PIZZA PĀRĀ

CICCHETTI & STARTERS

Bruschetta, tomato, basil, garlic (V)	£6.50
Arancini, peas, smoked mozzarella (V)	£8.00
Crostini, ricotta, olive tapenade (V)	£8.50
Polpette, meatballs, tomato sauce, basil	£12.50
Zucchini fritti (V)	£7.50
French fries (V)	£5.50
Sweet potato fries (V)	£7.50
Chili & parsley fries (V)	£6.00
Fried chicken bites, parsley, garlic mayo	£10.50
Prawn tempura, served with mini rocket salad and mayo pesto dip	£12.50
Burrata, tomato, rocket, balsamic vinegar and basil (V)	£12.50
Pork belly skewers, teriyaki miso glaze, pesto mayo	£9.00
Bresaola, rocket and parmesan	£12.50
Antipasti, selection of cured meats	£10.50
Salade fresca, rocket, parmesan, olives, tomatoes, balsamic vinegar	£7.00
Garlic bread (V)	£5.00

DRINKS

Belu Still Water	£4.00
Belu Sparking Water	£4.00
San Pellegrino (Aranciata / Limonata)	£3.50
Espresso	£2.30
Macchiato	£2.40
Cappuccino	£2.90
Americano	£2.70
Tea (hibiscus, chocolate, english breakfast, earl grey & more)	£2.50
Kirin (5%)	£5.00
Crate IPA (6%)	£5.50
Victoria Malaga (4.8%)	£5.00
Asahi/Peroni (0%)	£5.00

COCKTAILS

Aperol Spritz	£9.50
Negroni	£10.50
Bellini	£10.50
Old Fashioned	£11.00
Espresso Martini	£12.00
Mezcal Negroni	£14.00
Lovely Bubbly	£13.00
Mocktails	
Aperitivo Spritz, *grapefruit soda, fresh lime, jasmine soda*	£8.00
Bellissima, *white peach puree, maple syrup, fresh lime, white peach and jasmine soda*	£9.50

CAKES & DESSERT

Panna Cotta, homemade milk panna cotta with a light, silky texture, served with strawberry compote and pistachio	£6.00
Carrot Cake, crunchy pecans, plump raisins, orange blossom cream and white chocolate	£6.50
Choux, buttery choux pastry filled with rose cream, matcha namesake, pistachio, dehydrated rose	£6.00
Chocolate Cake, a juicy courgette chocolate cake, topped with miso caramel and sesame tuille	£6.50
Tiramisu, homemade classic with rich mascarpone cream, savoiardi biscuits, espresso and cacao powder	£7.50

PIZZA

Gluten free pizza base with tomato sauce, add extra toppings £10.00

VEGGIE & VEGAN PIZZA

Margherita, tomato, fior di latte, basil	£11.00
Marinara, tomato, garlic, oregano (Vg)	£10.00
Ortolana, tomato, fior di latte, grilled vegetables, basil, courgette, green pepper, artichoke	£14.00
Riviera, pesto base, fior di latte, gorgonzola, cherry tomato	£16.00
Carciofo, artichoke cream base, spinach, fior di latte, garlic oil, olives	£17.00
Melanzana, ricotta, fior di latte, aubergine, pesto, red chilli, spicy honey (vegan cheese option available + £2)	£16.00

WHITE BASE PIZZA

Cinque formaggi, ricotta, fior di latte, gorgonzola, parmesan, fontina (V)	£13.50
Fig and prosciutto, mozzarella, figs, caramelised onion, honey	£17.00
Snow White, pancetta, pecorino, parmesan, garlic oil, honey	£15.00

