.25 |
| <b>CONTADINA (v)</b><br>Mixed green salad, semi-dried tomatoes, grilled artichokes, roasted peppers, black olives, & pecorino shavings                       | £14.95 |
| <b>MEDITERRANEA</b><br>Chicken on a bed of green salad, grilled artichokes, black olives, semi-dried tomatoes, sweetcorn, pecorino cream & parmesan shavings | £17.95 |

## PANE & CONTORNI

All our sides are v

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|----------------------------------------------------------------------------------------|-------|
| <b>PORZIONE DI PANE</b><br>Selection of sourdough bread                                | £3.95 |
| <b>PATATINE - FRIES</b><br>Skinny fries                                                | £5.25 |
| <b>MOZZARELLA DI BUFALA</b><br>Fresh buffalo mozzarella from our own farm              | £6.50 |
| <b>BURRATA</b><br>Fresh mozzarella stuffed with buffalo cream cheese from our own farm | £6.50 |
| <b>CARCIOFI GRIGLIATI</b><br>Grilled artichokes in olive oil & parsley                 | £7.25 |
| <b>MELENZANE ARROSTITE</b><br>Grilled aubergine marinated in olive oil and parsley     | £7.25 |
| <b>ZUCCHINE GRIGLIATE</b><br>Grilled courgette marinated in olive oil and parsley      | £7.25 |

(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.

## LE NOSTRE PIZZE

|                                                                                                                                                         |        |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>MARINARA (v)</b><br>Tomato, garlic, chilli & oregano                                                                                                 | £10.45 |
| <b>MARGHERITA (v)</b><br>Fior di latte cheese, tomato, fresh basil & olive oil                                                                          | £11.95 |
| <b>CINQUE FORMAGGI (no tomato) (v)</b><br>Fior di latte cheese, smoked provola, gorgonzola, pecorino & parmesan cheese                                  | £16.75 |
| <b>ORTOLANA (no tomato) (v)</b><br>Fior di latte cheese & mixed vegetables                                                                              | £16.25 |
| <b>PROSCIUTTO E FUNGHI</b><br>Fior di latte cheese, tomato, mushrooms & ham                                                                             | £15.95 |
| <b>QUATTRO STAGIONI</b><br>Fior di latte cheese, tomato, ham, mushrooms, black olives & grilled artichokes                                              | £16.50 |
| <b>DOLCE CRUDO (no tomato)</b><br>Fior di latte cheese, finest Parma ham, cherry tomatoes, rocket & parmesan shavings                                   | £17.25 |
| <b>HAWAIIAN</b><br>Fior di latte cheese, tomato, ham & pineapple                                                                                        | £15.95 |
| <b>CAPRICCIOSA</b><br>Fior di latte cheese, tomato, grilled artichokes, mushrooms, spicy salami & anchovies                                             | £16.95 |
| <b>NAPOLETANA</b><br>Fior di latte cheese, tomato, garlic, chilli, black olives & anchovies                                                             | £14.25 |
| <b>TARTUFO (no tomato)</b><br>Fior di latte cheese, black truffle cream, mushrooms & sausage                                                            | £17.25 |
| <b>NAPOLI VERACE (no tomato)</b><br>Fior di latte cheese, sausage, friarielli (Neapolitan broccoli), nduja & chilli                                     | £16.75 |
| <b>AFFETTATA</b><br>Fior di latte cheese, tomato and a mix of the finest Italian cured meats                                                            | £16.75 |
| <b>DIAVOLA</b><br>Fior di latte cheese, tomato & spicy salami                                                                                           | £13.45 |
| <b>PERE &amp; GORGONZOLA (no tomato) (n)</b><br>Fior di latte cheese, gorgonzola, caramelised pears, crispy guanciale, walnuts & pecorino cheese        | £17.25 |
| <b>PARTHENOPE</b><br>Red & yellow cherry tomato sauce, buffalo mozzarella, black olives, anchovies, oregano & basil                                     | £17.95 |
| <b>SELVAGGIA (no tomato)</b><br>Fior di latte cheese, courgette puree, wild boar salami, courgette chips, basil & parmesan shavings                     | £16.95 |
| <b>CALZONE (folded pizza)</b><br>Fior di latte cheese, mascarpone, black pepper, wild boar salami topped with tomato & fior di latte cheese             | £17.25 |
| <b>RICCA DELIZIA</b><br>Fior di latte cheese, tomato, sausage, guanciale, gorgonzola & spring onion                                                     | £16.95 |
| <b>DIAVOLA 2.0</b><br>Fior di latte cheese, tomato, a trio of premium Italian salami, nduja, stracciatella (stretched buffalo mozzarella) & spicy honey | £17.45 |
| <b>CAMPAGNOLA (no tomato)</b><br>Fior di latte cheese, chicken, roasted peppers, sweetcorn, black olives & basil                                        | £16.75 |
| <b>CALABRESE (no tomato)</b><br>Fior di latte cheese, gorgonzola cheese, nduja, spianata & pecorino shavings                                            | £16.95 |
| <b>SUPREMA BBQ (no tomato)</b><br>Fior di latte cheese, smoked provola, chicken, sausage, porchetta & bbq sauce                                         | £18.25 |
| <b>PICCANTELLA VEGANA (no tomato) (vg)</b><br>Vegan cheese, vegan sausage, mixed peppers & chilli paste                                                 | £16.25 |
| <b>MARGHERITA VEGANA (vg)</b><br>Tomato, vegan cheese, fresh basil & olive oil                                                                          | £11.95 |
| <b>VENERE VEGANA (vg)</b><br>Tomato, garlic, chilli, aubergine, cherry tomatoes & basil                                                                 | £13.45 |

