PIZZA PĀRĀ

CICCHETTI & STARTERS

Garlic bread v — £5.50

Bruschetta v tomato, basil, garlic — £6.50

Arancini v peas, smoked mozzarella — £8.50

Zucchini fritti v — £7.50

French fries v — £5.50

Sweet potato fries v — £7.50

Truffle fries — £8.50

Fried chicken bites parsley, garlic mayo — £10.50

SALADS

Insalata Fresca rocket, parmesan shavings, olives, cherry tomatoes, balsamic vinegar — £7.50

Burrata v tomato, rocket, balsamic vinegar and basil — £12.50

Caesar Salad baby gem lettuce, Caesar dressing, croutons, chicken, parmesan shavings — £14.50

Insalata Lipari baby gem lettuce, provola cheese, salami, artichokes, roasted peppers, olive oil and red wine vinegar dressing — £14.00

PIATTI

Pork belly skewers teriyaki glaze, rocket salad, pesto mayo — £9.50

Polpette meatballs, tomato sauce, basil and two pieces of bread — £12.50

Chicken Milanese served with a lemon wedge and rocket — £13.50

Mixed Tapas Platter 18 months aged Iberico ham, three types of cheese, black olive tapenade, mango chutney and five pieces of toasted bread — £14.50

BURGERS

Pork Belly Burger pork belly, Emmental cheese, caramelised onion, burger mayo, tomato, lettuce salad — £16.50

Wagyu Burger British wagyu beef, Emmental cheese, caramelised onion, burger mayo, tomato, lettuce salad — £17.00

DESSERT

Tiramisu homemade classic with rich mascarpone cream, savoiardi biscuits, espresso and cacao powder — £7.50

Gelato 2 scoops: hazelnut, chocolate, lemon or matcha — £6.50

PIZZA

VEGGIE & VEGAN PIZZA

Margherita tomato, parmesan, basil, fior di latte — £11.00

Marinara Vg tomato, basil, garlic, oregano — £10.50

Ortolana tomato, fior di latte, mushrooms, peppers, courgette, artichoke — £14.50

Riviera pesto, fior di latte, cherry tomatoes — £16.00

Melanzana tomato, fior di latte, aubergine, ricotta salata, honey — £16.00

(vegan cheese option available + £2)

WHITE BASE PIZZA

Cinque formaggi v ricotta, fior di latte, parmesan, gorgonzola, provola — £14.50

Fig and prosciutto ricotta, mozzarella, provola, cooked ham, figs, caramelised onion, honey — £17.00

Snow White ricotta, pecorino, pancetta, parmesan, garlic oil, honey — £15.50

Truffle ricotta, fior di latte, mushrooms, truffle oil — £17.50

Annabella friarielli, fior di latte, provola, parmesan, salsiccia sausage, chilli — £17.50

CARNIVORE'S DREAM

Capricciosa tomato, fior di latte, cooked ham, mushrooms, olives, artichokes — £16.50

Calzone ricotta, fior di latte, cooked ham, black pepper — £15.50

Diavola tomato, fior di latte, pepperoni, chilli, spicy honey — £15.00

Quattro stagioni tomato, fior di latte, mushrooms, olives, artichokes, parma ham — £16.00

Boscaiola tomato, fior di latte, mushrooms, salsiccia sausage, parsley — £14.50

Vesuvio tomato, fior di latte, beef, chilli, jalapeños, onions, oregano — £16.00

Parma tomato, fior di latte, rocket, parma ham, grated parmesan, cherry tomatoes — £15.50

Piccante tomato, basil, fior di latte, pancetta, onions, chilli, garlic oil — £15.50

Rustica tomato, spinach, fior di latte, onions, crispy ham, egg — £14.50

FROM THE SEA PIZZA

Napoli tomato, basil, fior di latte, anchovies, capers, garlic, oregano, garlic oil — £15.50

SWEET PIZZA

Pistachio Dream Nutella, pistachio cream, pistachio nuts — £11.00

TOPPINGS & DIPS

All toppings are £2
Artichokes, Pepperoni, Mushrooms, Garlic, Gorgonzola, Rocket, Jalapeños, Ricotta, Fontina, Figs, Basil, Pancetta, Parmesan, Parma ham, Cooked ham, Chilli, Pesto, Beef, Fior di latte, Olives, Anchovies, Capers, Vegan cheese

