



TERRE D'ITALIA SPECIALIZES IN ITALIAN WINES AND SMALL TO MEDIUM SIZE SUSTAINABLE PRODUCERS. THEIR MAIN GOAL IS TO EXPRESS A FULL POTENTIAL OF NATIVE GRAPES AND OFFER AN AUTHENTIC AND HONEST INTERPRETATION OF ESTABLISHED STYLES OR A UNIQUE BOTTLING OF RARELY KNOWN VARIETIES.

APERITIF DRINKS WITH THE BASE BY CONTRATTO, £9.50

GIUSEPPE CONTRATTO FOUNDED HIS WINERY IN 1867. SINCE THEN, THE FAMILY HAS BEEN KNOWN FOR A DIVERSE AND INNOVATIVE LINE OF SPARKLING WINES AND LIQUORS.

APERITIF LIQUOR | BITTER LIQUOR | VERMOUTH BIANCO | VERMOUTH ROSSO | VERMOUTH AMERICANO ROSSO

SPARKLING WINE

VALDOBBIADENE PROSECCO SUPERIORE EXTRA BRUT DOC £28.00 | £7.80 (150ML)

TRADITIONAL METHOD: FRANCIACORTA BRUT DOCG, BLANC DE BLANCS £48.00 | £10.50 (150ML)

TRADITIONAL METHOD: FRANCIACORTA BRUT ROSÉ, PINOT NOIR £49.00 | £11.50 (150ML)

WHITE

PINO & TOI, 2020, MACULAN, BREGANZE DOC (VENETO) £26.00 | £6.60 (175ML)

60% TAI, 25% PINOT BIANCO, 15% PINOT GRIGIO.

FRESH AND LIGHT ON A PALATE WITH CITRUS AND GREEN APPLE FLAVOURS AND A TOUCH OF WHITE FLOWERS.

FALANGHINA, CANTINA DEL TABURNO, 2018 (CAMPANIA) £28.00 | £7.00 (175ML)

THIS IS A FRUITY WINE WITH AROMAS OF RIPE APRICOT, PEAR NOTES OF A PINEAPPLE WITH A REFRESHING ACIDITY.

BÉCHAR, 2020, ANTONIO CAGGIANO, FIANO DI AVELLINO DOCG (CAMPANIA) £32.40 | £8.00 (175ML)

DELICATELY FLORAL WITH A REFINED COMBINATION OF HAZELNUT, GREEN APPLE AND HONEY AROMAS.

ROSÉ

CHIARETTO, 2019, GIOVANNA TANTINI (LAKE GARDA, VENETO) £29.00 | £7.50 (175ML)

A VIBRANT PALE-STYLE ROSÉ WITH SOFT AROMAS OF ROSE AND RASPBERRY.

RED

DOLCETTO D'ALBA, PAOLO SCAVINO, 2019 (PIEDMONT) £28.00 | £7.00 (175ML)

FRESH MEDIUM-BODIED FRUITY WINE WITH AROMAS OF MATURE CHERRY, CURRANTS AND MARJORAM.

TAURI', 2019, ANTONIO CAGGIANO, IRPINIA AGLIANICO DOC (CAMPANIA) £28.00 | £7.00 (175ML)

A DOMINANT RED VARIETY FROM CAMPANIA. A LIVELY ACIDITY IS WELL BALANCED WITH FLAVOURS OF BLACK PLUM, BLACKBERRY, BLACK CHERRY AND SOME HERBAL AND SPICY NOTES.

CHIANTI CLASSICO, IL CELLESE, TUSCANY IGT (TUSCANY) £35.00 | £8.75 (175ML)

SANGIOVESE FROM THE CLASSICAL AREA OF CASTELLINA IN CHIANTI. FLAVOURS OF BLACK CHERRY, FLORAL AND TOAST AROMAS.

VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC, 2015, SECONDO MARCO (VENETO) £42.00 | BOTTLE

FEUDO DI MEZZO, 2017, TENUTA DELLE TERRE NERRE, ETNA ROSSO DOC (SICILY) £68.00 | BOTTLE

NERELLO MASCALESE AND NERELLO CAPPUCCIO. FEUDO DI MEZZO IS THE LARGEST CRU OF ETNA'S APPELLATIONS. THIS WINE HAS FLAVOURS OF BLACKBERRY AND BLACKCURRANTS WITH NOTES OF RASPBERRY. NOTICEABLE ACIDITY IS BALANCED WITH SILKY AND VELVETY TANNINS. 5.500 BOTTLES.

