



Fresco

Our speciality is handcrafted pasta.

We use only the freshest, all-natural ingredients that are carefully sourced so you can experience an authentic "piatto di pasta"

Tradizionale

Our beautiful dishes are from family recipes.

They are prepared and served in the traditional Italian way as we want you to taste just why they are so special to us.

Italiano

We are friends holding in common a love for good food that bring us together. Great moments of family and friendship happen with good food around a dinner table.

APEROL SPRITZ

APEROL & PROSECCO WITH A SPLASH OF SODA.
SERVED OVER ICE WITH AN ORANGE SLICE.
A TRULY ITALIAN CLASSIC!

COCKTAILS

BELLINI

FRESH PEACH JUICE AND PROSECCO.
A TIMELESS VENICE CLASSIC DEDICATED TO RENAISSANCE
PAINTER GIOVANNI BELLINI.

£7.00

£6.50

AMERICANO

CAMPARI & RED VERMOUTH WITH A SPLASH OF SODA.
SERVED OVER ICE WITH AN ORANGE SLICE.
AN HOMMAGE TO PRIMO CARNERA.

£6.50

NEGRONI

CLASSIC STRENGTHENED AMERICANO, WITH EQUAL MEASURES GIN,
RED VERMOUTH & CAMPARI. SERVED OVER ICE
WITH AN ORANGE SLICE.

£7.00

BOLLICINE



DOC PROSECCO, MILLESIMATO BRUT

VILLA MARCELLO

2016

11%ABV

A VIBRANT, FRUITY PROSECCO WITH AROMAS OF GREEN APPLE & PEAR BLENDED WITH WISTERIA & ACACIA NOTES.

150ML £6.50

BOTTLE £27.00

ROSÉ CUVÉE, DRY

DOMUS-PICTA

11.5%ABV

BEAUTIFUL FRUIT & FRESHNESS: FLOWERS & CITRUS, THIS IS AN ELEGANT & SWEET SPARKLING WINE.

150ML £6.00

BOTTLE £26.50

STUZZICHINI

OLIVES

£2.00

ALTAMURA BREAD

£2.00

ALTAMURA BREAD & OLIVES

£4.00

10YR AGED MODENA BALSAMIC VINEGAR,
ALTAMURA BREAD & HOMEMADE FOCACCIA,
SANTA LUCIA EXTRA VIRGIN OLIVE OIL,
& NOCELLARA OLIVES

£6.50

ANTIPASTI

ZUPPA DEL GIORNO ✓

SOUP OF THE DAY SERVED WITH WARM ALTAMURA BREAD.

£ 4.50

PANELLE CON SALSA RUSTICA (N) (GF) ✓

SICILIAN FRITTERS, ONE OF THE MOST POPULAR STREET FOOD IN PALERMO.
MADE OF CHICKPEA FLOUR & TOPPED WITH SALSA RUSTICA: A FINELY CHOPPED SALAD MADE OF FRESH TOMATOES, SPRING ONIONS, CAPERS, LIGURIAN OLIVES, GREEN CHILLIES & FRESH HERBS. DRIZZLED WITH CASHEW CREAM.
A DIFFERENT WAY TO ENJOY A STAPLE OF THE SICILIAN CUISINE.

£ 7.50

FORMAGGIO VEGANO FATTO IN CASA CON CRACKERS DI CIPOLLA ROSSA DI TROPEA (N) (GF) ✓

OUR HOMEMADE VEGAN CHEESE, MADE WITH ALMONDS, LEMON, GARLIC & SALT BLENDED TOGETHER & THEN LEFT TO DRY NATURALLY FOR 12 HOURS BEFORE BEING DELICATELY OVEN COOKED TO GET ITS DISTINCTIVE FLAVOUR.
SERVED WITH OUR HOMEMADE DEHYDRATED GLUTEN-FREE RED ONION CRACKERS, SLOW COOKED CARAMELIZED RED ONION & RED CHILLY JAM.

£ 7.00

BRUSCHETTA 'NDUJA & GORGONZOLA DOP

ALTAMURA TOASTED BREAD SERVED WITH TWO ITALIAN MASTERPIECES: 'NDUJA, A SPICY SAUSAGE SPREAD FROM CALABRIA, & GORGONZOLA, THE ITALIAN BLUE CHEESE. SAVOURY TO THE LAST BITE.

£ 6.50

INSALATA DI POLPO

MEDITERRANEAN OCTOPUS MARINATED WITH EXTRA VIRGIN OLIVE OIL, PARSLEY & BASIL. TOSSED WITH CHICKPEAS, CRUNCHY VEGETABLES, ROCKET & FRESH LEAVES.

