



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, sliced tomato, confit garlic	9
Simply Garlic, confit garlic, olive oil, rosemary	9
Marmite, honey, Mozzarella, San Marzano tomatoes	11
Mozzarella, San Marzano tomatoes, basil	11
Broccoli, Dolcelatte, brie, mozzarella, fresh chilli, confit garlic	13
Mixed mushroom, San Marzano tomatoes, ham, mozzarella, parmesan, sage	13
Chicken, creamed corn, green pepper, sweet drops, San Marzano tomatoes, mozzarella	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

Rigatoni Bolognese	12
Feta & spinach Tortellini, brown butter, sage	12
Dolcelatte pappardelle, black pepper	13
Anchovy & capers spaghetti	13
Tuscan sausage, potato, onion, garlic, parsley, lemon peel	15

SIDES

Heritage tomatoes, fresh oregano, olive oil	7
Courgette, lemon, basil & feta salad	6
Truffle parmesan roast potatoes	7
Garlic & herb roast potatoes, aioli	6
Tomato, feta, oregano, onion, cucumber, black olive	6

DESSERTS

Affogato	5
Limoncello over ice 50ml	6
Single Chocolate ganache cannoli	4
Single Lemon ricotta cannoli, pistachio	4
Dolcelatte & poached pear, walnuts, honey	7
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, Pomino Bianca 2019 Frescobaldi - Tuscany, Italy	9.50	19.00	37.00	55.00

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
Barola, Patres 2017 San Silvestro - Barola, Italy	9.50	19.00	37.00	55.00

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 - 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 - Fever-tree Mediterranean tonic - Fever-tree light - San Pellegrino Limonato
San Pellegrino sparkling water - Aqua Panna Still water - Freshly squeezed orange juice
All 3.00

BEER

Birra Moretti 4.6%
5.60 / 2.80