

LA CUCINA

ANTIPASTI €

- Antipasto Misto** 9.5
Italian Meats, Cheese, Roasted Vegetables, Pesto
- Antipasto di Verdure** 9.5
Italian Roasted Vegetables, Cheese, Pesto
- Caprese** 9.5
Buffalo Mozzarella, Vine Tomato, Basil
- Crostini with Italian Dips** 7.5
Sourdough, Green and Red Pesto, Balsamic

BRUSCHETTA €

- Al Pomodoro (v)** 7.5
Cherry Tomato, Garlic, Basil, Olive Oil
- Parma** 8.5
Parma Ham, Pesto, Mozzarella, Rocket
- Verdure (v)** 8.5
Aubergines, Roasted Peppers, Goat's Cheese
- Funghi (v)** 9
Mushroom, Garlic, Thyme, Shaved Parmesan
- Al'aglio (v)** 4
Garlic, Olive Oil, Parsley
- /with Mozzarella** 4.5

INSALATE €

- Insalata di Pollo** 12.5
Mixed Greens, Cherry Tomato, Chicken, Parmesan Shavings, Red Onion, Balsamic Dressing
- Insalata di Tonno** 12.5
Mixed Greens, Italian Tuna, Cherry Tomato, Cucumber, Mozzarella, Red Onion, Balsamic Dressing
- Crispy Chicken Salad** 14
Buttermilk Chicken, Panchetta, Buffalo Mozzarella, Greens, Lemon Dijon Dressing

PASTA €

- Lasagne** 12
Carbonara 14.5
Spaghetti, Pancetta, Egg Yolk, Parmesan, Cream (have it in the "real Italian way" without Cream)
- Pesto (v)** 14.5
Fettucine, Green or Red Pesto, Chicken, Cream (have it in the "real Italian way" without Chicken & Cream)
- Boscaiola** 14.5
Penne, Chicken, Pancetta, Peas, Mushroom, Creamy Tomato Sauce
- Amatriciana** 14.5
Spaghetti, Chilli, Onion, Tomato, Pancetta
- Vodka** 14.5
Penne, Ham, Cream, Tomato, Vodka
- Bolognese** 13.5
Spaghetti and Ragu
- Arrabbiata (v)** 12.5
Penne, Tomato, Chilli Sauce /with Chicken
- Ravioli (v)** 14.5
Spinach & Ricotta Ravioli, Creamy Tomato Sauce
- Al Salmone** 14.5
Fresh Pasta, Smoked Salmon, Brandy, Creamy Tomato Sauce
- Pollo e Spinachi** 16
Chicken, Bacon, Spinach, Roast Cherry Tomato, Garlic, Cream, Chilli
- Gamberi** 16
Prawns, Courgette, Chilli, Garlic, Lemon
- The Vegan (v)** 14.5
Penne, Vegan Pesto, Peas, Spinach, Roast Tomato
- Salsiccia & Funghi** 16
Italian Sausage, Mushroom, Red Wine, Cream, Fusilli Pasta, Sage & Parmesan

PIZZA €

- Margherita (v)** 14
Mozzarella, Tomato, Basil
- Prosciutto e Funghi** 15
Ham, Mushroom, Onion
- Pollo e Pancetta** 15.5
Chicken, Pancetta, Mushroom
- Bufala (v)** 16
Buffalo Mozzarella, Vine Cherry Tomato, Oregano, Basil
- Capricciosa** 16
Ham, Mushroom, Olives, Artichoke
- Calabrese** 16
Italian Sausage, Pepperoni, Peppers, Chilli
- Atina** 16
Parma Ham, Rocket, Parmesan
- Con Tutto** 16
Ham, Pepperoni, Peppers, Onion, Mushroom, Pineapple, Sweetcorn
- Verdure** 16
Roasted Italian Vegetables, Parmesan
- Fiorentina** 16
Baby Spinach, Parmesan Shavings, Egg
- Calzone** 16
Pepperoni, Sausage, Spinach, Tomato, Mozzarella

CONTORNI €

- Parmesan Chips** 5
- Chips** 4
- Italian Salad** 4

CIABATTA €

- Italia** 7.5
Parma Ham, Rocket, Mozzarella, S/D Tomato, Pesto
- Grigliata (v)** 7.5
Roasted Peppers, Aubergine, Mozzarella, Rocket, Pesto
- Tonno** 7.5
Tuna, Brie, Rocket, S/D Tomato, Red Onion, Mayo
- Salumi** 7.5
Parma Ham, Salami, Buffalo Mozzarella
- Pollo** 7.5
Breaded Chicken, Lettuce, Tomato, Mayo
- Capra** 7.5
Chicken, Goat's Cheese, Rocket, Roast Peppers, Pesto

PIZZA SLICE €6 each

- Ham, Mushroom, Red Onion / Margherita/ Pepperoni

BUTTERMILK CHICKEN BRIOCHE €14.5

- Toasted Brioche, Crispy Chicken, Buffalo Mozzarella, Tomato Relish, Rocket Served with Chips

CRISPY CHICKEN PARMESAN BRIOCHE €15

- Toasted Brioche, Crispy Chicken, Mozzarella, Parma Ham, Rocket, Parmesan Shavings, Tomato Sauce Served with Chips

COUNTER TREATS AVAILABLE

CIBO



LA CUCINA

RED WINE	GLASS	BTL
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Cantina Colli Euganei MERLOT Soft, harmonious and persistent with intense notes of exotic fruits	7	28
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Privo Rosso Toscano SANGIOVESE Fresh and fruity body with hints of blackberry & cherry (Perfect with Pizza)	8	35
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Pinacarda Rossi MONTEPULCIANO Medium bodied, generous and very tasty, with flavours of red fruits and herbs.	8.5	36
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WHITE WINE	GLASS	BTL
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Villa San Martino PINOT GRIGIO Delicate and elegant nose of strawberries and raspberries, very drinkable!	7	28
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Attems Venezia Giulia SAV BLANC Persistent citrus finish with creamy tones of melon, apricot and peach.	8.5	36
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Alié Rosé Toscana Well balanced and fresh, notes of peaches and ripe fruits. SYRAH/VERMENTINO	9.5	40
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BEER	€
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Peroni Nastro Azzurro	6
Birra Moretti	6

COFFEES	€
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Americano	3.3
Cappuccino	3.7
Latte	3.7
Espresso	2.8
Macchiato	3.3
Mocha	4.5
Babycino	1.6
Flat White	3.6
Piccola	3.3

DRINKS	€
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Tea	3
Herbal tea	3.5
Hot chocolate /with marshmallows & cream	4.5
Cans of pop	2.6
Italian drinks	3
Still water	3
Sparkling water	3
Large sparkling water	4.5
Vit Hit	3.6
Synerghi	3.6
Kid's Juice	2.2
Peach Tea	3.1
Smoothie	3.6
Apple Juice	3.6

BERE

**BUON
VINO
~ FA ~
BUON
SANGUE**

GOOD WINE MAKES GOOD CHEER