

**WE RECOMMEND 2-3 PLATES ON AVERAGE PER PERSON**

## FRESH PASTA

<b>1</b>	<b>Garganelli al ragu' di agnello</b> with our special lamb ragu' made with lamb, fresh vegetables, mint, finished with pecorino cheese.	<b>9.00</b>
<b>2</b>	<b>Garganelli salmone</b> with smoked salmon in a creamy whisky sauce and onion.	<b>9.00</b>
<b>3</b>	<b>Spaghetti al pomodoro e burrata</b> with a tomato and fresh basil sauce and Italian burrata cheese.	<b>7.00</b>
<b>4</b>	<b>Spaghetti carbonara</b> with Italian pancetta, eggs and black pepper, finished with pecorino Romano cheese.	<b>7.00</b>
<b>5</b>	<b>Spaghetti ai frutti di mare</b> with mussels, clams, squid, king prawns, cherry tomatoes and basil in a white wine sauce with fresh chilies and garlic.	<b>10.50</b>
<b>6</b>	<b>Paccheri piccante</b> in a mascarpone and 'nduja sauce.	<b>8.00</b>
<b>7</b>	<b>Paccheri alla norma</b> in a light tomato sauce, cherry tomatoes, fried aubergines, fresh basil and garlic, finished with parmesan shavings	<b>7.00</b>
<b>8</b>	<b>Fettuccine cacio e pepe</b> with pecorino Romano cheese sauce, black pepper, finished with pecorino shavings.	<b>8.00</b>
<b>9</b>	<b>Fettuccine funghi e tartufo</b> with truffle oil, mixed mushrooms, garlic, finished with truffle powder. (v)	<b>9.00</b>
<b>10</b>	<b>Gnocchi gorgonzola e noci</b> with a creamy blue cheese sauce, black pepper, topped with walnut pieces.	<b>9.50</b>
<b>11</b>	<b>Gnocchi salsiccia e gamberi</b> with Italian sausage, king prawns and garlic in a spicy tomato sauce.	<b>8.00</b>
<b>12</b>	<b>Ravioli ricotta e spinaci</b> in a sage and butter sauce, finished with parmesan shavings.	<b>8.00</b>
<b>13</b>	<b>Lasagna bolognese</b> pasta sheets layered with our slow cooked bolognese sauce and creamy béchamel, topped with mozzarella cheese and baked in the oven.	<b>8.50</b>

## PIZZA ALLA PINSA

<b>1</b>	<b>Tomato sauce, Fior di Latte mozzarella and basil.</b> (v)	<b>5.50</b>
<b>2</b>	<b>Tomato sauce, topped with fresh buffalo mozzarella (chilled) and basil.</b>	<b>7.00</b>
<b>3</b>	<b>Tomato sauce, Fior di Latte mozzarella, fried aubergines and parmesan shavings.</b>	<b>6.50</b>
<b>4</b>	<b>Tomato sauce, Fior di Latte mozzarella and mix vegetables.</b> (v)	<b>7.00</b>
<b>5</b>	<b>Tomato sauce, Fior di Latte mozzarella, Italian sausage, peppers and basil.</b>	<b>9.00</b>
<b>6</b>	<b>Tomato sauce, Fior di Latte mozzarella, tuna, red onion and black olives.</b>	<b>8.50</b>
<b>7</b>	<b>Tomato sauce, Fior di Latte mozzarella, gorgonzola, walnuts and pancetta.</b>	<b>9.50</b>
<b>8</b>	<b>Tomato sauce, Fior di Latte mozzarella, spicy Spianata salami, black olives and artichokes.</b>	<b>9.00</b>
<b>9</b>	<b>Tomato sauce, Fior di Latte mozzarella, roast potatoes and porchetta</b> (slow roasted pork stuffed with herbs)	<b>8.50</b>
<b>10</b>	<b>Pumpkin cream, Italian sausage and provola</b> (smoked Italian cheese)	<b>8.50</b>
<b>11</b>	<b>Fior di Latte mozzarella, mixed mushrooms and truffle oil.</b> (v)	<b>8.50</b>
<b>12</b>	<b>Fior di Latte mozzarella, mortadella, pistacchio and burrata cheese.</b>	<b>8.00</b>
<b>13</b>	<b>Tomato sauce, Fior di Latte mozzarella, spicy Spianata salami and spicy Italian 'nduja.</b>	<b>8.00</b>

