

M E N U

• A P E R I T I V O •

NEGRONI

Gin, Campari, red vermouth

8.50

AMERICANO

Campari, sweet vermouth, soda

7.25

VITO SPRITZ

Gin, elderflower syrup, prosecco, soda water, lime juice

7.95

APEROL SPRITZ

Aperol, soda, prosecco

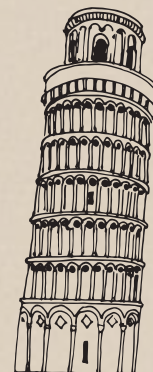
7.95

Tutti a Tavola!

Prices are inclusive of VAT

ANTIPASTI

ANTIPASTO ALL' ITALIANA (PER 2) 🌾🥫🥫🥫🥫	26.00
Italian cured and cooked meats, aged cheeses served with nuts, dry figs, homemade chutney, olives, grapes, bread sticks and focaccia al taglio	
BURRATA E PANZANELLA (VEG) TOSCANA 🌾🥫🥫🥫🥫	12.25
Marinated tomatoes, bell peppers, burrata, croutons and mint oil	
CARPACCIO DI MANZO E GRANA LOMBARDIA 🥫🥫	10.85
Sliced marinated fillet of beef, caper berries, rocket leaves, Grana and lemon infused oil	
IMPEPATA DI COZZE CAMPANIA 🌾🥫🥫🥫🥫	12.95
Sautéed mussels, confit garlic, tomato, citrus zest, ginger, chillies, croute, white wine and Campania herbs	



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CLASSICO (VEG) (✓) 🌾🥫🥫🥫🥫	5.50
Tomatoes and basil oil	
CROSTINI CON RICOTTA, ALICI E AGRUMI 🌾🥫🥫🥫🥫	5.80
Ricotta, anchovies and lemon zest	
CARCIOFI E CECI (VEG) (✓) 🌾🥫🥫🥫🥫	5.50
Artichoke and chickpea purée and fresh herbs	

Tutti A Tavola!
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	AGLIO E ROSMARINO (VEG) (✓) 🌾	7.95
	Confit garlic, chopped rosemary and rosemary oil	
	CRUDAIOLA 🥫🥫	13.50
	Cherry tomatoes, rocket leaves, Parma ham, burrata, oregano and olio EVO	
	SPORCA 🌾🥫	8.95
	San Marzano DOP tomatoes, olives, anchovies, chilli threads and oregano	

BEFORE PLACING YOUR ORDER | IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens are present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to your server before placing your order.

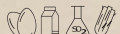
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• I N S A L A T E •

Mangiamo!

GORGONZOLA E FICHI LOMBARDIA (VEG) 	14.95
Mixed leaves, Gorgonzola cheese, dry figs, chestnuts, crushed amaretti and thyme dressing	
POLLO CAPRESE CAMPANIA 	15.50
Rocket leaves, chicken, mozzarella di bufala, tomatoes and basil oil	
CONDIGLIONE LIGURIA 	15.50
Mixed leaves, cured tuna belly, quail eggs, tomatoes, anchovies, beans, olives and mint-infused oil	
PROSCIUTTO CRUDO, PESCHE E RICOTTA MANTOVA 	15.75
Rocket leaves, cured ham, caramelised peaches, ricotta salata, cherry tomatoes and Italian dressing	

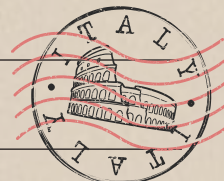
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MACCHERONI ALLA GRICIA 	14.50
Crispy guanciale, Pecorino, Parmesan and black pepper salsa	
TAGLIATELLE AL RAGÙ 	14.50
Minced beef and pork cooked in a rich tomato sauce	
RISOTTO MILANESE (VEG) 	12.25
Carnaroli rice, saffron, wine, Grana, mascarpone and olio EVO	
GNOCCHI PESTO DI PISTACCHIO E STRACCIATELLA (VEG) 	14.80
Pesto pistacchio, basil, olio EVO, Grana and stracciatella	
PANZEROTTI RICOTTA DI PECORA E FUNGHI TRIFOLATI (VEG) 	16.50
Sheep ricotta stuffed pasta parcels served with mushrooms and truffle velouté	
SPAGHETTI CON BOTTARGA 	16.50
Pasta tossed in onion and garlic confit, wine, fish fumet, anchovies, olio EVO, grated tuna bottarga and chilli threads	
SPAGHETTI GAMBERI 	16.95
Prawn bisque, prawns, mascarpone cream, tomatoes and herbs	
GARGANELLI AI QUATTRO FORMAGGI (VEG) 	15.25
Pasta tossed in Gorgonzola, Grana Padano, pecorino cheese and mascarpone cream, Baby spinach and crushed amaretti biscuits	
MACCHERONI POMODORO BASILICO (VEG) 	9.50
Tomato sauce, cherry tomatoes, Parmesan and basil infused oil	
SPAGHETTI FRUTTI DI MARE 	16.95
Assorted seafood cooked in fish fumet, confit garlic, wine, tomatoes, fresh herbs and lemon infused oil	

