

SNACKING PLATES

STUZZICHINI

MIXED OLIVES 3-95
lemon, thyme & pecorino

SEASONAL MARKET SOUP (V) 5-95
served with rosemary focaccia

CROSTINI SELECTION 3pcs 4-95
- vine plum tomato & basil 6pcs 9-25
- rare roast beef, pomegranate & horseradish
- smoked salmon, mascarpone, capers & pink peppercorn

ANTIPASTO PLATTER 16-50
a selection of salumi, fromaggi & pickles

FROMAGGI BOARD (V) 11-00
a selection of cheeses served with chutney, walnuts & grapes
- gorgonzola, pecorino gran riserva, taleggio & rochetta

SALUMI BOARD 13-75
a selection of cured meats & pickles
- prosciutto di norcia, finocchiona, capocollo toscano & aged balsamic

GARLIC PIZZA BREAD (V) 5-50
EXTRAS: mozzarella, tomatoes, olives or mushrooms per topping add 0-95

SALAD

INSALATE

GOLDEN BEETROOT SALAD (V) 9-75
goat cheese, rocket & pumpkin seeds

ROAST CHICKEN CAESAR SALAD 13-95
soft boiled egg, baby gem, crispy bacon, anchovies & parmesan cheese

vegetarian option available (V) 10-95

GREEN SALAD (V) 6-50
avocado, rocket, cucumber, green beans, mixed baby leaves & Chardonnay dressing

(V) - vegetarian dishes
ALL MAJOR CREDIT CARDS ACCEPTED. A 12.5% optional service charge will be added to your bill. Please be aware some of our dishes contain nuts. For the comfort of other guests, please refrain from smoking cigars. Terrace menu prices may vary.

STONE BAKED PIZZA

PIZZA AL MATTONE

MARGHERITA (V) 10-95
tomato sauce & mozzarella

TRICOLORE (V) 12-50
classic cherry tomato, mozzarella & basil

SALAME 12-50
pepperoni, oregano, mozzarella

ALLA ROMA 13-75
mozzarella, Parma ham, mascarpone, red onion & rocket

FIGARO 14-95
mozzarella, Milano salami, Parma ham, pepperoni, cherry tomatoes, goat cheese, red onion, black olives, oregano & roasted garlic olive oil

EXTRAS: courgettes, mushrooms, red onions, rocket or grilled peppers per topping add 0-95

PASTA

PRIMI PIATTI

CORNISH CRAB LINGUINE 14-20
garlic, lime, chilli & coriander

MACARONI & CHEESE (V) 11-95
taleggio, mushroom & cherry tomato add pancetta 1-95

WILD MUSHROOM RAVIOLI 12-95
roasted roma tomato, sweet basil, parsley & pecorino

MEATBALLS & SPAGHETTI 12-95
beef meatballs with tomato OR parmesan cream sauce
Ask server for special meatballs of the day

MAIN DISHES

SECONDI

AUBERGINE PARMESAN SHUTTER (V) 10-50
baked aubergine, tomato, sweet basil & mozzarella

SALT MARSH LAMB RAGU 12-95
rosemary potatoes, Parma ham, roasted tomato & rosemary focaccia

FISH & CANNELLINI BEAN STEW 13-50
mussels, monkfish, crab, prawns, baby squid, tomato & chilli

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DESSERT

DOLCI

5_95 EACH

BERRY & APPLE CRUMBLE
mascarpone

CHOCOLATE CHIP COOKIE SANDWICH
Madagascan vanilla pod gelato

BANANA & WHITE CHOCOLATE TIRAMISU
vanilla mousse & savoiardi biscuits

AFFOGATO
espresso coffee, Madagascan vanilla
pod gelato & Frangelico

SORBET SELECTION
please ask your waiter for today's
flavours

HOT DRINKS

BEVANDE CALDE

ESPRESSO 2_00

DOUBLE ESPRESSO 2_80

CAFE LATTE 3_20

CAPPUCCINO 3_20

HOT CHOCOLATE 3_20

SELECTION OF TEAS 2_80

LIQUEUR COFFEES & 5_90
HOT CHOCOLATES

Bailey's
Irish
Brandy
Kahlua
Amaretto

BEERS

BIRRA

GROLSCH 3_50

PERONI 3_95

ASAHI 3_95

CORONA 3_75

BULMER'S 4_90

ORIGINAL CIDER

**SOFT DRINKS
& JUICES
AVAILABLE**

WINE LIST

WHITE

SOAVE 2011
Piedmont, Italy

SAUVIGNON BLANC 2011
Le Fleurs de Montblanc, France

PINOT GRIGIO 2011
Garganega, Italy

CHARDONNAY 2009
Brownstone, USA

RED

MONTEPULCIANO D'ABRUZZO 2012
Febe, Abruzzo, Italy

MERLOT 2010
Le Fleurs de Montblanc, France

NERO D'AVOLA 2010
Cassanti, Italy

CABERNET SAUVIGNON 2010
Casa Andes, Chile

175ML BTL

4_95 16_50

5_25 19_50

5_50 21_00

6_00 23_50

175ML BTL

4_95 16_50

5_25 19_50

5_50 21_00

6_00 22_50

ROSE

CINSAULT ROSE
Le Fleurs de Montblanc,
France

PINOT GRIGIO ROSE
Ancora, Italy

SPARKLING

BORGOLUCE
LAMPO BRUT
Valdobbiadene, Italy

BORGOLUCE
EXTRA DRY
Valdobbiadene, Italy

175ML BTL

5_60 19_50

6_40 23_50

125ML BTL

6_80 27_00

35_00