



## BEFORE

House Olives	3
Anchovies, salsa verde	4
House bread, confit garlic, olive oil, aioli	3
Six oysters, limoncello	12

## APPETISERS

Whipped chilli feta, roasted vine tomatoes, crostini	6
Roast aubergine, pomegranate, labneh	7
Burrata, roasted nectarine, heritage tomatoes, mint	8
Butterfly king prawns, ginger chilli & garlic	8
Wood fired lamb chops, tzatziki	9
Lobster tail charred, lemon, aioli	15

## PIZZA - SOURDOUGH

Simply tomato, San Marzano tomatoes, confit garlic	8
Simply Garlic, confit garlic, olive oil, rosemary	8
Mozzarella, tomato, basil	10
Roast aubergine, fresh pesto, mozzarella	12
Mixed mushroom, ham, mozzarella parmesan, sage	12
Pepperoni, tomato, mozzarella, buratta	14
Pizza Bianca, mozzarella, truffle, parmesan, olive oil, thyme	14
Nduja ,mozzarella, red onion, san Marzano tomatoes	14
Anchovy, tomato, black olive, garlic, mozzarella, capers, oregano	14

## PASTA

Feta & spinach Tortellini, brown butter, sage	12
Whitby Lobster pappardelle	19
Beef cheek ragù, pappardelle, parmesan	15
Spaghetti Vongole	15

## SIDES

Heritage tomatoes, fresh oregano, olive oil	6
Grilled aubergine, pine nut, parmesan & spinach salad	6
Garlic roast potatoes, aioli	6
Tomato, feta, oregano, onion, cucumber, black olive	6

## DESSERTS

Affogato	5
Chocolate ganache cannolis	6
Lemon ricotta cannolis, pistachio	6
Rustic apple tart, crème fraîche	6
Limoncello over ice 50ml	6
Baked brie, honey, thyme	7



WHITE WINE	125ML	250ML	BTL
Notios - Greece	5.50	9.50	27.00
Zibibo - Sicily	5.50	9.50	27.00
Timo Vermentino - Italy	5.50	9.50	27.00
Andre de Pec Pinot grigio - Italy	5.50	9.50	27.00
Lake Chalice Sauvignon blanc - Marlborough	5.50	9.50	27.00
Rivalliana White Rioja - Spain	5.50	9.50	27.00
René Monnier Chardonnay - Burgundy, France	8.50	15.00	44.00

## ROSE

1753 Campuget - Nimes, France	5.50	9.50	27.00
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## RED

Notios Red - Greece	5.50	9.50	27.00
K-nom Malbec - France	5.50	9.50	27.00
San Marzano Primitivo - Italy	5.50	9.50	27.00
Time waits Monastrell - Spain	5.50	9.50	27.00
Hugonell Rioja Reserva - Spain	5.50	9.50	27.00
René Monnier Pinot Noir - Burgundy, France	8.50	15.00	44.00

## SPARKLING

Prosecco - Italy	6.00		27.00
Bernard Remy Champagne - France	8.50		44.00
Laurent Perrier Champagne - France	11.00		60.00
Laurent Perrier Rosé Champagne - France	15.00		85.00

## COCKTAILS

Peach Bellini - Aperol Spritz - Espresso Martini - Negroni - Margarita  
All 8.50

## SPIRIT & MIXER

Tanqueray 10 gin - Stolichnaya Vodka - Don Papa Rum - Glenfiddich Whisky - Courvoisier Cognac  
All 7.00 with complementary mixer  
Courvoisier XO 10.00

## SOFT DRINKS

Coke - Diet Coke - Fevertree Mediterranean tonic - Fevertree light - San Pellegrino Limonato  
San Pellegrino sparkling water - Aqua Panna Still water  
All 3.00

## BEER

Birra Moretti 5.20 / 2.60