## PANUOZZO SANDWICH

Originating in Gragnano, a sourdough “panuozzo” 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!)

### PORCHETTOSO

Porchetta (boneless pork roast seasoned with garlic and herbs), friarelli, nduja, mayo, fior di latte & smoked provola cheese

£18.95

### FARCITO

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

£16.95

### PARMA

Finest Parma ham, semi-dried tomatoes, rocket, pecorino cream, buffalo mozzarella & fior di latte cheese

£17.45

### GOLOSO

Pulled pork in bbq and mayo, pecorino cream, crispy guanciale and fior di latte cheese

£17.95

## BUILD YOUR OWN PIZZA OR PANUOZZO (VEGAN INCLUDED)

PIZZA BASE £6.00 PANUOZZO £4.00

Basil, chilli, garlic, oregano, rosemary

£0.50

Mayo, spring onion, panna cream, sweetcorn, tomato sauce, BBQ sauce

£2.00

Black olives, chicken, mortadella, peppers, pineapple, rocket, tuna

£2.50

Anchovies, artichoke, aubergine, cherry tomato, caramelised pears, chips, courgette, mushroom, chilli paste (very hot), fior di latte cheese, friarelli, gorgonzola, mascarpone, nduja, guanciale, roast ham, sausage, smoked provola, spicy salami, semi-dried tomato, sweet salami

£3.00

Black truffle cream, bresaola, fresh stretched buffalo cream cheese, Parma ham, parmesan cheese, vegan sausage, vegan cheese

£3.50

Pulled pork, porchetta

£4.50

Buffalo mozzarella, burrata

£5.95

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(n) contains nuts

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## BIBITE ANALCOLICHE

|                                |                 |
|--------------------------------|-----------------|
| ACQUA NATURALE/ACQUA FRIZZANTE | S £2.45 L £3.95 |
| COKE /COKE ZERO/DIET COKE      | £3.50           |
| ARANCIATA ROSSA                | £3.50           |
| LIMONATA                       | £3.50           |
| CRODINO                        | £3.75           |
| CHINOTTO                       | £3.75           |
| TONIC WATER / SODA WATER       | £3.50           |
| ORANGE/APPLE/PINEAPPLE JUICE   | £2.95           |
| ESTATHE LIMONE / PESCA         | £3.25           |
| GINGER BEER                    | £3.25           |

## BIRRA ALLA SPINA & BOTTIGLIE

|                          |                  |
|--------------------------|------------------|
| PERONI DRAUGHT           | H £3.50 PT £7.00 |
| SHANDY                   | H £3.35 PT £6.70 |
| PERONI ALCOHOL FREE 33CL | £4.50            |
| AMARCORD LAGER 50CL      | £8.95            |
| AMARCORD RED ALE 50CL    | £9.50            |
| MANGERS APPLE/PEAR 50CL  | £7.25            |

