



# FOOD WINE & DRINKS

## COCKTAILS

<b>AMERICANO</b> Campari, Martini Rosso, soda and a twist of orange	7.50
<b>APEROL SPRITZ</b> Prosecco, Aperol, soda and a slice of orange	7.50
<b>NEGRONI</b> Gin, Martini Bianco, Campari and orange peel	7.50

## SOFT DRINKS

<b>COCA-COLA, COKE-ZERO</b>	330ml	3.00
<b>ORGANIC SOFT DRINKS</b> (ORANGE, CEDRATA, CHINOTTO, LIMONATA)	275ml	3.00
<b>ORGANIC JUICES</b> (PEACH, PINEAPPLE, ORANGE, APPLE,)	200ml	2.50
<b>STILL or SPARKLING WATER</b>	500ml	3.00

## BEERS

<b>MORETTI DRAFT</b>	4.6%	2/3 pint	5.00
<b>PERONI ROSSA</b>	4.7%	330ml	4.00
<b>MORETTI TOSCANA</b>	5.5%	500ml	6.50
<b>MORETTI SICILIANA</b>	5.8%	500ml	6.50
<b>MORETTI ALCOHOL-FREE</b>		330ml	3.50
<b>MAGNERS CIDER</b>	4.5%	330ml	4.00

## BAR LIST

<b>APERITIFS</b> Martini Bianco/RossoDry	4.00
<b>LIQUEURS</b> Baileys, Amaretto di Saronno, Limoncello, Sambuca, Averna, Jagermeister, Montenegro	4.00
<b>MALT WHISKY</b> Glenfiddich 12yrs	5.00
<b>SPIRITS</b> Whisky, Gin, Vodka, Tequila, Rum	4.00
<b>GRAPPA</b> Gentile	4.00
Moscato	5.00
Riserva Alto Rilievo	6.00
<b>MIXERS</b>	200ml 1.50
Tonic/Slimline tonic/Soda & Ginger ale	

All spirits and liqueurs are sold in measures of 25ml or multiples thereof.

## STUZZICHINI

<b>TARALLI &amp; OLIVES</b> Taralli (dough, pork fat & almonds) & Nocellara olives	4.00
<b>PANE E SARZ</b> Toasted Neapolitan bread with a Neapolitan (pork & beef) ragù dip	3.00

## I FRITTI

<b>FRITTATINA</b> Quiche with bucatini pasta, béchamel sauce, cooked ham, pecorino romano DOP	3.00
<b>CROCCHÈ (v)</b> Fresh mashed potatoes croquette filled with provola cheese	3.00
<b>TRIS MONTANARINE</b> Three small fried pizzas with a variety of toppings chosen by the chef	6.00
<b>MISTO NAPOLI ON THE ROAD</b> Includes, Frittatina, Crocche, Tris Montanarine	11.00

## ANTIPASTI

<b>FOCACCIA (v)</b> Homemade focaccia with fresh oregano and garlic (add mozzarella) (add datterino)	4.50
<b>BRUSCHETTA</b> Toasted Neapolitan bread with yellow cherry tomatoes, Nduja di spilinga, garlic, oregano & basil	5.00
<b>LA PARMIGIANA DI MELANZANE (v)</b> Layered fried aubergine baked with mozzarella cheese, Parmesan cheese and Italian organic tomato sauce	7.50
<b>BURRATINA</b> Fresh burrata from Puglia, with a slightly spicy cherry tomato cream with nduja and crumble toasted bread (fresella)	8.50
<b>TAGLIERE (MIN 2 PERSONS)</b> A selection of prime Italian cold cuts and buffalo mozzarella DOP	10.00pp

## PASTA

<b>Paccheri al ragù Napoletano</b> Paccheri pasta with homemade Neapolitan pork & beef ragù, Parmesan shavings & basil	10.00
<b>Spaghetti Carbonara</b> Spaghetti pasta, egg, guanciale, black pepper and pecorino romano DOP	10.00
<b>Ziti Genovese</b> Ziti pasta with a classic Neapolitan (ragù) beef and onion sauce,	12.00

## INSALATE

<b>INSALATA VERDE</b> Fresh green salad	3.50
<b>RUCOLA</b> Cherry tomatoes, rocket salad, grana padano shavings	4.50
<b>CONTADINA</b> Mixed leaf salad, carrots, fennel, orange, goats cheese, crushed walnuts, with a dressing of English mustard & evo oil	8.50
<b>CETARA</b> Baby little gems, spinach leaves, tuna, cannellini beans, sun-blush tomatoes, capers, with a dressing of essence of Cetara anchovies	9.50

## KIDS MENU

9.00

**A choice of either:**

<b>MARGHERITA (small)</b>
<b>PROSCIUTTO E FUNGHI (small)</b>
<b>SPAGHETTI</b> with bolognese sauce (pork & beef)
<b>PENNE</b> with organic tomato sauce or butter
<i>Ice cream - 1 scoop (vanilla, strawberry or chocolate)</i>
<i>Soft drink (apple juice, cranberry juice or orange juice)</i>