CARNIVORE'S DREAM

Capricciosa, tomato, fior di latte, cooked ham, mushroom, olive, artichoke	£16.00
Calzone, ricotta, fior di latte, cooked ham, olive oil, black pepper	£15.50
Diavola, fior di latte, tomato, spicy sausage, chili, hot honey	£14.00
Quattro stagioni, artichoke, olive, mushroom, parma ham	£16.00
Boscaiola, fior di latte, tomato, mushroom, pork sausage, parsley	£14.00
Vesuvio, tomato, chili, jalapenos, beef, onions, oregano	£16.00
Valtellina, tomato, fior di latte, parmesan, rocket, bresaola	£15.00
Parma, fior di latte, datterini cherry tomato, rocket, parma ham	£15.50
Annabella, friarielli, fior di latte, provola, parmesan, chilli, salsiccia sausage	£17.50
Piccante, tomato, fior di latte, garlic oil, chilli, pancetta, onion, basil	£14.50
Rustica, tomato, spinach, fior di latte, garlic oil, onions, crispy ham, egg	£14.50

FROM THE SEA PIZZA

Pescatore, tomato, fior di latte, anchovies, chilli, dried oregano	£14.00
Il Mare, ricotta base, fior di latte, parmesan, rocket, burrata, cured salmon	£20.00

SWEET PIZZA

Pistachio Dream, nutella, pistachio creme, pistachio nuts	£11.00

Make Your Own Pizza, *start with tomato base, go wild on toppings* From £9

TOPPINGS & DIPS

All toppings are £2

Choose from: Artichoke, Spicy sausage, Mushrooms, Garlic, Gorgonzola, Rocket, Jalapenos, Ricotta, Fontina, Figs, Basil, Pancetta, Parmesan, Parma ham, Chili, Basil Pesto, Beef, Fior di latte, Olives, Bresaola, Anchovies, Vegan cheese

All dips are £2

Truffle mayo, garlic mayo, basil mayo, chili honey, nduja mayo, chili oil, garlic oil

MINI PIZZA

Piccolo Trio - 3 mini pizzas from the pizza menu + two crust dips	£28.00
Piccolo green - 2 mini pizzas with salad bowl	£21.50
Piccolo Date Out For Two - Piccolo Trio + two crust dips + tiramisu + two glass of wines	£55.00

PASTA

Cacio e Pepe, pecorino romano, black pepper	£12.50
Penne arrabbiata, tomato, chili (V)	£12.50
Carbonara, guanciale, egg, pecorino romano	£14.00
Spaghetti bolognese, meat sauce	£15.00
Tagliatelle alla genovese, pesto, basil, pine nuts (V)	£16.00
Pappardelle, wild mushrooms, parsley, thyme (V)	£16.00
Penne, prawn, chilli, tomato, wild mushrooms	£16.00

CHAMPAGNE & SPARKLING

	125ml	750ml
130. Bresolin, Extra Brut DOCG, Veneto - Valdobbiadene, Italy, NV,*ORG*	£10.00	£48.00
161. Mas de Daumas Gassac, Folie Pet Nat, Languedoc-Roussillon, France, NV, *BIO*	£12.00	£60.00
***160.* Francois Lavergne, Brut Reserve, France**	£15.00	£90.00
107. Sugrue, Bee Tree Blanc de Noirs, West Sussex, England, MV		£116.00
100. Deux Fois, Rosé Champagne, France, NV		£116.00
104. Trevibban Mill, Blanc de Blancs, Cornwall, England, NV		£128.00
109. Billecart Salmon, Le Reserve, France, NV		£180.00