## APERITIVI

|                                                    |       |
|----------------------------------------------------|-------|
| SUNSET SPRITZ (prosecco, vodka & crodino)          | £9.50 |
| BITTER SPRITZ (prosecco, vodka & chinotto)         | £9.50 |
| APEROL SPRITZ (aperol, prosecco & soda)            | £9.50 |
| LEMON SPRITZ (limocello, prosecco & limonata)      | £9.50 |
| MELON SPRITZ (meloncello, prosecco & blood orange) | £9.50 |
| CAMPARI SPRITZ (campari, prosecco & soda)          | £9.50 |
| ORANGE SPRITZ (prosecco & blood orange)            | £9.50 |
| CAMPARI ORANGE (bitter campari & orange juice)     | £7.50 |
| CAMPARI SODA (bitter campari & soda water)         | £7.50 |
| NEGRONI (gin, martini rosso & bitter campari)      | £9.50 |

## ALCOLICI

25/50 ML

### GIN

GORDONS £6.50/£8.50 ~ HENDRICK'S £7.00/£9.00 ~ ENGINE £7.50/£9.50  
ROKU £7.50/£9.50 ~ BRIGHTON £8.00/£10.00

### VODKA

ABSOLUT £6.50/£8.50 ~ ZUBROWKA £6.50/£8.50 ~ AU £7.50/£9.50  
GREY GOOSE £8.00/£10.00 ~ BELVEDERE £8.50/£10.50

### RUM

HAVANA CLUB ORIGINAL £6.50/£8.50 ~ KRAKEN BLACK SPICED £7.00/£9.00

### WHISKY

JACK DANIEL'S £6.00/£8.00 ~ CHIVAS REGAL £6.50/£8.50 ~ JOHNNIE WALKER BLACK LABEL £7.00/£9.00  
WOODFORD RESERVE £8.50/£10.50 ~ AKASHI BLENDED JAPANESE £8.00/10.50

