



Experience the true delights of Italian culture!

Our selection promotes Italian native grapes and traditional regional food – all grown in a sustainable environment.

Sandwich Selection, Served until 4 pm

Fresh or toasted, served on fresh breads available on a day. Please talk to us if you wish to customize your sandwich.

Parma ham sandwich

Prosciutto di Parma DOP 20 months, tomato topping (tomato pulp, sun-dried tomatoes, salt, herbs, spice), Rocket, Parmigiano Reggiano DOP 20 months
£7.50 eat in/ £6.50 take-away

Mortadella ham sandwich

Mortadella, sundried tomato paste, olive oil, sheep cheese, rocket and pickled cucumber

£7.00 eat in / £6.00 take-away

Fresh Bread, Gorgonzola Cheese, Figs, Rocket

£7.50 eat in/ £6.50 take-away

Vegetarian sandwich

Florets of Salento turnips topping, Caciocavallo cheese, tomato, pickled eggplants, salt, pepper

£7.00 eat in/ £6.00 take-away

Salads

Rocket, Parmigiano Reggiano, Cream of Balsamic Vinegar, **£4.50**

Mozzarella Bocconcini in Pesto Liguria DOP, **£6.50**

Mixed Beans, Capers, Parsley, Oregano, Radish, Cucumber, Lemon Olive Oil Dressing, **£9.50**

Roast Beef, Rocket, Red Onion, Fig, Basil, Sundried Tomato Dressing, **£12.60**

Sharing Boards

Olives, **£4.50**

Breads, Savoury Biscuits, Extra Virgin Olive Oil, Balsamic Vinegar, **£5.50**

Autumn: Roasted Polenta with Porcini Mushrooms Topping, Burrata with a grated Truffle and Sun-Dried Tomato, £10.70

Cheese board: A selection of Regional Cheeses, Wine Jelly, Fruit, Berries, Savoury Biscuits, Fresh Bread, £12.50

Cold meats: Prosciutto di Parma DOP 20 months, Culatello Di Zibello, Salami, Pickles, £15.50

Crostini: Small Bites with Vegetarian Toppings, £12.00

All Things Truffle: Toasted Hazelnuts, Tapenade, Olives, £14.50

Dolce

Pistachio Mousse, Served with a brioche crisp, cherry and almond flakes, **£6.80**

All our dishes are prepared in an environment where all allergens are present. If you have any allergies or special requirements, please notify a member of staff.

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Aperitif Drinks

Served with Italian crisps

Vermouth Bianco	£7.50
Vermouth Rosso	£7.50
Vermouth Americano Rosso	£7.50
Liquer Aperitif	£7.50
Liquer Bitter	£7.50
Liquore Fernet	£8.50

Italian Wine

Price per bottle | per glass

For a choice of still wines, please, taste our selection on the tasting machine.
Any wine from the shop's range is available to order by a bottle.

Sparkling: Sartarelli, Brut vdt (Marche)	£31.50 £7.80 (150ml)
White: Classico, 2019, Sartarelli, Verdicchio dei Castelli di Jesi DOC (Marche) (175ml)	£20.70 £5.50
Red: Lohsa, 2018, Poliziano, Morellino di Scansano DOC (Maremma, Tuscany)	£29.70 £7.45 (175ml)

Selection for a Wine Machine

White: Frozza, 2017, Valdobbiadene DOCG, Tranquillo dei Opereta (Veneto) (175ml)	£28.80 £7.20
White: Toc Bas, 2016, Ronco del Gelso, Isonzo del Friuli DOC, Rive Alto Friulano	£38.50 £9.70 (175ml)
Rose: Ginevra, 2019, Pandolfa, Rosazo Rubicone IGT (Sangiovese/Emilia Romagna)	£37.00 £8.90(175ml)
Red: Dolceacqua, 2017, Terre Bianche, Rossese di Dolceacqua DOC (Liguria) (175ml)	£29.45 £7.36
Red: Greta, 2012, Rosso Veronese IGT (Corvina/Veneto)	£38.00 £9.50 (175ml)
Red: Torrette Superieur, 2017, Vigne Rovettaz, Vallee d'Aoste DOC (175ml)	£39.60 £10.50
Red: Tajardino , 2015, Curtefranca DOC (Cabernet Sauvignon, Cabernet Franc and Merlot/Lombardy)	£36.50 £8.80 (175ml)
Red: Sabbie di Sopra il Bosco, 2017, Nanni Cope, Terre del Volturmo IGT (Campania) (175ml)	£67.00 £15.50

Digestive Drinks

Sweet wine: Salina Bianco, Barone di Villagrande, IGP Salina	£9.50
Limoncello, Il Gusto della Costa, Amalfi Coast (Salerno)	£7.50
Grappa, Amarone grapes, Bodro Vecchio	£7.50
Coffee Lavazza / Italian Herbal Tea (Dolomites)	£1.80
Bitter / Bitter with a Sparkling Water	£3.50 / £4.50
Water Still Sparkling	£2.50

Please Drink Responsibly <https://www.drinkaware.co.uk>