

Aperitivo Boards

DESIGNED FOR SHARING AND PAIRING WITH WINE

THE APERITIVO BOARD - GRANDE PERFECT FOR SHARING £28

A generous selection of Italian cured meats and artisan cheeses, served with warm focaccia, crisp crackers, marinated olives, artichoke hearts, seasonal fruit, and house preserves.

Best enjoyed with a few aperitivo plates

CLASSIC BOARDS IDEAL FOR LIGHTER SHARING OR SOLO GRAZING £16

SALUMI
Three Italian cured meats with warm focaccia, marinated olives, seasonal fruit, house chutney and a drizzle of hot honey.

FORMAGGI
A trio of artisan Italian cheeses with crisp crackers, marinated olives, fresh fruit, fig preserve and a touch of hot honey.

ADD A PORT FLIGHT £8/PP (3×50ML)
Tawny 10-Year, Ruby Reserve, Late Bottled Vintage (LBV)

APERITIVO PLATES PERFECT ALONGSIDE YOUR BOARD £4 EACH / 3 FOR £10

WARM AND CRISPY

Fries
Hash brown bites
Mini Arancini - spinach & mozzarella, beef ragù

LIGHT & SAVOURY

Marinated Olives
Caprese – mozzarella, tomato, basil & balsamic glaze
Padron Peppers

FINISH YOUR BOARD

Chilli Honey £2
Fig Preserve £2
Truffle Honey £3



PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGY OR INTOLERANCES THANKYOU!