



DRINKS



WHITE WINES



175ml | 500ml | 750ml

COLOMBA BIANCA 'VITese'

Zibibbo

Lifted notes of succulent white peach and dried apricot combine with soft floral aromatics of Seville orange and jasmine and finishing on a peppery note. Origin: **Sicily**

5.5 | 14 | 19

ANDREA DI PEC

Pinot Grigio

A top quality Pinot Grigio bursting with delicate fruit flavours of ripe pears and yellow apple with a spicy character. Origin: **Venezia-Giulia**

6 | 18 | 22

CASTELLO DI IESI

Verdicchio

A young wine with a fresh perfume of citric flavours. Bottled with a slight fermentation to give it a little bit of sparkle. Origin: **Santa Barbara**

6 | 19.5 | 23.5

ANTICA ENOTRIA

Fiano Di Puglia

Lively citrus and orchard fruit aromas with fresh red apple flavours and a dry finish. Origin: **Puglia**

7 | 21.5 | 25.5

ANIMALE CELESTE

Sauvignon Blanc

Reinvented Italian Sauvignon Blanc with a perfume of green peppers with flavours of vine tomato, crisp and silky smooth with savoury finish. A Basil+Lily must try. Origin: **Santa Barbara**

6.5 | 20 | 24.5

FIEGO BIANCO

Montanico, Greco & Malvasia

Mantonico, Greco and Malvasia often typified by warm tropical fruit and a touch of oak. Aromas of ripe citrus, nectarine and passionfruit drive this style. Origin: **Calabria**

7.5 | 24.5 | 27.5



WHITE WINES



175ml | 500ml | 750ml

LUISIA

Ribolla Gialla

Straw yellow with greenish hues, dry with delicate citrus and floral notes that recall acacia. It is fresh and fruity with flavours of pear, peach and citrus and a touch of minerality on the finish.

Origin: **Giulia**

8 | 28 | 35

LA SCOLCA GAVI "GOLD" DOCG

Cortese

Light straw in colour with delicate green hues. Intense flavour with fruity and floral aromas and a hint of almond and walnut.

Origin: **Piedmont**

8 | 25.5 | 29.5

PRATOLUNGO

Grechetto & Viognier

Quite complex with ripe apricot and orange notes, jasmine and white pepper, with notes of minerality. Hints of hazelnuts, and a buttery sensation in mouth. Medium+ body, quite long.

Origin: **Umbria**

9.5 | 29 | 36.5

ROSE WINES

SERRA LORI

Canonnau, Monica, Carignano & Bovale Sardo

A muted pink colour with lively tinges, typical of a young wine.

This mid-weight Rose is delicate, intense and fruity on the nose.

Lively but balanced on the palate with notes of wild herbs and cherries that linger on the finish. Origin: **Sardinia**

6 | 18.5 | 24.5



RED WINES



COLOMBA BIANCA 'KORE'

Nero D'Avola

Quintessential Nero d'Avola with rich, concentrated brambly and Morello cherry fruits and a seductive note of dark chocolate.

Origin: **Sicily**

6 | 16 | 19.5

MARRAMIERO

Montepulciano

Full bodied and robust yet easy drinking and harmonic. Notes of fresh fruit with hints of vanilla and soft tannins. Origin: **Abruzzo**

6.5 | 19 | 21

PEPEROSSO

Magliocco & Merlot

Moderately tannic, elegant and velvety in the body. Great complex personality, aroma of spices, cacao and liquorice.

Origin: **Calabria**

6.5 | 20 | 25

COL DI BACCHE

Morellino Di Scansano

Red fruit and violet aromas which evolve into balsamic scents. Complex and embracing body. Clean and long-lasting aftertaste. Origin: **Toscana**

6.5 | 20 | 25

ZENSA

Primitivo

Soft and harmonic with matured tannins. Rich and well-structured body. Origin: **Puglia**

7 | 21.5 | 27.5

UGGIANO CHIANTI RISERVA FAGIANO DOCG

Sangiovese & Merlot

Fresh and round, perfect balance between tannins and acidity.