# PIZZE

## CLASSICHE

<b>MARINARA (v)</b> Organic tomato sauce, garlic, oregano, basil, evo oil	7.00
<b>MARGHERITA (v)</b> Organic tomato sauce, fior di latte cheese from Caserta, reggiano Parmesan 24 months, basil, evo oil	8.50
<b>NAPOLETANA</b> Organic tomato sauce, anchovies from Cetara, black Gaeta olives, capers from Salina, oregano, evo oil, basil	10.00
<b>À PARMIGIANA (v)</b> Organic tomato sauce, baked aubergines, reggiano Parmesan 24 months, basil, evo oil	10.50
<b>DIAVOLA</b> Organic tomato sauce, fior di latte cheese from Caserta, spicy salami, basil	10.50
<b>BUFALA DOP (v)</b> Organic tomato sauce, mozzarella di bufala cheese, evo oil, basil	10.50
<b>ORTOLANA (v)</b> Organic tomato sauce, fior di latte cheese from Caserta, seasonal vegetables, basil, evo oil	12.00

## BIANCHE

<b>RUSTICHELLA</b> Smoked mozzarella from Caserta, fresh Italian sausage, baked potatoes, evo oil	12.00
<b>CARCIOFFOLA (v)</b> Fior di latte cheese from Caserta, black Gaeta olives, roasted artichokes, pecorino romano, evo oil, basil	12.00
<b>SANT'AGNESE</b> Smoked mozzarella from Caserta, fresh Italian sausage, friarielli (Neapolitan leaf), evo oil	13.00
<b>CRUDO</b> Fior di latte cheese from Caserta, Parma ham 24 months, cherry tomatoes semi dry, rocket, shaved Parmesan 24 months, evo oil	13.00
<b>BRONTE</b> Fior di latte from Caserta, mortadella from Bologna, Bronte's pistachio, Bronte's pistachio nuts grains e spuma di ricotta	15.00

## SPECIALE

<b>RICORDI D'INFANZIA</b> Neapolitan ragù, parmesan fondue, evo oil, basil	12.00
<b>GENOVESE</b> A classic Neapolitan (ragu) beef and onion sauce, with fior di latte cheese from Caserta and reggiano Parmesan 24 months, basil, evo oil	13.00
<b>GATEAU DI MAMMA</b> Fior di latte cheese from Caserta, high quality cotto ham, mashed potatoes, black pepper, evo oil	13.00
<b>WE'RE ON FIRE</b> Organic tomato sauce, Nduja di spilinga, Stracciatella di burrata, basilico	14.00

## RIPIENI

<b>RIPIENO AL FORNO (Folded, oven-baked pizza)</b> Touch of organic tomato sauce, smoked mozzarella from Caserta, buffalo ricotta, Neapolitan salami, basil	13.00
<b>RIPIENO FRITTO (Folded, fried pizza)</b> Fior di latte cheese from Caserta, buffalo ricotta, and Cicoli(pressed pork)	13.00

## VEGAN PIZZA

<b>MARGHERITA (vg)</b> Organic tomato sauce, vegan cheese, evo oil, basil	8.50
<b>À PARMIGIANA (vg)</b> Organic tomato sauce, baked aubergines, vegan cheese, evo oil, basil	10.50
<b>AUTUNNO (vg)</b> Pumpkin cream, shitake mushrooms, baked cubed potatoes and chives	12.00

## Extra toppings:

Vegetables Aubergine, courgette, mushroom, peppers	1.50
Cured meats & buffalo mozzarella	2.00

## SPARKLING WINES

	200ml Bottle	75cl Bottle
<b>PROSECCO BRUT - Di Maria</b>	7.50	
<b>PROSECCO BRUT - Villa Giuletta</b>	£7.50	27.50
<b>SPUMANTE ROSÉ - Villa Giuletta</b>		29.50
<b>VEUVE RICOTTEAUX BRUT</b>		45.00

