



## 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

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, dried tomatoes, salt, herbs, spice), Rocket, Parmigiano Reggiano DOP 20 months  
**£7.50 eat in/ £6.50 take-away**

#### Vegetarian sandwich

With Sicilian Caponata: eggplant, bell pepper, sunflower oil, celery, onion, white wine vinegar *sulphates*, sugar, salt  
**£7.00 eat in/ £6.00 take-away**

Fresh Bread, Gorgonzola Cheese, Figs, Rocket  
**£7.50 eat in/ £6.50 take-away**

### Italian Salads

Apple, Cavolo Nero, Walnut, Gorgonzola, Celery, Lemon Oregano Dressing **£9.50**

Fig, Pear, Watercress, Almond, Radish, Ham, Shallot, Cream of Balsamic Dressing **£12.70**

Orange, Fennel, Smoked Mackerel, Mint, Parsley, Celery, Orange Dressing **£13.40**

### Sharing Boards

Olives **£3.50**

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

Selection of Regional Cheeses, Wine Jelly, Fruit, Berries, Savoury Biscuits, Fresh Bread **£14.00**

Cold Meats Selection: *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 **£12.50**

### Dolce

Lemon Tiramisu **£10.50**

**All our dishes are prepared in an environment where all allergens are present.**

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### Aperitif Drinks

Served with olives

Vermouth Bianco, £7.50

Vermouth Rosso, £7.50

Vermouth Americano Rosso, £7.50

Liquor Aperitif, £7.50

Liquor 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:** Franciacorta DOCG, Cavalleri, Blanc de Blancs £47.00 | £11.75 (150ml)

**Sparkling:** Brut Rosé, 2015, Franciacorta DOCG (Pinot Noir) £49.50 | £12.50 (150ml)

**White:** Gavi, Camporosso, 2019 £20.70 | £5.17 (175ml)

**White:** Etna Bianco Superiore DOC, 2018, Barone di Villagrande (**Sicily**) £39.00 | £10.50 (175ml)

### A Taste of Tuscany

**Sparkling:** Lumis, Colombaio di Santa Chiara, **Vernaccia di San Gimignano** £31.50 | £7.80 (150ml)

**White:** L'Albereta, Riserva, 2012,  
Vernaccia di San Gimignano DOCG, **By the glass only (San Gimignano)** £\_\_\_\_\_ | £13.50 (175ml)

**Red:** I Fabbri, 2018, I Fabbri, Chianti Classico DOCG Lamole (Chianti Classico) £24.00 | £6.00 (175ml)

**Red:** Canaiolo, 2014, Castello di Panaretta,  
Tuscany IGT **By the glass only (Chianti Classico Zone)** £\_\_\_\_\_ | £9.80 (175ml)

**Red:** Montebello, 2015, Badia a Coltibuono, **Tuscany IGT** £68.00 | £16.50 (175ml)

**Red:** Rosso, 2015, Poggio di Sotto, Rosso di **Montalcino** DOCG £75.00 | £18.75 (175ml)

**Red:** Riserva, 2013, Il Macchione, Vino Nobile di **Montepulciano** £64.80 | £16.20 (175ml)

**Red:** Scrio (Syrah), 2015, Le Macchiole, Toscana IGT, **Bolgheri** £127.00 | £27.50 (175ml)

### Digestive Drinks

Sweet wine: Salina Bianco, Barone di Villagrande, IGP Salina £10.50

Limoncello, Il Gusto della Costa, Amalfi Coast (Salerno) £7.50

Grappa, Amarone grapes, Bodgo Vecchio £7.50

Coffee / 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>**