

# PIZZA PĀRĀ

## CICCHETTI

|                                                       |        |
|-------------------------------------------------------|--------|
| <b>Bruschetta</b> , tomato, basil, garlic (V)         | £6.50  |
| <b>Arancini</b> , peas, smoked mozzarella (V)         | £8.00  |
| <b>Crostini</b> , ricotta, olive tapenade (V)         | £8.50  |
| <b>Polpette</b> , meatballs, tomato sauce, basil      | £12.50 |
| <b>Zucchini fritti (V)</b>                            | £7.50  |
| <b>French fries</b>                                   | £5.50  |
| <b>Sweet potato fries</b>                             | £6.00  |
| <b>Chili &amp; parsley fries</b>                      | £6.00  |
| <b>Fried chicken bites</b> , parsley, chili honey dip | £10.50 |

## STARTERS

|                                                                             |        |
|-----------------------------------------------------------------------------|--------|
| <b>Soy cured salmon</b> , avocado & wasabi puree, carrot crisps             | £13.50 |
| <b>Burrata</b> , tomato, rocket, balsamic vinegar and basil (V)             | £12.50 |
| <b>Pork belly skewers</b> , teriyaki miso glaze, garlic mayo wi the basil   | £9.00  |
| <b>Breasola</b> , rocket and paramsan                                       | £12.50 |
| <b>Antipasti</b> , selection of cured meats                                 | £10.50 |
| <b>Salade fresca</b> , rocket, parmesan, olives, tomatoes, balsamic vinegar | £7.00  |
| <b>Garlic bread (V)</b>                                                     | £5.00  |

## DRINKS

|                                                                |       |
|----------------------------------------------------------------|-------|
| Belu Still Water                                               | £4.00 |
| Belu Sparking Water                                            | £4.00 |
| San Pellegrino (Aranciata / Limonata)                          | £3.50 |
| Espresso                                                       | £2.30 |
| Macchiato                                                      | £2.40 |
| Cappuccino                                                     | £2.90 |
| Americano                                                      | £2.70 |
| Tea (hibiscus, chocolate, english breakfast, earl grey & more) | £2.50 |

## BEER

|                      |       |
|----------------------|-------|
| Birra Moretti (4.6%) | £5.00 |
| Asahi (5%)           | £5.00 |
| Crate IPA (6%)       | £5.50 |
| Peroni (5%)          | £5.00 |
| Asahi (0%)           | £4.00 |

## COCKTAILS

|                  |        |
|------------------|--------|
| Aperol Spritz    | £9.50  |
| Negroni          | £10.50 |
| Gin Martini      | £11.00 |
| Bellini          | £10.50 |
| Old Fashioned    | £11.00 |
| Espresso Martini | £12.00 |
| Mezcal Negroni   | £14.00 |
| Lovely Bubbly    | £13.00 |
| Paloma           | £13.00 |

## MOCKTAILS

|                  |       |
|------------------|-------|
| Aperitivo Spritz | £8.00 |
| Negroni          | £8.00 |

## PIZZA

|                                                                                                            |        |
|------------------------------------------------------------------------------------------------------------|--------|
| <b>Margherita</b> , tomato, fior di latte, basil (V)                                                       | £11.00 |
| <b>Capricciosa</b> , tomato, fior di latte, ham, mushroom, olive, artichoke                                | £15.00 |
| <b>Marinara</b> , tomato, garlic, oregano (Vg)                                                             | £10.00 |
| <b>Cinque formaggi</b> , ricotta, fior di latte, gorgonzola, parmesan, fontina (V)                         | £13.50 |
| <b>Calzone</b> , half folded, ricotta, prosciutto                                                          | £12.00 |
| <b>Diavola</b> , fior di latte, tomato, spicy sausage, chili, hot honey                                    | £14.00 |
| <b>Quattro stagioni</b> , artichoke, olive, mushroom, parma ham                                            | £16.00 |
| <b>Boscaiola</b> , fior di latte, tomato, mushroom, Italian sausage, parsely                               | £14.00 |
| <b>Vesuvio</b> , tomato, chili, jalapenos, beef, onions, oregano                                           | £16.00 |
| <b>Valtellina</b> , tomato, fior di latte, parmesan, rocket                                                | £15.00 |
| <b>Parma</b> , fior di latte, datterini cherry tomato, rocket, parma ham                                   | £15.00 |
| <b>Fig and prosciutto</b> , mozzarella, figs, caramelised onion, honey                                     | £17.00 |
| <b>Ortolana</b> , tomato, fior di latte, grilled vegetables, basil, courgette, green pepper, artichoke (V) | £13.50 |
| <b>Snow White</b> , pancetta, pecorino, parmesan, garlic oil, honey                                        | £15.00 |

