## **STARTER**

#### BRUSCHETTA £6.90

2 Slices of crunchy homemade bread topped with Datterino tomato, garlic and fresh basil (VG)\*

#### FRITTO MISTO £12.90

Potatoes 'crocchê', pasta frittatina, rice arancino

#### **BURRATA £12.90**

Seasoned datterino tomatoes topped with creamy burrata. (V) \*

#### CALAMARI £12.90

Crispy deep-fried squid served with lemon mayonnaise

#### PARMIGIANA £12.90

Layered pie made with aubergine, Agerola fior di latte cheese, Parmesan Reggiano 30 months aged, and fresh basil (V) \*

#### MONTANARA £13.95

Fried pizza dough, tomato sauce, parmesan cheese, buffalo stracciatella cheese, Parma ham, basil

## **PASTA**

#### ARRABBIATA £15.90

Penne pasta, tomato sauce, fresh chilli, Datterino tomatoes (VG)\*

#### SORRENTINA £16.90

Potato gnocchi, tomato sauce, basil, Agerola fior di latte cheese, parmesan Reggiano cheese 30 months aged  $(V)^*$ 

#### CARBONARA £16.90

Spaghetti pasta, eggs yolk, pecorino Romano D.O.P. cheese, aged guanciale, black pepper

#### **BOLOGNESE £18.90**

Fresh tagliatelle pasta with minced beef ragu, parmesan Reggiano cheese  $30~\mathrm{months}$  aged

#### RAVIOLI AL TARTUFO £26.90

Fresh ravioli filled with black truffle and mushroom, white truffle cream, parmesan Reggiano cheese 30 months aged (V)\* \*also available with fresh Tagliatelle pasta

#### **FUSILLI AL PESTO £18.90**

Fusilli pasta with homemade basil pesto topped with creamy stracciatella cheese  $(V)^*$ 

50 TOP WORLD ARTISAN PIZZA CHAINS 2022



A discretionary service charge of 12.50% will be added to your bill

\* Please ask your waiter for advice on allergies \* Vegan (VG), Vegetarian (V) \* Gluten-free
pizza and pasta extra cost \*Our ingredients for pizza are gluten-free, there might be traces
of gluten as there could be contaminations during the pizza-making process.

\* Extra toppings on request

### PIZZA





#### MARINARA £10.50

Tomato sauce, oregano, garlic, seed soy oil (VG)\*

#### MARGHERITA £14.50

Tomato sauce, basil, Agerola fior di latte cheese, pecorino Romano D.O.P. cheese, seed soy oil  $(V)^{*}$ 

Double Cheese £15.95 | Buffalo Cheese £16.5 | Vegan £14.50

#### **MARITA £14.50**

Half margherita, half marinara (V)\*

#### NAPOLETANA £17.95

Tomato sauce, basil, Agerola fior di latte cheese, Cetara anchovies, black olives, capers, oregano, seed soy oil

#### **CALZONE £17.95**

Tomato sauce, ciccioli (pressed pork), salami Napoli, Agerola fior di latte cheese, ricotta cheese, pecorino Romano D.O.P. cheese, basil, black pepper, seed soy oil (folded pizza)

#### PIZZA FRITTA £17.95

Ciccioli (pressed pork), salami Napoli, Agerola fior di latte cheese, ricotta cheese, black pepper, deep fried in sunflower oil (folded pizza)

#### SALSICCIA E FRIARIELLI £17.95

Pork minced sausages, broccoli rabe (Friarielli), Agerola fior di latte cheese, pecorino Romano D.O.P. cheese, seed soy oil

#### TRUFFLE MUSHROOM £26.95

Champion London Pizza Festival 2019 | Winner Best Topping 2022 Agerola fior di latte cheese, white truffle cream, mushrooms, pecorino Romano D.O.P. cheese, shaved black truffle, basil, black truffle extra virgin olive oil  $(V)^{*}$ 

#### DIAVOLA £17.95

Salami Napoli, tomato sauce, Agerola fior di latte cheese, basil, pecorino Romano D.O.P. cheese, fresh chilli, chilli extra virgin olive oil

### SICILIANA £17.95

Aubergine parmigiana, parmesan Reggiano cheese 30 months aged, tomato sauce, Agerola fior di latte cheese, basil, extra virgin olive oil (V)\*

#### ORTOLANA £17.95

Tomato sauce, black olives, Agerola fior di latte cheese, pecorino Romano D.O.P. cheese, bell peppers, mushrooms, fresh chilly, basil, seed soy oil (V)\* Vegan option (VG)\*£15.95

### CAPRICCIOSA £18.95

Tomato sauce, Agerola fior di latte cheese, pecorino Romano D.O.P. cheese, cooked ham, artichokes, mushrooms, black olives, seed soy oil

### CALABRESE £18.95

Tomato sauce, Agerola fior di latte cheese, fresh Nduja from Spilinga (spreadable spicy sausage), rolled bacon, pecorino Romano D.O.P. cheese, seed soy oil.

