

STARTERS.

GREEN OLIVES (VG)(GF) 4.5

CHEESY GARLIC BREAD (V) 8

PESTO POMODORO BREAD (N) 8.5

BURRATA SALAD (GF) (N) 13.95

Italian burrata, fresh pesto and sliced tomatoes and almonds. (add parma ham +3)

HOMEMADE MEATBALLS 10.95

Homemade beef meatballs cooked in rich tomato sauce and served with Altamura bread.

CAPRESE (GF) 9

Buffalo mozzarella, sliced tomatoes, rocket, basil, EVO and balsamic glaze (make it a full salad +4)

TARALLI 3.5

OUR BOARDS.

CHEESE/MEATS BOARD 14.95

Three cheeses or three meats, grapes, walnuts, jam, olives.

PICCOLA BOARD (N) 16.95

Two cheeses, two cured meats, bruschetta, olives, honey and Carasau bread (serves 1).

MASSIMA BOARD (N) 32.95

Our bestselling charcuterie and cheese board (serves 2).

SUPREMA BOARD (N) 55.95

The biggest charcuterie and cheese board ever (serves 4).

BRUSCHETTE

POMODORO (VG) 7

Freshly chopped and seasoned cherry tomatoes, garlic, EVO, salt, basil, oregano.

GOAT CHEESE & FIG JAM (V)(N) 8

Oven grilled goat cheese spreaded on bruschetta bread with calabrian fig jam and walnuts.

'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.

GORGONZOLA SPECK NOCI E MIELE (N) 8

Gorgonzola cheese, speck ham, walnuts, honey

TRIS OF BRUSCHETTE

THREE BRUSCHETTE OF YOUR CHOICE

£18

PASTA.

4 FORMAGGI (N) 17

Creamy 4 cheeses sauce with walnuts, black pepper. For cheese lovers!

'NDUJA & MASCARPONE 17.5

Rich tomato and mascarpone sauce with melted 'nduja, italian sausage, lemon zest, basil.

BOLOGNESE 17.5

Slow cooked beef ragu, in a rich tomato sauce and grated parmesan cheese.

ROMAN CARBONARA 17

Roman style carbonara with free range fresh eggs, crispy guanciale, black pepper and grated pecorino romano cheese.

add truffle oil +£2

GIARDINIERA (VG) 16.5

tomato, basil, garlic, aubergines, peppers, onions and mushrooms. Ask your waiter for parmesan!

HOMEMADE LASAGNE 17

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.

add truffle oil +£2

PESTO (N) 16.5

- Trapanese: Pesto made with almonds, basil, mint, pecorino, garlic, olive oil, cherry tomatoes.
- Genovese: Basil, Parmesan, garlic, pine nuts, olive oil

POMODORO E BASILICO (VG) 15

Fresh tomato passata from san marzano, cherry tomatoes, fresh basil, a touch of garlic if you like. Ask your waiter for parmesan!

add homemade beef meatballs +£2.5

DESSERTS.

HOMEMADE TIRAMISU 7.95

Ask the staff for available flavours.

AFFOGATO (GF) 6.95

ARTISANAL ICE CREAM 7.25

Three scoops.

Available flavours: Pistacchio, Vanilla, Chocolate

CROSTATA (VG) 6.95

Served warm with ice cream (not vegan)

Available flavours: Elderberries or Hazelnut

PANNACOTTA (GF) 7.95

White chocolate and vanilla pannacotta served with raspberry coulis.