## PASTA

|                                                                |        |
|----------------------------------------------------------------|--------|
| <b>Spaghetti bolognese</b> , meat sauce                        | £16.00 |
| <b>Carbonara</b> , pancetta, egg, parmesan                     | £15.00 |
| <b>Penne arrabbiata</b> , tomato, chili (V)                    | £12.50 |
| <b>Tagliatelle alla genovese</b> , pesto, basil, pine nuts (V) | £12.50 |
| <b>Pappardelle</b> , wild mushrooms, parsley, thyme (V)        | £16.00 |
| <b>Penne</b> , prawn, chili, tomato, wild mushrooms            | £15.50 |
| <b>Cacio e Pepe</b> , pecorino romano, black pepper            | £14.00 |

## TOPPINGS

|                 |       |           |       |
|-----------------|-------|-----------|-------|
| ◆ Artichoke     | £2.00 | Fontina   | £2.00 |
| ◆ Spicy sausage | £2.00 | Figs      | £2.00 |
| ◆ Mushrooms     | £2.00 | Basil     | £2.00 |
| ◆ Garlic        | £2.00 | Pancetta  | £2.00 |
| ◆ Gorgonzola    | £2.00 | Parmesan  | £2.00 |
| ◆ Rocket        | £2.00 | Parma ham | £2.00 |
| ◆ Jalapenos     | £2.00 | Chili     | £2.00 |
| ◆ Ricotta       | £2.00 |           |       |

## DIPS

|                        |       |
|------------------------|-------|
| Truffle mayo           | £2.00 |
| Garlic mayo with basil | £2.00 |
| Chili honey            | £2.00 |
| Nduja mayo             | £2.00 |
| Chili oil              | £2.00 |
| Garlic oil             | £2.00 |

## CAKES

|                                                                                                                 |       |
|-----------------------------------------------------------------------------------------------------------------|-------|
| <b>Vanilla Custard Tart</b> , whipped ganache with orange zest & nutmeg                                         | £6.50 |
| <b>Raspberry Rose St Honore</b> with butter biscuit, choux au craquelin, raspberry rose jam & raspberry cream   | £6.50 |
| <b>Chocolate “Tiramisu” Tart</b> with coffee soaked sponge, miso caramel, mascarpone mousse & chocolate ganache | £6.50 |
| <b>Strawberry Matcha Cake</b> , mascarpone mousse, strawberry compote, green tea ganache and sable              | £6.50 |
| <b>Chocoolate Choux</b> , with Choux au craquelin and chocolate cream                                           | £6.50 |

## DESSERT

|          |       |
|----------|-------|
| Tiramisu | £6.00 |
|----------|-------|

# CHAMPAGNE & SPARKLING

130. Bresolin, Extra Brut DOCG, Veneto - Valdobbiadene, Italy, NV,**ORG**
161. Mas de Daumas Gassac, Folie Pet Nat, Languedoc-Roussillon, France, NV, **BIO**
160. Francois Lavergne, Brut Reserve, France
107. Sugrue, Bee Tree Blanc de Noirs, West Sussex, England, MV
100. Deux Fois, Rosé Champagne, France, NV
104. Trevibban Mill, Blanc de Blancs, Cornwall, England, NV
109. Billecart Salmon, Le Reserve, France, NV

| 125ml  | 750ml   |
|--------|---------|
| £10.00 | £48.00  |
| £12.00 | £60.00  |
| £15.00 | £90.00  |
|        | £116.00 |
|        | £116.00 |
|        | £128.00 |
|        | £180.00 |

