



New Food Menu

APPETIZERS

Trio of Bruschetta £6.50

Crunchy trio of toasted bread: fresh cherry tomatoes and extra virgin olive oil; Nduja sausage & Buffalo, Gorgonzola & Walnuts.

Italian Antipasti and Cheeses Board £10.00

Beautiful selection of Italian cured meats and Cheeses. Served on a beautiful board with honey dip and fresh, fragrant, Home-baked Focaccia. Perfect for sharing with a Spritz or a glass of Wine!

Melanzane Parmigiana (V) £7.00

Classic southern Italian dish. Fried eggplants layered with cheese and tomato sauce.

OUR FOCACCIAS

Parma £5.95

Parma ham, fresh tomato, rocket, mozzarella. Fluffy and Delicious.

Pesto (V) £5.95

Filled with Buffalo mozzarella, fresh tomato, basil pesto. Tasty.



PASTA

Nonna's Lasagna £8.50

Exactly that. As Grandma would make it. Layers of pasta sheets filled with our home-made, slow cooked beef ragu. Mixed with bechamel sauce and parmesan cheese.

Vegan Lasagna (VG) £9.00

Colourful and delicious selection of roasted vegetables layered with tomato sauce and Vegan Cheese. Eye pleasing and mouth-watering.

Gnocchi Pesto & Buffalo (V) £10.00

We can hardly explain how delicious this plate is in its simplicity: Potato gnocchi (yum!), Pesto, freshly chopped cherry tomatoes, Burrata cheese. Try it and help us find the words.

Cheesy Gnocchi £10.00

Tagliatelle al Ragu £9.00

Egg tagliatelle pasta married with our home prepared, slow cooked Beef Ragu. No need to add anything to this classic. Or maybe, the only suggestion.... more parmesan cheese!

Truffle Ravioli (V) £11.00

Delicious Mushroom ravioli in a creamy Black truffle sauce. Finished with a sprinkle of grated Pecorino cheese. Delicate, scented, we guarantee you will do a countdown of your ravioli.

POLENTA

Gorgonzola Fondue & wild Mushrooms (V) £7.50

Creamy and tasty combination of Blue cheese and mixed wild mushrooms.

Ragu £7.50

Slow cooked, home- made beef ragu.

Bacon, Butternut squash & goat cheese £7.50

Colourful and tasty combo of crispy bacon, Bechamel, butternut squash and parmesan cheese.

Tomato (V) £7.50

Simple fresh tomato sauce with basil and parmesan.



Coffees & Teas

COFFEES

Flat White £2.70

Espresso / Macchiato £1.80

Cappuccino £2.50 / £2.95

Mocha £2.85 / £3.25

Americano £2.20

Cortado £2.20

Marocchino £2.85

Latte £2.50 / £2.95

TEAS

Hot Tea Cup £2.20

Pot for 1 £2.50

Pot for 2 £4.20

Redbush | Chai Tea

Earl Grey | Green Tea

Breakfast Tea

Lemongrass & Ginger

Green Tea & Peach

Peppermint

Camomile

Redberries & Flowers

SPECIALS

Chai Latte £2.85 / £3.25

Homemade Recipe

Turmeric Latte £2.80 / £3.20

Matcha Latte £2.90 / £3.30

Hot-Chocolate £2.85 / £3.25

EXTRAS

Extra Coffee Shot £0.30

Syrup £0.30

Hazelnut, Caramel, Vanilla

Non-dairy Milks £0.50

Oat, Soya, Coconut

Whipped Cream £0.50



Drinks

SOFT DRINKS

**San Pellegrino
Limonata / Aranciata £2.50**

Coke / Diet Coke £2.50

Iced Tea £2.50

**Fresh Juice
Apple & Orange £2.50**

ICED COFFEES

Iced Latte / Americano £2.20

Frappe Latte £4

Frappe Mocha £4

MILKSHAKES

Vanilla £4

Chocolate £4

Strawberry £4

WINES & BEERS

White Wines

Trebbiano d'abruzzo £5 / £18

Pinot Grigio £5.55 / £20

Red Wines

Montepulciano £18

Nero d'Avola £5.55 / £20

Valpolicella Ripasso £24

Peroni Beer £2.95



Sweets & Desserts

BROWNIES

**Raspberry and White
Chocolate Brownie £2.95**

Nutella Brownie £2.95

Salted Caramel Brownie £2.95

**Dark Chocolate Vegan
Brownie £2.95**

Oreo Brownie £2.95

BISCUITS

Chocolate Chip Cookie £2

Almond & Pistachio £2

Nutella Cantucci £1.80

Anzac £2

**Macadamia &
White Chocolate £2**

Gingerbread £2

LOAVES

Banana & Dark Chocolate £2.75

Banana Bread £2.75

Carrot Cake £2.75

Lemon Drizzle £2.75

Mango & Coconut £2.75

Hazelnut & Nutella £2.75

SPECIALS

Amandine £3

Crostatina £2

Tiramisu £3.50

Cake of the day £3.50

...Anyway have always a look at our display to check our daily fresh delicacies!