£ 8.50

MOZZARELLA DI BUFALA & POMODORINI DEL VESUVIO ✓

CAMPANIA'S BUFFALO MOZZARELLA SERVED WITH EXTREMELY RARE PIENNOLO TOMATOES FROM VESUVIO AREA, GENTLY CRUSHED & STIRRED WITH EXTRA VIRGIN OLIVE OIL. SERVED WITH OUR SPECIAL ALTAMURA CROUTONS.

125 GR.

£ 8.50

TAGLIERE DI SALUMI & FORMAGGI

AN EVERYDAY DIFFERENT SELECTION FROM OUR DELI DISPLAY OF THREE AMONG THE BEST ITALIAN COLD CUTS, AS WELL AS THREE OF SOME OF THE BEST ITALIAN CHEESES CAREFULLY PICKED FROM US TO HAVE YOU TASTE THE BEST ITALY HAS TO OFFER.

£ 8.00

If you suffer from a food allergy or intolerance, please let your server know upon placing your order

SUITABLE FOR VEGAN IN GREEN

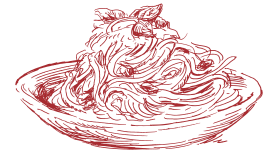
(GF) GLUTEN-FREE

(N) CONTAINS NUTS



VEGETARIAN

PASTA



GNOCCHI GORGONZOLA, PISELLI & ASPARAGI ✓

GREEN POTATO GNOCCHI SAUTEED WITH PEA & ASPARAGUS. SERVED ON A GORGONZOLA FONDUE. TOPPED WITH CRUMBLED, AGED BLUE CHEESE.

£ 12.50

BUCATINI ALL'AMATRICIANA

AMATRICIANA SAUCE IS MADE FROM GUANCIALE, PORK CHEEK, SAUTEED WITH DRY WHITE WINE, ITALIAN TOMATOES & A PINCH OF SALT. TOPPED WITH PECORINO CHEESE.

£ 12.50

GEMELLI INTEGRALI CON PESTO DI NOCCIOLE (N) ✓

STONEGROUND WHOLEWHEAT FLOUR TWIN PASTA WITH A FRESH OREGANO, CAPER & HAZELNUT PESTO. TOSSED WITH SUNDRIED TOMATOES & SAUTEED AUBERGINES.

£ 12.50

BUCATINI NERI CON LE VONGOLE

BLACK BUCATINI TOSSED WITH WILD-HARVESTED ITALIAN CLAMS, CHERRY TOMATOES & A HINT OF CHILLI & PARSLEY. A TIMELESS FILLED CLASSIC FROM CAMPANIA.

£ 15.00

TRIANGOLI DI FUNGHI IN Salsa AL TARTUFO (N) ✓

HANDMADE TRIANGULAR RAVIOLI FILLED WITH MUSHROOMS, GARLIC, PARSLEY & CASHEWS. DRESSED WITH A BLACK TRUFFLE & PORCINI SAUCE. GARNISHED WITH PIEDMONT BLACK TRUFFLE.

£ 13.50

BUCATINI AGLIO & OLIO DAL MARE

A CLASSIC FROM THE ITALIAN TRADITION WITH A TWIST: BLACK SQUID-INK BUCATINI WITH SPECIAL PUGLIESE EXTRA-VIRGIN OLIVE OIL, GARLIC, ANCHOVIES, PARSLEY & RED CHILLIES. TOPPED WITH FENNEL TARALLI BREADCRUMBS

£ 11.50

BUCATINI INTEGRALI DELL'ORTO (N) ✓

STONEGROUND WHOLEMEAL BUCATINI SAUTEED WITH FRESH CARROTS & ZUCCHINI RIBBONS, OVEN ROASTED GARLIC, EXTRA VIRGIN OLIVE OIL, FRESH MINT & CRUSHED PISTACHIOS.

£ 12.00

RAVIOLI VERDI DI RICOTTA AL POMODORO ✓

GREEN RAVIOLI FILLED WITH RICOTTA CHEESE SERVED WITH A TOMATO COULIS, AN EVOLUTION OF OUR GREAT TOMATO & BASIL SAUCE. AN INCREDIBLE MATCH OF TASTE & DELICATENESS

£ 13.00

AGNOLOTTI PIEMONTESI

HANDMADE PASTA PARCELS FILLED WITH A COMBINATION OF THREE ROASTED MEATS. WILD RABBIT, PORK & BEEF, SEASONED WITH PARMESAN & CABBAGE. SERVED IN BUTTER, SAGE, PARMESAN & TOPPED WITH SAGE CRUMBLE.

