

NIBBLES & SALAD

TARALLI PUGLIESI	2	NOCELLARA OLIVES	2
BREAD BASKET	3	GREEN SALAD (V)	3,5
		iceberg, cherry tomatoes, rocket & carrot	

BRUSCHETTE

MEDITERRANEA (V)	5
cherry tomatoes, garlic, basil & EVO olive oil	

PUTTANESCA	6
Cetara anchovies, Pantelleria capers & Taggiasche olives	

ADRIATICA	6
fried squid, tomato sauce & basil	

CONTADINA (V)	7
roasted peppers in oil, Sardinian salted ricotta & balsamic vinegar of Modena IGP	

STARTERS

CAPRESE (V)	8
buffalo mozzarella, tomatoes, basil, oregano & EVO oil	

CAPONATA & CARASAU (V)	8.5
sweet & sour Sicilian Caponata cooked vegetables served with homemade Sardinian Carasau bread	

TWISTED BURRATA	9
125 gr burrata di Puglia with Cetara anchovies, Calabrian 'nduja soft spicy sausage & Neapolitan broccoli 'Friarielli'	

COD BITES	9
deep fried cod cubes breaded with Panko served on spicy tomato sauce & crumbled taralli	

AMATRICIANA PRAWNS	9
prawns wrapped in Italian Guanciale served with spicy tomato sauce	

WINERY STYLE

		SMALL	LARGE
SELECTION OF CHEESE,	Taleggio di Pasturo DOP, Gorgonzola dolce DOP, Parmigiano Reggiano DOP 18 months matured & black truffle Pecorino served with BIO Asiago honey	8	16
ITALIAN CURED MEATS,	Parma ham 30 months aged, Mortadella, Spianata Piccante & Salame Milano	8	16
FOCACCIA & MOZZARELLA (V),	homemade focaccia filled with buffalo mozzarella	7 (2 pcs)	13 (4 pcs)
FRITTURA MISTA,	traditional fried street food of squid & prawns	11	20

PASTA

GNOCCHI PRIMAVERA (V),	potato dumplings with courgette pesto, pine nuts & Taleggio di Pasturo DOP	9.5
AMATRICIANA,	home-made Casarecce in spicy tomato sauce with Italian Guanciale & Pecorino DOP	10
CANNELLONI DELLA NONNA,	rolled-stuffed pasta with beef & pork ragù sauce, Mortadella, Parma ham, mozzarella & aged Grana Padano DOP	11
RISOTTO CACIO, PEPE & FAVA (V),	rice in Pecorino DOP, Grana Padano DOP cream, black pepper & crispy raw broad beans	10
PUTTANESCA,	spaghetti in spicy tomato sauce, Cetara anchovies, Taggiasche olives, Pantelleria capers & Pecorino DOP	11
ORECCHIETTE RUSTICHE,	typical small ear-shaped pasta from Puglia with mussels, asparagus cream & ricotta salata	12

FROM THE SEA

SAUTÉ MUSSELS	11
in cherry tomatoes sauce & toasted bread	
SPADELLATA DI MARE	18
prawns, squid & mussels in cherry tomatoes sauce & toasted bread	
COOKED SWORDFISH BITES	15
with cherry tomatoes, Taggiasche olives, capers & balsamic vinegar of Modena IGP	

MEAT

RIB-EYE STEAK	18
200gr grilled rib-eye steak with aged Parmigiano Reggiano DOP, rocket, cherry tomatoes & balsamic vinegar glaze of Modena IGP	

If you suffer from a food allergy or intolerance, please let the staff 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.

A discretionary 12.5% service charge will bill added to your bill. (V) = Vegetarian.