



We are wine makers first, but very passionate about our food too.
We hope you can match our delicious wine with these fantastic delicacies.

APERITIVI

Olive di Cerignola vg	2.95	Bibanesi (handmade Italian breadsticks) v	3.50
Crisps and roasted peanuts vg	2.95	DIPS vg	
Garlic and rosemary focaccia v	4.50	Truffle honey	1.95
Panelle with aubergines (Sicilian chickpeas fritters) vg	5.50	Chilli jam s	0.95
Selection of three cheeses	9.95	Fig jam	0.95

IMPORTANTISSIMO! Please bear in mind that we are a wine bar first, so food will come when ready and not necessarily all together!

TAGLIERI

Cured meats and cheeses boards

Grandissimo (allow an extra 10' to prepare) Ideally to be shared among four or more people	49.95
Grande The perfect share for two people	29.95
Piccolino Snacking sharing board	15.95
Vegan board vg Delicatessen including our unique almond based cheese	16.95

Selection of Italian breads 3.95

* Gluten free option available

PIATTINI

Italian Tapas

BRUSCHETTA

Pomodoro vg	3.95
Nduja e stracchino (spicy sausage and white cheese) s	4.95
Funghi e asparagi (mushrooms and asparagus) vg	4.95
Tonno siciliano (tuna from Sicily)	4.95
Tartufo e scamorza (truffle and smoked cheese)	5.95

SPECIALTIES

Crêpes speck e stracchino (smoked ham and white cheese)	6.95
Caponata (Sicilian aubergine stew) vg	6.95
Lasagne alla bolognese	7.95
Parmigiana (baked aubergines with tomato and cheese) v	7.95

SALADS

Caprese salad with mozzarella di bufala v	8.95
Avocado and crunchy Parma ham salad vg on request	7.95
Tuna salad	6.95
Aubergine and tomato salad vg	5.95
Piccolina salad vg	4.95

PIZZE

Margherita v	9.95	Prosciutto, funghi e asparagi (ham, mushrooms, asparagus)	14.95
Vegetariana (selection of veggies) v	11.95	Quattro formaggi bianca (four cheeses and no tomato)	14.95
Nduja e stracchino (spicy sausage and white cheese) s	12.95	Parma e bufala (Parma ham and buffalo mozzarella)	14.95
Tonno e cipolla (tuna and onions)	12.95	VEGAN PIZZA (with vegan mozzarella)	
Tartufata bianca (truffled no tomato) v	12.95	Margherita vg	11.95
Speck e Gorgonzola – our favourite!	13.95	Ortolana (selection of veggies) vg	12.95
Milano e Scamorza (salame Milano and scamorza cheese)	13.95	Funghi (mushrooms) vg	14.95

A discretionary service charge of 10% is added to your bill for groups of 8 or above. All ingredients may not be listed, please advise of any allergies.

v Vegetarian **vg** Vegan **n** May contain nuts **s** Spicy

OUR SIGNATURE WINE TASTING FIVE STARS EXPERIENCE

A TRIP TO SICILY *****

An incredible journey to discover five of Nino's family produced wines from Marsala, Sicily.
All paired with wonderful food directly sourced from Italy.

35.95 pp

Please book in advance and allow 90 mins for the experience.

BOTTOMLESS PIZZA & PROSECCO BRUNCH

For 90 minutes you can enjoy
unlimited Italian fizz and pizza!
All this for just 25.95 per person!

Bottomless Brunch is available seven days a week up to 4 pm.
Booking is recommended.

WINE & FOOD PAIRING

The following tastings are meant to be for a min. of 2 people.
Please allow us a few extra minutes to prepare.
Booking is recommended.

WINE TASTING DINNER 29.95 pp

Four courses meal with wine pairings:
bruschetta, meats and cheeses, pasta and tiramisù

WINE AND NIBBLES 19.95 pp

Three wines paired with meats and cheeses

I QUATTRO ROSSI 20.95 pp

Four red wines paired with a selection of appetisers

SWEETS & CAKES

Cannoli siciliani (2 units)	5.95
Tiramisù classico della Nonna (<i>Grandma's recipe</i>)	4.95
Crêpes with:	
Nutella (<i>n</i>), pistacchio (<i>n</i>) or strawberry jam	3.95
Lemon cake served with ice cream	4.95

GELATI

Chocolate and orange blossom <i>vg</i>	4.95
Madagascan bourbon vanilla <i>vg</i>	4.95
Strawberry and yuzu <i>vg</i>	4.95
Tartufo affogato al caffè <i>n</i>	5.95

SWEET COUPLE

Two Grandma's tiramisù accompanied with
Grandpa's sweet fortified wine

10.95

COFFEES AND HOT DRINKS



Espresso al pistacchio <i>n</i>	2.50
Espresso ristretto – single	1.50
Espresso lungo – double	1.95
Caffè freddo alla vanilla – vanilla iced coffee	2.95
Cappuccino & Latte	2.50
Mocha	2.95
Americano – white or black	1.95
Caffè corretto (<i>espresso with sambuca or grappa</i>)	3.50
Hot chocolate	2.50
Selection of teas	2.50
<i>Decaf, flavoured coffees and alternative milks available</i>	

OUR GRANDFATHER'S FAVOURITE DIGESTIVES

Tagos <i>sweet late-harvested, truly unique nectar - 50 ml</i>	3.95
Marsala <i>dry liqueur aged for 5 years - 50 ml</i>	3.95

ITALIAN AFTERNOON TEA

A delicious Italian selection of breads,
meats and cheeses, with cakes, scones and sweets.

Keeping it British, served with tea and coffee.

Served for two people and is available from 12pm till 4pm,
7 days a week. Booking is recommended.

17.95 per person

22.95 with a glass of Prosecco