# WHITE WINE

355. Soñadora Organic Macabeo, Spain, **ORG**. Refreshing, smooth with tropical and fruity aromas.
344. Vale Merce, Vinho Verde "Pipa do Canto", Portugal. Crips, refreshing, citrus, green apple & floral notes.
309. Villa Bianchi Verdicchio CdJ Class., Umani Ronchi, Italy. **ORG**. Fresh, elegant, fruity & floral bouquet.
293. Stefan Pratsch, Weinviertel, Gruner Veltliner, Austria, **ORG**. Light & zingy citrus, stone fruits, white pepper.
262. Pinot Blanc Les Iris, Muré, France, **ORG**. Delicate, smooth, white peach and limey acidity.
223. Nina Pinot Grigio, Veneto, Italy. Fresh pear, almond notes, dry yet rounded.
286. Carlos Sánchez, Old-Vine Macabeo, La Mancha, Spain. Delicate, stone fruits, dash of minerality.
208. Mas de D Gassac, Occitan Blanc, Languedoc, France, **ORG**. Lively but balanced. Citrus & white flowers.
302. Villa di Mare, Pinot Grigio, Sicily, Italy, **ORG**. Approachable, fresh with notes of pear, lemon & yellow apple.
345. Zero-G Grüner Veltliner, Austria, **ORG**. Light yet flavoured, white pepper & crisp green fruit.
140. Fondo Antico, Grillo Parlante, Sicily, Italy, **ORG**. Mouthwatering acidity & fresh. Great alternative to classic Pinot Grigo.
272. Levarie Soave Classico, Masi, Italy. Strikingly fresh, well-balanced, dry finish.
259. Côtes-du-Rhône Samorëns blanc, Ferraton, France, **ORG**. Soft, round with fresh fruit and savoury finish.
267. Corralillo Riesling, Matetic Chile, **ORG**. Dry, zesty, with a firm, citrus-driven finish.
213. Bal da Madre, Beira, Portugal, **ORG**. Fresh, elegant with great purity of flavours, acidity and texture.
89. Petite Roubie, Esprit de Roubié, Picpoul de Pinet, Languedoc, France. Fresh, dry, citrus and nutty minerality.
228. Lievland Old Vines Chenin Blanc, Paarl, South Africa. Rich, ripe, elegant and balanced.
294. Corzano, Il Corzanello Bianco, Tuscany, Italy, **ORG**. Balanced but with notes of white flowers, citrus and pear.
273. California Chardonnay, Buena Vista, USA. Aromas of white flowers, baked apples, toasted almonds & clementines.
268. Dog Point Sauvignon Blanc, Marlborough, NZ. Classic citrus, crisp apple, subtle smokiness on the finish.
256. Gavi di Gavi La Meirana, Broglia, Italy. Great texture & precision, fresh and dry characterful Gavi.
209. Antoine de la Farge, Pinot Gris, Loire, France, **ORG**. Rich texture, bright acidity with a flinty mineral edge.
301. Pouilly-Fumé Les Chailloux Silex, Chatelain, France. Sauvignon blanc grape, citrus, spice & mint flavours.
234. Riesling Calcaires Jaunes, Muré, Alsace, France. Rich, elegant, lime, exotic fruit and minerality on the finish,

| 150ml  | 750ml  |
|--------|--------|
| £8.00  | £36.00 |
| £8.00  | £40.00 |
| £9.00  | £44.00 |
| £10.00 | £48.00 |
| £12.00 | £60.00 |
|        | £32.00 |
|        | £36.00 |
|        | £36.00 |
|        | £40.00 |
|        | £48.00 |
|        | £52.00 |
|        | £52.00 |
|        | £52.00 |
|        | £52.00 |
|        | £56.00 |
|        | £60.00 |
|        | £60.00 |
|        | £64.00 |
|        | £64.00 |
|        | £64.00 |
|        | £68.00 |
|        | £68.00 |
|        | £72.00 |
|        | £72.00 |

# ROSÉ & ORANGE WINE

152. Mas de D Gassac, Occitan Rosé, Languedoc, France. Salmon pink, well-balanced & fresh.
337. Esoterico Orange Wine, Unico Zelo, Aurstralia. Notes of rose, bitter marmalade, finish with hints of smokey tea.
156. Whispering Angel, Côtes de Provence Rosé, France. Dry, crisp with delicate summer berry fruits.
157. Château Sainte Marguerite Symphonie Rosé, France. Delicate, citrus, white peach & herbaceous aroma.
151. Miraval, St. Victoire Rosé, Provence, France. Perfectly balanced, notes of peach, apricot & lychee.
335. Remhoogte, FREE TO BE Orange, Stellenbosch, South Africa, **ORG**. Fresh, more lemon zest than honeysuckle.
334. Roberto Ghio, Orange "Vivarancio", Gavi, Italy, **ORG**. Fresh, lightly tannic with notes of citrus & candied fruit.
336. Koerner, Vermentino-skin "Pigato", Orange, Clare Valley, Australia. Bright acidity, lightly creamy with mineral finish.