#### REGINA £22.9

Datterino tomatoes, Agerola fior di latte cheese, Parma ham, rocket salad, burrata cheese, extra virgin olive oil.

### **TOPPING**



**VEGETABLE** 

#### CHEESE

			•
Buffalo Mozzarella	£5	Mushrooms	£3
Agerola Fior di Latte	<b>£</b> 2	Aubergine	£3
Ricotta	£4	Courgette	£3
Burrata	£5	Artichokes	£4
Vegan Cheese	$\mathfrak{L}2$	Friarielli	$\mathfrak{L}3$
Parmesan Cheese	£1.5	Cherry Tomatoes	<b>£</b> 2
Pecorino Cheese	£1.5	Rocket Salad	£1.5
		Onions	£1.5
FISH		Black Olives	<b>£</b> 2
Tuna	£3	Bell Pepper	£3
Cetara Anchovies	£3	Fresh Chilli	£1
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#### MEA

	MEAT	
,	Ciccioli	£5
	Salami Napoli	£5
	Parma Ham	£6.5
	Cotto Ham	£6.5
	Sausage Mince	£5
	Chicken	£5
.5	Ragu Beef	£5
.5	Guanciale	£5
	Rolled Bacon	£5
	Nduja	£5
	•	

## SIDE & SALAD

Shaved Truffle £6

#### ROCKET SALAD £5.9

Rocket salad, cherry tomatoes, parmesan cheese (VG)\* Recommended artichokes and black olives +£3.5

#### ZUCCHINI FRITTI £5.50

Deep fried julienne green courgettes (VG)\*

#### BREAD £4.50

4 Slices of our home made bread (VG)\*

#### **CAESAR £14.90**

Chicken breast, lettuce, croutons, parmesan Reggiano cheese 30 months aged, Caesar dressing

#### FOCACCIA £7.90

Classic | Chilli | Garlic Truffle (VG)\* Recommended Parma ham +£6.5

#### FRENCH FRIES £4.50

Classic | Truffle (VG)\*
Recommended parmesan cheese +£1

## **DESSERT**



#### DELIZIA A LIMONE £8.50

Sponge cake, soaked with limoncello filled with lemon fragrance cream and lemon chantilly sauce

### TIRAMISÙ £8.50

Italian "Savoiardi" dipped in coffee, layered with whipped cream of mascarpone cheese, Brasilian cocoa

#### AFFOGATO £8.50

Gelato, caffè espresso

### NODINI

- Nutella £8.50White chocolate £9.00
- Black and white £9.90
- Pistachio £9.90

### ROCHER £8.50

Chocolate sponge cake, filled with "Nutella", with a heart of friable puff pastry, covered with milk chocolate and hazelnut grain











### VODKA

	<u>50ml   Bottle</u>
Smirnoff Red Label	£10   £120
Absolut Original	£12   £140
Absolut Citron	£12   £140
Absolut Vanilia	£12   £140
Grev Goose L'Original	£16   £190

## TEQUILA

Jose Cuervo Gold / Reposado	£10   £120
Jose Cuervo Especial Silver	£10   £120
Tequila Rose Strawberry	£12   £140
Patron XO Café	£15   £160
Don Julio 1942	£25   £1000
Clase Azul	£1000

### WHISKEY

Jameson Irish	£10   £130
Jack Daniel's	£12   £140
Maker's Mark	£15   £160
Hennessy VS	£15   £160
Talisker 10YO Single Malt Scotch	£18   £200
Hennessy XO	£25   £300

## RUM

Captain Morgan Spiced Gold	£10   £120
Captain Morgan Dark	£10   £120
Bacardi Carta Blanca	£12   £140
The Kraken Black Spiced	£12   £140
El Dorado Demerara 12 YO	£16   £190
Diplomatico Reserva Exclusiva	£16   £190
Ron Zacapa Centenario XO	£25   £300