## WHITE WINES

	175ml Glass	75cl Bottle
<b>CORTESE PIEMONTE Cavalieri di Moasca</b> Clear, brilliant, straw-yellow colour. Fruity, pleasant, intense bouquet. A delicate, tempting taste.	5.00	18.50
<b>PINOT GRIGIO Ai Galli</b> Pale straw yellow in colour, dry, smooth, harmonious and fresh with its characteristic and delicate, fruity scent.	6.00	22.50
<b>GRILLO SICILIA Andrero</b> Round, well balanced, yet dry. With a pleasant acidity and good persistence.		25.50
<b>SAUVIGNON BLANC "ZAGARA" Andrero</b> Fruity and refreshing with floral, citrus and green apple flavours balanced by a hint of ripe tropical fruit.	7.50	27.50
<b>FALANGHINA BENEVENTANA Bellaria</b> A fine wine made from Falanghina grapes. It is straw yellow in colour, with intense, long-lasting aromas.		28.50
<b>VERMENTINO DI SARDEGNA Piero Mancini</b> Pleasant and delicate with a floral scent. Dry, medium bodied. Slightly acidic with an almonod aftertaste.		29.50
<b>GAVI DI GAVI - LA PIACENTINA Magda Pedrini</b> Pale gold in colour with flashes of diamond brilliance, it has a light, fresh, mineral and citrus bouquet. The palate is crisp and dry.		35.50
<b>FIANO MINUTOLO PASS'O' Menhir Salento</b> Bright straw colour - almost golden. Aromatic, with delicate shades of peach. The taste is soft and persistent.		36.50
<b>GRECO DI TUFO Bellaria</b> Pale lemon-green. Light and silkily-textured on the palate, with good richness of floral, stone fruit flavours and a long, refreshing finish.		37.50
<b>LUGANA Malavasi</b> Pale yellow colour with greenish reflections; a pleasant bouquet full of melon and tangerine with a hint of mint. The taste is excellent and fruity.		39.50

## ROSÉ WINES

	175ml Glass	75cl Bottle
<b>PINOT GRIGIO BLUSH Ai Galli</b> A dry, fresh and fruity rose with delicate aromas of red berries. Crisp and lively on the palate with good intensity of ripe berry and red cherry fruit.	6.00	22.50
<b>ROSATO NOVEMENTI Menhir Salento</b> Rose petal with Ruby reflections, roses and wild strawberry at the nose. A pleasant flavour, fresh and smooth.		26.50

## RED WINES

	175ml Glass	75cl Bottle
<b>BARBERA PIEMONTE Cavalieri di Moasca</b> Ruby red in colour, dry, smooth and well balanced.	5.00	18.50
<b>MERLOT Ai Galli</b> Ruby red in colour, with a full fragrant bouquet reminiscent of raspberries and blackberries. A pleasant dry taste with harmonious body.	6.00	22.50
<b>CABERNET FRANC 'VENETO' Ai Galli</b> Ruby red with purple highlights. Intensely vinous scent with the herbaceous hint. The flavour is lean and vibrant with pleasant fruity hints on a velvety tannic structure.		24.50
<b>MONTEPULCIANO D'ABRUZZO 'RISERVA' Spinelli</b> Intense ruby red with deep purple hues. Aromas of ripe red fruit with spicy flavours. Fine body, elegant and balanced.	7.00	26.50
<b>NERO D'AVOLA Andrero</b> Ruby red with violet reflections. In the forefront of Sicilian wines. Soft and balanced with concentrated aromas of preserved fruits.		26.50
<b>PRIMITIVO SALENTO 'QUOTA 29' Menhir Salento</b> Ruby red. Characteristic aroma of grapes, ripe cherries, blackberries and blueberries. Round and expressive.		28.50
<b>AGLIANICO CAMPANIA Bellaria</b> A bright, harmonious wine, with a fruity scent, hints of cherry and violet and a well-balanced aftertaste.		32.50
<b>GRAGNANO Cantine Federiciane</b> Intense, with a lively, sparkling mousse and a fruity, vinous scent. Medium-bodied, soft with a sweet taste.		35.50
<b>CHIANTI CLASSICO Orsumella</b> Elegant with a distinctive aroma of red berries, blackberries and violets. The elevation in oak barrels adds complexity and vanilla fragrances.		35.50
<b>PRIMITIVO 'CALAMURI' Menhir Salento</b> Ruby red. Spicy nose and notes of small fruits of the forest. Involving warm and smooth. Refined for 12 months in French casks.		39.50
<b>SERGAVIO 'SUPERTUSCAN' Gavioli</b> Aged in barriques for 12/18 months. Refined in bottles for 6 months. The bouquet is delicate and intense with a fragrance of wild fruits. Smooth in flavour. An excellent meditative wine.		45.00
<b>FINE NEGROAMARO Menhir Salento</b> Deep ruby-purple, with an intensely fruity aromatic profile, supported by savoury balsamic and spice notes. Firm palate texture provides good length.		50.00
<b>AMARONE CLASSICO Degani</b> Intense garnet red in colour, this wine is rich, full bodied and firm. Its perfume is clear and fresh, its taste is velvety and lingering. Well structured and beautifully balanced.		55.00
<b>BAROLO DOCG Rizieri</b> Garnet red with a brick hue. Hints of balmy spices, orange zest, tobacco and cocoa with clear notes of cherries and raspberries. The palate is clean & elegant		58.00
<b>BRUNELLO DI MONTALCINO Fattoi</b> Deep ruby red with a touch of garnet. Intense, and spicy with a hint of red berries and ethereal roses. Elegant and well balanced.		65.00

\* FOOD ALLERGIES \*  
PLEASE SPEAK TO YOUR WAITER

Service charge 10%  
(at customers descretion)