All dips are £2
Truffle mayo, garlic mayo, basil mayo, burger mayo, chilli honey, 'nduja mayo, chilli oil, garlic oil

PASTA

Cacio e Pepe pecorino, black pepper — £12.50

Penne arrabbiata v tomato, chilli — £12.50

Carbonara guanciale, egg, pecorino — £14.00

Spaghetti bolognese meat sauce — £15.00

Amatriciana guanciale, tomato, chilli — £16.00

Tagliatelle with pesto, basil pesto, parmesan v — £16.00

Pappardelle v wild mushrooms, parsley, thyme — £16.00

COCKTAILS

Aperol Spritz Aperol, Prosecco, soda — £9.50

Negroni Beefeater gin, Campari, sweet vermouth — £13.50

Old Fashioned Buffalo Trace Bourbon, Angostura bitters, brown sugar — £13.50

Espresso Martini vodka, espresso, coffee liqueur — £13.50

Mezcal Negroni mezcal, Campari, sweet vermouth — £14.50

Lovely Bubbly creme de mure, passionfruit liqueur, champagne — £13.00

Margarita Olmeca tequila, Cointreau, fresh lime — £13.50

Pina Piccante chilli-infused Olmeca Blanco tequila, citrus, homemade red berry and hibiscus syrup, black sea salt rim — £13.50

Yuzu Spritz gin, yuzu purée, soda, Prosecco top — £12.50

MOCKTAILS

Aperitivo Spritz non alcoholic aperitif, grapefruit soda, fresh lime, jasmine soda — £8.00

Bellissima white peach puree, maple syrup, fresh lime, white peach and jasmine soda — £9.50

Nogroni non alcoholic gin, vermouth 0%, bitter aperitif — £11.00

BEER

Kirin (5%) — £5.50

Meantime IPA — £6.00

Birra Moretti (4.6%) — £5.50

Asahi/Peroni (0%) — £5.00

SOFT DRINKS

Kingsdown Still Water 70cl — £4.50

Kingsdown Sparkling Water 70cl — £4.50

San Pellegrino (Aranciata / Limonata) — £3.50

COFFEE & TEA

Single Espresso — £3.00

Double Espresso — £3.50

Macchiato — £4.00

Cappuccino — £4.00

Latte — £4.50

Americano — £4.00

Tea (hibiscus, chocolate, english breakfast, earl grey & more) — £4.50

(V) vegetarian · (Vg) vegan · Please tell us about any allergies

CHAMPAGNE & SPARKLING

	125ml	750ml
130. Bresolin, Extra Brut DOCG, Veneto - Valdobbiadene, NV, Italy, ORG	**£10.00**	**£48.00**
161. Mas de Daumas Gassac, Folie Pet Nat, Languedoc-Roussillon, NV, France, BIO	**£12.00**	**£60.00**
160. Francois Lavergne, Brut Reserve, Champagne, France	**£15.00**	**£90.00**