If you suffer from any food allergies or intolerances, please speak to one of our member of staff to assist you.

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S E C O N D I . S E C O N D I



FRITTO MISTO CON SALSA DI CAPPERI E AGLIO 28.50

CAMPANIA

Crispy fish and shellfish from the daily market, caper and garlic aioli, lemon wedge. Served with fries.

SPIGOLA ALLA GRIGLIA 29.50

ISCHIA

Pan-seared fillet of seabass served with tomato and herb salsa. Served with roasted vegetables and roast potatoes.

TAGLIATA DI MANZO 29.50

Flap meat grilled to your liking served with rocket leaves, Parmesan shavings, cherry tomatoes and herb oil. Served with fries.

PARMIGIANA DI MELANZANE (VEG) 15.50

SICILIA

Aubergines, tomato sauce, Parmesan cheese and basil cream. Served with roast potatoes.

BISTECCA AI FERRI 29.50

Grilled ribeye steak cooked to your liking. Served with roasted vegetables and roast potatoes.

STINCO D'AGNELLO BRASATO 26.95

NAPOLI
Braised lamb shank in barolo wine and chocolate reduction. Served with roasted vegetables and roast potatoes.

GUANCIA DI SUINO A COTTURA LENTA 28.50

NEBRODI
Slow-cooked pork cheeks in beer reduction and pan juices. Served with roasted vegetables and roast potatoes.

INVOLTINI DI POLLO RIPIENO 22.50

SALERNO
Chicken paupiettes stuffed with Grana, sundried tomato, spinach, olives, pine nuts, and glazed sage butter. Served with roasted vegetables and roast potatoes.

CONTORNI E SALSE

Fries / Roasted Potatoes / Vegetables	3.00
Side Salad	2.50
Mushroom or Pepper sauce	2.50

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MARGHERITA (VEG) 9.95

San Marzano DOP tomatoes, mozzarella fior di latte, basil and grated Parmesan

REGINA MARGHERITA (VEG) 13.50

San Marzano DOP tomatoes, cherry tomatoes, mozzarella di bufala, basil and grated Parmesan

MARINARA (VEG) 8.75

San Marzano DOP tomatoes, crushed garlic, cherry tomatoes, basil, olio EVO and oregano

NAPOLETANA 10.95

San Marzano DOP tomatoes, mozzarella fior di latte, anchovies, olives, basil and olio EVO

CAPRICCIOSA 13.50

San Marzano DOP tomatoes, mozzarella fior di latte, peas, boiled egg, mushrooms, olives, roasted ham, olio EVO and oregano

DIAVOLA 12.50

San Marzano DOP tomatoes, mozzarella fior di latte, chilli threads, pepperoni sausage, olio EVO and oregano

CALZONE CLASSICO 12.95

San Marzano DOP tomatoes, mozzarella fior di latte, roasted ham, grated Parmesan, basil, olio EVO

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QUATTRO FORMAGGI (VEG)   	12.50
Mozzarella fior di latte, smoked provola, Gorgonzola and Grana shavings	
PARMA   	14.95
San Marzano DOP tomatoes, mozzarella fior di latte, rocket leaves, Parma ham and Parmesan shavings	
TONNO E CIPOLLA   	12.95
San Marzano DOP tomatoes, mozzarella fior di latte, tuna, black olives, red onion and oregano	
CALZONE NAPOLITANO CLOSED PIZZA  	13.50
San Marzano DOP tomatoes, mozzarella fior di latte, salami Napoli, fresh ricotta, basil, grated parmesan and olio EVO	

