

BASIL & GRAPÉ

NIBBLES.

OLIVES (VG)(GF)	4
TARALLI (VG)	1.95
FOCACCIA (V)	4.5
CHEESY GARLIC BREAD to share (V)	8
SELECTION OF CHEESES	10
PICCOLA BOARD (N)	14.95
Two cheeses, two cured meats, bruschetta, olives, fig jam and Carasau bread (serves 1)	

NEW!


BAKED PARMIGIANA	14.75
Homemade baked aubergine parmigiana, tomato sauce, EVO, basil, parmigiano, mozzarella melted, served with rocket & parmesan salad and bread.	

BRUSCHETTE.	3 FOR £16
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POMODORO (VG)	6
Freshly chopped and seasoned cherry tomatoes, garlic, EVO, salt, basil.	

TUNA AND ONIONS	7
Sicilian dark tuna mixed with caperberries and caramelised onions.	

GOAT CHEESE & FIG JAM (V)	7
Oven grilled goat cheese with a drizzle of calabrian black figs jam.	

'NDUJA & SCAMORZA 	7
Spicy 'Nduja sausage from Spilinga topped with melted smokey scamorza cheese and rocket leaves.	

RADICCHIO & GORGONZOLA	6.5
Cream of radicchio and melted gorgonzola.	

ROASTED VEGETABLES (VG)	6.5
Our special mix of oven roasted vegetables.	

RICOTTA & MORTADELLA (N)	6.5
Creamy ricotta cheese, pistacchio mortadella and drops of balsamic glaze.	

SALADS. (all served with Carasau Bread)

BURRATA SALAD	11
Our burrata from Apulia, rocket, tomatoes, olive oil and balsamic glaze.	

BRESAOLA SALAD	11
Bresaola cured beef, rocket, parmesan shavings, olive oil and balsamic glaze.	

CAPRESE (V)	10.5
Fresh buffalo mozzarella from Campania, ripe tomatoes, olive oil and balsamic glaze.	

GOAT'S CHEESE AND PEAR (V)	10.5
Goat's cheese, rocket, sundried tomatoes, sliced pears, olive oil and balsamic glaze.	

DARK TUNA SALAD	10.95
Sicilian dark tuna, caperberries, caramelised onions, rocket, olive oil and balsamic glaze.	

ROASTED VEGGIES SALAD (V)	12
Roasted peppers, aubergines, caramelised onions, goat's cheese, mixed leaves, seeds, sundried tomatoes, olive oil and balsamic glaze.	

LUNCH OFFER	
Available 12:00 - 16:00 Monday to Friday	
Pizza or Salad + soft drink	14
Pizza or Salad + house wine (125ml)	16

DESSERTS.

HOMEMADE TIRAMISU	6.95
Ask the staff for available flavours.	

AFFOGATO (GF)	6.95
Served with coffee.	
Ask the staff for available flavours.	

ARTISANAL ICE CREAM	5.95
Three scoops.	
Ask the staff for available flavours.	

CROSTATA (VG)	6.45
Served with vegan ice cream.	
Ask the staff for available flavours.	

*Allergy advice: If you suffer from an allergy or intolerance please be aware that everything is prepared with the same equipment and in the same environment. Not all ingredients may be listed.

SHARING BOARDS.

MASSIMA	31.95	SUPREMA	55.95
All our meats and cheeses, pomodoro bruschetta, olives, fig jam. Served with Carasau bread. (can be made vegetarian)		The absolute King of all boards! All cured meats and cheeses, four bruschette, olives, grapes and fig jam. Served with Carasau bread (can be made vegetarian).	

ROMAN PIZZA.

Gluten free base* (Add £2) - Vegan cheese* (Add £2)


MARGHERITA (V/VG)	11.50	TORINO (N)	13.45
Tomato, mozzarella fiordilatte, fresh basil, olive oil.		Mozzarella fiordilatte, sliced pears, Gorgonzola DOP, walnuts and olive oil.	

BUFALA	14.45	MODICA	14.25
Tomato, buffalo mozzarella from Campania, fresh basil, olive oil.		Mozzarella fiordilatte, italian sausage, smoked scamorza cheese, Gorgonzola DOP and olive oil.	

ORTOLANA (V/VG)	13.95	BIELLA	14.45
Tomato, mozzarella fiordilatte, roasted peppers, aubergines, caramelised onions and sundried tomatoes, olive oil.		Mozzarella fiordilatte, truffle oil, 30 months aged Parma ham and rocket.	

DIAVOLA 	14.45	SIENA (V)	14.45
Tomato, mozzarella fiordilatte, 'Nduja spilinga, Spianata Calabria (spicy salami), rocket, olive oil.		Mozzarella fiordilatte, roasted oyster mushrooms, fresh ricotta and truffle oil.	


PARMA	15.45	TREVISO (N)	14.95
Tomato, mozzarella fiordilatte, 30 months aged Parma ham, rocket, olive oil.		Radicchio cream, mozzarella fiordilatte, Gorgonzola DOP, 30 months aged Parma ham, rocket, walnuts and olive oil.	

BOSCAIOLA	14.25	SALERNO	14.45
Tomato, mozzarella fiordilatte, italian sausage, sliced mushrooms, olive oil.		Mozzarella fiordilatte, friarielli (sauteed wild turnip tops) and italian sausage (or 'Nduja Spilinga )	

AOSTA	14.45	PADOVA	13.95
Tomato, mozzarella fiordilatte, Goat's cheese, sundried tomatoes, rocket, balsamic glaze, olive oil.		Mozzarella fiordilatte, Gorgonzola DOP, smoked scamorza cheese and Parmigiano	

VALTELLINA	14.95	ROMA (V/VG)	13.95
Tomato, mozzarella fiordilatte, beef Bresaola, rocket, Parmigiano, balsamic glaze, olive oil.		Cream of artichokes, mozzarella fiordilatte, aubergines, garlic, mint and rocket.	

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EXTRA TOPPINGS - ask a member of the staff for all possible choices!

(V) Vegetarian (VG) Vegan* (N) May contain nuts* -  Spicy - (GF) Gluten Free*
A 12.75% discretionary service charge will be added to your bill for the benefit of the staff.