### BRANDY / COGNAC

VECCHIA ROMAGNA £6.00/£8.50 ~ HENNESSY £7.00/£9.50

### TEQUILA

CAZADORES £4.50/£6.50

## VINO BIANCO

|    |                                                                                                                                  |                           |        |
|----|----------------------------------------------------------------------------------------------------------------------------------|---------------------------|--------|
| 8  | <b>VILLA DELLA ROCCA BIANCO</b><br>Grape: Gargagena/Chardonnay/Trebbiano, Veneto, Italy 11% vol                                  | 175ml £8.25 250ml £9.25   | £23.95 |
| 9  | <b>PINOT GRIGIO VILLA CHOPRIS</b><br>Grape: Pinot Grigio, Friuli Venezia Giulia, Italy 12% vol                                   | 175ml £10.25 250ml £11.25 | £30.95 |
| 10 | <b>CHARDONNAY ALTO ADIGE DOC</b><br>Grape: Chardonnay, Alto Adige, Italy 13.5% vol                                               |                           | £36.20 |
| 12 | <b>SAUVIGNON BLANC DOC SANCT VALENTIN</b><br>Grape: Sauvignon Blanc, Alto Adige, Italy 14.5% vol                                 |                           | £59.95 |
| 13 | <b>GEWURSTRAMINIER ALTO ADIGE SAN MICHELE APIANO</b><br>Grape: Gewurztraminer, Alto Adige, Italy 14% vol                         |                           | £40.95 |
| 14 | <b>SOAVE CLASSICO ZENATO, VENETO</b><br>Grape: Chardonnay/Garganega, Italy 12.5% vol                                             |                           | £28.55 |
| 15 | <b>LUGANA VIGNETO MASSONI SANTA CRISTINA</b><br>Grape: Trebbiano, Veneto, Italy 13% vol                                          |                           | £42.95 |
| 16 | <b>GAVI DI GAVI ETICHETTA NERA</b><br>Grape: Cortese, Piemonte, Italy 12% vol                                                    |                           | £58.95 |
| 17 | <b>RIESLING ‘FRE’ DEL BAIO</b><br>Grape: Riesling, Piemonte, Italy 12% vol                                                       |                           | £39.95 |
| 18 | <b>ROERO SAN MICHELE</b><br>Grape: Arnies, Piemonte, Italy 13.5% vol                                                             |                           | £42.30 |
| 19 | <b>CHARODONNAY SERMINE CA DEL BAIO</b><br>Grape: Chardonnay, Piemonte, Italy 13% vol                                             |                           | £41.50 |
| 20 | <b>VERDICCHIO DEI CASTELLI DI JESI MARCHE</b><br>Grape: Verdicchio, Italy 12.5% vol                                              |                           | £27.95 |
| 21 | <b>ECO DEL MARE VERMENTINO ARGENTIERA</b><br>Grape: Vermentino, Toscana, Italy 13% vol                                           |                           | £46.50 |
| 22 | <b>CHARDONNAY DI TORGIANO DOC ‘AURIENTE’</b><br>Grape: Chardonnay, Umbria, Italy 12.5% vol                                       |                           | £44.95 |
