

FOOD MENU

BASIL & GRAPE

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STARTERS.


OLIVES (VG)(GF)	4.5
SCHIACCIATA BREAD (VG)	4.5
CHEESY GARLIC BREAD (V)	8
PESTO POMODORO BREAD (N)	8.5
SELECTION OF CHEESES (N)	10.95
PICCOLA BOARD (N)	14.95
Two cheeses, two cured meats, bruschetta, olives, honey and Carasau bread (serves 1)	
BURRATA (GF)(N)	9
Italian burrata, fresh pesto and sunblush tomatoes	
BRESAOLA (GF)	9
Beef bresaola, rocket leaves, parmesan shavings, olive oil and balsamic glaze	
CAPRESE (GF)	9
Italian buffalo mozzarella, tomatoes, rocket, basil, oregano, olive oil and balsamic glaze	
ROASTED GOAT CHEESE (N)(V)	12
Goat's cheese covered in sicilian pistacchios, served on a bed of salad and caramelized onions with a slice of Altamura bread	
BRUSCHETTE.	3 FOR £18
POMODORO (VG)	7
Freshly chopped and seasoned cherry tomatoes, garlic, EVO, salt, basil.	
GOAT CHEESE & SUGARBOMBS(V)	7.5
Oven grilled goat cheese spreaded on bruschetta bread with sugarbombs tomatoes marinated in red wine and balsamic glaze	
'NDUJA & SCAMORZA 	8
Spicy 'Nduja sausage from Spilinga topped with melted smokey scamorza cheese and rocket leaves.	
PROSCIUTTO & SCAMORZA	8
Prosciutto Crostino topped with melted scamorza	
PEPPERS CAPONATA(VG)	7.6
Warm peppers and aubergine caponata with capers and basil. Try adding burrata cream on it! (+£2)	
RICOTTA, MORTADELLA, PESTO (N)	8
Creamy ricotta cheese, pistachio mortadella and homemade pesto	

PASTA.

PEPERONATA (V)	16.5
cream of roasted peppers, ricotta, parmesan, basil and garlic, topped with charred peppers. add italian sausage +£2	
'NDUJA & MASCARPONE	17.5
Rich tomato and mascarpone sauce with melted 'nduja, italian sausage, lemon zest, basil and Extra virgin olive oil	
BOLOGNESE	17.5
slow cooked meat ragu (ask the waiter for the meat of the day) with a touch of rosemary, in a rich tomato sauce and grated pecorino romano cheese	
ROMAN CARBONARA	16.5
Roman style carbonara with free range fresh eggs, crispy pork cheek guanciale, black pepper and grated pecorino romano cheese	
COURGETTES & BURRATA	17.5
Cream of courgettes with lemon zest and a touch of mint, topped with fresh burrata cream and parmesan cheese add guanciale +£2	
HOMEMADE LASAGNE	16.5
Fresh beef lasagne made with our slow cooked bolognese sauce, homemade bechamel, parmesan and touch of nutmeg.	
NORCINA FUNGHI	17.5
Fresh italian sausage, mushrooms, cream, nutmeg, pecorino romano, dry white wine, black pepper	
DESSERTS.	
HOMEMADE TIRAMISU	7.5
Ask the staff for available flavours.	
AFFOGATO (GF)	6.95
Served with coffee. Ask the staff for available flavours.	
ARTISANAL ICE CREAM	7.25
Three scoops. Ask the staff for available flavours.	
CROSTATA (VG)	6.95
Served warm with ice cream (not vegan) Ask the staff for available flavours.	

SHARING BOARDS.

MASSIMA	32.95	SUPREMA	55.95
All our meats and cheeses, pomodoro bruschetta, olives, honey. Served with Carasau bread. (can be made vegetarian). Perfect for two people		The absolute King of all boards! All cured meats and cheeses, four bruschetta, olives, grapes and honey. Served with Carasau bread (can be made vegetarian). Perfect for four people.	

 All our pinsa are made on a premium roman pinsa base proofed for 72 hours. We use only ingredients imported from Italy and all the toppings are freshly made/sliced in house. Our pinsa base is low in sugar and high in proteins.

ROMAN PINSA.

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

MARGHERITA (V/VG)	13	TORINO (N)	15.45
Tomato, mozzarella fiordilatte, fresh basil, olive oil.		Mozzarella fiordilatte, sliced pears, Gorgonzola DOP, walnuts and olive oil.	
BUFALA	15.65	MODICA	15.95
Tomato, buffalo mozzarella from Campania, fresh basil, olive oil.		Mozzarella fiordilatte, italian sausage, smoked scamorza cheese, Gorgonzola DOP and olive oil.	
ORTOLANA (V/VG)	15.65	BIELLA	16.25
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 	15.95	SIENA (V)	15.95
Tomato, mozzarella fiordilatte, 'Nduja spilinga, Spianata Calabria (spicy salami), rocket, olive oil.		Mozzarella fiordilatte, mixed mushrooms, fresh ricotta, thyme and truffle oil.	
PARMA	16.95	SALERNO	15.45
Tomato, mozzarella fiordilatte, prosciutto ham, rocket, olive oil.		Mozzarella fiordilatte, friarielli (sauteed wild broccoli) and italian sausage (or 'Nduja Spilinga )	
BOSCAIOLA	15.65	4 FORMAGGI	15.65
Tomato, mozzarella fiordilatte, italian sausage, sliced mushrooms, olive oil.		Mozzarella fiordilatte, Gorgonzola DOP, smoked scamorza cheese and goat cheese	
AOSTA (V)	15.65	EXTRA TOPPINGS (ask staff for prices)	
Tomato, mozzarella fiordilatte, Goat's cheese, sundried tomatoes, rocket, balsamic glaze, olive oil, caramelized onions		Bufala, gorgonzola, spianata, nduja, burrata, mushrooms, sundried tomatoes, rocket, olives, parma, salami, onions, goat cheese, parmesan, truffle oil, ricotta, sausage, friarielli, courgettes, aubergines, peppers, scamorza, pesto, bresaola	
<p>.....</p> <p>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.</p> <p>.....</p>			
<p>(V) Vegetarian (VG) Vegan* (N) May contain nuts* -  Spicy - (GF) Gluten Free*</p> <p>A 12.5% discretionary service charge will be added to your bill for the benefit of the staff.</p>			