

ANTIPASTI



- Olives al Forno · £4
- Pane bianco with extra virgin olive oil · £5
- Mussels al Forno with salsa calabrese · £7
- Shrimp with melon, mint and chili lime vinaigrette · £10
- Meatballs al Forno with toasted baguette and herb butter · £12
- Courgette blossoms fritti with ricotta · £14
- Cauliflower fritti with spicy mint aioli · £8
- Arancine alla Bolognese · £9
- Corn al forno with Fresno chili butter · £8
- Marinated baby peppers with tuna · £11
- White bean alla Toscana with radicchio & saba · £7
- Chicken liver with capers, parsley & pancetta · £8

INSALATE E VERDURE



- Mozza Caprese · £13
- Nancy's chopped salad · £15
- Insalata tricolore with anchovy vinaigrette · £11
- Rucola, funghi & Grana Padano · £11
- Insalata mista with radish, cucumbers & herbs · £9

LE PIZZE



- MARGHERITA** tomato, fior di latte & basil · £12
- BIANCA** fontina, fior di latte, sottocenere & sage · £16
- COURGETTE BLOSSOMS** tomato & burrata · £18
- FUNGHI MISTI** fontina, taleggio, fior di latte & thyme · £15
- SALAME** tomato, fior di latte & Fresno chiles · £13
- GOAT CHEESE** leeks, scallions, garlic & pancetta affumicata · £13
- FENNEL SAUSAGE** panna, fior di latte, red onions, scallions · £14
- PROSCIUTTO DI PARMA** tomato, fior di latte & rucola · £14
- MEAT LOVERS** salame, fennel sausage, guanciale, tomato, fior di latte · £14
- PIZZA ALLA BENNO** speck, pineapple, jalapeños, tomato & mozzarella · £15
- NAPOLITANA** tomato, mozzarella di bufala, olives, anchovies, chili flake & fried capers · £14
- PLT** pancetta affumicata, guanciale, onion cream, roasted tomato, rucola & aioli · £13
- AGLIO E OLIO** fontina, fior di latte, parsley & chili flake · £12
- TOMATO** Sicilian oregano & extra virgin olive oil · £10

Kindly note that our dishes are prepared in a kitchen where allergens are present throughout. We cannot guarantee that any dishes or drinks will be free from trace ingredients. Please let your server know before ordering if you have any allergies or intolerances.

A discretionary 12.5% service charge will be added to your bill.

PIATTI



TODAY'S SPECIAL
Lasagna al Forno · £14

SALUMI E MOZZARELLA



- Mozzarella di Bufala with Cantabrian anchovies and garlic toast · £15
- Prosciutto di Parma and Mozzarella di Bufala · £14
- Prosciutto di Parma with Honeymoon melon · £15

SELECTION OF CURED MEATS

- Speck · £8
- Coppa · £8
- Salami Sardo · £8
- Mortadella · £8
- Prosciutto di Parma · £10

WHITE WINE

- Lamberti Ca'Preella Soave 2020 · £36
 Marmora Vermentino di Sardegna DOC 2018 · £40
 Dogheria Pinot Bianco Rubicone IGT Poderi dal Nespole 2018 · £43
 Bibi Graetz Casamatta Bianco IGT Toscana Bianco 2019 · £47
 Li Veli Fiano Puglia 2020 · £48
 Alois Lageder Terra Alpina Pinot Grigio Dolomiti IGT 2019 · £51
 Alois Lageder Chardonnay Alto Adige 2019 · £60
 Morgassi Superiore Tuffo Gavi del Comune di Gavi DOCG 2018 · £62
 Bastianich Vini Orsone Sauvignon Blanc 2019 · £60
 Bastianich Vini Orsone Ribolla Gialla 2018 · £66
 Tornatore Etna Bianco 2019 · £67
 Cortese Colli Tortonesi Oltretorrente 2019 · £68
 Li Veli Askos Verdeca Salento 2020 · £69
 Soave Classico Ca'Visco Coffele 2018 · £72
 Vietti Roero Arneis 2020 · £75
 Alois Lageder Forra Manzoni Bionco Biodynamic 2018 · £80
 Bastianich Vespa Bianco 2016 · £85
 Bianco Secco IGP Quintarelli 2019 · £99
 Bianco Faye, Pojer & Sandri 2016 · £110
 Antinori Cervarolo della Sala 2016 · £180