SPECIALI

POLLO E FUNGHI   	14.25
Mozzarella fior di latte, chicken, mushrooms, baby spinach and red pepper glaze	
NORD E SUD   	16.50
Mozzarella di bufala, smoked salmon, cherry tomatoes, chives and citrus crispy crumbs	
BOSCAIOLA   	13.80
Cured sausage meat, smoked provola, grated Parmesan, porcini mushrooms and truffle oil	
GUANCIALE, PROVOLA E PATATE   	13.85
Guanciale al pepe nero, smoked provola, potatoes and rosemary oil	
TRONCHETTO ALLA RICCARDO   	16.50
Mozzarella fior di latte, homemade pistachio cream, stracciatella, mortadella artigianale and crushed pistachios	

EXTRA INGREDIENTS

LACTOSE-FREE MOZZARELLA DI BUFALA 6.50 • PARMA HAM, ROASTED HAM, CHICKEN, PEPPERONI, SMOKED SALMON, TUNA 3.00 • GRANA, FIOR DI LATTE, GORGONZOLA, PROVOLA, NUTS, PISTACHIO CREAM 3.00
PEAS, EGG, MUSHROOMS, OLIVES, CAPERS, ANCHOVIES, TOMATOES, WUDY 1.50

FOOD ALLERGENS

											
GLUTEN	LACTOSE	MUSTARD	EGGS	CRUSTACEANS	NUTS	SULPHATES	FISH	CELERY	SOYABEAN	MOLLUSCS	SESAME

(VEG) - Vegetarian

() - Vegan

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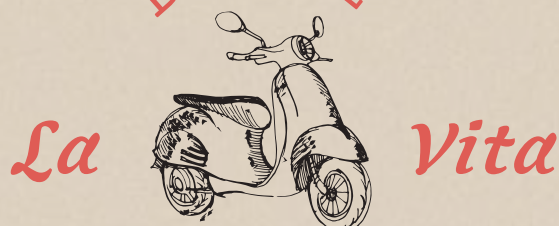
WHITE WINE	<i>GLS</i>	<i>BTL</i>
GRILLO VIVABIO ORGANIC Sicilia	7.75	22.15
SOAVE BOLLA CLASSICO Veneto		26.40
CIELO, PINOT GRIGIO Veneto		21.15
PINOT GRIGIO DELLE VENEZIE Cornale	7.95	24.95
PECORINO TOMBACCO Abruzzo		25.60
UMANI RONCHI, PECORINO Terre di Chieti		32.90
FRATELLI ARESKA, GAVI Gavi	8.50	31.30
ALASIA Gavi		24.80
ORNETA, GRECO DI TUFO Campania		35.90
BORDINESE, BIANCO IGT Terre di Chieti	7.50	19.95
PRENDAS, VERMENTINO Sardegna		38.60
AGRIVERDE, CHARDONNAY Piane di Maggio, Abruzzo	7.95	23.70
VERDICCHIO DEI CASTELLI DI JESI CLASSICO Marche		33.85
BRANCAIA, BIANCO Toscana		26.40
ORNETA, FALANGHINA IGT Campania		28.75

Cin Cin



RED WINE	<i>GLS</i>	<i>BTL</i>
PRIMITIVO PIANTAFERRO Puglia	7.75	23.75
PRESTIGE CHIANTI UGGIANO Toscana	7.95	24.80
NERO D'AVOLA VIVABIO ORGANIC Sicilia	7.75	22.75
VINEA DOMINI, ROMA ROSSO Lazio		32.60
AGRIVERDE DOC, MONTEPULCIANO D'ABRUZZO Piane di Maggio, Abruzzo	7.95	23.70
ROSSO DI MONTALCINO DOC Uggiano		48.70
NEGROAMARO MARU Puglia		27.30
FONTANAFREDDO, BARBERA D'ALBA RAIMONDA Piemonte		41.80
NATIVO SANGIOVESE Terre di Chieti		21.75
CANTINA DI DOLIANOVA Anzenas Cannonau		38.65
BOLLA, VALPOLICELLA RIPASSO Veneto		33.25
BENANTI, ETNA ROSSO Sicilia		37.30
BORDINESE, ROSSO IGT Terre di Chieti	7.50	19.95

