

menu

STARTER&SIDE

COD SPRING ONION CROQUETTES £14.95

SERVED WITH ROCKET SMOKED CHEESE PURE AND SALSA VERDE

PORCINI CON POLENTA £13.95

GRILLED POLENTA WITH A CREAMY FOUR -CHEESE SAUCE AND PORCINI MUSHROOMS

MAIN COURSE

PORCHETTA MEDITERRANEA £24.95

ROLLED PORK BELLY STUFFED WITH LEMONY MIXED HERBS, SERVED WITH CREAMY PARSNIP PURÉE, ROAST POTATOES, RICH GRAVY AND TENDERSTEM BROCCOLI

CACCIUCO ALLA LIVORNESE £26.95

FISH STEW WITH FISH OF THE DAY, CHERRY TOMATO, CHILLI, GARLIC, MUSSELS, CLAMS, CALAMARI AND PRAWNS SERVED WITH CROSTINI BREAD

OSSO BUCO ALLA MILANESE £27.95

BRAISED VEAL SHANK SERVED WITH SAFFRON RISOTTO AND RICH VEAL BROTH

DESSERT

TORTA DELLA NONNA £9.95

ITALIAN PASTRY CAKE FILLED WITH RICH, CREAMY VANILLA CUSTARD DELICATELY INFUSED WITH FRESH LEMON ZEST SERVED RASPBERRY SAUCE

COCKTAIL / JUICE / BEER

FRESH ORANGE / APPLE JUICE £6.00

NOAM £6.95

BAVARIAN BERLIN LAGER BORN IN MUNICH 5.2%

MAPLE OLD FASHONED £12.95

JACK DANIELS, MAPLE SYRUP, ANGOSTURA, AND ORANGE PEEL

COSMOPOLITAN COCKTAIL £12.95

VODKA, TRIPLE SEC, CRANBERRY AND LIME

PASSION FRUIT MARTINI COCKTAIL £12.95

VODKA, PASSION FRUIT, VANILLA AND LIME

WOO WOO COCKTAIL £12.95

VODKA, PEACH SCHNAPPS AND CRANBERRY

BLOODY MARY £12.95

TABASCO VODKA, TOMATO JUICE, LEMON, WORCESTERSHIRE SAUCE, OLIVE BRINE, SALT, PEPPER

BLACKBERRY BRAMBLE £12.95

GIN, LEMON, CASSIS, SUGAR SYRUP, CRASHED ICE

WINE

FIANO DI AVELLINO £40.00

A RICH AND DRY WHITE WINE WITH BALANCED ACIDITY AND NOTES OF APPLE, MELON, LEMON AND CITRUS. COMPLEX AND REFINED.

PERFECT WITH GOAT CHEESE, SEABASS, SALADS AND MUSSELS, SEAFOOD DISHES. ABV: 13.5%

CODA DI VOLPE £40.00

A FULL-BODIED WHITE WINE WITH FRESH NOTES OF LIME, LEMON, APRICOT, WHITE PEACH. AND HONEY. SMOOTH AND APPROACHABLE.

PERFECT WITH CHICKEN SALAD, SPAGHETTI AGLIO E OLIO PEPPERONCINO, PORK BELLY, MOZZARELLA SALAD. ABV: 13%

WILD IDOL (ALCHOOL FREE) £45.00

SPARKLING WHITE WINE MADE FROM 100% MÜLLER-THURGAU GRAPES GROWN IN RHEINHESSEN, GERMANY. BRIGHT, FRESH AND LIVELY, WITH DELICATE BUBBLES, CRISP CITRUS AND JUICY FRUIT FLAVOURS. LIGHT AND REFRESHING WITH A CLEAN, ELEGANT FINISH. VEGAN, GLUTEN-FREE. PERFECT WITH SEAFOOD, FRESH SALADS AND CHEESE