



THE FOOD MENU

Starters & Sides

Olives Mix	🌿VG · GF	£4.50
Altamura Bread		£4.50
Cheesy Garlic Bread	🌿V	£7.95
Pesto Pomodoro Bread	N	£7.95
Homemade Meatballs		£10.95
Beef meatballs in rich tomato sauce, served with Altamura bread.		

Our Boards

Cheese or Meat Board	N	£14.95
Three cheeses or three cured meats, with grapes, walnuts, honey and olives.		
Piccola Board	N	£16.95
Two cheeses, two cured meats, bruschetta, olives, honey and sourdough. Serves one.		
Massima Board	N	£32.95
Our bestselling charcuterie and cheese board. Serves two.		
Suprema Board	N	£55.95
Our largest charcuterie and cheese board. Serves four.		

Bruschette

Made with Altamura bread.

Pomodoro	🌿VG	£7.95
Cherry tomatoes, garlic, extra virgin olive oil, basil, oregano and sea salt.		
Goat Cheese & Fig Jam	🌿V · N	£7.95
Oven-grilled goat cheese, fig jam and walnuts on toasted bread.		
’Nduja & Scamorza	🌶️	£7.95
Spicy ’nduja from Spilinga, melted smoked scamorza and rocket.		
Prosciutto & Scamorza		£7.95
Prosciutto and melted smoked scamorza on toasted bread.		
Gorgonzola & Honey		£7.95

Tris of Bruschette · £18.00
Choose any three bruschette to share.

Pasta

Ask about today’s pasta shape. Parmesan optional.		
4 Formaggi	N	£17.00
Gorgonzola, goat cheese, Pecorino Romano and Grana Padano, with walnuts and black pepper.		
’Nduja & Mascarpone	🌶️	£17.50
Tomato, mascarpone, ’nduja, Italian sausage, lemon zest and basil.		
Bolognese		£17.50
Slow-cooked beef ragù in rich tomato sauce, with Parmesan.		
Roman Carbonara		£17.00
Free-range eggs, crispy guanciale, black pepper and Pecorino Romano. Truffle-infused extra virgin olive oil +£2.		
Pesto	N	£16.50
Genovese pesto: basil, Parmesan, garlic, pine nuts and extra virgin olive oil.		
Homemade Lasagne		£17.00
Slow-cooked beef Bolognese, homemade béchamel, Parmesan and nutmeg. Served with a small mixed salad, balsamic and Parmesan.		
Norcina Funghi		£17.50
Italian sausage, mushrooms, cream, nutmeg, Pecorino Romano, dry white wine and black pepper. Truffle-infused extra virgin olive oil +£2.		

Giardiniera	🌿VG	£16.50
Tomato, basil, garlic, aubergine, peppers, onions and mushrooms. Parmesan on request.		
Pomodoro e Basilico	🌿VG	£15.00
San Marzano passata, cherry tomatoes, basil and optional garlic. Parmesan on request.		
Add homemade beef meatballs +£2.50		

Salads

Burrata Salad	GF	£9.95
Italian burrata with sliced tomatoes. Add Parma ham +£3.		
Caprese	GF	£9.00
Buffalo mozzarella, tomatoes, rocket, basil, extra virgin olive oil and balsamic glaze.		
Mixed Salad	GF · 🌿V	£5.95
Mixed leaves, tomatoes, cucumber and balsamic dressing.		
Goat Cheese & Pear	🌿V	£14.95
Goat cheese, pears, sun-dried tomatoes, mixed leaves and balsamic glaze, with sourdough.		

Roman Pinsa

72-hour proofed base. Fiordilatte mozzarella on all except Bufala. We use extra virgin olive oil.