GALLINA, 2017, LA SPINETTA, 2017, BARBARESCO DOCG (PIEDMONT) £110.00 | BOTTLE

A SIGNATURE WINE OF THE HOUSE. A RICH EXPRESSION OF NEBBIOLO FROM CRU VINEYARD OF BARBARESCO – GALLINA. A DEEP AND FLAVOURSOME WITH GENTLE FLORAL NOTES. 6.500 BOTTLES.

WE ARE OPERATING A NO-TIPS POLICY TO ALLOW MEMBERS OF OUR TEAM TO HAVE STABLE WAGES AND TO ALLOCATE THEM MORE EQUAL

PLEASE DRINK RESPONSIBLY [HTTPS://WWW.DRINKAWARE.CO.UK](https://www.drinkaware.co.uk)

DIGESTIVE DRINKS

SWEET WINE £7.50 | 70ML

LIMONCELLO £6.00 | 40ML

CITRUS FRUITS LIQUOR (LEMON, ORANGE, MANDARIN) | MELONCELLO £7.50 | 50ML

NONINO GRAPPA TRADITIONAL 41% £8.50 | 50ML

LIQUOR FERNET £7.50 | 60ML

SAMBUCA £6.50 | 40ML

AMARO AVERNA £6.50 | 60ML

ITALIAN ARTISANAL BEERS

SALENTO £6.60 | 330ML

A LAGER-STYLE, BOTTOM FERMENTED BEER WITH A LIGHT GOLDEN COLOR.

BIONDA, SAN GABRIEL £6.60 | 330ML

FRESH SCENT OF CEREAL AND HAY, MALTY BODY IN HARMONY WITH THE BITTERNESS OF FINE HOPS.

BALADIN NAZIONALE GLUTEN FREE, 6.5% £5.80 | 330ML

BLONDE ALE STYLE EASY DRINKING BEER.

BALADIN NORA £5.80 | 330ML

THE TASTE OF CEREALS STANDS OUT AND ANTICIPATES NOTES OF APRICOT, HAZELNUT AND HONEY.

SOFT DRINKS

ORGANIC ITALIAN APPLE JUICE 200ML | £3.50

CRODINO, NON-ALCOHOL ALTERNATIVE TO APERITIF DRINK 10CL | £2.30

CITRUS AND ORANGE DRINK WITH AN INFUSION OF SPICES RESULTING IN A COMPLEX CITRUS SWEET TASTE WITH A SLIGHTLY BITTER TOUCH.

LIMONATA, POLARA (SICILY) 275 ML | £3.50

BLOOD ORANGE LEMONADE, POLARA (SICILY) 275 ML | £3.50

GREEN MANDARIN LEMONADE, POLARA (SICILY) 275 ML | £3.50

CHINOTTO (FIZZY) 330 ML | £3.20

MADE FROM THE ZESTY SUN-RIPENED CHINOTTO ORANGES WITH SMOOTH HINTS OF CINNAMON AND RHUBARB WITH A MIX OF 20 DIFFERENT HERBS

AGRUMATA (FIZZY) 330ML | £4.00

ITALIAN TASTE AT FIRST SIP! THIS IS THE IDEA THAT INSPIRED TEO WHEN HE CREATED THIS DRINK, MADE WITH A SELECTION OF MIXED ITALIAN CITRUS FRUITS. THE HAZY COLOR HIDES A DELICATE AND FLAVORFUL COMBINATION OF ORANGE, TANGERINE, LEMON, AND BERGAMOT.

CEDRATA (FIZZY) 330ML | £4.00

JUST A HANDFUL OF GREAT QUALITY INGREDIENTS: WATER, NATURAL BROWN SUGAR, LEMON JUICE, CARBON DIOXIDE AND THE INFUSION OF CALABRIA CITRONS, WHICH GIVE IT THE AROMA AND AUTHENTIC FLAVOR OF MEDITERRANEAN LEMONS. IT CONTAINS NO COLORINGS OR PRESERVATIVES: PERFECT FOR ALL AGES!