Pleasant and persistent finish. Origin: **Toscana**

8 | 27 | 32.5



RED WINES



175ml | 500ml | 750ml

ZENSA

Nero di Troia

Flavours of baked, spicy black cherry fruit and layers of chocolate and vanilla. Origin: **Puglia**

7.5 | 26.5 | 30

MAIANA

Malvasia Nera & Negroamaro

Ruby red in colour with garnet reflections upon ageing. An intense yet delicate bouquet characterised with hints of plum and blackberry. Warm and velvety harmonic mouth-feel. Oodles of rich, gutsy dark fruits. Origin: **Puglia**

9.5 | 29 | 36.5

SANTA CRISTINA

Cabernet Sauvignon

A classic example of Cabernet Sauvignon. Full bodied with a distinctive bouquet. Cherry red in colour with a full bouquet of red berries, mature fruit and jammy notes, hints of vanilla and spice. Well rounded, complex and full bodied on the palate yet velvety-smooth with notes of vanilla and liquorice. Origin: **Veneto**

9.5 | 32.5 | 38.5

ZENATO VALPOLICELL A RIPASSO

“RIPASSA” DOC SUPERIORE

Corvina, Rodinella & Oseleta

The deep ruby red colour of Ripassa, and the intense yet fine aromas come from the mixture of grapes. It is full bodied, harmonic, and velvety on the palate. Origin: **Veneto**

12 | 35 | 40

CA' RUGATE AMARONE DOCG

Corvina, Corvinone & Rodinella

Concentrated sweet fruit aromas of currants, ripe blueberries and cherries, enhanced with a hint of spicy oak. It is rich, full bodied and complex with a lingering finish. Origin: **Veneto**

13.5 | 49.5 | 55



SPARKLING WINES



175ml | 750ml

CANAL GRANDO PROSECCO EXTRA DRY DOC

Glera

Straw yellow in colour, with green tinges. Fruity scent of pears and apples and overtones of acacia flowers and citrus. A good balance between acidity and sugar make this sparkling wine very delicate and intense. Origin: **Veneto**

5.5 | 22

VICTORIA PROSECCO DOC

Glera

Yellow colour with brilliant and crystalline reflections. Characteristic fruity scent with distinctive hints of apple and peach. In the background emerge scents of white flowers and a slight hint of sage.

Origin: **Veneto**

| 25

V8+ EXTRA DRY

Glera

Floral and fruity notes with a light hint of wisteria and acacia in the background. Notes of fragrant toasted bread and hazelnuts, with apple, melon, mulberry, cedar and grapefruit. Origin: **Veneto**

| 28.5

V8+ ROSE

Merlot, Pinot Noir, Lagrein, Refosco

Soft pink colour. The nose is delicate with hints of jasmine, very fruity with notes of raspberry and strawberry. Origin: **Veneto**

| 28.5

MONZIO CAMPAGNONI FRANCIACORTA BRUT DOCG MILLESIMATO

Chardonnay & Pinot Nero

Bright straw yellow in colour with a frothy texture and fine, persistent perlage. Aromas of white fruit dominate such as apple and pear but there is also a hint of walnut and excellent final notes of grapefruit. Complex to taste. Dry with hints of the different fruits help to balance the sweetness. Great acidity balanced with soft fruit flavours.

Origin: **Lombardy 2010**

| 55



COCKTAILS

BELLINI 75

A drop of elderflower Gin mixed with white peach puree topped off with Prosecco.

8

APEROL SPRITZ

A bitter sweet combination of Aperol, Prosecco and soda finished off with slice of orange and Nocellara olive.

7

LIMONCELLO SPRITZ

Citric mixture of limoncello, Prosecco and soda garnished with blueberries and basil.

7

ESPRESSO MARTINI

Madagascan Vanilla bean infused vodka shaken with coffee liquor and a shot of espresso.

8

NEGRONI SBAGLIATO

Stirred mixture of Campari, Antica formula and Gin topped off with Prosecco finished off with a slice off orange.

8

VECCHIO STILE

Hefty splash of Woodford Reserve Bourbon stirred to perfection with whiskey barrel bitters laced with orange zest and maraschino cherries.