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 £3) - Vegan cheese* (Add £2)

MARGHERITA (V/VG)	13.95	TORINO (N)	16.15
Tomato, mozzarella fiordilatte, fresh basil, olive oil.		Mozzarella fiordilatte, sliced pears, Gorgonzola DOP, walnuts and olive oil.	
BUFALA	16.25	MODICA	16.55
Tomato, buffalo mozzarella from Campania, fresh basil, olive oil.		Mozzarella fiordilatte, italian sausage, smoked scamorza cheese, Gorgonzola DOP and olive oil. add truffle oil +£2	
ORTOLANA (V/VG)	16.75	BIELLA	17.25
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 	16.65	SIENA (V)	16.75
Tomato, mozzarella fiordilatte, 'Nduja spilinga, Spianata Calabria (spicy salami), rocket, olive oil .		Mozzarella fiordilatte, mushrooms, scamorza, fresh ricotta, thyme and truffle oil.	
PARMA	17.35	SALERNO 	16.55
Tomato, mozzarella fiordilatte, prosciutto ham, rocket, olive oil.		Mozzarella fiordilatte, friarielli (sauteed wild broccoli) and italian sausage (or 'Nduja Spilinga)	
BOSCAIOLA	16.55	4 FORMAGGI	16.55
Tomato, mozzarella fiordilatte, italian sausage, sliced mushrooms, olive oil.		Mozzarella fiordilatte, Gorgonzola DOP, smoked scamorza cheese and goat cheese add truffle oil +£2	
AOSTA (V)	16.55	SETTEMBRE (N)	17.45
Tomato, mozzarella fiordilatte, Goat's cheese, sundried tomatoes, rocket, balsamic glaze, olive oil, caramelized onions		Mozzarella, goat cheese, figs compote, prosciutto, walnuts, rocket	
VALTELLINA	17.95	EXTRA TOPPINGS (ask staff for prices)	
Tomato, mozzarella fiordilatte, beef Bresaola, rocket, Parmigiano, balsamic glaze, olive oil.		Bufala, gorgonzola, spianata, nduja, burrata, mushrooms, sundried tomatoes, rocket, olives, parma, salami, onions, goat cheese, parmesan, truffle oil, ricotta, sausage, friarielli, aubergines, peppers, scamorza, pesto, bresaola	
ROMA	17.25		
Tomato, mozzarella fiordilatte, homemade meatballs, basil, Parmigiano			

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.

(V) Vegetarian (VG) Vegan* (N) May contain nuts* -  Spicy - (GF) Gluten Free*
A 12.5% discretionary service charge will be added to your bill for the benefit of the staff.

WHITE WINES. 175/Btl

HOUSE WHITE 6.95/26.95

FALANGHINA 8.75/33.95

Rich and textured with layers of tropical fruit.

RIOJA BLANCO 9.25/35.95

Aromatic, notes of pineapple and bananas

CHARDONNAY 7.7/29.95

Notes of stone and tropical fruit and ripe apple

PINOT GRIGIO 8.75/33.95

Citrusy, pear and apple with hints of kiwi and a touch of mint.

SAUVIGNON BLANC 9.25/35.95

Fresh grapefruit and lime, followed by green gooseberry and melon

GRILLO - bio - vegan 37.95

Fruit driven with elegant aromas of citrus and orange blossom

CHENIN BLANC 7.5/32.95

Medium body and characteristic peach, apricot and melon aromas and flavours

PECORINO 35.95

Aromatic white offers notes of green apple, citrus, and hints of almond, with a mineral finish

GAVI - vegan 49.95

Fresh and dry in the mouth, with delicate hints of citrus and almond

SPARKLING WINES. 125/Btl

PROSECCO D.O.C. 8.5/34.95

CHAMPAGNE 65

ROSE' WINES. 175/Btl

HOUSE ROSE' 6.95/26.95

PINOT GRIGIO BLUSH 7.5/32.95

RED WINES. 175/Btl

HOUSE RED 6.95/26.95

RIOJA 9.25/35.95

Fruity and soft, Raspberry and mineral hints

NERO D'AVOLA 9.25/35.95

Ripe red fruits and fresh wild blackberries

SANGIOVESE 8.25/31.95

Light red with flavours of red cherry and plum

PRIMITIVO 9.10/35.45

Ripe plum, cherry, vanilla and rosemary

MONTEPULCIANO 9.25/35.95

Dark fruit aromas of black cherry and plum

CHIANTI 9.75/37.95

Hints of sour black cherry, wild berries and violets

BARBERA D'ASTI 44.95

Red berries, jam, velvety and notes of dark cocoa

SHIRAZ MALBEC 33.95

Ripe black berries, subtle spice, smooth tannins

MERLOT 8.75/33.95

Aromas of black cherries, blackberries, and plums, appassimento style

BAROLO 69.95

Full bodied, complex and with a hint of dried roses, aged 36 months in oak barrels and 8 in bottle

WINE FLIGHTS.