Rosse — Tomato Base

Margherita	🌿V / 🌿VG	£13.95
Fresh basil.		
Bufala		£16.25
Buffalo mozzarella from Campania, basil.		
Ortolana	🌿V / 🌿VG	£16.75
Roasted peppers, aubergine, caramelised onions, sun-dried tomatoes.		
Diavola	🌶️	£16.65
’Nduja from Spilinga, Spianata Calabra, rocket.		
Parma		£17.35
Parma ham, rocket.		
Boscaiola		£16.55
Italian sausage, mushrooms.		
Aosta	🌿V	£16.55
Goat cheese, sun-dried tomatoes, rocket, balsamic glaze and caramelised onions.		
Valtellina		£17.95
Beef bresaola, rocket, Parmesan, balsamic glaze.		
Meatballs		£17.95
Homemade meatballs, basil and Parmesan.		
Bianche — White Base		
Torino	N	£16.15
Pears, Gorgonzola DOP, walnuts.		
Modica		£16.55
Italian sausage, smoked scamorza, Gorgonzola DOP. Truffle-infused extra virgin olive oil +£2.		
Biella		£17.25
Truffle-infused extra virgin olive oil, 30-month-aged Parma ham and rocket.		
Siena	🌿V	£16.75
Mushrooms, scamorza, fresh ricotta, thyme and truffle-infused extra virgin olive oil.		
Salerno		£16.55
Friarielli (Italian turnip tops), with Italian sausage or ’nduja 🌶️ from Spilinga.		
4 Formaggi	🌿V	£16.55
Gorgonzola DOP, smoked scamorza and goat cheese. Truffle-infused extra virgin olive oil +£2.		
Settembre	N	£17.45
Goat cheese, fig compote, prosciutto, walnuts and rocket.		

Desserts

Homemade Tiramisu	£7.95
With dark chocolate and a blend of Irish cream and Kahlúa. Ask your waiter about any special tiramisu available.	
Affogato	GF £6.95
Two scoops of vanilla gelato with hot espresso.	
Artisanal Ice Cream	£7.25
Three scoops: pistachio, vanilla or chocolate.	
Crostata	🌿V £6.95
Warm Italian shortcrust tart: elderberry or hazelnut, with vanilla ice cream. Vegan without ice cream.	
Homemade Panna Cotta	GF £7.95
White chocolate and vanilla, with raspberry coulis.	

Pinsa Extras

Gluten-free base +£3 · Vegan cheese +£2 · Truffle-infused extra virgin olive oil +£2	
Vegetables & Leaves +£1.50	
Mushrooms · sun-dried tomatoes · rocket · olives · onions · friarielli (Italian turnip tops) · aubergine · peppers	
Cheeses & Pesto +£2	
Gorgonzola · goat cheese · Parmesan · ricotta · scamorza · pesto	
Meats +£2.50	
Salami · Spianata · ’nduja · Italian sausage	
Premium +£3	
Bufala · burrata · Parma ham · bresaola	

Lunch · Until 4pm
Any main (pinsa, pasta or salad) + soft drink £14.95
Any main + 125ml house wine £16.95



THE DRINKS MENU

White Wines

175ml / bottle • £

House White	6.95 / 26.95
Falanghina	8.75 / 33.95
Rich, textured tropical fruit.	
Trebbiano d’Abruzzo	9.25 / 35.95
Fresh, dry, with delicate white-fruit notes.	
Chardonnay	7.70 / 29.95
Veneto • Stone fruit, tropical fruit and ripe apple.	
Pinot Grigio	8.75 / 33.95
Veneto • Citrus, pear, apple, kiwi and mint.	
Sauvignon Blanc	9.25 / 35.95
Grapefruit, lime, gooseberry and melon.	
Grillo • organic & vegan	— / 37.95
Fruit-led citrus and orange blossom.	
Verdicchio	9.75 / 39.95
Castelli di Jesi • Fresh citrus; almond finish.	
Pecorino	— / 35.95
Green apple, citrus, almond; mineral finish.	
Gavi • vegan	— / 49.95
Fresh, dry citrus and almond.	

Rosé Wines

175ml / bottle • £

House Rosé	6.95 / 26.95
Pinot Grigio Blush	7.50 / 32.95

Sparkling

125ml / bottle • £

Prosecco D.O.C.	8.50 / 34.95
Champagne	— / 65.00

SPIRITS • 25ml / 50ml • prices in £

Liqueurs & Digestifs

4.00 / 6.00 • Amaretto • Sambuca • Limoncello • Vecchio Amaro Del Capo • Montenegro • Averna • Cynar
4.50 / 7.00 • Grappa
Gin Selection
5.50 / 7.50 • Beefeater
6.50 / 8.50 • Malfy Blood Orange • Tanqueray • Plymouth Sloe Gin
6.00 / 8.00 • Gordon’s Sicilian Lemon
7.00 / 9.00 • Hendrick’s • Roku

