

RED WINE

LA CORTE ROSSO IGT - VENETO, ITALY

Elegant notes of wild forest fruits and cherries, balanced with smooth herbaceous hints. A persistent, silky finish. 12% Vol

£21.50 Bottle | 175ml £6.90

MERLOT - SANTIAGO, CHILE

Classic and soft with ripe plum, spice, and supple tannins. Smooth and easy-drinking. 13% Vol

£24.50 Bottle | 175ml £7.90

PRIMITIVO DI MANDURIA - PUGLIA, ITALY

Deep ruby red with aromas of plum and cherry jam. Rich, fruity palate with gentle tannins and remarkable depth. 14% Vol

£28.90 Bottle | 175ml £8.90

MALBEC 'SOMBRERO' - MENDOZA, ARGENTINA

High-altitude Malbec with eucalyptus and stone fruit aromas. Silky palate of blueberry, plum and spice. 14.5% Vol

£34.50 Bottle | 175ml £11.90

NERO D'AVOLA 'MIRAL' - SICILY, ITALY

Velvety and structured, with flavours of dried red fruits and berries. A classic Sicilian red of great charm. 13.5% Vol

£31.50 Bottle

PINOT NERO DOC - FRIULI, ITALY

Bright ruby red with aromas of mixed berries and a hint of sweet spice. Smooth, elegant, lingering finish. 13% Vol

£34.50 Bottle

CABERNET SAUVIGNON RESERVA - CACHAPOL VALLEY, CHILE

Complex aromas of red fruits, tobacco, mint, and dark chocolate. Smooth palate with elegant structure. 13.5% Vol

£35.50 Bottle

BAROLO DOCG - PIEDMONT, ITALY (2020/2021)

A noble expression of Nebbiolo, aged 24-33 months in French oak and refined in bottle. Elegant tannins and profound structure with notes of dark cherry, rose and spice. 14% Vol

£80.00 Bottle

BRUNELLO DI MONTALCINO RISERVA - TUSCANY, ITALY (2017)

A limited-production Tuscan icon. Powerful yet refined, with layers of red fruit, spice, and elegance. 15% Vol

£110.00 Bottle

ROSÉ WINE

PINOT GRIGIO BLUSH IGT - VENETO, ITALY

Delicate salmon-pink with strawberry and cherry notes. Light, crisp, and refreshing. 12% Vol

£27.50 Bottle | 175ml £8.90

HANAMI TERRE SICILIANE IGT - SICILY, ITALY

An elegant, pale rosé with jasmine, peach, and hints of lychee and grapefruit. Intense yet beautifully refreshing. 13% Vol

£36.50 Bottle

WHITE WINE

LA CORTE BIANCO IGT - VENETO, ITALY

Floral and fruity with hints of apple and blossom. Fresh, savoury, and clean on the finish. 12% Vol

£21.50 Bottle | 175ml £6.90

PINOT GRIGIO IGT - VENETO, ITALY

Pale yellow with golden reflections. Crisp and balanced, with subtle peach, pear, and mineral notes. 12.5% Vol

£27.50 Bottle | 175ml £8.90

PICPOUL DE PINET 'LEVRE PIQUANTE' - LANGUEDOC, FRANCE

Vibrant and zesty with mango, citrus, and a saline mineral edge. A coastal classic. 13% Vol

£29.90 Bottle | 175ml £9.90

SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND

Expressive and bright, with passionfruit, gooseberry, and lime.

Refreshing mineralogy and lively acidity. 13% Vol

£34.50 Bottle | 175ml £11.90

INCROCIO MANZONI - VENETO, ITALY

Deep straw yellow with aromas of tropical fruit, apricot, and wisteria.

Full-bodied and aromatic with superb balance. 13% Vol

£34.50 Bottle

ALBARIÑO 'LAUREATUS' - RÍAS BAIXAS, SPAIN

Elegant and lively, with citrus, green apple, and tropical fruits. Crisp acidity and a long, refined finish. 13.5% Vol

£37.00 Bottle

GAVI DI GAVI DOCG - PIEDMONT, ITALY

Complex aromas of red fruits, tobacco, mint, and dark chocolate.