## GIN

Beefeater London Dry	£10   £120
Beefeater Pink - Strawberry	£12   £140
Gordon's Gin	£12   £140
Bombay Sapphire	£12   £140
Hendricks	£15   £160
Monkey 47 Schwarzald Dry	£16 £190

# LIQUEUR / DIGESTIF

Limoncello	$\pounds_{7.5} \mid \pounds_{59}$
Vecchio Amaro Del Capo	$\mathfrak{L}_{7.5} \mid \mathfrak{L}_{59}$
Sambuca Antica Classic	$\mathfrak{L}_{7.5} \mid \mathfrak{L}_{59}$
Amaro Montenegro	£10   £79
Amaro Averna	£10   £79
Grappa	£10   £79
Disaronno Amaretto	£10   £79
Jagermeister	£10   £79
Fernet Branca	£12   £89

## CLASSIC COCKTAILS

on demand £12

## SIGNATURE COCKTAILS

#### DRUNK IN LOVE £1

Pink Gin, Lemon Juice, Pink Peppercorn Syrup, Strawberry Cream liquor, Lemon, Prosecco

### RAZMO ROYAL £14

Vodka, Raspberry, Lemon, Cranberry layered with Prosecco

#### BASIL HEART £14

Fresh Basil, Hendrick's Gin, Chartreuse, Lemon

### BELLA ROSE £18

Peach & Passion-infused Gin, Passion Liqueur, Kiwi Lech, Pure Lychee, Vanilla, Lemon

#### SMOKED OLD FASHION IN OAKWOOD £18

Bourbon Whiskey, Blanded with Brown and Aromatic Bitter, Smoked in Oakwood

#### SMOKED KENTUCKY £18

Bourbon, Amaro Montenegro, Vanilla, Bitter, Smoked with bourbon wood

### EARL TOURER £16

Watermelon and Mint Infused Gin, Aperol ,Earl Grey Tea Syrup

## CHAMPAGNE & PROSECCO

Prosecco	£8.90	£35
Moet		£100
Dom Perignon Brut		£350
Dom Perignon Rosé		£450

## SOFT DRINKS

Juice Orange   Apple   Cranberry   Pineapple	£3.90
Water Sparkling Still 750 ml	£4.50
Schweppes Soda Water   Tonic   Lemonade   Ginger Ale	£3.90
San Pellegrino Orange   Blood Orange	£3.90
Coca Cola   Zero   Diet   Sprite   Fanta	£3.90
Ginger Beer	£4.90
Redbull	£4.90
Fresh orange juice	£6.00

## COFFEE

	<u>onigie   Double</u>
Espresso	£2.90  £3.50
Macchiato	£3.50
Americano	£3.50
Cappuccino	£4.50
Hot Chocolate	£4.50
Latte Macchiato	£4.50
Tea (different flavours available)	£4.50
Irish Coffee	£12.00

### WINE

### WHITE WINE

Frascati Superior Santa Teresa Verdicchio dei Castelli di Jesi Classico Pinot Grigio Ca' Montini Single Vineyard Gavi di Gavi Villadoria £9.90 | £11.90 | £33.90 £10.90 | £12.90 | £34.90 £12.90 | £16.90 | £49.90 £14.90 | £19.90 | £59.90

175 ml | 250 ml | Bottle

#### RED WINE

Montepulciano Folonari	£9.90   £11.90   £33.90
Primitivo Primasole	£10.90   £12.90   £34.90
Chianti Docg Riserva Badiolo	£12.90   £16.90   £49.90
Centenero Amarone Docg	£89.90

### ROSE WINE

 Cielo Familia Pinot Grigio Rose
 £9.90 | £11.90 | £33.90

 Cote de Provence Rose Carte Noire
 £13.90 | £18.90 | £55.90

## SPRITZ

Aperol Spritz £10

Aperol, Prosecco, Soda

Campari Spritz £12

Campari, Prosecco, Soda

Hugo Spritz (N\*) £12

Elderflower Liqueur, Prosecco, Mint, Soda

Negroni £12

Campari, Martini Rosso, Beefeater Gin

Limoncello Spritz £12

Limoncello, Prosecco, Soda

## BEER

	<u>330ml   500ml</u>
Peroni Red Label	£6
Peroni Nastro	£6
Peroni Libera (alcohol free)	£6
Peroni Gran Riserva	£8.90

- \* A discretionary service charge of 12.50% will be added to your bill
- \* Our standard shot size is 50ml, 25ml liqueurs available on request \* 125ml wines available on request

(N\*) also available non-alcoholic | Virgin Cocktail £10