9.5



BEERS

PERONI NASTRO AZZURO

ABV 5.1% - Draught

Half Pint - 2.6
Pint - 5.2

ROTATING CRAFT ITALIAN BEERS

Draught

Half Pint - 2.75
Pint - 4.9

ISAAC - BALADIN

ABV 5% - 750ml bottle

10.5

NAZIONALE - BALADIN

ABV 6.5% - 750ml bottle

11.2

SPACE MAN IPA - BREWFIST

ABV 7% - 330ml bottle

5

AMA BIONDA BPA

ABV 6% - 330ml bottle

6.5



BEERS

SPAGHETTI WESTERN IMPERIAL STOUT

ABV 8.7% - 330ml bottle

5.2

LA BASSA ALE - BREWFIST

ABV 5.2% - 330ml bottle

4.8

CROW CRAFT GLUTEN FREE

ABV 4.6% - 330ml bottle

5

MENEBREA AMBARATA

ABV 5% - 330ml bottle

4.5

ANGIOLETTI CRAFT ITALIAN CIDER

ABV 5% - 330ml bottle

4.5

TERMINAL PALE ALE - BREWFIST

ABV 3.7% - 330ml bottle

3.9



HOT DRINKS

CAPPUCCINO	2.5
AMERICANO	2.5
LATTE	2.5
FLAT WHITE	2.5
ESPRESSO	2
DOUBLE ESPRESSO	2.5
MACCHIATO	2
MOCHA	2.5
CORRETTO W/RUM OR GRAPPA	3.5
ENGLISH BREAKFAST TEA	2.5
EARL GREY TEA	2.5
GREEN TEA	2.5
PEPPERMINT TEA	2.5
FRUIT TEA	2.5



SOFT DRINKS

SPARKLING WATER

1 litre bottle

2

COKE / DIET COKE

200ml

2

LEMONADE

200ml

2

FEVER TREE TONICS

200ml

2

GALAVININA LEMON

2.5

GALAVININA RUBY ORANGE

2.5

GALAVININA SICILIAN CLEMENTINE

2.5



B

FOOD



FOGACCIA SANDWICHES

PROSCIUTTO

Freshly sliced prosciutto crudo, mozzarella, tomatoes and basil.

5.5

N'DUJA

N'duja, spicy salami, grilled aubergines and sundried tomato tapenade.

6

MORTADELLA

Mortadella ham, stracchino, grilled aubergines and pesto.

5

CLASSIC

The original and classic flavours of Italy, fresh tomatoes, mozzarella and basil.

5

VERDURE (V)

Mozzarella, grilled courgettes, aubergine and sundried tomatoes with olive or sundried tomato tapenade and rocket. *Remove mozzarella to make this vegan.*

5

SMOKED SCAMORZA

Smoked scamorza cheese with roasted mixed peppers.

5

TUNA

Tuna in a light mayonnaise with fresh tomatoes, olive tapenade and rocket.

5



BRUSCHETTA

TOMATO + BASIL (V)

Vine ripened San Maziano buffalo tomatoes layered of lightly toasted sourdough drizzled with garlic and basil oil served on a bed of rocket.

3.95

GORGONZOLA + STICKY FIGS

Creamy Gorgonzola on lightly toasted sourdough topped with figs and with drizzled honey served on a bed of rocket.

5.25

BRESAOLA

Succulent slices of cured beef stacked on lightly toasted rosemary and poppy seed sourdough topped off with pecorino and sundried tomatoes, drizzled with balsamic glaze served on a bed of rocket.

5.5

TAPENADE, ANCHOVY + CAPERS

Delicious Italian olive tapenade spread over toasted sourdough with a good helping of salty anchovies and capers with a drizzle of garlic oil served with lemon wedge for extra zing on a bed of rocket.

5.25

PROSCIUTTO, PECORINO + TOMATOES

Thin slices of prosciutto on lightly toasted bread served with pecorino shavings and sundried tomatoes.

5.5

VERDURE (V)

A mixture of roasted peppers in olive oil, with mozzarella, courgette ribbons and fennel shavings served with a pot of sundried tomato or olive tapenade on toasted bread. *Remove mozzarella to make this vegan.*

5



SALADS

TUSCAN BEAN + TUNA

Cannellini beans marinated in olive oil and lemon with flakes of tuna and diced red onion marinated in balsamic vinegar served with fresh tomatoes and a drizzle of basil oil.

5.5

BRESAOLA

Thin slices of air dried beef with parmesan shavings on a bed of rocket with a balsamic vinegar glaze.

