

M E N U

Aperitivi

Negroni		£8.50
Prosecco DOC Tombacco	125ml glass	£6.50
	Btl	£29.50
VII Hills Gin & Tonic	50ml	£10.75

Stuzzichini (also available in our lounge)

Nocellara (V, Ve) sicilian olives	£4.00
Tarallini (V, Ve) savoury crackers	£4.00
Crocantini salami crisps	£3.50
Patatine (V, Ve) crisps	£3.00
Ciccioli pork crackling	£4.00
Salumi cured meats, artisan crostini	£4.50

Antipasti

Arancini sicilian rice balls, beef ragu, mozzarella	£8.00
Burrata creamy burrata cheese, heritage tomatoes, olives	£9.00
Carpaccio thinly sliced swordfish ceviche or fillet beef carpaccio	£10.00
Langostine all'Aglio langoustines in shell, garlic, chilli, olive oil	£12.00
Terrina di Verdure (V, Ve) vegetable terrine, artisan crostini	£6.50
Bruschetta (V, Ve) toasted bread, heritage tomatoes, red onion, garlic	£5.50
Calamari Fritti fresh squid, garlic aioli	£8.50

Pizza

Pane all'Aglio (V) Garlic, tomato or mozzarella garlic bread	£5.00	£6.00	£7.00
Margherita (V) tomato, mozzarella, fresh basil			£10.00
Siciliana tomato, mozzarella, nduja, chilli, black olives, oregano			£12.50
Prosciutto tomato, mozzarella, parma ham, rocket, parmesan shavings			£12.50
Salsiccia e Friarielli tomato, mozzarella, fennel sausage, broccoli, chilli			£13.00
Tartufo white pizza, mozzarella, truffle, caciocavallo cheese, porcini mushrooms			£14.00
Genovese (V) white pizza, pesto, mozzarella, mixed olives			£12.00

Pasta

Mafaldine al Tartufo (V) black truffle, mascarpone, mushrooms	£17.00
Paccheri all'Argosta half lobster, prawns, chilli, cherry tomatoes	£26.00
Rigatoni con Salsiccia sicilian sausage, tomato, parmesan shavings	£13.00
Tortelloni di Maiale homemade, roasted pork shoulder parcels, sage butter	£15.00
Risotto Nero di Seppia black squid ink, calamari, mussels, prawns	£16.00
Risotto Milanese (V, Ve) saffron, white wine	£15.00
Linguine Carbonara smoked pancetta, cream	£13.00

Secondi

Osso Buco slow-roasted veal shank, risotto milanese	£24.00
Pollo Milanese breaded chicken cutlet, anchovy fillets, spaghetti pomodoro	£16.00
Pesce Spada con Gremolata swordfish steak, garlic, parsley, lemon	£22.00
Branzino al Forno filleted seabass, black squid ink risotto	£25.00
Porchetta con Sanguinaccio pork belly, black pudding & creamed potatoes	£22.00
Filetto alla Griglia 8oz locally sourced fillet steak	£24.00
Bistecca Stile Fiorentina 16oz locally sourced t-bone steak combining fillet & sirloin sauces made to order: gorgonzola, creamy porcini (V), marsala peppercorn (V) £3.00	£26.50

Contorni

Cestino di Pane (V, Ve) freshly baked bread selection	£3.50
Friarielli (V, Ve) broccoletti, olive oil, garlic, chilli	£3.50
Zucchini Fritti (V, Ve) courgette fries	£3.50
Patatine Fritte (V, Ve) homemade chips, rosemary sea salt	£3.50
Patatine di Polenta (V) polenta & parmesan chips	£3.50
Insalata Rucola (V) rocket & parmesan	£4.00
Insalata di Pomodoro (V, Ve) heritage tomatoes, red onion, basil	£4.00