SPARKLING WINE

- Ferrari Maximum Blanc de Blanc NV · £80
 Ferrari Maximum Rosé NV · £100
 Jeio Brut Bio Organic Brut Prosecco Superiore · £60

CHAMPAGNE

- Moët & Chandon Impérial Brut NV · £85
 Ruinart Brut NV · £130
 Ruinart Rosé NV · £175
 Ruinart Blanc de Blanc NV · £185

RED WINE

- Fattorie Melini San Lorenzo Chianti DOCG 2019 · £36
 Terre di Vulcano Aglianico del Vulture 2018 · £40
 Zensa Nero di Troia 2020 · £43
 Zensa Primitivo IGP Puglia 2019 · £45
 Bibi Graetz Casamatta IGT Toscana Rosso 2019 · £47
 Valpolicella Classico Nicolis 2018 · £48
 Romo Rosso Castello Torre in Pietra 2018 · £52
 La Mozza Il Forte Sangiovese 2018 · £59
 Giovanni Rosso Donna Margherita Barbera d'Alba 2018 · £60
 La Mozza I Perazzi Cabernet Sauvignon 2018 · £62
 Talenti Rosso di Montalcino 2018 · £65
 Valpolicella Classico Superiore Seccal 'Ripasso' Nicolis 2016 · £70
 Pinot Noir Alto Adige Alois Lageder 2018 · £68
 Giovanni Rosso Langhe Nebbiolo 2018 · £73
 Sughere Rocca di Frassinello 2016 · £75
 La Mozza Aragona 2011 · £77
 Li Veli Pezzo Morgana Salice Salentino DOC 2017 · £78
 Rosso di Valtellina Umo, Boffalora 2017 · £82
 Vietti Dolcetto d'Alba Tre Vigne 2018 · £83
 Vino Nobile di Montepulciano Boscarelli 2017 · £85
 Castellare Chianti Classico Riserva 2018 · £90
 Bastianich Vespa Rosso 2015 · £99
 Nicolis Amarone della Valpolicella Classico 2015 · £110
 Rocca di Frassinello 2016 · £120
 Amarone della Valpolicella Classico, La Giarretta 2016 · £130
 Talenti Brunello di Montalcino 2016 · £140
 Primofiore IGP Quintarelli 2018 · £150
 Barolo Ginestra Riserva Paolo Conterno 2013 · £190
 Valpolicella Classico Superiore DOP Quintarelli 2013 · £230
 Bibi Graetz Testamatta Rosso 2018 · £260
 Sassicaia 2014 · £360

ROSÉ

- Filarino Sangiovese Rosato Rubicone 2020 · £10.50 · £36
 Lagrein Rosato Alto Adige Alois Lageder 2019 · £13.50 · £50
 Bulgarini Garda Classico Charetto DOC 2020 · £55.00

BY THE GLASS & QUARTINO

WHITE

- Lamberti Ca'Preella Soave 2020 · £9 / £10.50
 Dogheria Pinot Bianco Rubicone IGT Poderi dal Nespole 2018 · £10 / £11.50
 Bibi Graetz Casamatta Bianco IGT Toscana Bianco 2019 · £11 / £12.50
 Li Veli Fiano Puglia 2020 · £11.50 · £13
 Alois Lageder Terra Alpina Pinot Grigio Dolomiti IGT 2019 · £12 / £14
 Bastianich Vini Orsone Sauvignon Blanc 2019 · £14 / £15.50

SPARKLING

- Ferrari Maximum Blanc de Blanc NV · £17
 Ferrari Maximum Rose NV · £20
 Jeio Brut Bio Organic Brut Prosecco Superiore · £14

CHAMPAGNE

- Moët & Chandon Impérial Brut NV · £18

RED

- Fattorie Melini San Lorenzo Chianti DOCG 2019 · £9 / £10.50
 Zensa Primitivo IGP 2019 · £10 / £11.50
 Bibi Graetz Casamatta IGT Toscana Rosso 2019 · £11 / £12.50
 Valpolicella Classico La Dama 2019 · £11.50 / £13
 Romo Rosso Castello Torre in Pietra 2018 · £12.50 / £14
 La Mozza Il Forte Sangiovese 2018 · £13.50 / £15

ROSE

- Filarino Sangiovese Rosato Rubicone 2020 · £9 / £10.50
 Lagrein Rosato Alto Adige Alois Lageder 2019 · £12 / £13.50

