

WE ARE WINE MAKERS FIRST, BUT VERY PASSIONATE ABOUT OUR FOOD TOO!

Please bear in mind that food will come when ready and not necessarily all together!

APERITIVI

Crisps vg	1.95
Taralli (round Italian breadsticks snack) v	2.95
Olive di Nocellara vg	4.50
Garlic and rosemary focaccia v	4.50
Caponata (Sicilian aubergine stew) vg	6.95
Selection of three cheeses	9.95

Why not add a dip?

Fig jam vg	1.50
Gorgonzola dip v	1.95
Truffle honey v	2.95

Selection of Italian breads
4.50

LE PIZZE

Margherita v	9.95
Vegetariana (selection of veggies) v	10.95
Nduja e stracchino (spreadable sausage and cow's cheese) s	11.95
Pizza Caruso (tuna, stracchino and aubergines)	12.95
Speck e gorgonzola	12.95
Salame all'aglio e funghi (garlic salami and mushrooms)	12.95
4 Formaggi bianca (selection of cheeses, white base) v	13.95
Parma e bufala (Parma ham and buffalo mozzarella)	14.95

PINSA

The most ancient form of Roman pizza, made with a mixture of flours, including rice and soy. Pinsa has less glutens, less cholesterol, less sugar and less fats than traditional pizza! Highly digestible, light and crunchy.

Pinsa vegetariana v	9.95
Pinsa salame all'aglio e parmigiano	13.95
Pinsa bufala e mortadella	14.95

LE BRUSCHETTE

Pomodoro vg	4.50
In Carrozza! (tomatoes and smoked scamorza cheese)	4.95
Nduja e stracchino (spreadable sausage and cow's cheese) s	4.95
Tonno siciliano (dark meaty tuna from Sicily)	4.95
Sfiziosa (figs jam, gorgonzola sauce and garlic salame)	5.50

LE INSALATE

Rucola e parmigiano (rocket salad and parmigiano) vg	4.50
Caprese salad with mozzarella di bufala v	8.95
Veeno Caesar's salad fresh lettuce with tuna and tomatoes, finished with gorgonzola dressing and crutons	9.95
Veeno Caesar's salad without tuna v	8.95

I TAGLIERI

Cured meats and cheeses boards

Grandissimo (allow an extra 10' to prepare) Ideally to be shared among four or more people	59.95
Grande The perfect share for two people	31.95
Piccolino Little board for one person	12.95
Vegan board vg Delicatessen including our unique almond based cheese	12.95

LA PASTA IN PADELLA

Ravioli nduja e pecorino s Fresh pasta filled with spreadable sausage and sheep's milk cheese	10.95
Tagliatelle al ragù Fresh pasta Bolognese sauce	10.95
Garganelli alla siciliana Fresh pasta with black olives, Sicilian tuna and fresh tomatoes	10.95
Tagliatelle ai funghi v Fresh pasta with mushrooms sauce	11.95
Panciotti con asparagi e mascarpone v Fresh pasta filled with asparagus and mascarpone cheese	11.95

LA PASTA AL FORNO

Lasagne alla Bolognese Delicate layers of fresh pasta coated with ragù bolognese and béchamel	10.95
Parmigiana di melanzane v Baked aubergines with tomato sauce and cheese	10.95
Gnocchi gratinati al gorgonzola v Oven baked pasta made with potatoes, with gorgonzola sauce	11.95

I DOLCI E I GELATI

Torta al limone (lemon cake)	4.95
Tiramisù classico della Nonna (Grandma's recipe)	5.50
Tiramisù al pistacchio (n)	5.95
Affogato al caffè (two scoops of vanilla ice cream with espresso)	5.95
Cannoli siciliani (two cannoli filled with sweet ricotta)	6.50
Chocolate fondant served with vanilla ice cream	6.95

SWEET COUPLE

Two of Grandma's tiramisù accompanied
with Grandpa's sweet fortified wine
9.95

Ask our team for our vegan and gluten friendly menu

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 WINE AND FOOD EXPERIENCES!



TRIP TO SICILY WINE TASTING

Our Signature experience offers six wines to taste, all from the family vineyard in Marsala, Sicily.

Two whites, one rosé, two reds (70ml each) will be accompanied by Italian meats and cheeses of the highest quality and bruschetta al pomodoro.

One of our team members will give an introduction to each wine and explain which appetiser best complements each wine.

To finish things off, a glass of sweet wine (25ml) will be perfectly paired with our delicious homemade tiramisù

34.95 per person

ITALIAN AFTERNOON TEA

Fancy an afternoon tea with an Italian twist?

Choose between coffee or tea and indulge yourself with the traditional scone and jam accompanied by some great paninis filled with Italian meats and cheeses.

Cake and cannoli to top it off

17.95 per person

WINE AND NIBBLES

The perfect Aperitivo experience

with two glasses of red and one glass of white (70ml each)

accompanied with light bites of bruschetta, meat and cheese

15.95 per person

WINE TASTING DINNER

Our simple yet refined three course meal comes with a wine pairing for each dish served.

White wine for the starter, red wine for the main course (125ml each) and a sweet wine for the dessert (25ml)

31.95 per person

I QUATTRO ROSSI

The ultimate red wine tasting experience. Four wines from different regions of Italy (70ml each), served with a board of two meats, one cheese, focaccia and bruschetta

24.95 per person

BOTTOMLESS PIZZA & FIZZ

Enjoy for 90 minutes a selection of pizza slices to choose from, with a tasty Italian fizz!

Please eat and drink responsibly...

29.95 per person

HAVE A BIRTHDAY TREAT ON US!

Sign up to our newsletter and get your complementary Wine & Nibbles experience.

Book online within one week prior or after your birthday (ID required), T&Cs apply.