3 wine glasses (75ml each) selected by us.

ROSSO (3 REDS) 13

BIANCO (3 WHITES) 13

SELEZIONE (RED+WHITE+ROSE') 13

WINE DOWN WEDNESDAY OFFER
HALF PRICE ON EVERY BOTTLE OF WINE WHEN
SPENDING £45 ON FOOD

SIGNATURE WINE TASTING
45PP (MIN 2 PEOPLE)
ENJOY 6 WINES, A MASSIMA BOARD TO SHARE AND A
DESSERT. OUR BEST SELLER OFFER!

APERITIFS.

APEROL SPRITZ	10
NEGRONI/SBAGLIATO	11
LIMONCELLO SPRITZ	10
HUGO SPRITZ	10
CYNAR SPRITZ	10

• HAPPY HOUR OFFER •

2 for 15 on Aperitifs or Classic Cocktails
valid all week till 6pm. Must be two of the same.

*some days might be excluded

BEERS&CIDERS.

PERONI NASTRO AZZURRO DRAUGHT	4.5/7.5
ALCOHOL FREE BEER/CIDER	5
MORETTI 33CL BOTTLE	5.5
PERONI RED 33CL BOTTLE	5
ICHNUSA 33CL BOTTLE	5.5
CIDER STRAWBERRY LIME 50CL	5
DRY APPLE CIDER 50CL	5

MOCKTAILS.

PASSION COOLER	9
0% rum, lime, passion fruit, sugar, mint	
LYCHEE NOJITO	9
0% rum, lime, sugar, lychee, mint	
ELDERFLOWER BLOSSOM	9
0% tequila, lime, elderflower, mint, tonic water	
COCONUT SUNRISE	
0% rum, pineapple, orange, coconut syrup	9

SOFT DRINKS.

TONIC/DIET TONIC	3.6
HOMEMADE LEMONADE	4.5
MINERAL WATER (500ML)	4.5
COCA COLA/DIET COKE	4
GINGER BEER	3.6
JUICES (orange, peach, mango, pineapple, apple)	3.5

CLASSIC COCKTAILS. 12

MARGARITA • ESPRESSO MARTINI •
RHUM ESPRESSO MARTINI • WHITE LADY •
DAIQUIRI • CAIPIRINHA • MOSCOW MULE •
MOJITO • LYCHEE MOJITO • BLACK RUSSIAN •
WHISKEY SOUR • AMARETTO SOUR • OLD
FASHIONED • TOM COLLINS • DARK&STORMY •
GOD FATHER • PASSION FRUIT MOJITO • LYCHEE
DAIQUIRI

Fancy something else? Ask us!

GIN. 25/50ml

TANQUERAY	6.50/8.5
MALFY	7/9
- LEMON/ORANGE/G.FRUIT	
HENDRICKS	7/9
BEEFEATER	5.5/7.5
MONKEY47	7/9
ROKU	7/9

AMARI&SPIRITS. 25/50ml

MONTENEGRO	•/6
LIMONCELLO	•/6
DEL CAPO	•/6
RAMAZZOTTI	•/6
AVERNA	•/6
CYNAR	•/6
GRAPPA	•/7
WOODFORD RESERVE	6/8
JAMESON'S	5.5/7.5
JACK DANIELS	5/7
TALISKER	6/8

HOTDRINKS.

ESPRESSO/AMERICANO	3/3.5
BISCOFF LATTE	4.5
CAPPUCCINO/LATTE	4
TEA (mint, peppermint, earl grey, black. green)	4
ITALIAN THICK HOT CHOCOLATE	4.5
MOCHA	5