£ 13.00

SPAGHETTI VERDI CON PESTO DI ZUCCHINE (N) ✓

GREEN SPAGHETTI "ALLA CHITARRA" TOSSED IN A CREAMY & DELICATE COURGETTES, CASHEWS & BASIL SAUCE. TOPPED WITH OUR HOMEMADE VEGAN PARMESAN.

£ 11.50

If you suffer from a food allergy or intolerance, please let your server know upon placing your order

**Gluten-free option available. Please ask for details*

SUITABLE FOR VEGAN IN GREEN (N) CONTAINS NUTS ✓ VEGETARIAN



ROSSI



IGT TOSCANA, POGGIO BADIOLA

INTENSE RUBY RED. FRESH BOUQUET OF TUSCAN PLUMS. TANNIC BUT ROUND TO THE PALATE. A GREAT COMBO OF FRESHNESS & ELEGANCE.

BOTTLE £22.00

DOC NOTO ROSSO, SICILIA

A WELL-BUILT NERO D'AVOLA, WITH FOREST FRUITS & SUNNY ORANGE PEEL FLAVORS, LONG & LAYERED TASTE. A SOUTHERN CLASSIC.

175ML £6.50

250ML £9.00

BOTTLE £25.00

DOCG MORELLINO DI SCANSANO RISERVA, BRONZONE MAZZEI

AN ICONIC CLASSIC, WITH A TWIST. FRUITY NOTES OF WILD MULBERRY & FLOWERS WITH AN ELEGANT & HARMONIOUS TASTE. NICE LONG SAPID FINISH.

BOTTLE £32.00

DOCG BARBARESCO

FULL BODIED WINE WITH NOTES OF CHERRY, TRUFFLES, LICORICE, AGED IN OAK. LONG, JUICY & ELEGANT FINISH. COMPLIMENTS GAME DISHES. OUR FAVORITE.

BOTTLE £38.00

DOCG CHIANTI CLASSICO RISERVA, SER LAPO

A "RISERVA" PRODUCED IN A LIMITED NUMBER OF BOTTLES DEDICATED TO THE ANCESTOR OF THE "CHIANTI WINE" APPELLATION (1398 A.D.). STRUCTURED, FRESH FOREST AROMAS WITH HINTS OF CINNAMON & LEATHER. RICH IN TANNINS. STRONG & ELEGANT.

BOTTLE £64.00

IGT TOSCANA, SIEPI

"ONE OF THE 50 WINES THAT CHANGED ITALY'S WINE STYLE". A BOLD "CRU" OF SANGIOVESE & MERLOT GRAPES AGED FOR 18 MONTHS IN SMALL FRENCH OAK BARRELS. MONUMENTALLY BUILT, CRISPY NOTES OF ELDER, SANDALWOOD & TOBACCO WITH A LONG BRIGHT FINISH. SUPERTUSCAN WITH UNIQUE TEMPERAMENT.

BOTTLE £180.00



BIANCHI



IGT TOSCANA, VERMENTINO

GREAT IDENTITY FOR THIS INDIGENOUS GRAPE FROM TOSCANA. MEDIUM BODIED WITH MINERAL & SAPID TASTE. EXOTIC FRUITS AROMAS WITH HINTS OF PEACH.

BOTTLE £19.00

DOC CHARDONNAY

DRY WINE WITH AN INTENSE FRUITY BOUQUET WITH HINTS OF GOLDEN APPLE. STRAW YELLOW COLOUR.

175ML £6.50

250ML £8.50

BOTTLE £22.00

DOC SICILIA, AZISA

"AZISA" MEANS BEAUTIFUL. AS THIS WINE IS: AN INCREDIBLE BLEND OF GRILLO & CATARATTO, PLEASANTLY DRY & MINERAL WITH CITRUSY NOTES IN A FLORAL BOUQUET. FRESH & AROMATIC.

BOTTLE £26.00

DOCG ROERO ARNEIS, "MUMPLIN" BLACK LABEL

CLASSED AS ONE OF THE RARE AND PRECIOUS WINES OF ITALY, IT IS INTENSE & ELEGANT WITH OVERTONES OF VANILLA. DRY YET VELVET & VERY PLEASANT.

175ML £8.50

250ML £11.00

BOTTLE £30.00

DOC FRIULI ISONZO SAUVIGNON

GOLDEN IN COLOUR. FINE BOUQUET REMINISCENT OF SAGE, PAPRIKA & LEAVES OF TOMATO. GREAT STRUCTURE & EXCELLENT ACIDITY. A MASTERPIECE FROM THE NORTH-EAST.