## SIDES & MORE

<b>Fries (v)</b>	<b>3.50</b>
<b>Truffle fries (vg)</b>	<b>5.00</b>
<b>Spicy 'nduja fries</b>	<b>4.50</b>
<b>Garlic focaccia (vg)</b>	<b>4.50</b>
<b>Rosmarino focaccia (vg)</b>	<b>4.50</b>
<b>Mixed salad (v)</b>	<b>3.00</b>
<b>Garlic mayo dip</b>	<b>1.50</b>
<b>Spicy mayo dip</b>	<b>1.50</b>
<b>Spicy tomato dip</b>	<b>1.50</b>

<b>Potato croquettes</b> stuffed with mozzarella, served with a spicy mayo dip.	<b>7.00</b>
<b>Arancino rosso (v)</b> Deep fried rice balls coated in breadcrumbs, filled with tomato sauce and mozzarella with a spicy tomato dip.	<b>7.00</b>
<b>Arancino bianco</b> Traditional deep fried rice balls coated in breadcrumbs, filled with salami and mozzarella with a garlic mayo dip.	<b>7.00</b>
<b>Parma ham &amp; buffalo mozzarella focaccia</b>	<b>8.00</b>
<b>Parma ham and buffalo mozzarella</b>	<b>8.00</b>
<b>Scottish buffalo mozzarella</b>	<b>5.00</b>
<b>Mixed cured meats</b>	<b>8.00</b>
<b>Burrata and mixed tomatoes</b>	<b>8.00</b>

## DESSERT

<b>Classic tiramisu</b>	<b>6.00</b>
<b>Cheesecake</b>	<b>6.00</b>
<b>Affogato</b>	<b>4.50</b>
<b>Nardini's Ice Cream</b> Vanilla, chocolate, strawberry.	<b>4.50</b>
<b>Cannoli Siciliani</b>	<b>3 for 5.50 6 for 10.00</b>
<b>Italian chocolate &amp; almond cake</b> with vanilla ice cream.	<b>6.00</b>

## COFFEE

**Full selection of classic Italian coffees and hot beverages** Just ask.

(v)=vegetarian (vg)=vegan. **Allergies:** We follow strict hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerance.

## WINE RED

	175ml	250ml	Bottle
<b>Apulo Rosso IGT (13.5%)</b> Fruity and well rounded with notes of plum & cherry.	<b>5.50</b>	<b>7.50</b>	<b>21.00</b>
<b>Negromaro Salento IGT (13.5%)</b> Full and intense with notes of cherries, ripe red fruit and light spicy sweetness.	<b>6.00</b>	<b>8.00</b>	<b>23.00</b>
<b>Primitivo Sasseo (14.5%)</b> 100% Primitivo on the nose displaying aromas of plum and red fruit jam. Full bodied.	<b>7.00</b>	<b>9.00</b>	<b>26.00</b>
<b>Amarone Della Valpolicella DOC (15.5%)</b> A majestic full body with hints of berries, dried plums and balsamic notes of remarkable persistence.			<b>48.00</b>

## WHITE

<b>Pinot Grigio Ca' Bolani DOC (13%)</b> Flavourful with hints of exotic fruit.	<b>7.00</b>	<b>9.00</b>	<b>27.00</b>
<b>Apulo Bianco IGT (12.5%)</b> Fresh and flavourful with hints of exotic fruit.	<b>5.50</b>	<b>7.50</b>	<b>21.00</b>
<b>Fiano Salento (12.5%)</b> Elegant with floral & citrus notes & a slightly nutty finish.	<b>6.00</b>	<b>8.00</b>	<b>23.00</b>

## ROSÉ

<b>Rosé Zinzula IGT (12%)</b> 100% Negroamaro. Delicately fruity, fragrant, full and intense with notes of cherry and red fruit.	<b>6.50</b>	<b>8.50</b>	<b>25.00</b>
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## PROSECCO

	125ml	175ml	Bottle
<b>Prosecco Cuvee Brut DOC (11%)</b> 100% Glera grapes. Bright straw yellow in colour with a fine mousse and delicate perlage.	<b>5.00</b>	<b>7.00</b>	<b>28.00</b>
<b>Prosecco Rosé Millesimato (11%)</b> Blend of Glera and Pino Noir grapes. Lightly coloured sparkling rose with fine bubbles and soft persistent mousse.	<b>5.00</b>	<b>7.00</b>	<b>28.00</b>

## COCKTAILS PRE DINNER

<b>Bloody Mary</b> vodka, tomato juice, dash of worcester sauce, tabasco, black pepper, salt.	<b>9.00</b>
<b>American</b> campari, red vermouth, topped up with soda.	<b>9.00</b>

