

MENU

Stuzzichini

- Focaccia aglio & rosmarino** 🌿 + **Mozzarella** 1.90 4.20
Baked pizza bread with garlic, rosemary and oregano.
- Pane casereccio** 🌿 4.20
Selection of homemade bread.
- Olive miste** 🌿 🌿 4.20
Mixed olives.

Antipasti

- Bruschetta** 🌿 7.20
Toasted bread with garlic, tomatoes, basil and oregano.
- Parmigiana di melanzane** 🌿 9.90
Baked aubergine with mozzarella, parmigiano, tomato sauce and fresh basil.
- Caprese di Bufala** 🌿 🌿 + **Parma ham** 2.90 11.90
Buffalo mozzarella and sliced tomatoes.
- Calamari & zucchini** 12.90
Fried courgettes and squid served with homemade tartare sauce.

Contorni & salads

- Patatine fritte** 🌿 3.90
Fried chips.
- Zucchine fritte** 🌿 4.90
Fried courgettes.
- Insalatina mista** 🌿 🌿 4.90
Mixed leaf salad.
- Insalata di pollo** 13.90
Grilled chicken breast combined with mixed fresh salad, cherry tomatoes, roast potatoes carrots.
- Insalata ortolana** 🌿 12.90
Mixed fresh salad with aubergine, courgettes, cherry tomatoes, potatoes and carrots.

- 🌿 Vegetarian 🌶️ Spicy
🌿 Vegan 🌿 Gluten free



Cucina

- Tonnarelli aglio, olio, datterino & Peperoncino** 🌿 🌶️ 🌿 on-request + **Anchovies** 1.90 12.90
Similar to spaghetti but thicker and square, we served with datterino tomato, fresh chilli, and garlic.
- Ravioli ricotta & spinaci** 🌿 13.90
Homemade ravioli filled with spinach and ricotta cheese in butter and sage sauce.
- Gnocchi con gorgonzola** 🌿 + **Sausages** 2.90 13.50
Homemade gnocchi with gorgonzola sauce.
- Tagliatelle al Ragù misto** 🌿 on-request 14.90
Homemade tagliatelle served with pork and beef ragu.
- Lasagna fatta in casa** 13.90
Homemade lasagna, ragù Bolognese and béchamel sauce.
- Fusilli Nonna Milly** 🌿 13.90
Homemade fusilli served with baked tomatoes, breadcrumbs and fresh Stracciatella di Burrata.
- Paccheri alla puttanesca di mare** 🌿 on-request 15.90
Homemade paccheri with seabass, cherry tomatoes, capers and olives.

Pizzeria

- Marinara** 🌿 + **Anchovies** 1.90 7.90
Tomato sauce, garlic and oregano.
- Margherita** 🌿 + **Buffalo mozzarella** 2.90 8.90
Tomato sauce and mozzarella.
- Piccante** 🌶️ + **Gorgonzola** 2.90 + **Nduja** 2.90 12.90
Tomato sauce, mozzarella and spicy salami.
- Napule'** + **Black olives** 1.90 11.90
Tomato sauce, mozzarella, anchovies and capers.
- Norma** 🌿 + **Salame Napoli** 2.90 12.90
Tomato sauce, mozzarella, smoked cheese, cherry tomato, aubergines and grated salted ricotta.
- Capricciosa** 13.90
Tomato sauce, mozzarella, mushrooms, cooked ham, artichokes and black olives.
- Bianco43** + **Wild rocket** 1.90 14.90
Tomato sauce, mozzarella, grilled aubergines, Parma ham and burrata stracciatella with pesto.
- Golosa** 14.90
Mozzarella, sausages, backed potatoes and parmesan wafer.
- Burrata & Nduja** 🌶️ 13.90
Tomato sauce, yellow tomatoes, Nduja and Burrata stracciatella.
- Meat lovers** + **Nduja** 2.90 14.90
Tomato sauce, mozzarella, mix of diced cured meat.
- Tricolore** 🌿 + **Sausages** 2.90 12.90
Mozzarella, basil pesto and cherry tomatoes.
- Quattro formaggi** 🌿 + **cooked ham** 2.90 13.90
Mozzarella, smoked mozzarella, Gorgonzola and Parmesan.
- Tonno e cipolla** + **Tomato sauce** 1.90 + **Black olives** 1.90 13.90
Mozzarella, tuna and onions.
- Calzone** + **Salame Napoli** 2.90 12.70
Ricotta cheese, mozzarella, mushrooms, cooked ham and tomato sauce.
- Veggie lovers** 🌿 + **Tomato sauce** 1.90 13.90
Mozzarella, aubergines, courgettes and mixed peppers.
- Calzone tronchetto** 🌿 13.90
Vegan cheese, mixed peppers, mushrooms and courgettes.