BOTTLE £33.00

DOC FRIULI ISONZO FRIULANO

STRAW YELLOW COLOR. WELL-STRUCTURED & WELL-BALANCED BETWEEN FRESHNESS & FULNESS ON THE PALATE, IT HAS A REMARKABLY LONG FINISH WITH THE TYPICAL BITTER ALMOND AFTERTASTE.

BOTTLE £45.00

***125ml available on request**



BIRRE



DRAUGHT

ELM - SAN PAOLO(TURIN) - 4.9% - PILSNER STYLE	SOFT, CRISP, YELLOW ALE, WELL ROUNDED & DRINKABLE.	£ 3.00 HALF
	SLIGHTLY FRUITY WITH A PLEASANT HOP CHARACTER	£ 5.00 PINT
SEASONAL IPA- SAN PAOLO(TURIN) - 4.5% - IPA STYLE	USING LOCAL INGREDIENTS & AMERICAN HOPS, SAN PAOLO HAVE DELIVERED AN EXCEPTIONAL APA. UNFILTERED & UNPASTURISED WITH GREAT AROMA & FLAVOUR	£ 3.00 HALF
		£ 5.00 PINT

BOTTLES

LA BASSA - BREWFIST(LOMBARDIA) - 3.7% - REAL LAGER	AMAZING GOLDEN GERMAN LAGER. FLORAL-SCENTED FOAM, DELICATE & MOORINSH BITTERNESS IN EVERY SIP. LIGHT AND REFRESHING.	£ 4.00 330ML
TERMINAL PALE ALE - BREWFIST(LOMBARDIA) - 3.7% - SESSION IPA	AMAZING AROMA WITH A VERY LIGHT BODY, THIS IS AN EXTREMELY REFRESHING SESSION APA WITH A ROUND, BITTER FINISH	£ 4.00 330ML
NAZIONALE - BALADIN(PIEMONTE) - 6.5% BLONDE ALE	THE FIRST 100% ITALIAN ALE, A LIGHT OPAQUE COLOUR, APPLE & LEMON WITH A HINT OF SPICE THROUGHOUT. WELL BALANCED, PEPPERY & DRY.	£ 5.00 330ML
GRADISCA - AMARCORD (EMILIA ROMAGNA) - 5.2% - PREMIUM LAGER	GOLDEN COLOUR, BREADY & MALTY WITH HINTS OF HONEY & SPICY HOPS. CARAMEL BITTERSWEET FINISH	£ 6.00 500ML
LA MIDONA - AMARCORD (EMILIA ROMAGNA) - 6.5% - BITTER ALE	A LOVELY PERSISTENT CARAMEL FLAVOUR. INITIALLY SWEET THEN A COMFORTABLE BITTERNESS WITH A LIGHT BREADY, HONEY FINISH.	£ 6.50 500ML
VOLPINA- AMARCORD (EMILIA ROMAGNA) - 6.5% - RED ALE	REDDISH BROWN, SLIGHTLY SWEET UPFRONT WITH TOASTED BARLEY & TOFFEE. DARK FRUIT & BISCUIT WITH A SMOOTH RICH MOUTHFEEL.	£ 6.50 500ML



BIBITE



ITALIAN STYLE COLA -	NO COLOURINGS OR PRESERVATIVES, A FAIR TRADE DELICIOUS RED COLA	£ 3.00 330ML
SPUMA NERA -	A TRADITIONAL INFUSION, ORANGY, ZESTY & NATURAL	£ 3.00 250ML
CEDRATA -	WATER INFUSED WITH BROWN SUGAR & AROMATIC CITRONS FROM CALABRIA	£ 3.00 330ML
PAGO FRUIT JUICES -	ORANGE-STRAWBERRY-APPLE-PEACH - PEAR	£ 3.00 200ML
SAN PELLEGRINO -	LEMON / BLOOD ORANGE / CHINOTTO (ITALIAN SPECIALITY)	£ 3.00 330ML
SPECIAL ARANCIATA -	SPARKLING ORANGE DRINK MADE FROM "GARGANO" ORANGES FROM THE ADRIATIC COAST	£ 4.00 275ML
SPECIAL GAZZOSA -	SPARKLING LEMON DRINK MADE FROM THE FAMOUS "SFUSATO" LEMONS OF THE AMALFI COAST	£ 4.00 275ML

SMALL STILL/SPARKLING £2.50 LARGE STILL/SPARKLING £ 3.50 TONIC £2.00 SODA £2.00 LEMONADE £2.00