



FESTIVE MENU

FREE PROSECCO FOR PARTIES OF
6 & OVER

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
Prawn spaghetti, chilli, ginger, garlic	9
Burrata, roasted beets, walnuts	9
Fire baked Red Mullet	9
Wood fired lamb chops, tzatziki	10
Crab ravioli, lemon butter	10

PIZZA - SOURDOUGH

Simply tomato, San Marzano tomatoes, confit garlic	9
Simply Garlic, confit garlic, olive oil, rosemary	9
Mozzarella, San Marzano tomatoes, basil	11
Brie, sprout, cranberry, dolcelatte, confit garlic	13
Mixed mushroom, San Marzano tomatoes, ham, mozzarella, parmesan, sage	13
Turkey, stuffing, sausage, cranberry, San Marzano tomatoes, mozzarella	14
Chicken, creamed corn, green pepper San Marzano tomatoes, mozzarella	14
Roasted squash, pancetta, sprouts, maple syrup	14
Parma ham, fresh fig, San Marzano tomatoes, mozzarella, honey	14
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
Poached salmon, parmesan, dill, crème fraîche, potato, mozzarella	15

PASTA

Butternut squash ravioli, sage butter.	12
Rigatoni Bolognese	12
Dolcelatte pappardelle, sprout, pancetta	12
Anchovy & capers spaghetti	12
Tuscan sausage, potato, onion, garlic, parsley, lemon peel	15

SIDES

Heritage tomatoes, fresh oregano, olive oil	7
Courgette, lemon, basil & feta salad	6
Hasselback potatoes, aioli	6
Tomato, feta, oregano, onion, cucumber, black olive	6

DESSERTS

Affogato	5
Dolcelatte & poached pear, walnuts, honey	7
Chocolate ganache cannoli	4
Christmas pudding cannoli	4
Lemon ricotta cannoli, pistachio	4
Tiramisu	8



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
Pinot Grigio, Andrea di Pec - Venice, Italy	6.00	9.50	19.50	26.00
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	125ML	250ML	500ML	BTL
1753 Campuget - Nimes, France	6.00	9.50	19.50	27.00

RED	125ML	250ML	500ML	BTL
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	125ML	250ML	500ML	BTL
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 - Black Mamba
 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