

Seasonal Bellini 9 Bergamot spritz 11 Negroni 10.5

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## CICCHETTI

House nuts or Nocellara olives  
perfect with a drink 3.5

Arancini  
'Nduja & Taleggio arancini 6

Pork & veal meatballs  
tomato & Parmesan 5

Daily baked house bread  
Evo extra virgin olive oil 4.5

## STARTERS

Roasted Delica pumpkin soup  
walnut, sage & citrus 8.5

Burrata  
heritage beets & toasted pistachio 10.5

Grilled prawns  
tomato, basil, garlic & chilli 12

Vitello tonnato  
fried capers, radish & parsely salad 12.5

Rainbow fish crudo  
sea bream, yellowfin tuna & salmon (Tue-Fri) 15

## SALADS

Pearl barley, grilled pepper & bocconcini 10.5  
Add grilled spiced free-range chicken breast 4.5

## MAINS

Scottish salmon  
fennel, olive & courgette salad, citrus dressing 21

Free-range chicken breast  
fresh borlotti, smoked pancetta & wild chicory 19.5

Monkfish  
fregola, tomato, clams & spianata piccante 24.5

Blythburgh pork chop  
runner beans, grilled apple & sage 21.5

## SIDES 4.5

Potato fritti, Parmesan, garlic & parsely

Wild rocket salad, aged balsamic & Parmesan

Grilled friggiteli peppers, smoked salt

## ALL DAY PIZZA

*Freshly baked 'pizzetta' from our oven*

Italian sausage  
fennel & chilli 9

Tuna  
smoked burrata, black olive & rocket 9

Calabrian fig  
red onion, Gorgonzola, walnut & thyme 8.5

## PASTA & RISOTTO

Ricotta & Parmesan gnudi  
datterini tomato & fresh peas 10 / 19

Pappardelle with rabbit ragù  
prosciutto pangrattato 12 / 22.5

Bucatini with courgette pesto  
datterini tomato, bocconcini 10.5 / 19.5

Squid ink agnolotti  
king prawn & scallop filling, samphire 11 / 22

Jerusalem artichoke risotto  
girolles & crispy artichoke 11/18

Grilled peach & buffalo ricotta salad 10  
Toasted almonds, balsamic dressing

Dry-aged sirloin  
salsa verde, polenta chips & rocket 23

Fillet steak  
aubergine, artichoke fritti & rainbow chard 34.5

Lamb cutlets & braised shoulder  
peperonata, stuffed courgette flower fritti 27.5

Italian tomatoes, red onion, basil & evo olive oil

Tenderstem broccoli, chilli

## COCKTAILS

### Bellini

Seasonal fruit pureé & Prosecco 9

### Bloody Mary

Vodka, tomato juice & spices 9

### Hibiscus Island

Hibiscus flower, Hendrick's gin, rose liqueur & Prosecco 11

### Mattiniero

Fresh apple & sorrel juice, elderflower & Prosecco 10.5

### Sicilian Cooler

Bergamit infused gin, bergamot, fresh lime & soda 10

### Bernardi's Pimms

Lambrusco, myrtle liqueur, Martini Bianco, lemonade & fresh fruit 10.5

### Aperol Spritz

Aperol, Fever Tree soda water & prosecco 9

### Classic Negroni

Gin, Campari, Cocchi di Torino, Antica Formula 10.5

### Lecca Luna

Vergano barolo chianto, pomegranate & Prosecco 12

*Please ask to see our full cocktail & wine list*

## SPARKLING 125ML

### NV Prosecco D.O.C

Brut, La Pianure, Friuli 8

### NV Prosecco Rosé D.O.C

Bianca Vigna, Veneto 8.5

### NV Billecart Salmon

Brut Reserve, Champagne 12.5

## ROSÉ 175ML

### 2016 Madregale Rosato

Cantina di Tollo, Abruzzo 6.5

### 2017 Bardolino Chiaretto

Casaretti, Veneto 8

### 2016 Etna Rosato

Tenuta delle Terre Nere, Sicily 10.5

## WHITE 175ML

### 2016 Verdicchio dei Castelli di Jesi

Piersanti, Marche 6.5

### 2016 Gavi di Gavi,

La Chiara, Piedmont 9

### 2016 Chardonnay Classico,

Cantina Terlano, Trentino Alto Adige 11

### 2017 Lugana,

Ca Lojera, Veneto 12

## RED 175ML

### 2015 Merlot

Via Nova, Veneto 6.5

### 2016 Syrah 'Luma'

Cantina Cellaro, Sicily 8.5

### 2017 Pinot Noir

Cantina Terlano, Trentino Alto Adige 13.5

### 2014 Chianti Classico

Querciabella, Tuscany 14.5

## CORAVIN 125ML

*Coravin allows you to enjoy some of the best Italian wines available, by the glass.*

### 2012 Barolo

Azelia, Luigi Scavino, Piedmont 18

### 2011 Brunello di Montalcino

Marchesato degli Aleramici, Tuscany 16

### 2015 Sauvignon Blanc 'Quarz'

Cantina Terlano, Trentino AltoAdige 23

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## HAPPY HOUR

3PM-6.30PM MON-FRI.

*Half price on selected cocktails, beer & wine during the week.*