



Fresco Tradizionale Italiano

BOOK A TABLE

STUZZICHINI

HOMEMADE BREAD ✓ £ 2.00 OLIVES & LUPINS ANTIPASTO ✓ £ 3.00 HOMEMADE BREAD & OLIVES ✓ £ 4.00

ANTIPASTI

PANELLE CON SALSA RUSTICA (N) ✓ £ 8.00
Chickpea fritters - tomatoes - spring onions - capers - ligurian olives - chillies - herbs - cashew cream

CAPRESE CON BUFALA ✓ £ 8.50
Tomato - buffalo mozzarella - salad - homemade focaccia - herb oil

CAPRESE CON FORMAGGIO VEGANO (N) ✓ £ 8.50
Tomato - homemade vegan cheese - salad - homemade focaccia - herb oil

DUO DI BRUSCHETTE £ 7.50
Homemade charcoal bread - anchovies - parsley - garlic / Homemade bread - tomatoes - garlic - oregano

TAGLIERE DI SALUMI & FORMAGGI £ 9.00
3 traditional italian cold cuts - 3 traditional italian cheeses - homemade bread

FRESH HOMEMADE PASTA

AGNOLOTTI PIEMONTESI £ 14.00
Filled pasta - beef - pork - soffritto - gravy - parmigiano

TRIANGOLI DI SPINACI & PATATE AL POMODORO & BASILICO (N) ✓ £ 13.00
Filled pasta - spinach - potatoes - cashews - onions - tomato - basil - courgette flowers - vegan parmesan

TAGLIATELLE AGLIO, OLIO & PEPERONCINO ✓ £ 9.50
Long pasta - Extra virgin olive oil - garlic - paprika - tomatoes - parsley - breadcrumbs

BUCATINI CON CREMA DI ZUCCHINE (N) ✓ £ 11.50
Long pasta - courgettes - cashews - basil

BUCATINI AL RAGU DI NONNA MARCE (A) £ 12.50
Long pasta - italian sausage - 'nduja - tomato - parmigiano

MOLLE NERE CON POLIPETTI & CREMA DI ASPARAGI (A) £ 14.00
Short charcoal pasta - octopus - asparagus cream - cherry tomatoes - chillies

GNOCCHI FUNGHI & PANCETTA (A) £ 13.00
Gnocchi - porcini mushroom - chestnut mushrooms - smoked pancetta - parmigiano - garlic

RAVIOLI NERI DI SALMONE (N) £ 14.50
Filled pasta - smoked salmon - soft cheese - pistachios - poppy seeds - pink peppercorns - butter

BUCATINI AL PESTO GENOVESE & CREMA DI BURRATA (N) £ 13.00
Long pasta - basil - parmigiano - pecorino - pine nuts - burrata

MOLLE AL CARBONE CON CREMA DI AGLIO NERO ✓ £ 11.50
Short charcoal pasta - aged black garlic cream - confit tomatoes - almonds - shredded red pepper

BUCATINI ALL'ARRABBIATA ✓ £ 10.00
Long pasta - tomato - basil - chillies

Please inform us of any allergy or intolerance upon placing your order. Gluten-free options available. Ask for details

Suitable for vegans in green

(N) Contains nuts

(A) Contains alcohol

✓ Suitable for vegetarians

COCKTAILS

APEROL SPRITZ£ 7.00
Aperol - prosecco - soda

NEGRONI.....£ 7.00
Gin - campari - red vermouth

AMERICANO.....£ 6.50
Campari - red vermouth - soda

BELLINI.....£ 6.50
Peach purée - prosecco

ROSSI

- MERLOT 2018, SETTEANIME, 13%, IGT, VENETO..... £ 5.50 / £ 7.50 / £ 22
Merlot - blackberry, blackcurrant, plum
- BARBERA 2016, CASETTA, 13%, DOC, PIEMONTE.....£ 6.50 / £ 8.50 / £ 25
Barbera - prunes, dark cherries, silk tannin
- PRIMITIVO 2018, URMA, 13%, IGT, PUGLIA.....£ 26
Primitivo - blackberries, earth, long finish
- NOTO ROSSO 2018, ZISOLA, 14.5%, IGT, SICILIA.....£ 9 / £ 11 / £ 32
Nero d'Avola - plum, dark cherry, vanilla
- BAROLO 2012, CASETTA, 14%, DOCG, PIEMONTE.....£ 45
Nebbiolo - tannic, earthy, raspberry, liquorice, tobacco
- CHIANTI CLASSICO RISERVA "SER LAPO" 2014, MAZZEI, 14%, DOCG.....£ 59
Sangiovese - Fresh forest, leather, structured, elegant
- SIEPI 2015, MAZZEI, 13%, IGT, TOSCANA.....£ 180
Sangiovese/Merlot - supertuscan -
elder, sandalwood, tobacco, structured, long finish