<b>Negroni</b> gin, campari, red vermouth.	<b>9.00</b>
<b>Paradise</b> gin, apricot brandy, orange juice.	<b>9.00</b>
<b>Old Fashioned</b> bourbon whisky, angostura bitters, white sugar syrup.	<b>9.00</b>
<b>Manatthan</b> rye whisky, red vermouth, dashes angostura bitters.	<b>9.00</b>

## AFTER DINNER

<b>Mojito</b> white rum, fresh lime juice, sugar syrup, fresh mint topped up with soda.	<b>9.00</b>
<b>Espresso Martini</b> vodka, kahlua, espresso, cacao liqueur, sugar.	<b>9.00</b>
<b>White Russian</b> vodka, kahlua, cacao brown, sugar syrup, panna.	<b>9.00</b>
<b>Pornstar Martini</b> vodka vanilla, passoa, passion fruit puree, topped up with prosecco.	<b>9.00</b>
<b>Moscow Mule</b> vodka, lime juice, fresh ginger, topped up with ginger beer.	<b>9.00</b>
<b>Daiquiri</b> white rum, fresh lime, sugar syrup.	<b>9.00</b>

<b>Mai Tai</b> dark rum, white rum, orgeat syrup, orange curacao, lime juice.	<b>9.00</b>
<b>Margarita</b> tequila, cointreau, lime juice.	<b>9.00</b>
<b>Bramble</b> gin, creme de mure, lemon juice, sugar syrup.	<b>9.00</b>
<b>Sex on the Beach</b> vodka, peach schnapps, cranberry juice, orange juice.	<b>9.00</b>
<b>Cosmopolitan</b> vodka, cointreau, cranberry juice, fresh lime.	<b>9.00</b>
<b>Trip to Amalfy</b> Lillet rose, Malfy Rosa gin, lemonade over ice garnished with lemon wheel and thyme sprig.	<b>9.00</b>
<b>Baci alla Fragola</b> Lillet rose, Beefeater pink gin, lime juice, strawberry puree, topped with prosecco over ice, garnished with lemon wheel and strawberries.	<b>9.00</b>

## SPARKLING

<b>Aperol Spritz</b> aperol, splash soda, topped up with prosecco.	<b>9.00</b>
<b>Campari Spritz</b> campari, splash soda, topped up with prosecco.	<b>9.00</b>
<b>Limoncello Spritz</b> Limoncello, St Germain, topped up with prosecco, over ice, garnished with lemon peel and mint sprig.	<b>9.00</b>

<b>Italicus Spritz</b> Italicus, prosecco over ice garnished with green olive.	<b>10.50</b>
<b>Lillet Pamplemousse Spritz</b> Lillet rose, pink grapefruit juice, gomme, soda water, garnished with grapefruit wheel & burnt rosemary.	<b>9.00</b>
<b>Hugo's</b> st. germain, splash soda, topped up with prosecco.	<b>9.00</b>
<b>Rossini</b> prosecco, fresh strawberries.	<b>9.00</b>
<b>White Negroni</b> gin, lillet blanc, dry vermouth o suze.	<b>9.00</b>

## SOFT DRINKS

<b>Draught Coke</b> Diet Coke / Fanta / Lemonade.	Glass <b>2.00</b> / Pint <b>3.00</b>
<b>Glass Bottle Coke</b> Coke Zero / Diet Coke / Fanta / Sprite / In Bru / Appletiser / Ginger Beer.	<b>3.50</b>
<b>San Benedetto</b> Limone or Clementina.	Can <b>2.50</b>
<b>Mineral Water</b> Sparkling	330ml <b>3.00</b> / 750ml <b>4.00</b> or Still.
<b>Luxury Milkshake</b> Nardini's vanilla ice cream.	<b>4.50</b>
<b>Fruit Juice</b> Orange / Apple / Cranberry / Pineapple / Tomato.	Glass <b>2.50</b>
<b>Red Bull</b>	Can <b>3.00</b>

## DRAUGHT BEERS

<b>Poretti beer</b>	1/2 pint <b>2.95</b> / pint <b>5.50</b>
<b>Brookling dark beer</b>	1/2 pint <b>2.25</b> / pint <b>4.25</b>

## GRAPPA

<b>Tosolini grappa di Moscato</b>	25ml <b>3.75</b>
<b>Tosolini grappa di Moscato</b>	50ml <b>6.50</b>

**SERVICE CHARGE: OUR TEAMS WORK REALLY HARD TO GIVE YOU GREAT FOOD AND SERVICE, SO WE ADD AN OPTIONAL 10% SERVICE CHARGE, WHICH IS PASSED DIRECTLY TO OUR STAFF.**

**kids**

Choose from any of our PIZZA or PASTA dishes and get up to 2 FREE KIDS DRINKS and ICE CREAM