



BEFORE

House Olives	3
Anchovies, salsa verde	4
House bread, confit garlic, olive oil, aioli	3

APPETISERS

Whipped chilli feta, roasted vine tomatoes, crostini	6
Charred summer vegetable salad	8
Butterfly king prawns, ginger chilli & garlic	8
Burrata, roasted nectarine, heritage tomatoes, mint	9
Fire baked Sea bass	9
Wood fired lamb chops, tzatziki	10

PIZZA - SOURDOUGH

Simply tomato, San Marzano tomatoes, confit garlic	8
Simply Garlic, confit garlic, olive oil, rosemary	8
Mozzarella, San Marzano tomatoes, basil	10
Broccoli, ricotta, brie, mozzarella, fresh chilli, confit garlic	12
Mixed mushroom, San Marzano tomatoes, ham, mozzarella, parmesan, sage	12
Pepperoni, San Marzano tomatoes, mozzarella, buratta	14
Pizza Bianca, mozzarella, truffle, parmesan, olive oil, thyme	14
Nduja, mozzarella, red onion, San Marzano tomatoes	14
Anchovy, San Marzano tomatoes, black olive, garlic, mozzarella, capers, oregano	14
Tuscan sausage, mozzarella, San Marzano tomatoes, sage, crispy onion	14
Salami, Sweet drops, San Marzano tomatoes, red onion, Mozzarella	14

PASTA

Feta & spinach Tortellini, brown butter, sage	12
Dolcelatte pappardelle, black pepper	12
Spaghetti, anchovies, olives, capers, San Marzano tomatoes & garlic	12
Beef cheek ragu, pappardelle pasta	15

SIDES

Heritage tomatoes, fresh oregano, olive oil	6
Courgette, lemon, basil & feta salad	6
Garlic roast potatoes, aioli	6
Tomato, feta, oregano, onion, cucumber, black olive	6

DESSERTS

Affogato	5
Chocolate ganache cannolis	6
Lemon ricotta cannolis, pistachio	6
Caramelised peach, mascarpone	6
Limoncello over ice 50ml	6



WHITE WINE	125ML	250ML	500ML	BTL
Chevanceau Blanc - France	4.00	7.50	14.50	18.00
Zibibo, Vitesse - Colomba Bianca, Sicily	4.50	8.00	15.00	19.00
Viognier, Le Campuget - Nimes, France	5.00	8.50	16.00	20.00
White Rioja, Rivallana - Spain	5.50	9.00	19.00	23.00
Vermentino, Timo, San Marzano - Puglia, Italy	6.00	9.50	19.50	24.00
Notios, Gaia - Peloponnese, Greece	6.00	9.50	19.50	26.00
Sauvignon Malvasia, San Marzano - Puglia, Italy	6.00	9.50	19.50	26.00
Chardonnay, René Monnier - Burgundy, France	8.50	16.00	32.00	46.00

ROSE

1753 Campuget - Nimes, France	6.00	9.50	19.50	27.00
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RED

Chevanceau Rouge - France	4.00	7.50	14.50	18.00
Syrah, Le Campuget - Nimes, France	4.50	8.00	15.00	19.00
Monastrell, Time waits - Jumilla, Spain	5.00	8.50	17.00	23.00
Notios Red, Gaia - Peloponnese, Greece	5.50	9.00	19.00	26.00
Malbec, K-nom - Cahors, France	5.50	9.00	19.00	26.00
Primitivo, San Marzano - Puglia, Italy	6.00	9.50	19.50	28.00
Rioja Reserva, Hugonell - Spain	6.00	9.50	19.50	28.00
Pinot Noir, René Monnier - Burgundy, France	8.50	16.00	32.00	46.00

SPARKLING

Prosecco - Italy	6.00			27.00
Bernard Remy Champagne - France	9.00			49.00
Laurent Perrier Champagne - France	11.00			60.00
Laurent Perrier Rosé Champagne - France	15.00			85.00

COCKTAILS

Peach Bellini - Aperol Spritz - Espresso Martini - Negroni - Margarita
 Bloody Mary - Summer Greyhound
 All 8.50

SPIRIT & MIXER

Tanqueray 10 gin - Stolichnaya Vodka - Don Papa Rum - Glenfiddich Whisky - Courvoisier Cognac
 All 7.00 with complementary mixer
 Courvoisier XO 10.00

SOFT DRINKS

Coke - Diet Coke - Fevertree Mediterranean tonic - Fevertree light - San Pellegrino Limonato
 San Pellegrino sparkling water - Aqua Panna Still water - Freshly squeezed orange juice
 All 3.00

BEER

Birra Moretti 4.6% 5.20 / 2.60