| 23 | <b>ORVIETO CLASSICO DOC "VILLA BARBI"</b><br>Grape: Grechetto/Procanico/Sauvignon Blanc/Vermentino, Umbria, Italy 13% vol        |                           | £34.95 |
| 24 | <b>BIANCO DI TORGIANO DOC ‘TORRE DI GIANO’</b><br>Grape: Grechetto/Trebbiano/Vermentino, Umbria, Italy 12.5% vol                 |                           | £32.80 |
| 25 | <b>BIANCO DI TORGIANO DOC ‘VIGNA IL PINO’</b><br>Grape: Grechetto/Trebbiano/Vermentino, Umbria, Italy, 13% vol                   |                           | £50.20 |
| 26 | <b>ORVIETO CLASSIVO SUPERIORE DOC ‘MARE ANTICO’</b><br>Grape: Chardonnay/Grechetto/Procanico/Vermentino, Umbria, Italy 13.5% vol |                           | £44.20 |
| 27 | <b>PECORINO ‘CRU’</b><br>Grape: Pecorino, Abruzzo, Italy 13.5% vol                                                               |                           | £35.95 |
| 28 | <b>NURAGUS DI CAGLIARI DOC</b><br>Grape: Nuragus, Sardinia, Italy 14% vol                                                        |                           | £31.95 |
| 29 | <b>VERMENTINO DI SARDEGNA CAPICHERA LINTORI</b><br>Grape: Chardonnay/Vermentino, Sardinia, Italy 13.5% vol                       |                           | £49.95 |
| 30 | <b>VERMENTINO DI GALLURA DOCG SUPERIORE CAPICHERA</b><br>Grape: Vermentino, Sardinia, Italy 14% vol                              |                           | £67.95 |
| 31 | <b>INSOLIA CONSUMANO</b><br>Grape: Insolia, Sicily, Italy 12% vol                                                                |                           | £29.95 |
| 32 | <b>CATARATTO LUCIDO DOC CONSUMANO</b><br>Grape: Carrattano, Sicily, Italy 12.5% vol                                              |                           | £29.95 |
| 33 | <b>GRILLO DOC SHAMARIS CONSUMANO</b><br>Grape: Grillo, Sicily, Italy 13.5% vol                                                   |                           | £34.95 |
| 34 | <b>SALEALTO IGT CUNSUMANO</b><br>Grape: Grillo/Insolia, Sicily, Italy 12.5% vol                                                  |                           | £49.95 |
| 35 | <b>CHABLIS DOMAINE DE OLIVIERA ALSACE</b><br>Grape: Chardonnay, France 13% vol                                                   |                           | £47.50 |
| 36 | <b>SANCERRE LE MONTS DAMNES A&amp;D GIRARD</b><br>Grape: Sauvignon Blanc, Loire France 12.5% vol                                 |                           | £54.95 |
| 37 | <b>PICPOUL DE PINET GUILLAME DE GUERS</b><br>Grape: Picpoul, Languedoc Roussillon, France 13% vol                                |                           | £33.50 |
| 39 | <b>SAUVIGNON BLANC MERLBOROUGH</b><br>Grape: Sauvignon Blanc, Marlborough, New Zeland 12.5% vol                                  |                           | £29.95 |

