UNO

BITES

CASTELVETRANO GREEN OLIVES V 4.5
with roasted almonds 8

ROSEMARY FOCACCIA V 1, 7 — 5.5
with garlic, sea salt + rosemary, add fior di latte 1.00

CHILLI FOCACCIA 1, 7 — 6.5
with garlic, chilli + parmigiano reggiano, add fior di latte 1.00

FOCACCIA WITH MORTADELLA 1, 7, 8 — 7.5
add fior di latte 1.00

BURRATA V 1, 7 — 8.5
served with drizzle of olive oil, cherry tomatoes + focaccia
add prosciutto crudo 2.00

PLATES

CHEESE SELECTION 1, 7, 8 — 14
selection of interregional Italian cheeses, served with grissini, honey, olives + roasted almonds

CURED MEAT SELECTION 1, 7, 8 — 14
selection of fine Italian cured meats, served with grissini + olives

MEAT + CHEESE TAGLIERE 1, 7, 8 — 16.5
chef's selection of traditional Italian cured meats + assortment of cheeses, served with grissini, honey + olives

SALADS

TRADITIONAL CAESAR SALAD 1, 3, 7 — 9.5
crisp romaine lettuce, pancetta, anchovies, croutons, parmigiano reggiano, caesar dressing
add chicken 2.50

HOUSE SALAD 1, 7, 8 — 8.5
crispy salad, broccoli, cherry tomatoes, olives, walnuts, gorgonzola, balsamic glaze, served with focaccia

PIZZA

where there's dough there's love

MARINARA V 1 — 9.5
san marzano DOP, oregano, fresh basil, extra virgin olive oil

MARGHERITA DOP 1, 7 — 11.5
san marzano DOP, fior di latte, parmigiano reggiano, fresh basil, extra virgin olive oil

DIAVOLA 1, 7 — 13.5
san marzano DOP, fior di latte, pepperoni salami, chilli flakes

PROSCIUTTO + FUNGHI 1, 7 — 14
san marzano DOP, fior di latte, cotto ham, mushrooms

CAPRESE V 1, 7, 8 — 14
san marzano DOP, fior di latte, cherry tomatoes, rocket, basil pesto

VERDURA V 1, 7 — 14.5
san marzano DOP, fior di latte, courgettes, aubergines, peppers

CAPRICCIOSA 1, 7 — 14.5
san marzano DOP, fior di latte, mushrooms, cotto ham, artichokes, black olives

SICILIANA 1, 7 — 14.5
san marzano DOP, fior di latte, black olives, capers, anchovies, oregano

N'DUJA 1, 7 — 14.5
san marzano DOP, fior di latte, n'duja, fresh chilli, red onions, rocket

QUATTRO FORMAGGI 1, 7 — 15.5
white pizza, fior di latte, scamorza, gorgonzola, parmigiano reggiano

TOPPINGS

MEATS — 2 / 2.5*
pepperoni salami / fennel salami* / spicy salami ventricina* / cotto ham* / prosciutto crudo* / mortadella* 8 / n'duja / chicken / anchovies

CHEESES 7 — 2 / 2.5*
fior di latte / parmigiano reggiano* / scamorza* / gorgonzola*

VEG — 1.5 / 2*
mushrooms / cherry tomatoes / rocket / courgettes / aubergines / peppers / fresh chilli / red onions / artichokes* / black olives / capers / pineapple

FREE garlic, oregano, chilli flakes, fresh basil

DIPS

GARLIC + HERB 1, 7 / BASIL AIOLI 1, 7, 8 / CHIPOTLE MAYO 1, 7, 10 — 1.5

DESSERTS

Served w/ vanilla ice cream 7 (Desserts may contain traces of nuts)

CANNOLI 1, 3, 7, 8 — 5.5
cannoli shell filled with sweet ricotta filling

TIRAMISU 1, 3, 7 — 5.5
savoiardi biscuit, espresso + mascarpone

AFFOGATO 1, 7, 8 — 5
vanilla ice cream with espresso + roasted almonds

TORTA LIMONE 1, 3, 7 — 5
traditional recipe with gooey lemon centre

CHOCOLATE CAKE 1, 3, 7 — 7
with thick chocolate pudding centre

DRINKS

ITALIAN FRUIT JUICE — 2.5
red apple / peach / pear 200ml

MINERAL WATER — 3
still / sparkling 500ml

SOFT DRINKS — 2.5
coke / diet coke / coke zero / 7up

SAN PELLEGRINO — 3
lemon / orange / chinotto / grapefruit

BEER / WINE

see drinks menu for full list of beer, wine + cocktails

MORETTI DRAUGHT — 3.5 / 6.5
gls / pint

MORETTI — 6
330ml bottle

MORETTI ZERO — 6
330ml bottle

CAFFÈ

ESPRESSO — single 2 double 3.5
AMERICANO — 2.5
CAPPUCCINO — 3
LATTE — 3
TEA — 2.5
selection of herbal

ALLERGENS

1 CEREALS CONTAINING GLUTEN, 2 CRUSTACEANS, 3 EGGS, 4 FISH, 5 PEANUTS, 6 SOYBEANS, 7 MILK, 8 NUTS, 9 CELERY, 10 MUSTARD, 11 SESAME SEEDS, 12 SULPHUR DIOXIDE + SULPHITES, 13 LUPIN, 14 MOLLUSCS

V = vegetarian, some dishes may be made vegetarian on request

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DELIVERY, TAKEAWY + HOME KITS