WHITE WINE

	150ml	750ml
208. Mas de D Gassac, Occitan Blanc, Languedoc, France, ORG Lively but balanced. Citrus & white flowers.	**£10.50**	**£36.00**
355. Soñadora Organic Macabeo, Spain, ORG Refreshing, smooth with tropical and fruity aromas.	**£8.50**	**£36.00**
286. Carlos Sánchez, Old-Vine Macabeo, La Mancha, Spain Delicate, stone fruits, dash of minerality.	**£9.00**	**£36.00**
412. Les Lauriers Viognier/Grenache Blanc, Languedoc, France Elegant, notes of violet, apricot, rich palate of stone fruit with a zesty finish.	**£8.50**	**£40.00**
302. Villa di Mare, Pinot Grigio, Sicily, Italy, ORG Approachable, fresh with notes of pear, lemon & yellow apple.	**£10.00**	**£40.00**
344. Vale Merce, Vinho Verde "Pipa do Canto", Portugal Crisp, refreshing, citrus, green apple & floral notes.	**£8.50**	**£40.00**
309. Villa Bianchi Verdicchio CdJ Class., Umani Ronchi, Italy, ORG Fresh, elegant, fruity & floral bouquet.	**£9.00**	**£44.00**
413. Deakin Estate Viognier, Victoria, Australia Viognier aromas; apricot, honeysuckle & orange. Good balance & refreshing finish.	**£9.00**	**£44.00**
293. Stefan Pratsch, Weinviertel, Gruner Veltliner, Austria, ORG Light & zingy citrus, stone fruits, white pepper.	**£10.00**	**£48.00**
140. Fondo Antico, Grillo Parlante, Sicily, Italy, ORG Mouthwatering acidity & fresh. Great alternative to classic Pinot Grigio.	**£12.50**	**£52.00**
212. Babylonstoren, Candide Blend, Franschhoek, South Africa, ORG Light, fresh, fruit-driven with peach & lime flavours.	**£11.00**	**£55.00**
86. Moulin de Gassac Picpoul de Pinet, France, ORG Lemon zest and orchard fruit; chalky, brisk and clean.	**£12.00**	**£56.00**
262. Pinot Blanc Les Iris, Muré, Alsace, France, ORG Delicate, smooth, white peach and limey acidity.	**£12.00**	**£60.00**
411. La Viña de Ayer Albillo Real, Soto Manrique, Castilla y León, Spain Notes of ripe stone fruits, alongside elegant floral hints and a stony, mineral finish.	**£12.00**	**£60.00**
401. Pecorino, Fattoria La Valentina, Abruzzo, Italy, ORG Mineral and lime leaf notes, great balance between body, freshness & exotic fruit.	**£13.00**	**£64.00**
146. HJ Wiemer, Dry Riesling, Finger Lakes NY, USA, ORG Delicious, crisp with a fragrant nose and succulent palate.	**£17.00**	**£85.00**

ROSÉ & ORANGE WINE

	150ml	750ml
402. Pieno Sud Rosato, IGT Puglia, Italy A refreshing rosé, red fruits, orange blossom, dry but full of flavour.	**£8.00**	**£36.00**
403. Mezzacorona Terre del Noce Pinot Grigio Rosé, Trentino-Alto Adige, Italy Ripe berries, intensity & structure. The finish is long, lingering & clean, with fine acidity.	**£8.00**	**£36.00**
404. Olivier Coste Rosé, Languedoc, France Fresh, round, dry palate and flavours of strawberry and blackberry.	**£9.00**	**£44.00**
152. Mas de D Gassac, Occitan Rosé, Languedoc, France Salmon pink, well-balanced & fresh.	**£9.00**	**£44.00**
405. Theone Moschofilero Rosé, Kintonis, Peloponnese, Greece Salmon pink, medium bodied, flavours of grapefruit & lemon blossom.	**£9.00**	**£44.00**
410. La Transición Blanco Orange Wine, Soto Manrique, Castilla y León, Spain From Verdejo grapes, a white varietal, extended skin contact, giving amber-orange hue.	**£10.00**	**£48.00**
337. Esoterico Orange Wine, Unico Zelo, Australia Notes of rose, bitter marmalade, finish with hints of smokey tea.	**£12.00**	**£60.00**
406. Château La Coste Lady A Rosé, Provence, France Light, crisp, zesty; flavours of citrus, pink grapefruit, peach & raspberry.	**£14.00**	**£68.00**
408. Club 55 Côtes de Provence Rosé, MVST, Provence, France, ORG Pink grapefruit-infused aroma, hint of sea salt. Persistent, fresh and delicate.	**£15.00**	**£72.00**
157. Château Sainte Marguerite Symphonie Rosé, Provence, France, ORG Delicate, expressive, bright citrus, white peach & herbaceous aromas.	**£17.00**	**£84.00**

