

ANTIPASTI (STARTERS)

PASSATEMPO (snacks)

- Sourdough bread (2 slices) **£2**
- Nocellara olives **£4.5**
- Handmade crisps **£5**
- Bruschetta with datterini tomatoes, EVO oil & basil **£6.5**
- Bruschetta with Nduja (spicy pork sausage) **£6.5**
- Rocket & radicchio di Treviso salad **£6.5** add lemon&balsamic dressing **+£0.5**
- Focaccia **£6.9*** (*choose your dough*)

GENERI ALIMENTARI (Appetisers)

Caseificio (fresh cheeses)

- Burrata with EVO oil & black pepper **£6.5**
- Rocket-ing Caprese (buffalo mozzarella, datterini tomatoes, rocket) **£8.95**
- Burrata & Parma Ham **£9.95**
- Burrata & roasted aubergines **£9.95**
- Burrata & spianata spicy salami **£9.95**

Fritti (fried delicacies)

- Cacio & pepe stuffed homemade fried raviolini **£6**
- Aubergines polpettine **£6.9** add melted 4 cheeses dip **+£1**
- Nduja spicy croquettes **£6.9** add melted 4 cheeses dip **+£1**
- Fiori di zucca **£6.5**

L'Orto (vegetables)

- Sauteed radicchio di Treviso **£6.5**
- Caponata (aubergines, olives, celery, tomatoes, onions) **£6.95**
- Summer salad (caramelized nuts, apples, fennel, rocket, datterini tomatoes, croutons) **£9.95** add lemon&balsamic dressing **+£0.5**
- Holloway salad (artichokes, rocket, datterini tomatoes, red onion, olives, Parmigiano shavings) **£9.95** add lemon&balsamic dressing **+£0.5**

Sfiosita' (chef's delicacies)

- Sauteed chestnut mushrooms **£ 7.5**
- Beef meatballs with tomato sauce **£ 8.5**
- Aubergines Parmigiana (aubergines, tomato, parmigiano, mozzarella) **£8.95**

BEVANDE (DRINKS)

Soft Drinks

Still Water (Acqua Panna ½ L) **£2.7**
Sparkling Water (San Pellegrino ½ L) **£2.7**
Coke and Coke Zero (33cl) **£3**
San Pellegrino (33cl): lemon & mint, blood orange **£3**
Juices (25cl): apple, peach **£3.2**

WINES

Red Wines (175ml, bottle)

Merlot (fruity, medium bodied) **£6.9/£26**
Cabernet Franc (earthy, crisp) **£7.2/£28**
Franconia (soft, medium bodied) **£7.5/£29**
Pinot Nero (fruity, lively) **£7.5/£30**
Malbec (dry, full bodied) **£33**
Aronne (plummy, full bodied) **£35**

White Wines (175ml, bottle)

Pinot Grigio (dry, refreshing) **£6.9/£26**
Manzoni (fragrant, soft) **£7.2/£29**
Sauvignon (crisp, dry) **£7.5/£33**

Prosecco (175ml, bottle)

Extra Dry Millesimato DOC (extra dry, sparkling) **£7/£32**

CRAFT BEERS (33cl)

Birra Cabriole' (4.6%, unfiltered lager created by us) **£5.5**
Source Pale Ale (4.1%, Laine Brewery) **£6**
Ripper Session IPA (4.9%, Laine Brewery) **£6**
Gluten Free IPA (4.5%, Bellfield Brewery) **£6.2**

COCKTAILS

Hugo (prosecco, elder flower cordial, fresh mint) **£7**
Gin & Tonic (gin, tonic water) **£7**
Spritz Aperol (Aperol, Prosecco DOC) **£7**
Spritz Campari (Campari, Prosecco DOC) **£7**
Negroni (Gin, Campari, Martini Rosso) **£7.5**
Negroni Sbagliato (Prosecco DOC, Campari, Martini Rosso) **£7.5**

HANDMADE PASTA (4 TYPES OF DOUGH)

Choose your **PASTA DOUGH**

Pici (vegan)

Gnocchi (potatoes) **£1.5**

Tonnarelli (egg) **£1.7**

Tagliatelle (made without gluten) **£2** (there might be gluten contamination in the cooking process)

Choose your **SAUCE**

Aubergines cream (homemade), olives, mint (VEGAN) **£11.5**

Amatriciana (guanciale, tomato sauce, pecorino cheese) **£12**

Ai funghi (sauteed chestnut mushrooms) (VEGETARIAN) **£12**

Pesto fatto in casa & confit tomatoes **£12.5**

Cacio e Pepe (pecorino cheese, black pepper) **£12.5**

Nduja & Burrata (SPICY) **£12.5**

Carbonara (guanciale, eggs, pecorino cheese) **£12.5**

Beef ragú alla Bolognese (10 hour slow cooked) **£13**

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Alle sarde (anchovies and onion homemade sauce, datterini tomatoes, breadcrumbs, fried sardine) **£14.5**