DOLCE



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ROSÉ WINE

GLS BTL

LE ROSE, TASCA D'ALMERITA 27.90
Sicilia

BORDINESE, ROSATO IGT 7.50 19.95
Terre di Chieti

IPPOLITO MABILIA ROSÉ 38.90
Cirò

LE UVE ROSÉ 21.30
Veneto

SPARKLING WINE

GLS BTL

MOSCATO D'ASTI UMBERTO FIORE 24.70
Piemonte

PROSECCO BORGO 8.50 27.25
DEL COL ALTO
Veneto

SERENA, 23.80
PROSECCO 1881 EXTRA DRY
Treviso

BRILLA PROSECCO ROSÉ 32.60
Veneto

• RICCARDO'S SPRITZ •

VITO SPRITZ 7.95
Gin, elderflower syrup, prosecco,
lime juice, soda water

APERTINI 8.50
Tequila, Aperol, Campari, orange
juice, orange bitter, sugar syrup,
prosecco

LIMONCELLO SPRITZ 7.95
Limoncello, prosecco, sparkling water

CYNAR SPRITZ 7.95
Cynar, prosecco, grape fruit juice,
soda water

ALCOHOLIC • COCKTAILS •

NEGRONI SBAGLIATO 8.50
Campari, sweet vermouth, prosecco,
orange bitter

GOCCIA DI LIMONE 7.95
Vodka, triple sec, sugar syrup, lemon juice

BASILICO 7.95
Gin, basil, lemon juice, sugar syrup

AMARO ESPRESSO MARTINI 8.50
Vodka, amaro, espresso shot, sugar syrup

PADRINO 8.50
Scotch whisky, amaretto

NON-ALCOHOLIC • COCKTAILS •

FRAGOLA E BASILICO 5.50
Strawberry, balsamic vinegar, sugar
syrup, basil, sparkling water

MELA 5.50
Ginger ale, apple juice, lime juice

BEERS • & • CIDERS

CISK EXCEL	25cl	3.50
BLUE LABEL	33cl	4.20
HOPLEAF	25cl	3.50
BIRRA ICHNUSA	33cl	4.50
BIRRA PERONI	33cl	4.50
BULMERS	33cl	5.95
BIRRA MORETTI	33cl	4.50



DRAUGHT BEER

HALF PINT	3.50	PINT	5.00
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• LIQUEURS • & • SPIRITS •

APERITIFS	40ml	3.30	SHERRY	50ml	3.30
Martini, Aperol, Campari, Pernod			Sweet, Medium, Dry		
WHISKIES			PORT	50ml	3.30
J&B, Famous Grouse, Bells,	25ml	3.30	Ruby, Tawny		
Johnnie Walker Red, Jack Daniels			DIGESTIVES	25ml	3.30
Jameson, Ballantine's Finest			Averna, Fernet Branca, Cynar		
Johnnie Walker Black	25ml	4.80	Jagermeister, Montenegro		
Glenfiddich (12 yrs),			LIQUEURS	25ml	3.30
Chivas Regal			Amaretto di Saronno, Cointreau,		
RUM	25ml	3.30	Grand Marnier, Baileys, Kahlua,		
Bacardi			Sambuca, Tia Maria, Limoncello		
Captain Morgan Dark Rum			Malibu, Frangelico		
TEQUILA	25ml	3.30	GIN		
Tequila San José			Gordon's, Gordon's Pink,	25ml	3.30
VODKA	25ml	3.30	Beefeater, Greenall's Old Lady		
Smirnoff Red, Stolichnaya, Absolut			Malfy Con Arancia, Malfy Con	25ml	4.50
BRANDY			Limone, Malfy Originale, Malfy Rosa		
Hennessy V.S	25ml	4.50			
Courvoisier V.S.	25ml	3.80			

COLD BEVERAGESL S

SOFT DRINKS	3.95	2.80
Pepsi, Diet Pepsi		
7up, Diet 7up		
Kinnie, Diet Kinnie		
Mirinda		
MIXERS		2.80
Bitter Lemon, Tonic Water,		
Soda Water, Ginger Ale		
JUICES		2.65
Orange, Pineapple,		
Apple, Cranberry		
ICE TEA		2.80
Peach/Lemon		
WATER		
Still	3.95	2.75
Sparkling	3.95	2.75

HOT BEVERAGES

ESPRESSO	1.95
ESPRESSO LUNGO	2.50
ESPRESSO MACCHIATO	2.50
LATTE MACCHIATO	3.00
CAPPUCCINO	2.50
HOT CHOCOLATE	3.50
AMERICANO	2.50
INSTANT COFFEE	2.50
TEAS	2.10
MOCHA COFFEE	4.00