RED WINE

	150ml	750ml
17. Carlos Sánchez, Old-Vine Garnacha, La Mancha, Spain Juicy, blackcurrant, cherry, low/medium tannins.	**£9.00**	**£36.00**
5. Domaine du Seminaire, 'Cotes du Rhone "Tradition", Southern Rhone, France, ORG Fresh & vibrant red fruits, light finish.	**£9.00**	**£40.00**
83. Vistamonte Barbera, Piemonte, Italy Classic grape, medium body, hints of spice.	**£9.00**	**£40.00**
290. Fondo Antico, Sicilian Red, Sicily, Italy Blend of Nero d'Avola, Merlot & Syrah, lightly structured tannins.	**£10.00**	**£40.00**
98. Montipagano Montepulciano, Umani Ronchi, Italy, ORG Medium body, elegant, well-rounded fresh finish.	**£9.00**	**£44.00**
93. Vinicola Real, Vinos los Valles Tempranillo, Rioja Alta, Spain, ORG Balanced, spicy, elegant with juicy acidity.	**£10.00**	**£48.00**
284. Rouxvale, Merlot, Robertson, Western Cape, South Africa Medium-bodied, fruit-forward, moreish. Well-integrated oak.	**£10.50**	**£50.00**
118. Pierres Dorees, Pinot Noir, Languedoc, France, ORG Medium bodied, red fruit & berries carries through to the finish.	**£12.00**	**£55.00**
90. Alpamanta, Natal Malbec, Mendoza, Argentina, BIO Fresh, fruity, lively & easy to drink with ripped berries & soft finish.	**£12.00**	**£56.00**
305. Molmenti & Celot, Cabernet Franc, Friuli, Italy, ORG Light bodied, balanced with red berries, thyme, rosemary & sage.	**£13.00**	**£65.00**
165. Chamans "Les Matelas" Mourvedre, Minervois, France, BIO&ORG A full-bodied wine, with fine tannins and a long finish of ripe red fruits.	**£17.00**	**£85.00**
136. Oliver's Taranga, Shiraz, McLaren Vale, Australia, ORG Intense but balanced. Fruit driven finish with well-integrated tannins.	**£18.00**	**£90.00**

SWEET

	60ml	750ml
185. Pujol-Busquets, Alta Alella Dolç Mataró, Alella, Spain, ORG Notes of violets, liquorice, figs blackberry, cherry blossom & sweet chocolate.	**£10.00**	**£60.00**
186. C. di Castellina, V. Santo d. Chianti Classico S. Niccoló, Tuscany, Italy A rich and sweet wine.	**£8.00**	**£80.00**
472. Ramos Pinto, 10 Years Old Tawny Port Quinta de Ervamoria, Douro, Portugal Well-rounded, aroma of orange, apricot & plum.	**£10.00**	**£96.00**
295. Niepoort Dao Nat Cool, Dao (1000ml), Portugal, ORG Blackberry & currant, balsamic nuances typical of the Tinta Pinheira grape variety.	**£8.00**	**£105.00**
92. HJ Wiemer, Late Harvest Riesling, Finger Lakes, NY, USA, ORG Intense aromas of honey, tropical fruit & peach. Very mineral & fresh finish.	**£16.00**	**£115.00**
189. Donnafugata, Passito di Pantelleria Ben Ryé, Sicily, Italy Dried apricot, acacia honey, hints of figs & raisins. A luscious sweet wine.	**£10.00**	**£120.00**
270. Ramos Pinto, Port Vintage, Douro, Portugal Aroma of well ripened fruit; supple, polished tannins give structure and length.	**£16.00**	**£155.00**

FROM THE CELLAR

163. Bollinger, Special Cuvée, NV, France	**£125.00**
162. Veuve Clicquot, Yellow Label, France	**£155.00**
180. Krug, Grande Cuvée, NV, France	**£550.00**
184. Dom Perignon, Vintage Rosé, 2008, France	**£750.00**
151. Miraval, St. Victoire Rosé, Provence, France Perfectly balanced, notes of peach, apricot & lychee.	**£88.00**
45. Château Kirwan, Margaux, Cabernet Sauvignon/Merlot, Bordeaux, France Ripe black fruits, vanilla, spices.	**£145.00**
194. Masi, Amarone della Valpolicella Classico Costasera, Corvina, Veneto, Italy Bold, luscious wine, dark fruit, chocolate, spice.	**£145.00**
58. Luigi Scavino, Barolo Azelia, Nebbiolo, Piedmont, Italy Classic Barolo, powerful, refined, firm tannins, vibrant acidity, minerality.	**£145.00**
66. Castello Romitorio, Brunello di Montalcino Riserva, Sangiovese, Tuscany, Italy Velvety-smooth, full of tobacco and dark berries.	**£160.00**
258. Château Pontet-Canet, Cabernet Sauvignon/Merlot, Pauillac, France Balanced, fresh, cool red fruits. Finely integrated tannins.	**£350.00**

A further 172 bottles are listed on the Cellar card — please ask