| 150ml  | 750ml  |
|--------|--------|
| £9.00  | £44.00 |
| £12.00 | £60.00 |
|        | £80.00 |
|        | £84.00 |
|        | £88.00 |
|        | £68.00 |
|        | £72.00 |
|        | £72.00 |

# RED WINE

83. Vistamonte Barbera, Piemonte, Italy. Classic grape, medium body, hints of spice.
5. Domaine du Seminaire, 'Cotes du Rhone "Tradition", Southern Rhone, France, **ORG**. Fresh & vibrant red fruits, light finish.
98. Montipagano Montepulciano, Umani Ronchi, Italy, **ORG**. Medium body, elegant, well-rounded fresh finish.
93. Vinicola Real, Vinos los Valles Tempranillo, Rioja Alta, Spain, **ORG**. Balanced, spicy, elegant with juicy acidity.
90. Alpamanta., Natal Malbec, Mendoza, Argentina, **BIO**. Fresh, fruity, lively & easy to drink with ripped berries & soft finish.
287. Valdemoreda Tempranillo, Spain. Rounded and balanced, ripe fruit, spicy hints of vanilla & caramel.
17. Carlos Sánchez, Old-Vine Garnacha, La Mancha, Spain. Juicy, blackcurrant, cherry, low/medium tannins.
345. Morandé Pionero Cabernet Sauvignon Reserva, Chile. Balanced, vanilla oak united with juicy & savoury characters.
290. Fondo Antico, Sicilian Red, Sicily, Italy, **ORG**. Blend of Nero d'Avola, Merlot & Syrah, lightly structured tannins.
30. Mas de D Gassac, Languedoc Pinot Noir, Languedoc, France, **BIO**. Elegant light red, abundant fruit, soft tannins.
255. Stefan Pratsch, Zweigelt, Weinviertel, Austria, **ORG**. Refreshing & delicious, mid-level tannins.
193. La Transición Garnacha, Soto Manrique, Spain. Balance & elegance are key, subtle herbal notes complement the fruit.
333. Fresco di Masi Rosso, Italy, **ORG**. Soft & well-rounded, bright acidity lifts the finish.
147. Château Grand Francais, Le Petit Francais, Bordeaux, France, **ORG**. Cabernet franc, aged 10 months, earthy.
261. Bal da Madre, Beira, Portugal, **ORG**. Rounded, soft ripe tannins balanced with firmness and acidity.
188. Saint Olive Urban Winery, Gamay 480, Burgundy, France, **ORG**. Modern take on Beaujolais - a delicious Gamay.
197. Bodega La Flor Malbec, Pulenta, Argentina. Soft, round, gentle tannins, hint of vanilla, liquorice and spice.
95. Chamans, "Open Now" Rouge (Mourvedre/Syrah), Minervois, France **BIO**. Soft, round tannins with medium finish.
190. Corzano, Il Corzanello Rosso, Tuscany, Italy, **ORG**. Modern blend, structured tannins & long fruity finish.
285. California Zinfandel, Buena Vista, USA. Dark fruits, firm tannins, balanced acidity, long finish.
192. Remhoogte, FREE TO BE Carbonic Syrah, Stellenbosch, South Africa **BIO**. Full flavour, silky tannins, food-friendly wine.
199. Jorio Montepulciano d'Abruzzo, Umani Ronchi, Italy. Full-bodied, velvety tannins, subtle notes of liquorice & spice.

| 150ml  | 750ml  |
|--------|--------|
| £8.00  | £40.00 |
| £9.00  | £44.00 |
| £9.00  | £44.00 |
| £10.00 | £48.00 |
| £12.00 | £56.00 |
|        | £32.00 |
|        | £36.00 |
|        | £40.00 |
|        | £40.00 |
|        | £48.00 |
|        | £48.00 |
|        | £48.00 |
|        | £52.00 |
|        | £52.00 |
|        | £56.00 |
|        | £56.00 |
|        | £56.00 |
|        | £60.00 |
|        | £64.00 |
|        | £64.00 |
|        | £68.00 |
|        | £68.00 |