WHITE WINE

	150ml	750ml
355. Soñadora Organic Macabeo, Spain, *ORG.* *Refreshing, smooth with tropical and fruity aromas.*	£8.00	£36.00
344. Vale Merce, Vinho Verde "Pipa do Canto", Portugal. *Crips, refreshing, citrus, green apple & floral notes.*	£8.00	£40.00
309. Villa Bianchi Verdicchio CdJ Class., Umani Ronchi, Italy. ORG. *Fresh, elegant, fruity & floral bouquet.*	£9.00	£44.00
293. Stefan Pratsch, Weinviertel, Gruner Veltliner, Austria, ORG. *Light & zingy citrus, stone fruits, white pepper.*	£10.00	£48.00
262. Pinot Blanc Les Iris, Muré, France, ORG. *Delicate, smooth, white peach and limey acidity.*	£12.00	£60.00
223. Nina Pinot Grigio, Veneto, Italy. *Fresh pear, almond notes, dry yet rounded.*		£32.00
286. Carlos Sánchez, Old-Vine Macabeo, La Mancha, Spain. *Delicate, stone fruits, dash of minerality.*		£36.00
208. Mas de D Gassac, Occitan Blanc, Languedoc, France, *ORG.* *Lively but balanced. Citrus & white flowers.*		£36.00
302. Villa di Mare, Pinot Grigio, Sicily, Italy, ORG. *Approachable, fresh with notes of pear, lemon & yellow apple.*		£40.00
345. Zero-G Grüner Veltliner, Austria, ORG. *Light yet flavoured, white pepper & crisp green fruit.*		£48.00
140. Fondo Antico, Grillo Parlante, Sicily, Italy, *ORG.* *Mouthwatering acidity & fresh. Great alternative to classic Pinot Grigo.*		£52.00
272. Levarie Soave Classico, Masi, Italy. Strikingly fresh, well-balanced, dry finish.		£52.00
259. Côtes-du-Rhône Samorëns blanc, Ferraton, France, ORG. Soft, round with fresh fruit and savoury finish.		£52.00
267. Corralillo Riesling, Matetic Chile, ORG. Dry, zesty, with a firm, citrus-driven finish.		£52.00
213. Bal da Madre, Beira, Portugal, *ORG.* *Fresh, elegant with great purity of flavours, acidity and texture.*		£56.00
89. Petite Roubie, Esprit de Roubié, Picpoul de Pinet, Languedoc, France. Fresh, dry, citrus and nutty minerality.		£60.00
228. Lievland Old Vines Chenin Blanc, Paarl, South Africa. *Rich, ripe, elegant and balanced.*		£60.00
294. Corzano, Il Corzanello Bianco, Tuscany, Italy, ORG. *Balanced but with notes of white flowers, citrus and pear.*		£64.00
273. California Chardonnay, Buena Vista, USA. Aromas of white flowers, baked apples, toasted almonds & clementines.		£64.00
268. Dog Point Sauvignon Blanc, Marlborough, NZ. Classic citrus, crisp apple, subtle smokiness on the finish.		£64.00
256. Gavi di Gavi La Meirana, Broglia, Italy. Great texture & precision, fresh and dry characterful Gavi.		£68.00
209. Antoine de la Farge, Pinot Gris, Loire, France, ORG. *Rich texture, bright acidity with a flinty mineral edge.*		£68.00
301. Pouilly-Fumé Les Chailloux Silex, Chatelain, France. Sauvignon blanc grape, citrus, spice & mint flavours.		£72.00
234. Riesling Calcaires Jaunes, Muré, Alsace, France. Rich, elegant, lime, exotic fruit and minerality on the finish,		£72.00

ROSÉ & ORANGE WINE

	150ml	750ml
152. Mas de D Gassac, Occitan Rosé, Languedoc, France. *Salmon pink, well-balanced & fresh.*	£9.00	£44.00
337. Esoterico Orange Wine, Unico Zelo, Aurstralia. Notes of rose, bitter marmalade, finish with hints of smokey tea.	£12.00	£60.00
156. Whispering Angel, Côtes de Provence Rosé, France. Dry, crisp with delicate summer berry fruits.		£80.00
157. Château Sainte Marguerite Symphonie Rosé, France. Delicate, citrus, white peach & herbaceous aroma.		£84.00
151. Miraval, St. Victoire Rosé, Provence, France. Perfectly balanced, notes of peach, apricot & lychee.		£88.00
335. Remhoogte, FREE TO BE Orange, Stellenbosch, South Africa, ORG. *Fresh, more lemon zest than honeysuckle.*		£68.00
334. Roberto Ghio, Orange "Vivarancio", Gavi, Italy, *ORG.* *Fresh, lightly tannic with notes of citrus & candied fruit.*		£72.00
336. Koerner, Vermentino-skin "Pigato", Orange, Clare Valley, Australia. Bright acidity, lightly creamy with mineral finish.		£72.00