Smooth palate with elegant structure. 12.5% Vol

£39.00 Bottle

GRECO DI TUFO DOCG - CAMPANIA, ITALY

Award-winning and complex. Fresh with peach, citrus zest, melon, and flinty minerality. 13% Vol

£42.00 Bottle

SPARKLING WINE

PROSECCO TREVISO BRUT DOC - VENETO, ITALY

Bright straw yellow with fine bubbles. Fresh, dry, and pleasantly crisp. 11% Vol

£29.50 Bottle | 175ml £8.90

PROSECCO ROSÉ MILLESIMATO DOC - VENETO, ITALY

Soft pink with delicate bubbles. Fruity, floral, and extra dry with a lively, refreshing finish. 11% Vol

£29.50 Bottle | 175ml £8.90

CHARLES JOUBERT CHAMPAGNE NV - ÉPERNAY, FRANCE

Smooth and elegant, aged in chalk cellars. Fresh and refined with peach, red berry, and toasted notes. 12.5% Vol

£60.00 Bottle

TAITTINGER BRUT RÉSERVE - REIMS, FRANCE

Golden straw in colour with fine, persistent bubbles. Expressive aromas of peach, white flowers, and vanilla. Delicate and harmonious on the palate, with notes of fresh fruit and honey. Aged for 3-4 years for aromatic maturity. 12.5% Vol

£89.50 Bottle

APPETIZERS

MIXED TUSCAN OLIVES Kalamata black and nocellara green olives, marinated in a blend of herbs	£ 5.00	
PANE E OLIO Freshly baked bread served with extra virgin olive oil and aged balsamic vinegar	£ 5.00	
PANE ALL' AGLIO Garlic bread	£ 7.00	
PANE AGLIO E MOZZARELLA Garlic bread with melted mozzarella	£ 8.00	
BRUSCHETTINE CLASSICA Classic bruschetta with tomatoes, garlic, oregano, basil, and extra virgin olive oil	£ 8.00	

STARTERS

ARANCINA Crisp, golden rice balls filled with minced beef, peas, and melted mozzarella. Served on a bed of tomato and burrata cheese	£ 9.50	
CAPRINO AL FORNO Baked goat's cheese, served with lamb salad, beetroot, pine nuts, and truffle oil	£ 11.50	
MUSSELS MARINARA Fresh mussels in white wine, chilli, garlic, and cherry tomato sauce, served with homemade bread	£ 12.00	
PORTOBELLO & AVOCADO Roasted portobello mushrooms with creamy goat's cheese and ripe avocado	£ 13.00	
CALAMARI E ZUCCHINI Crispy calamari and zucchini fritti, served with a delicate dipping sauce	£ 13.50	
BURRATA AL PARMA Creamy burrata with parma ham and gnocchi fritto, finished with basil-infused olive oil	£ 14.50	
CAPELANTE Pan-seared golden scallops with butter, garlic, and lemon, resting on a bed of fregola pasta	£ 14.50	
GAMBERONI Pan-fried king prawns sautéed with garlic, white wine, cherry tomatoes, and a hint of chilli	£ 14.50	

PASTA

PENNE ALL' ARRABBIATA

£14.50

Penne pasta served in a rich, homemade tomato sauce with garlic, chilli, and parsley



SPAGHETTI ALLA NERANO

£15.00

Spaghetti with fried courgettes in a silky parmesan and provolone cheese sauce



SPAGHETTI ALLA BOLOGNESE

£16.50

Traditional slow-cooked beef ragù with aged parmigiano reggiano

TORTELLONI CAPRESE

£18.50

Tortelloni filled with ricotta and spinach, in a creamy tomato and basil sauce



PACCHERI ALLA GENOVESE

£18.50

Paccheri pasta with 7-hour slow-cooked onions, chunky beef, rosemary, and pecorino

TAGLIATELLE SALMONE SPINACI

£18.50

Tagliatelle with shallots, fresh salmon, spinach, and a delicate blend of tomato and cream

TAGLIATELLE CAPESANTE

£19.50

Tagliatelle pasta with scallops, prawns, cherry tomatoes, garlic, white wine, and pistachio pesto

LINGUINE AI GAMBERONI

£19.50

Linguine with king prawns, garlic, chilli, white wine, cherry tomatoes, and fresh parsley

RISOTTO AL FUNGHI MISTI

£21.00

Creamy risotto with porcini and wild mushrooms, finished with parsley and parmesan



