

Starter

Nibbles

Crescentine with balsamic vinegar, olive oil extra vergine.	£5.00
Mediterraneo mixed olives with home-made bread	£3.00
Skin on fries	£3.00
Fresh vegetable soup	£6.85
Carrots, potatoes, courgette, baby spinach and cherry tomato.	
Selection of cured meats	£8.50
Parma ham, salame, smoked ham, bresaola	
and crescentine bread.	
Insalata caprese	£8.00
Buffalo mozzarella with tomato, olive oil oregano and basil.	
Arancini	£8.00
Home-made fried rice balls filled with ragu, mozzarella cheese or	
Vegetables and smoked provola.	
Cozze Marinara	£8.50
Mussels cooked in a white wine and garlic sauce.	
Bruschetta	£6.50
Traditional bruschetta, cherry tomato, oregano, olive oil, and basil.	
Carpaccio bresaola	£8.50
Bresaola with rocket, parmesan and lemon.	



Scampi all'aglio	£8.00
King prawns cooked in a white wine and garlic sauce	
with a touch of tomato sauce.	
Pizza all'aglio	£7.00
Garlic pizza with rosemary, mozzarella cheese and sea salt.	
Cocktail di gamberi	£9.00
Mixed leaves, prawns, salsa rosa and black caviar.	
Calamari deep fried	£ 8.00
Fresh squid. sea salt, cracked pepper and garlic oil.	
Cheese board	£14.00
Pecorino sardo fresco, ubriaco rosso (drunk red), gorgonzola cheese,	
grana Padano (16 th month). smoked provolone and home-made bread.	
Sharing platter	£19.50
Parma ham, salame, smoked ham, bresaola, green olives,	
sun-dried tomatoes, grilled artichoke, grilled aubergine marinated,	
variety of cheese and home-made crescentine.	

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. Please allow our staff of any allergies or special dietary requirements. We can help identify suitable dishes for you.