

APERITIVO

One of our favourite Italian traditions.

Time dedicated after work & pre dinner to take a drink and a small plate of something delicious

BOLOGNA BOARDS

Inspired by La Prosciutteria in Bologna, we've carefully curated a sharing board using a selection of Italy's finest meats and cheeses; exclusive to our Aperitivo

MEATS & CHEESES

Fennel Salami, Salsiccia Piccante, Speck, Prosciutto Crudo, Pecorino, Gorgonzola DOP, Grana Padano DOP

All served with antipasti and homemade focaccia, topped with spicy tomato tapenade, balsamic glaze and basil pesto

PER QUATTRO £42

PER DUE £24

PER UNO £15

CHEESES

Pecorino, Gorgonzola DOP, Grana Padano DOP, Buffalo Mozzarella DOP, Scamorza, Olives, Artichokes, Grilled Peppers

All served with homemade focaccia, topped with spicy tomato tapenade, balsamic glaze and basil pesto

PER QUATTRO £42

PER DUE £24

PER UNO £15

DELI COUNTER

If you're looking for something more substantial, pop up to the Deli Counter to see our full options

SICILIAN ARANCINI £8

Flavoured risotto rice balls, fried in breadcrumbs and served with pesto or spicy tomato tapenade

LASAGNE SALSICCIA £12

A Roman twist on the classic lasagne – made with sausage, ricotta, pecorino & fennel

POLPETTE E PANE £12

Homemade meatballs made using Nonna's recipe, served with fresh ciabatta bread

MELANZANE PARMIGIANA £12

Layers of aubergine & mozzarella in rich tomato salsa, topped with breadcrumbs, parmesan & fresh rocket

SPINACH & RICOTTA CANNELLONI £12.5

Pasta stuffed with spinach & ricotta; served with tomato salsa, bechamel sauce & fresh rocket

PIZZA MARGHERITA £11.5

Our staple Neapolitan margherita pizza
Extra toppings available on the deli counter

DOLCE

Something sweet to finish your meal
Head up to the Deli Counter to browse our full selection

SICILIAN PASTRIES FROM £0.95

From cannoli to aragostine & more!
Speak to the team about what flavours we have available

SELECTION OF TORTES FROM £4.5

Gluten-free, homemade tortes & cakes
Add a scoop of gelato for £1.5

TORTA AL CIOCCOLATO £7.5

Our infamously indulgent chocolate torte, served warm with two scoops of gelato

TIRAMISU £8

Our homemade tiramisù, prepared from Nonna's own recipe

AFFOGATO £6

Two generous scoops of gelato, served with double espresso to pour over
Add hazelnut liqueur for £2.5

CAFFÈ FROM £2.5

Finish your meal in true Italian style; your favourite coffee, exactly how you like it

APERITIVO

Indulge in true Aperitivo-style with a classic spritz or our specialty wine

NOVEMBER WINE OF THE MONTH

BARBERA, AMONTE, PIEMONTE (V, VE)	175ml	£8.5
Barbera is synonymous with Piemonte in NW Italy, and sits alongside Nebbiolo and Dolcetto as the great red varieties of the region. An easy drinking style, often unoaked, with low tannins. This example is from the Monferatto sub-region and demonstrates beautiful red berry and cherry flavours, alongside a floral fragrance.	250ml	£11
	500ml Carafe	£20
	Bottle	£26
Dry and medium bodied, this would work fantastically with our Polpetti!		

VINI E PROSECCO

We've carefully curated our list of House Wines to showcase only our favourite bottles Italy has to offer

VINO BIANCO	£8 £10 £28
Zibbibo; a rounded and elegant Sicilian white wine from organic vineyards	175ml 250ml Bottle
VINO ROSSO	£8 £10 £28
Nero d'Avola; the most notorious grape in Sicily. Organic & notoriously drinkable	175ml 250ml Bottle
VINO ROSATO	£8 £10 £28
Bright, crisp & dry Rosato from Puglia - predominantly made from Negroamaro	175ml 250ml Bottle
PROSECCO	£7 £9 £32
Prima Alto. Fresh and light on the palate, with notes of peach & green apple	125ml 175ml Bottle
PROSECCO ROSATO	£7 £9 £32
A classic Prosecco with a touch of sweetness; light and refreshing	125ml 175ml Bottle

SPRITZ

APEROL SPRITZ	£9.5
The after-work spritz of choice for many Italians. Prosecco, bitter orange liqueur & soda	
HUGO SPRITZ	£9.5
Prosecco, gin, elderflower, fresh mint & soda. Refreshing, floral & herbal	
LIMONCELLO SPRITZ	£9.5
Made with Limoncello from Amalfi, Prosecco & soda	
CAMPARI SPRITZ	£9.5
A bold, herbaceous liqueur with citrus and spice - Aperol's bitter cousin - lightened with Prosecco and soda	
AMARETTO SPRITZ	£9.5
Amaretto, honey syrup, white peach & jasmine soda, finished with a splash of lemon juice	
BASILICO BIANCO	£9.5
A refreshing, wine based cocktail made with limoncello, basil and hazelnut. A perfect summer short, served in a coupe	
SARTI SPRITZ	£9.5
Prosecco, soda and Sarti; a vibrant spritz flavoured with Sicilian blood orange, mango & passionfruit	
CRODINO SPRITZ	£6
A non-alcoholic alternative to Aperol Spritz	
SAN BITTER SPRITZ	£6
A non-alcoholic alternative to Campari Spritz	

Want to try something new?

See our Monthly Wine List, where we've handpicked some unsung heroes from Nonna's Pantry; as featured in our wine tastings.