## VINO ROSSO

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|----|------------------------------------------------------------------------------------------------------------------------|--------------|--------------|--------|
| 51 | <b>VILLA DELLA ROCCA ROSSO</b><br>Grape: Corvinia/Merlot, Veneto, Italy 11% vol                                        | 175ml £8.25  | 250ml £9.25  | £23.95 |
| 52 | <b>MONTEPULCIANO D'ABBRUZZO</b><br>Grape: Montepulciano, Abruzzo, Italy 13% vol                                        | 175ml £10.25 | 250ml £11.25 | £30.95 |
| 53 | <b>PINOT NOIR DOC SAN MICHELE APPIANO</b><br>Grape: Pinot Noir, Alto Adige, Italy 13.5% vol                            |              |              | £42.95 |
| 54 | <b>PINOT NOIR RISERVA DOC</b><br>Grape: Pinot Nero, Alto Adige, Italy 14% vol                                          |              |              | £66.20 |
| 55 | <b>BARDOLINO DOC</b><br>Grape: Corvina/Molinara/Rondinella, Veneto, Italy 12.5% vol                                    |              |              | £26.95 |
| 56 | <b>AMARONE DELLA VALPOLICELLA DOCG</b><br>Grape: Corvina/Corvinone/Rondinella, Veneto, Italy 15.5% vol                 |              |              | £54.95 |
| 57 | <b>VALPOLICELLA RIPASSA DOC SUPERIORE ZENATO</b><br>Grape: Corvina/Corvinone/Rondinella, Veneto, Italy 14% vol         |              |              | £44.95 |
| 58 | <b>CABERNET SAUVIGNON GARDA DOC</b><br>Grape: Cabernet Sauvignon, Veneto, Italy 15% vol                                |              |              | £44.95 |
| 59 | <b>REFOSCO DOC LIVON</b><br>Grape: Refosco, Friuli Venezia Giulia, Italy 13% vol                                       |              |              | £35.95 |
| 60 | <b>BARBERA D'ALBA DOC PAOLINA</b><br>Grape: Barbera, Piedmont, Italy 14.5% vol                                         |              |              | £36.95 |
| 61 | <b>DOLCETTO D'ALBA</b><br>Grape: Dolcetto, Piedmont, Italy 13.5% vol                                                   |              |              | £33.95 |
| 62 | <b>BARBERA D'ALBA DOC CORDERO DI MONTEZEMOLO</b><br>Grape: Barbera, Piedmont, Italy 14.5% vol                          |              |              | £54.95 |
| 63 | <b>BAROLO DOCG SAN CARLO DEZZANI</b><br>Grape: Nebbiolo, Piedmont, Italy, 14.5% vol                                    |              |              | £48.50 |
| 64 | <b>LANGHE NEBBIOLO DEZZANI DOC</b><br>Grape: Nebbiolo, Piedmont, Italy 13.5% vol                                       |              |              | £34.95 |
| 65 | <b>PIEMONTE DOC APPASSIMENTO</b><br>Grape: Barbera/Dolcetto, Piedmont, Italy 14% vol                                   |              |              | £30.95 |
| 66 | <b>ROERO RISERVA DOCG GORRINI</b><br>Grape: Nebbiolo, Piedmont, Italy 14.5% vol                                        |              |              | £52.90 |
| 67 | <b>BARBARESCO DOCG CA DEL BAIO</b><br>Grape: Nebbiolo, Piedmont, Italy 14.5% vol                                       |              |              | £59.95 |
| 69 | <b>BOLGHERI DOC POGGIO AI GINEPRI</b><br>Grape: Cabernet/Merlot/Petit Verdot, Tuscany, Italy 14.5% vol                 |              |              | £44.95 |
| 70 | <b>VINO NOBILE DI MONTEPULCIANO DOCG RISERVA VALLOCAIA</b><br>Grape: Colorino/Sangiovese, Tuscany, Italy 15% vol       |              |              | £69.95 |
| 72 | <b>BRUNELLO DI MONTALCINO DOCG</b><br>Grape: Sangiovese, Tuscany, Italy 14.5% vol                                      |              |              | £63.50 |
| 73 | <b>LAMBRUSCO AMABILE IGT " 27 OPERE"</b><br>Grape: Lambrusco Emilia Romagna, Italy 8.5% vol                            |              |              | £28.50 |
| 74 | <b>NERO DI LAMBRUSCO IGT OTELLO 1813</b><br>Grape: Lambrusco, Emilia Romagna, Italy 11.5% vol                          |              |              | £34.95 |
| 75 | <b>ROSSO DI TORGIANO DOC RUBESCO</b><br>Grape: Colorino/Rubesco, Umbria, Italy 13.5% vol                               |              |              | £33.95 |
| 76 | <b>UMBRIA ROSSO IGT SAN GIORGIO LUNGAROTTI</b><br>Grape: Cabernet Sauvignon/Canaiole/Sangiovese, Umbria, Italy 14% vol |              |              | £59.95 |
| 77 | <b>UMBRIA ROSSO IGT VILLA BARBI</b><br>Grape: Cabernet Sauvignon/Merlot/Sangiovese, Umbria, Italy 14.5% vol            |              |              | £36.95 |
| 78 | <b>AD 1212 IGT</b><br>Grape: Cabernet Sauvignon/Montepulciano/Syrah, Umbria, Italy 15% vol                             |              |              | £47.50 |
| 79 | <b>SAGRANTINO DI MONTEFALCO DOCG</b><br>Grape: Sagrantino, Umbria, Italy 15.5% vol                                     |              |              | £53.50 |
| 80 | <b>MONTEPULCIANO D'ABRUZZO RISERVA ALDIANO</b><br>Grape: Montepulciano, Abruzzo, Italy 14% vol                         |              |              | £34.95 |
| 81 | <b>MONTEPULCIANO D'ABRUZZO DOP MO RISERVA</b><br>Grape: Montepulcino, Abruzzo, Italy 13.5% vol                         |              |              | £34.50 |