LINGUINE PESCATORA

£21.50

Linguine pasta with prawns, calamari, mussels, and clams in garlic, white wine, and cherry tomato sauce

RISOTTO GAMBERO E ZUCCHINI

£22.00

Arboria rice with prawns, zucchini, cherry tomatoes, white wine, and fresh herbs

VONGOLE E BOTTARGA

£23.50

Linguine pasta with monkfish, clams, garlic, chilli, bottarga and parsley

FISH MAIN

SALMONE AL FORNO £24.00
Baked salmon fillet with julienne vegetables in a saffron-infused sauce

SEABASS FILLET £26.00
Pan-seared sea-bass with broccoli and roasted cherry tomatoes in a white wine and lemon sauce

MEAT MAIN

POLLO MILANESE £21.00
Golden breaded chicken breast served with linguine in zesty tomato sauce

CONFIT D'ANATRA £24.50
Slow-cooked duck leg with potato dauphinoise, served with ketish black cherry or Amalfi orange sauce

AGNELLO IN CROSTA DI PISTACCHI £32.00
Lamb cutlets in a pistachio crust with mashed potatoes, pea and mint purée, and red wine jus

GRILLED RIBEYE 12 OZ £33.00
Prime ribeye steak with polenta chips, roasted tomatoes, and peppercorn sauce

SIDES

PATATINE FRITTE £5.50
Crispy Fries



INSALATA MISTA £6.00
A fresh mix of leaves, cucumber, cherry tomatoes, and grated carrots



INSALATA POMODORI E CIPOLLE £6.00
Plum tomatoes, red onions, oregano, basil and olive oil



PATATE NOVELLE £6.00
Sautéed potatoes



ZUCCHINI FRITTI £6.50
Deep-fried courgettes and aubergines, served crisp



INSALATA DI RUCOLA £7.00
Fresh rocket with cherry tomatoes and parmesan flakes



VEGETALI MISTI £7.00
Mixed boiled vegetables



SAUCES

PEPPERCORN £4.50
RED WINE JUS £4.50
DOLCE LATTE CHEESE SAUCE £4.50

PIZZA

TOMATO BASE

MOZZARELLA BASE

MARGHERITA

Tomato sauce, fior di latte, basil

£11.00



PEPPERONI

Tomato sauce, fior di latte, Italian salami, basil

£14.00

NAPOLETANA

Tomato sauce, fior di latte, anchovies, capers, black olives, oregano, and garlic

£14.50

PROSCIUTTO E FUNGHI

Tomato sauce, fior di latte, italian ham, mushrooms, and basil

£14.50

CALZONE

Ricotta, fior di latte, tomato sauce, ham, basil

£15.00

CAPRICCIOSA

Tomato sauce, fior di latte, mushrooms, ham, artichokes, black olives, basil

£16.00

VEGETARIANA

Tomato sauce, fior di latte, courgettes, mixed peppers, aubergine, and basil oil

£16.00



DIAVOLA

Tomato sauce, fior di latte, 'nduja, calabrese salame, and jalapeños

£16.50

RUSTICA DI CARNE

Tomato sauce, fior di latte, ham, pepperoni, grilled chicken, and pancetta

£17.50

'NDUJA BURRATA

Tomato sauce, fior di latte, 'nduja, fresh burrata, parmesan

£17.50

SALSICCIA FRIARIELLI

Fior di latte, italian sausage, friarielli, parmesan flakes

£15.00

POLLO GRIGLIATO

Fior di latte, grilled chicken, roasted peppers, and smokey BBQ glaze

£16.00

QUATTRO FORMAGGI

Fior di latte, dolce latte, parmesan, smoked scamorza, and apricot glaze

£16.50



TARTUFO

Fior di latte, truffle paste, mushroom, rocket, truffle oil, parmesan flakes

£16.50



PARMA E RUCOLA

Mascarpone cream and smoked scamorza base with parma ham, cherry tomatoes, rocket, and parmesan

£16.50

ANATRA E CAPRINO

Fior di latte, confit duck, goats cheese, caramelised red onion, and roquito peppers

£16.50

BUFALA E PISTACCHIO

Buffalo mozzarella, pistachio pesto, roasted cherry tomatoes, and parmesan

£17.00

SALMONE AFFUMICATO

Fior di latte, mascarpone, with fresh tomato, rocket and smoked salmon

£18.00

GLUTEN FREE BASES

+£2.00