WEEK SPECIAL PASTA

→ **ASK OUR STAFF WHAT THE CHEFS HAVE CREATED THIS WEEK**

PIZZE (4 TYPES OF DOUGH)

CHOOSE YOUR DOUGH

- ➔ **Vegetable Charcoal:** evocative flavour, dramatic look, digestive gas-absorbing capacities **£1.7**
- ➔ **Wholemeal:** rich in fibres, strong fragrance, earthy taste **£1.7**
- ➔ **Traditional:** traditional dough, unconventionally light
- ➔ **Without Gluten:** gluten free flour but there can be contamination in the baking process **£2**

CHOOSE YOUR PIZZA

Marinara 🍷 : tomato, garlic, oregano, EVO oil, basil **£7.95** add olives **£2.5**

Margherita: tomato, mozzarella, EVO oil, basil **£9.5** add chestnut mushrooms **£2.5**

Vegan Margherita 🍷 : tomato, vegan mozzarella, basil, EVO **£10.5** add fresh chillies **£2**

Red Vegana 🍷 : tomato, garlic, oregano, roasted peppers, red onions, olives **£11.95** add roasted aubergines **£2.5**

Margherita + Buffalo Mozzarella: tomato, fiordilatte mozzarella, basil, buffalo mozzarella messa a crudo **£12** add olives **£2.5**

Chill(i) Out 🍷 : tomato, mozzarella, fresh chillies, spianata spicy salami **£12.5** add nduja **£3**

Nduja 🍷 : tomato, mozzarella, nduja (spicy pork sausage) **£12.5** add honey **£2**

Vegetariana Arrabbiata 🍷 : mozzarella, chestnut mushrooms, olives, red onions, chilli oil **£12.50** add artichokes **£3**

Andrea Pirlo: mozzarella, gorgonzola, apple, truffle oil and olive pate **£12.5** add speck (cured ham) **£3**

Paperon de' Pep(p)eroni 🍷 : tomato, mozzarella, spianata spicy salami, roasted peppers **£12.95** add rocket **£2.5**

Ortolana: tomato, mozzarella, courgettes, roasted peppers, olives **£12.95** add truffle oil **£3**

Parmigiana: tomato, mozzarella, roasted aubergines, Parmigiano **£12.95** add prosciutto cotto **£3**

Speck-tacular: mozzarella, gorgonzola, Speck (smoked ham) **£13.5** add roasted peppers **£2.5**

Calzone Prosciutto Cotto + Carciofi: tomato, mozzarella, prosciutto cotto, artichokes **£13.5** add olive pate **£2.5**

Vegan Ortolana 🍷 : tomato, vegan mozzarella, courgettes, roasted peppers, olives **£13.5** add roasted aubergines **£2.5**

Prosciutto & Funghi: tomato, mozzarella, prosciutto cotto (cured ham), chestnut mushrooms **£13.5** add gorgonzola blue cheese **£3**

Centurione: tomato, mozzarella, Parma ham, parmigiano, rocket **£13.5** add truffle oil **£3**

Burrata + Mushrooms: tomato, mozzarella, fresh burrata, chestnut mushrooms **£13.75** add truffle oil **£3**

Spicy Burrata 🍷 : tomato, mozzarella, fresh burrata, spianata spicy salami **£13.95** add honey **£2**

Burrata + Parma Ham: tomato, mozzarella, fresh burrata, Parma ham **£13.95** add artichokes **£3**

Arianna Sbagliata: mozzarella, gorgonzola, fresh sausage, honey, truffle oil **£13.95** add parmigiano **£3**

ADD TOPPINGS

£2: red onions, tomato sauce, honey, apples, fresh chillies

£2.5: olives, chestnut mushroom, roasted peppers, roasted aubergines, roasted courgettes, fiordilatte mozzarella, vegan mozzarella, rocket, olive pate

£3: Buffalo mozzarella, Parma ham, Prosciutto Cotto (cured ham), Nduja (spicy pork sausage), Parmigiano, spianata (spicy salami), Speck (smoked ham), artichokes, fresh sausage, truffle oil

£5.5: Burrata (fresh creamy cheese)

🍷 **MAKE IT VEGAN: swap to VEGAN MOZZARELLA on any pizza instead of fiordilatte mozzarella +£2** 🍷

NEW: CRUST DIPPERS (£1.5)

Piccantissimo: homemade fresh chilli based mayo

Aglioso: homemade garlic based mayo