COFFEE MOKA £8.00

AN ITALIAN LAVAZZA COFFEE BREWED IN A POT, DESIGNED BY ITALIAN ENGINEER ALFONSO BIALETTI IN 1933. APPROX. 4 EXPRESSO SIZE CUPS, SERVED WITH CHERRY AMARETTI BISCUITS

COFFEE LAVAZZA £2.70 (DECAF COFFEE IS AVAILABLE)

ITALIAN HERBAL TEA (DOLOMITES) £2.50

WATER STILL | SPARKLING £2.00

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BAR SNACK £7.00

OLIVES, TOASTED NUTS & TARALLI (ARTISANAL SAVOURY BREAD RINGS)

TAVOLOZZA DI FORMAGGI (SERVES 2) £15.00

CHEF'S SELECTION OF CHEESE ACCOMPANIED WITH VEGETABLE ANTIPASTI

BRUSCHETTONE (SERVES 2) £8.00

RUSTIC HOMEMADE CROSTINI WITH A SELECTION OF TOPPINGS

BRUSCHETTONE PICANTE (SERVES 2) £8.00

RUSTIC HOMEMADE CROSTINI WITH A VARIETY OF SPICY TOPPINGS (HOT)

ARANCINELLE WITH SPINACH & MOZARELLA TO SHARE £15.00

8 PIECES IN A TOMATO DEEP BRUSHED WITH CHEESE SAUCE

CAPONATA SICILIANA (VEGAN) £8.50

A REGIONAL SPECIALITY OF MEDITERRANEAN VEGETABLES WITH A SLIGHTLY SWEET AND TANGY FLAVOUR, SERVED WITH GREEN OLIVES & CAPERS

GAMBE DI CARCIOFI DI FASANO £11.50

WHOLE STEM PUGLIAN ARTICHOKE HEARTS WITH SHAVINGS OF PARMIGIANO REGGIANO DOP 24 MONTHS, ROCKET

INSALATA DI RUCOLA E PEPERONI £11.50

A SALAD WITH ROCKET, BELL PEPPERS AND LEMON

CARPACCIO DI BIETOLA (VEGAN OPTION IS AVAILABLE) £11.00

WAFER THIN BEETROOT WITH FRESH ROCKET, PARMIGIANO CHEESE & BALSAMIC DRESSING

FUNGHI SANTA CROCE (VEGAN) £11.00

WHOLE ROASTED BUTTON MUSHROOMS WITH EXTRA VIRGIN OLIVE OIL, GARLIC & LEMON

CAPRESE £11.00

MOZZARELLA BUFFALO CAMPANIA DOP, TOMATOES, BASIL & OREGANO DI SIELIA

A VEGETABLE SOUP WITH CANNELLINI BEANS £5.50

MUSHROOM SOUP £6.50

MUSHROOMS WITH ONION, GARLIC, WHITE WINE AND A TOUCH OF CREAM

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ARANCINO GRANDE £11.50

A LARGE SICILIAN RICE BALL STUFFED WITH MOZZARELLA, AUBERGINES AND TOMATO SAUCE

MELANZANE PARMIGIANA £11.00

AUBERGINES, TOMATO SAUCE, BASIL, MOZZARELLA, GARLIC, EXTRA VIRGIN OLIVE OIL

GATTÒ DI PATATE WITH RUCOLA SALAD £11.00

A TRADITIONAL POTATO-BASED DISH FROM CAMPANIA WITH PARMIGIANO REGGIANO, CAPERS

FORMAGGIO ALLA PIASTRA £11.50

GRILLED CACIOCAVALLO RAGUSANO DOP CHEESE, BELL PEPPERS

GNOCCHI AI FORMAGGI £11.50

OUR POTATO GNOCCHI WITH A THYME INFUSED CHEESE SAUCE

PENNE GIRGENTI £11.00

WITH A SPICY TOMATO SAUCE, AUBERGINE, RED CHILLI AND ROASTED ALMONDS

SPAGHETTI PUMMAROLA £10.00

WITH TOMATO SAUCE, BASIL, GARLIC AND PARMIGIANO

DOLCE

BABA NAPOLITANO AL LIMONCELLO £6.00

A TRADITIONAL NEAPOLITAN CAKE SOAKED IN LIMONCELLO LIQUOR WITH STRAWBERRIES & MINT

CANNOLO LARGE £6.00 | CANNOLO SMALL £3.50

A TRADITIONAL SICILIAN CRUNCHY PASTRY FILLED WITH SHEEP'S RICOTTA FROM THE ANCIENT MOUNTAINS OF ENNA, SPRINKLED WITH CHOCOLATE & PISTACHIO NUTS

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PLEASE KINDLY NOTE ALL ALLERGENS ARE PRESENT IN OUR KITCHEN