## VINO ROSSO

|     |                                                                                                                               |         |
|-----|-------------------------------------------------------------------------------------------------------------------------------|---------|
| 82  | <b>TAURASI DOCG RENONNO</b><br>Grape: Aglianico, Campania, Italy 15% vol                                                      | £44.95  |
| 83  | <b>AGLIANICO DEL VOLTURE DOC RISERVA CASELLE</b><br>Grape: Aglianico, Basilicata, Italy 13.5% vol                             | £44.95  |
| 84  | <b>SALICE SALENTINO DOC RISERVA 50 VENDEMMIA</b><br>Grape: Malvasia Nera/Negroamaro, Puglia, Italy 14.5% vol                  | £41.25  |
| 85  | <b>PRIMITIVO DI MANDURIA DOC VILLA SANTERA</b><br>Grape: Primitivo, Puglia, Italy 15% vol                                     | £42.95  |
| 86  | <b>GAGLIOPPO CALABRIA IGP</b><br>Grape: Gaglioppo, Calabria, Italy 13% vol                                                    | £34.95  |
| 87  | <b>ARVINO ROSSO IGT</b><br>Grape: Magliocco, Calabria, Italy 13.5% vol                                                        | £52.50  |
| 88  | <b>CANNONAU DI SARDEGNA DOC COSTERA</b><br>Grape: Bovale/Cannonau/Carigliano, Sardinia, Italy 14.5% vol                       | £34.95  |
| 89  | <b>CARIGNANO DEL SULCIS DOC RISERVA IS SOLINAS</b><br>Grape: Carigliano, Sardinia, Italy 14.5% vol                            | £44.95  |
| 90  | <b>KOREM IGT</b><br>Grape: Bovale/Cannonau/Carigliano, Sardinia, Italy 14.5% vol                                              | £52.50  |
| 91  | <b>BENUARA DOC TENUTA PRESTIGE PEGNI CONSUMANO</b><br>Grape: Nero d'Avola/Syrah, Sicily, Italy 14.5% vol                      | £31.95  |
| 92  | <b>NOA TENUTA PRESTI E PEGNI DOC CONSUMANO</b><br>Grape: Cabernet Sauvignon/Merlot /Nero d'Avola, Sicily Italy 15% vol        | £58.95  |
| 93  | <b>SAGANA DOC CONSUMANO</b><br>Grape: Nero d'Avola, Sicily, Italy 15% vol                                                     | £58.50  |
| 94  | <b>ETNA DOC ROSSO ALTAMORA</b><br>Grape: Nerello Mascalese, Sicily, Italy 12% vol                                             | £39.95  |
| 95  | <b>ETNA DOC ROSSO GUARDIOLA ALTAMORA</b><br>Grape:Nerello Mascalese, Sicily,Italy 14% vol                                     | £64.50  |
| 97  | <b>RIOJA DOC CRIANZA</b><br>Grape: Tempranillo, Rioja, Spain 14% vol                                                          | £29.95  |
| 98  | <b>SHIRAZ SECIAL RELEASE</b><br>Grape: Shiraz, Australia 14.5% vol                                                            | £26.50  |
| 99  | <b>AMARONE CLASSICO DELLA VALPOLICELLA DOCG ZENATO</b><br>Grape: Corvina/Croatina/Oselata/Rondinella, Veneto, Italy 16.5% vol | £76.95  |
| 100 | <b>CRESASSO IGT ZENATO</b><br>Grape: Corvina, Veneto, Italy 16.5% vol                                                         | £72.95  |
| 101 | <b>MERLOT IGT SANSONINA</b><br>Grape: Merlot, Veneto Italy 14% vol                                                            | £76.30  |
| 102 | <b>BAROLO DOCG MONFALLETTO CORDERO DI MONTEZEMOLO</b><br>Grape: Nebbiolo, Piemont, Italy 14.5% vol                            | £79.95  |
| 103 | <b>BAROLO DOCG GATTERA CORDERO DI MONTEZEMOLO</b><br>Grape: Nebbiolo, Piemont, Italy 14.5% vol                                | £129.95 |
| 104 | <b>BOLGHERI DOC VILLA DONORATICO ARGENTIERA</b><br>Grape: Cabernet Sauvignon/Merlot/Petit Verdot, Tuscany, Italy 14.5% vol    | £74.50  |
| 105 | <b>BOLGHERI DOC SUPERIORE ARGENTIERI</b><br>Grape: Cabernet Sauvignon/Merlot,Tuscany Italy 14.5% vol                          | £123.50 |
| 106 | <b>BRUNELLO DI MONTALCINO PAESAGGIO INATTESO</b><br>Grape: Sangiovese Grosso, Tuscany. Italy 15% vol                          | £83.50  |
| 107 | <b>BRUNELLO DI MONTALCINO DOCG RISERVA GUALTO</b><br>Grape: Sangiovese, Tuscany, Italy 14% vol                                | £94.90  |
| 108 | <b>TORGIANO ROSSO RISERVA DOCG RUBESCO</b><br>Grape: Sangiovese, Umbria, Italy 14% vol                                        | £74.95  |
| 109 | <b>TAURASI DOCG RISERVA CINQUE QUERCE</b><br>Grape: Aglianico, Campania, Italy 15% vol                                        | £73.50  |
| 110 | <b>TURRIGA ISOLA DIE NURAGHI IGT ARGIOLAS</b><br>Grape: Bovale/Carignan/Malvasia Nera, Sardinia, Italy 14.5% vol              | £93.95  |
| 111 | <b>ASSAJE IGT CAPICHERA</b><br>Grape: Carigliano/Syrah, Sardinia, Italy 15% vol                                               | £77.50  |