6.5

PANZANELLA

Soaked ciabatta with chopped mixed tomatoes, anchovies, diced red onion, basil, red wine vinegar and olive oil.

6

CAPRESE

The classic salad of sliced tomatoes with delicious buffalo mozzarella, basil, balsamic glaze, oregano and dressed in olive oil

6



APERITIVO

OLIVE BOWL

- Italian herb mixed olives
- Anchovy stuffed olives
- Sundried tomato stuffed olives
- Nocellara olives
- Combo of above

3.75

BREAD + OILS

A combination of crostinis and freshly baked breads lightly toasted with our house olive oil and balsamic.

3.5

SMOKED BURRATA BOARD

Italian soft smoked cheese with an outer layer made from fresh mozzarella, which is filled with a creamy curd. Served with fresh cherry tomatoes and crusty bread on a bed of rocket.

7

SMOKED TUNA CARPACCIO

Wafer thin sliced smoked tuna served on a bed of rocket and cherry tomatoes with a sticky balsamic glaze and olive oil.

7.5



SHARING BOARDS

SMALL FORMAGGIO

A selection of any three cheeses with olives, capers, sundried tomatoes, dips and served with a basket of breads and olive oil and balsamic vinegar.

13

BIG FORMAGGIO

A selection of any six cheeses with olives, capers, sundried tomatoes, dips and served with a selection of breads and olive oil and balsamic vinegar.

17

SMALL CARNE

A selection of any three cured Italian meats with olives, sundried tomatoes, dips and marinated artichokes served with a selection of breads with olive oil and balsamic vinegar.

15

BIG CARNE

A selection of any six cured Italian meats with olives, sundried tomatoes, dips, and marinated artichokes served with a selection of breads with our house olive oil and balsamic vinegar.

19

GRANDE SELEZIONE

A mixed selection of any four cheeses and any four meats with olives, sundried tomatoes, dips, marinated artichokes, grilled marinated onions, spicy red pesto, served with house olive oil and balsamic vinegar and a selection of bread.

23

VERDURE (V)

A selection of olives, sundried tomatoes, dips, nettle pesto, marinated artichokes, grilled marinated onions, roasted mixed peppers, spicy red pesto, buffalo mozzarella served with house olive oil and balsamic vinegar and a selection of bread.

Remove mozzarella to make this dish vegan.

15



MEAT

PROSCIUTTO CRUDO

Dry cured ham - one of the most well-known and popular meats steeped in tradition and quality.

WILD BOAR PROSCIUTTO

Lean, dry cured with an intense flavour.

SAN VINCENZO SALAMI

Salami with an outer layer of cheese.

NDUJA

Spicy, spreadable pork sausage.

BRESAOLA

Air dried, salted beef.

SALAME VENTRICINA

Sweet, spicy salami with red chillies and paprika.

MORTADELLA

Cooked, cured pork flavoured with spices.

STROLGHINO SALAMI

Sweet and delicate thin ham salami.

TRUFFLE SALAMI

Ham salami with black truffle.

FENNEL SALAMI

Loved by Tuscans, a delicate salami flavoured with fennel seeds.

CHEESE

STRACCHINO

Soft, creamy and mild.

SMOKED SCAMORZA

Harder mozzarella with a smoky flavour.

DOLCELATTE

Blue cheese meaning 'sweet milk' with a delicate flavour.

GORGONZOLA

Rich blue cheese with a salty, stronger flavour.

PROVOLONE PICCANTE

Semi hard cheese with a strong, sharp piquant flavour.

TALEGGIO

Semi soft cheese with a strong aroma but mild in flavour.

PECORINO

Dry salted hard cheese with a strong flavour.

WINE SOAKED PECORINO

Same as above but with notes of wine.



ACCOMPANIMENTS

BLACK OLIVE TAPENADE	0.8
SUNDRIED TOMATO TAPENADE	0.5
NETTLE PESTO	2
PESTO CALABRESE	2.5
MARINATED ARTICHOKEs	3
WHITE TRUFFLE HONEY	0.5
GRILLED ONIONS MARINATED IN BALSAMIC VINEGAR AND OLIVE OIL	2
SUNDRIED TOMATOES	2.45
ROASTED MIXED PEPPERS	2