VINI

BIANCHI

- FIANO 2018, URMA, 12.5%, IGT, PUGLIA.....£ 5.50 / £ 7.50 / £ 22
Fiano - honeydew, mineral, nutty
- SAUVIGNON 2018, LA BOATINA, 13%, DOC, VENETO.....£ 26
Arneis - pear, apple, white flowers
- PINOT GRIGIO 2018, SETTEANIME, 12.5%, IGT, VENETO.....£ 7.50 / £ 9.50 / £ 28
Pinot - lemon, green apple, almond
- VERDICCHIO CASTELLI DI JESI 2018, SANTA BARBARA, 13%, DOC, MARCHE...£ 32
Verdicchio - peach, citrus, almond
- ROERO ARNEIS "MUMPLIN" 2017, CASETTA, 13%, DOCG, PIEMONTE.....£ 40
Arneis - ripe pear, hawthorn blossom, acacia honey

ROSÉ

- BELGUARDO 2018, MAZZEI, 12.5%, IGT, TOSCANA.....£ 7.50 / £ 9.50 / £ 28
Syrah/Sangiovese - cherry blossoms, citrus, melon

BOLLICINE

- PROSECCO BRUT, DOMUS-PICTA, 11.5%, DOC, VENETO.....£ 6.50 / £ 27.00
Glera - apple, grapefruit, glicene

- ROSÉ CUVÉE DRY, DOMUS-PICTA, 11.5%, VENETO.....£ 6 / £ 26.50
Glera - flowers, strawberry, citrus

BIRRE

- BIONDA, MENABREA, 4.8%, PIEMONTE.....£ 3.00 / £ 5.00
Draught - premium lager
- CALIFORNIA COMMON, BAD BREWER, 4.5%, EMILIA-ROMAGNA.....£ 3.50
Bottle 330ml - steam lager
- BOARDWALK, BEATNIKZ REP., 4.0%, MANCHESTER.....£ 5.00
Can 440ml - pale ale
- ICHNUSA NON FILTRATA, ICHNUSA, 5%, SARDEGNA.....£ 5.00
Bottle 330ml - unfiltered lager
- NASTRO AZZURRO GLUTEN-FREE, PERONI, 5.1%, LAZIO.....£ 4.00
Bottle 330ml - gluten-free lager

- BEACHBUM, BEATNIKZ REP., 5.0%, MANCHESTER.....£ 3.00 / £ 5.00
Draught - american pale ale
- AMBRATA, MENABREA, 5.0%, PIEMONTE.....£ 4.00
Bottle 330ml - amber ale
- TERMINAL, BREWFIST, 3.7%, LOMBARDIA.....£ 5.00
Bottle 330ml - session indian pale ale
- SECCO ITALIAN CIDER, ANGIOLETTI, 5.0%, TRENTO.....£ 5.50
Bottle 500ml - craft cider
- LIBERA 0.0%, PERONI, 0.0%, LAZIO.....£ 3.50
Bottle 330ml - non-alcoholic beer

BIBITE

- ITALIAN STYLE COLA, BALADIN, 330ML.....£ 3.50
Red cola - fair trade
- SCHWEPES, 200ML.....£ 2.00
Soda / Tonic / Lemonade
- STILL / SPARKLING WATER, 500ML.....£ 2.50
- SPARKLING WATER, 750ML.....£ 3.50

- POLARA ANTICA RICETTA SICILIANA, 275ML.....£ 4.00
Lemonade / blood orange / chinotto / gazzosa
- MELAZEN, BALADIN, 330ML.....£ 3.50
Apple & ginger soda
- PAGO FRUIT JUICES, 200ML.....£ 3.00
Cloudy apple / orange / pear / peach / strawberry

"Vini" measures are 175ml / 250ml / bottle 750ml. 125ml available on request.

"Bollicine" measures are 150ml / bottle 750ml. "Birre" draught half pint / pint.