BEER

- Ichnusa Regular · £6
 Peroni Red Label · £6
 Birra Moretti · £6
 Menabrea Blonde · £6
 Peroni Gran Riserva · £9

DOLCI



BUTTERSCOTCH BUDINO · £8

CARAMEL COPPETTA WITH SPANISH PEANUTS · £8

BANANA GELATO PIE · £10

AFFOGATO · £6

OUR DAILY GELATO AND SORBETTO SELECTIONS · £8

Vanilla

Frutti di Bosco

Peanut Butter

Coconut

Gianduia

Melon

CAFFE & TE



Espresso

Cappuccino

Americano

Latte

Macchiato

Selection of Teapigs Tea

All at £4

DIGESTIVI



Averna · £9

Amaro Montenegro · £9

Cynar · £8

Amaro Ramazzotti · £11

Amaro Ramazzotti / Bot.1950s · £50

Cocchi Dopo Teatro Vermouth Amaro · £13

Camaro Lucano Anniversario · £12

Cinzano Amaro Savoia / Bot.1970s · £30

GRAPPA



Nardini Grappa Riserva · £12

Nonino Grappa Tradizione · £10

Nonino Picolit Grappa · £30

Tosolini Grappa di Chardonnay · £14

Tosolini Grappa di Merlot · £13

Tosolini 2001 Grappa / Oloroso Sherry Cask · £22

Capovilla Grappa di Barolo 2009 · £20

Capovilla Grappa di Brunello 2010 · £25

Capovilla Grappa di Bassano 2015 · £18

WINE BY THE GLASS & QUARTINO



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Bibi Graetz Casamatta Bianco IGT Toscana Bianco 2019 · £11 / £12.50
Li Veli Fiano Puglia 2020 · £11.5 / £13
Alois Lageder Terra Alpina Pinot Grigio Dolomiti IGT 2019 · £12 / £14
Bastianich Vini Orsone Sauvignon Blanc 2019 · £14 / £15.50

SPARKLING

- Ferrari Maximum Blanc de Blanc NV · £17
Ferrari Maximum Rose NV · £20
Jeio Brut Bio Organic Brut Prosecco Superiore · £14

CHAMPAGNE

- Moët & Chandon Impérial Brut NV · £18

RED

- Fattorie Melini San Lorenzo Chianti DOCG 2019 · £9 / £10.50
Zensa Primitivo IGP 2019 · £10 / £11.50
Bibi Graetz Casamatta IGT Toscana Rosso 2019 · £11 / £12.50
Valpolicella Classico La Dama 2019 · £11.50 / £13
Romo Rosso Castello Torre in Pietra 2018 · £12.50 / £14
La Mozza Il Forte Sangiovese 2018 · £13.50 / £15

ROSÉ

- Filarino Sangiovese Rosato Rubicone 2020 · £9 / £10.50
Lagrein Rosato Alto Adige Alois Lageder 2019 · £12 · £13.50

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COCKTAILS DELLA CASA



SGROPPINO OF THE DAY

Sorbet of the day, Prosecco · £11

FINZIONE

Cocchi Amaro, Select Aperitivo, Punt e Mes · £12

RED HOOK

Rittenhouse Rye, Punt e Mes, Maraschino · £12.50

SCULACCIONE

Ocho blanco tequila, Campari, lime, grapefruit, Angostura Bitters · £11.50

GOLD RUSH

Bulliet bourbon, honey, lemon, fennel pollen · £12

SICILIAN HIGHBALL

Ketel One vodka, almond + maraschino cordial, red wine · £11.50

ITALY CALLING

Tanqueray, marsala wine, lime, Sicilian orange bitters · £11.50

MOZZA MARTINI

Olive infused gin or vodka, olive brine, chazalettes dry vermouth,
basil + olive brine oil · £12.50

TONKA BOULEVARDIER

Tonka Bean Woodford Reserve, coffee Campari, Cocchi di Torino · £12.50

GIANDUIA OLD FASHIONED

Roasted hazelnut Takamaka spiced rum,
coco nib syrup, Angostura Bitters. · £12

BIRRE



Ichnusa Regular · £6

Peroni Red Label · £6

Birra Moretti · £6

Menabrea Blonde · £6

Peroni Gran Riserva · £9

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