VINO ROSÉ

|    |                                                                                                                            |                           |        |
|----|----------------------------------------------------------------------------------------------------------------------------|---------------------------|--------|
| 40 | <b>BARDOLINO CHIARETTO CANTINA CUSTOZA</b><br>Grape: Corvina/Molinara/Rondinella, Veneto, Italy 12.5% vol                  | 175ml £10.25 250ml £11.25 | £30.95 |
| 41 | <b>CERASUOLO D’ ABRUZZO</b><br>Grape: Cerasuolo, Italy 13% vol                                                             |                           | £25.55 |
| 42 | <b>NEGROAMARO ROSE IGT "IL MEDAGLIONE"</b><br>Grape: Negroamaro, Puglia, Italy 12.5% vol                                   |                           | £28.95 |
| 43 | <b>ROSE IGT SALENTO "FIVE ROSES"</b><br>Grape: Malvasia Nera/Negroamaro, Puglia, Italy 12.5% vol                           |                           | £34.95 |
| 45 | <b>COTEAUX VARIOS EN PROVENCE DOMIAN LE COLOMBE</b><br>Grape: Cabernet Savignon/Grenache/Syrah, Provence, France 12.5% vol |                           | £29.95 |

VINO SPARKLING

|   |                                                                                                                   |  |        |
|---|-------------------------------------------------------------------------------------------------------------------|--|--------|
| 1 | <b>PROSECCO TREVISO EXTRA DRY SOLIGO 200 ml</b><br>Grape: Glera, Treviso Italy 11% vol                            |  | £10.95 |
| 2 | <b>PROSECCO SUPERIORE VALDOBBIADENE DOCG COL DE MEZ EXTRA DRY</b><br>Grape: Glera, Veneto, Italy 11% vol          |  | £29.95 |
| 3 | <b>PROSECCO ROSE TREVISO BRUT</b><br>Grape: Glera, Veneto, Italy 11% vol                                          |  | £29.95 |
| 4 | <b>FRANCIACORTA BRUT MILLESIMATO MONZIO COMPAGNONI</b><br>Grape: Chardonnay/Pinot Nero, Lombardy, Italy 12.5% vol |  | £52.50 |
| 5 | <b>CHAMPAGNE LINARD GONTIER BRUT</b><br>Grape: Glera, France 12% vol                                              |  | £63.50 |
| 6 | <b>CHAMPAGNE LAURENT PERRIER</b><br>Grape: Chardonnay/Pinot Noir/Pinot Meunier, France 12% vol                    |  | £74.95 |
| 7 | <b>CHAMPAGNE LAURENT PERRIER CUVÉE ROSE</b><br>Grape: Pinot Noir, France 12% vol                                  |  | £95.00 |

VINI DA DESSERT

|    |                                                                                                      |             |        |
|----|------------------------------------------------------------------------------------------------------|-------------|--------|
| 47 | <b>MOSCATO DASTI 101</b><br>Grape: Moscato, Piedmont, Italy 5.5% vol                                 | 125ml £7.25 | £28.95 |
| 46 | <b>RECIOTO DELLA VALPOLICELLA ZENATO, VENETO</b><br>Grape: Corvina/Oseleta/Rondinella, Italy 14% vol |             | £81.95 |
| 48 | <b>VIN SANTO</b><br>Grape: Colombana/Malsavia/Trebbiano, Tuscany, Italy 15.5% vol                    |             | £50.95 |
| 49 | <b>NEGRINO</b><br>Grape: Aleatico, Puglia, Italy 12.5% vol                                           |             | £40.95 |
| 50 | <b>PASSITO MOSCATO DELLO ZUCCO CONSUMANO</b><br>Grape: Moscato Bianco, Sicily, Italy 13% vol         |             | £61.50 |

DOLCI

|                                                                                                                          |        |
|--------------------------------------------------------------------------------------------------------------------------|--------|
| NUTELLA PIZZA (n)                                                                                                        | £9.75  |
| VIP's pizza base topped with nutella                                                                                     |        |
| SCIALATIELLI ALLA NUTELLA OR PISTACHIO (n)                                                                               | £9.25  |
| Fried strips of pizza dough with nutella or pistachio cream                                                              |        |
| TIRAMISU                                                                                                                 | £8.95  |
| Mascarpone cream, savoiardi biscuits & coffee                                                                            |        |
| SEMIFREDDO COSTIERA                                                                                                      | £10.25 |
| A refreshing lemon sorbet and creamy semifreddo, served with a zesty limoncello sauce                                    |        |
| TORTINO AL PISTACCHIO (n)                                                                                                | £9.45  |
| A delicious warm italian sponge cake filled with melted pistachio cream, vanilla gelato and topped with pistachio crumbs |        |

BEVANDE CALDE

|                                                                 |       |
|-----------------------------------------------------------------|-------|
| ESPRESSO                                                        | £2.25 |
| CAFFÉ MACCHIATO                                                 | £2.95 |
| DOPPIO ESPRESSO                                                 | £3.25 |
| DOPPIO CAFFÉ MACCHIATO                                          | £3.75 |
| CAPPUCCINO                                                      | £3.95 |
| CAFFÉ LATTE                                                     | £3.95 |
| AMERICANO                                                       | £3.25 |
| CAFFÉ CORRETTO (espresso with liquor)                           | £4.50 |
| CIOCCOLATA CALDA (we only use ciobar, Italian chocolate)        | £4.25 |
| TEA (Peppermint, Green, Earl Grey, English Breakfast, Camomile) | £2.95 |

DIGESTIVI

|                             |       |
|-----------------------------|-------|
| AMARO DEL CAPO / MONTENEGRO | £4.50 |
| AMARO LUCANO / AVERNA       | £4.50 |
| AMARO FERNET BRANCA         | £4.50 |
| AMARETTO DI SARONNO         | £4.00 |
| LIMONCELLO / MELONCELLO     | £4.00 |
| GRAPPA BARRICATA GOLD       | £5.00 |
| GRAPPA BIANCA               | £4.50 |
| MIRTO DI SARDEGNA           | £4.50 |
| SAMBUCA                     | £4.00 |
| BAILEYS                     | £4.50 |