RED WINE

	150ml	750ml
83. Vistamonte Barbera, Piemonte, Italy. Classic grape, medium body, hints of spice.	£8.00	£40.00
5. Domaine du Seminaire, 'Cotes du Rhone "Tradition", Southern Rhone, France, *ORG*. *Fresh & vibrant red fruits, light finish.*	£9.00	£44.00
98. Montipagano Montepulciano, Umani Ronchi, Italy, ORG. *Medium body, elegant, well-rounded fresh finish.*	£9.00	£44.00
93. Vinicola Real, Vinos los Valles Tempranillo, Rioja Alta, Spain, ORG. Balanced, spicy, elegant with juicy acidity.	£10.00	£48.00
90. Alpamanta., Natal Malbec, Mendoza, Argentina, BIO. *Fresh, fruity, lively & easy to drink with ripped berries & soft finish.*	£12.00	£56.00
287. Valdemoreda Tempranillo, Spain. *Rounded and balanced, ripe fruit, spicy hints of vanilla & caramel.*		£32.00
17. Carlos Sánchez, Old-Vine Garnacha, La Mancha, Spain. *Juicy, blackcurrant, cherry, low/medium tannins.*		£36.00
345. Morandé Pionero Cabernet Sauvignon Reserva, Chile. *Balanced, vanilla oak united with juicy & savoury characters.*		£40.00
290. Fondo Antico, Sicilian Red, Sicily, Italy, *ORG.* *Blend of Nero d'Avola, Merlot & Syrah, lightly structured tannins.*		£40.00
30. Mas de D Gassac, Languedoc Pinot Noir, Languedoc, France, *BIO.* *Elegant light red, abundant fruit, soft tannins.*		£48.00
255. Stefan Pratsch, Zweigelt, Weinviertel, Austria, *ORG.* *Refreshing & delicious, mid-level tannins.*		£48.00
193. La Transición Garnacha, Soto Manrique, Spain. *Balance & elegance are key, subtle herbal notes complement the fruit.*		£48.00
333. Fresco di Masi Rosso, Italy, ORG. Soft & well-rounded, bright acidity lifts the finish.		£52.00
147. Château Grand Francais, Le Petit Francais, Bordeaux, France, ORG. *Cabernet franc, aged 10 months, earthy.*		£52.00
261. Bal da Madre, Beira, Portugal, *ORG*. *Rounded, soft ripe tannins balanced with firmness and acidity.*		£56.00
188. Saint Olive Urban Winery, Gamay 480, Burgundy, France, *ORG*. *Modern take on Beaujolais - a delicious Gamay.*		£56.00
197. Bodega La Flor Malbec, Pulenta, Argentina. *Soft, round, gentle tannins, hint of vanilla, liquorice and spice.*		£56.00
95. Chamans, "Open Now" Rouge (Mourvedre/Syrah), Minervois, France BIO. *Soft, round tannins with medium finish.*		£60.00
190. Corzano, Il Corzanello Rosso, Tuscany, Italy, ORG. *Modern blend, structured tannins & long fruity finish.*		£64.00
285. California Zinfandel, Buena Vista, USA. *Dark fruits, firm tannins, balanced acidity, long finish.*		£64.00
192. Remhoogte, FREE TO BE Carbonic Syrah, Stellenbosch, South Africa *BIO.* *Full flavour, silky tannins, food-friendly wine.*		£68.00
199. Jorio Montepulciano d'Abruzzo, Umani Ronchi, Italy. *Full-bodied, velvety tannins, subtle notes of liquorice & spice.*		£68.00