Red Wines

175ml / bottle • £

House Red	6.95 / 26.95
Pinot Nero	9.25 / 35.95
Italy • Elegant red berries and cherry.	
Nero d’Avola	9.25 / 35.95
Ripe red fruit and wild blackberry.	
Sangiovese	8.25 / 31.95
Light-bodied; red cherry and plum.	
Primitivo	9.10 / 35.45
Ripe plum, cherry, vanilla and rosemary.	
Montepulciano	9.25 / 35.95
Dark fruit, black cherry and plum.	
Chianti	9.75 / 37.95
Sour cherry, wild berries and violets.	
Barbera d’Asti	— / 44.95
Red berries, jam and cocoa; velvety texture.	
Negroamaro	— / 39.95
Rich dark fruit, plum and spice.	
Merlot	8.75 / 33.95
Blackberry and plum; appassimento style.	
Barolo	— / 69.95
Full-bodied, complex, dried rose; aged 36 months in oak and 8 months in bottle.	

Wine Flights • £13
Rosso: 3 reds • Bianco: 3 whites
Selezione: red, white & rosé
Three 75ml glasses selected by us.

Wine Down Wednesday
Half-price wine bottles under £39 with £45 spent on food.

Coffee & Tea

Espresso	£3.00
Americano	£3.50
Flat White	£4.00
Cappuccino / Latte	£4.00
Biscoff Latte	£4.50
Hot Chocolate	£4.50
Mocha	£5.00
Tea Selection	£4.00
English Breakfast, Earl Grey, green, peppermint or fresh mint.	
Lemon, Honey & Ginger Tea	£4.50
Fresh lemon, honey and ginger.	

Aperitifs

Aperol Spritz	£10
Hugo Spritz	£10
Limoncello Spritz	£10
Cynar Spritz	£10
Campari Spritz	£11
Negroni	£11
Negroni Sbagliato	£11

House Cocktails

Pear & Elderflower Martini	£12
Absolut Pears, elderflower and lemon.	
Passion Boulevard	£13
Prosecco, vodka, Aperol, lime juice and passion fruit.	
Lanique & Tonic	£12
Lanique Spirit of Rose, tonic and lime.	
Picante 🌶️	£13
Reposado tequila, chilli, coriander, fresh lime and agave.	
Sloe Gin Fizz	£12
Plymouth Sloe Gin, lemon, sugar and soda.	
Lychee Martini	£12
Vodka, lychee and lime.	

Classics — £12 Each

Margarita	Espresso Martini
Raspberry Cosmopolitan	White Lady
Coconut Daiquiri	Caipirinha
Moscow Mule	Mojito
Lychee Mojito	Black Russian
Whiskey Sour	Amaretto Sour
Old Fashioned	Tom Collins
Dark & Stormy	Godfather
Passion Fruit Mojito	Lychee Daiquiri

Happy Hour • 4pm–6pm

2 for £15 on aperitifs or classic cocktails.
Two of the same drink. Selected dates may be excluded.

Mocktails

Passion Cooler	£9
Captain Morgan 0.0, passion fruit, lime, mint and soda.	
Lychee Nojito	£9
Captain Morgan 0.0, lychee, lime, mint and soda.	
Elderflower Fizz	£9
Elderflower, apple, lemon and soda.	
Cherry & Lime Cooler	£9
Cherry, lime, mint and soda.	
Tropical Sunrise	£9
Pineapple, orange, coconut and cherry.	

Beers & Ciders

Peroni Nastro Azzurro	£4.50 / 7.50
Draught	
Alcohol-free Beer	£5.00
Moretti • bottle	£5.50
Fruit Cider	£5.00
Thatchers Apple Cider	£5.00

Soft Drinks

Tonic / Diet Tonic	£3.60
Homemade Lemonade	£4.50
Acqua Panna Still Water	£4.50
500ml	
San Pellegrino Sparkling Water	£4.50
500ml	
Coke / Diet Coke / Coke Zero	£4.00
Ginger Beer	£3.60
San Pellegrino Aranciata	£4.00
Juices	£3.50
Orange, mango, pineapple or apple.	

Spirits & Whisky

5.00 / 7.00 • Captain Morgan Spiced Gold • Jack Daniel’s
5.50 / 7.50 • Absolut Pears • Jameson
6.00 / 8.00 • Johnnie Walker Black • Aber Falls • Woodford Reserve • Talisker

Signature Wine Tasting
£45 per person • minimum 2 guests.
Six wines, a Massima board to share and dessert.
Book 48 hours ahead or ask staff if available.