🌿 Vegan cheese available 🌿

Dips each 1.90 all 3 for 4.50

Basil pesto 🌿 - **Spicy Nduja** 🌶️ - **Garlic mayo** 🌿

(to enjoy your crust...)

DRINKS

Cocktails

Bellini Prosecco and peach juice.	8. ⁹⁰
Aperol spritz Aperol, Prosecco and soda.	8. ⁹⁰
Campari spritz Campari, Prosecco and soda.	8. ⁹⁰
Negroni Martini Rosso, Bombay gin and Campari.	8. ⁹⁰
Negroni sbagliato Martini Rosso, Campari and Prosecco.	8. ⁹⁰
Americano Martini Rosso, Campari and soda water.	8. ⁹⁰
Gin + tonic	25ml 50ml
Bombay Sapphire	6. ⁹⁰ 9. ⁹⁰
Hendrick's	8. ⁵⁰ 11. ⁵⁰
Malfy gin pink	8. ⁵⁰ 11. ⁵⁰

Beers

Peroni draught 1/2 pint	3. ⁹⁵
Peroni bottle 330ml	4. ⁹⁰
Ichnusa bottle 330ml	5. ⁵⁰
Moretti bottle 330ml	4. ⁹⁰

Soft Drinks

Coca-cola	3. ⁵⁰
Diet / Zero	3. ⁴⁰
Limonata - Aranciata	3. ⁴⁰
Fruit Juice	3. ²⁰
Acqua naturale / Acqua gassata 500ml	3. ⁵⁰

Wines

RED

Pieno Sud rosso
Visconti della Rocca Primitivo
Montalto Organic Nero D'avola
Ronchi Montepulciano d'Abruzzo

Region

	Glass 125ml	Caraffe 250ml 500ml		Bottle 750ml
Sicilia	5. ⁵⁰	9. ²⁰	17. ⁴⁰	23. ⁹⁰
Puglia	5. ⁹⁰	10. ⁸⁰	20. ⁶⁰	26. ⁹⁰
Sicilia	6. ¹⁰	11. ²⁰	21. ⁴⁰	27. ⁹⁰
Abruzzo	7. ¹⁰	13. ²⁰	25. ⁴⁰	31. ⁹⁰

WHITE

Pieno Sud bianco
Codici Masserie Fiano
Terre del Noce Pinot Grigio
Castel Firmian Sauvignon blanc

Sicilia	5. ⁵⁰	9. ²⁰	17. ⁴⁰	23. ⁹⁰
Puglia	5. ⁹⁰	10. ⁸⁰	20. ⁶⁰	26. ⁹⁰
Trentino	6. ¹⁰	11. ²⁰	21. ⁴⁰	27. ⁹⁰
Trentino	6. ⁹⁰	12. ⁸⁰	24. ⁶⁰	28. ⁹⁰

ROSE

Terre del Noce Pinot Grigio rosè

Trentino	5. ¹⁰	9. ²⁰	17. ⁴⁰	23. ⁹⁰
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SPARKLING

Cà del Console Prosecco

Veneto	8. ¹⁰			31. ¹⁰
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