Dolci

Cannolo Siciliano (V) pastry, sweet ricotta, pistacchio	£6.00
Cassata Siciliana (V) rum sponge, ricotta, candied fruit, marzipan cake	£6.00
Rum Baba (V) rum soaked sponge, chantilly cream	£6.00
Tiramisù (V) savoiardi biscuits, mascarpone, amaretto, espresso	£6.00
Budino al Cioccolato (V) caramel chocolate pot, hazelnuts, sea salt	£6.00
Gelato e Sorbetto (V) vanilla, chocolate & hazelnut, pistachio, coffee, lemon sorbet (Ve), blood orange sorbet (Ve)	£6.00
Formaggi italian cheese selection, artisan biscuits, chutney	£8.50

A 10% discretionary service charge
will be added to your final bill.

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

V Vegetarian Ve Vegan

LISTA DEI VINI

Bianco

			Btl
Intrigo Pinot Grigio IGT Veneto	175ml glass 250ml glass	£6.50 £8.00	£21.00
Sauvignon DOC Friuli Grave Venezia	175ml glass 250ml glass	£7.50 £9.00	£26.00
Gavi DOCG Neirano Cortese	175ml glass 250ml glass	£8.50 £10.00	£28.50
Monte Schiavo Verdicchio dei Castelli Di Jesi DOC Classico Marche			£22.00
Frascati DOC Gotto d'Oro Lazio			£22.50
Orvieto DOC Classico Superiore Umbria			£23.50
Soave Classico DOC Villa Borghetti Veneto			£22.50
Lugana DOP "Molin" Friuli			£34.00
Gavi di Gavi DOCG Marchesi di Barolo Umbria			£37.50
Il Vino dal Tracletto Pinot Grigio Terre di Chieti IGT Veneto			£27.50
Chardonnay Venezia DOC Tenute Sant'Anna Lombardia			£22.50

Rosso

			Btl
Roccamora Sangiovese IGP Puglia	175ml glass 250ml glass	£6.50 £8.50	£21.00
Astoria Il Puro Merlot Veneto	175ml glass 250ml glass	£7.50 £9.50	£25.50
Luigi Righetti Campoliti Valpolicella Classico Ripasso Veneto	175ml glass 250ml glass	£8.00 £10.50	£28.00
Chianti Vernaiolo DOCG Rocca delle Macie Tuscany			£28.00
Chiaromonte Nero d'Avola IGT Sicilia Sicily			£27.00
Primitivo Salento IGT "Don Cosimo" Puglia			£27.50
Barbera d'Asti DOCG Piemonte			£24.00
Selvarossa Riserva Salice Salentino Rosso DOC 'Terra' Puglia			£44.00
Il Vino dal Tracletto Montepulciano d'Abruzzo DOC Abruzzo			£29.50
Pinot Nero Friuli Grave DOC Borgo Magredo Friuli			£31.00
Luigi Righetti Amarone della Valpolicella Classico Veneto			£45.00
Barolo Cavalier Dario DOCG Nebbiolo			£47.00

Rosato

			Btl
Poesie Pinot Grigio DOC 'Blush' Veneto	175ml glass 250ml glass	£6.50 £8.50	£22.50
Pasqua Bardolino Chiaretto Rose Veneto	175ml glass 250ml glass	£7.00 £9.00	£23.50
Stilrose Riviera del Garda Classico Chiaretto DOC Lake Garda			£28.50

Frizzante

			Btl
Lambrusco Grasparossa di Castelveto DOC Il Baluardo Romagna	125ml glass	£6.00	£29.50
Prosecco DOC Tombacco NE Italy	125ml glass	£6.00	£29.50
Rosato Spumante Extra Dry Biologico NE Italy	125ml glass	£6.50	£31.00
Franciacorta DOCG Brut Fratus Lombardy			£44.50
Franciacorta DOCG Brut Rose Millesimato Fratus Lombardy			£46.50

Dolce

			Btl
Passito Aleatico Dolce Salento IGP (50cl) Puglia	100ml glass	£5.00	£24.50
Recioto di Soave Classico DOCG (50cl) Veneto			£27.50