

# ME NU

Please notify us of dietary requirements at point of ordering.

\*Contains nuts. \*\*All dishes may contain trace allergens.

Please ask for childrens options and daily specials.

## INSALATE

AVOCADO E SALMONE (GF if req\*\*) 12.95  
Smoked salmon, salad, avocado & lemon vinaigrette

INSALATA CAPRESE \* (V) (GF if req\*\*) 9.95  
Buffalo mozzarella, tomatoes, basil, pesto & olive oil

BURRATA E BRESAOLA\* (GF IF REQ\*\*) 12.50  
Thinly sliced cured beef bresaola, rocket, burrata & pesto.

## SIDES

Sliced rustic baguette, evo oil & balsamic 3.95

Sicilian Nocellara green olives (GF\*\*) 3.95

Side of Fries | Side Salad 4.50

Garlic bread | Cheese Garlic bread 4.95 | 5.50

Marinated Tomato Bruschetta 6.95

Zucchine Fritte, parmesan sauce (courgette fries) 6.95

## FILLED FOCACCIA OR RUSTIC BAGUETTE

VEGAN CHEESE, ROAST AUBERGINE & GARLIC PESTO\*, TOMATOES & BASIL (VE) 7.95

SAN DANIELE PROSCIUTTO CRUDO, BURRATA & BASIL PESTO\* 7.95

MOZZARELLA DI BUFALA, MARINATED TOMATOES & ARTICHOKES (V) 7.95

THINLY SLICED SEASONED ROAST PORK 'PORCHETTA', SALAD & MAYO 7.95

MORTADELLA WITH PISTACHIO\*, WHITE TRUFFLE CREAM & BURRATA 7.95

All served with Italian rocket, tomato & pine nut salad garnish

## ANTIPASTI

FRESH WHITSTABLE OYSTERS 4 for 9.50 | 6 for 13.95  
With lemon, apple cider vinegar & shallot vinaigrette.

COZZE TARANTINA (GF if req\*\*) 9.95  
Sautéed mussels, garlic, chilli, tomatoes, white wine & crostini

ARANCINO 7.50  
Crisp breaded rice ball, tomato, mozzarella, beef ragù & peas

POLPETTE IN SALSA 8.50  
Duo of homemade beef meatballs in a rich tomato sauce

CAPELANTE (GF IF REQ \*\*) 13.50  
Rye bay scallops, butternut squash purée, garlic, chilli & parsley

TAGLIERE DELLA DELIZIA\* (GF if req \*\*) 16.95  
Sharing board of salami, mortadella, prosciutto crudo, buffalo mozzarella, caciocavallo, bruschetta, olives, artichokes & bread

GAMBERONI GRATINATI (GF if req\*\*) 13.95  
Sautéed prawns, leeks, sherry, tomato sauce, parmesan & crostini

FRITTO MISTO (ONLY CALAMARI ALSO AVAILABLE) 13.50  
Crisp lightly coated squid, prawn, catch of the day & whitebait

PARMIGIANA DI MELANZANE (V) 10.95  
Baked layered aubergines, mozzarella, tomato sauce & basil

## SECONDI

SPAGHETTI AGLIO E OLIO (VE) (GF if req\*\*) 12.95  
Spaghetti pasta, olive oil, garlic, chilli, parsley & breadcrumbs

LASAGNA 14.50  
Homemade baked lasagne, tomato, beef ragù, mozzarella & ham

SPAGHETTI ALLE VONGOLE (GF if req\*\*) 21.95  
Spaghetti, local clams, garlic, chilli, white wine, tomatoes & parsley

GNOCCHI AL PESTO\* (GF if req\*\*) 14.50  
Potato gnocchi, homemade basil, parmesan & pine nut pesto

PACCHERI SALSICCIA (GF if req\*\*) 14.95  
Paccheri pasta, Sicilian fennel sausage tomato ragù, thyme & garlic

RISOTTO FRUTTI DI MARE (GF IF REQ\*\*) 21.95  
Risotto with clams, squid, mussels, prawn, tomatoes, garlic & chilli

VITELLO MILANESE 19.95  
Crisp breaded Milanese veal escalope, lemon & skin on fries

SALMONE (GF if req\*\*) 22.95  
Baked salmon fillet, king prawn, leek, tomato & sherry sauce, salad

PUTTANESCA (VE) (GF if req\*\*) 13.95  
Mezzi rigatoni pasta, rich tomato sauce, olive, caper, chilli & garlic

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## LA BIBITA (SOFT DRINKS)

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Kombucha Lemon & Ginger/Cucumber & Mint	4.50
Freshly squeezed orange juice	4.25
Aranciata orange / Limonata lemon soda	3.95
Estathe peach iced tea	3.95
Chinotto (herbal, bitter orange sparkling)	3.95
Crodino non alcoholic aperitivo (100ml)	3.95
Coca-Cola   Diet Coke	3.75   3.50
Lemon granita (semi frozen Sorrento lemon)	3.95
Yoga juice apple / peach / apricot / pear	3.95
San Pellegrino still / sparkling water (250ml)	2.50

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## SPIRITS (25ML UNLESS STATED)

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DISARONNO AMARETTO 28%	5.50
LIMONCELLO 30% / SMIRNOFF VODKA 40%	5.50
WHITE RUM 37.5% / SPICED RUM 35%	5.95
APEROL 50ML 11% / CAMPARI 21%	6.50
JACK DANIELS 40%	6.50
HENDRICKS GIN 42.4% / HASTINGS GIN	7.50
SAMBUCA 38%	5.50
GRAPPA TOSOLINI 40%	9.50
PASSITO PANTELLERIA 50ML 15%	8.50
VECCHIA ROMAGNA 38%	6.50
TIA MARIA 50ML 20%	5.50
PUNT E MES 50ML 16% / STREGA 40%	5.50
MARTINI ROSSO / BIANCO 50ML 14.4%	6.50
AMARO 30% / FRANGELICO 50ML 20%	5.50

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## COCKTAILS / MOCKTAILS

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Aperol / Campari spritz / Italicus Spritz	10.95
Hugo (gin, prosecco, lime, mint, soda)	10.95
Negroni (Martini rosso, Gin & campari)	10.50
Pornstar martini / Espresso martini	9.95
Bellini (prosecco & peach purée)	9.95
Disaronno sour (amaretto, lemon & lime)	10.50
Mojito (rum, mint, lime & soda)	10.50
Virgin peach hugo / Virgin mojito	5.50

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## CAFFÉ

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Single Espresso   Double Espresso	3.25   3.50
Single Espresso Macchiato   Americano	3.50
Cappuccino   Latte   Flat White	3.75
Iced Latte Macchiato	3.95
Crema al Caffé (frozen coffee cream)	3.95
Italian hot chocolate   Mocha	3.95
Chai Latte   Matcha Latte	3.95
English Breakfast Tea   Speciality Tea	3.25
Kimbo Sparkling Coffee NEW!	3.50

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## BIRRA

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Birra Poretti (draught)	5.95 pint, 3.95 half pint
Peroni capri (citrus notes) (330ml)	4.75
Lakedown 'kicking donkey' best bitter (440ml)	5.95
Charringtons local cider (330ml)	5.50
Peroni zero alcohol - free* beer (275ml)	4.50

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## VINO GLASS 175ML | BOTTLE

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Il Meridione Grillo DOC (White) 13%	6.50   22.95
Dry Sicilian wine, honeyed stone fruit, citrus acidity	
Zibbibo Vitese Organic (White) 12.5%	7.50   30.95
Medium dry, floral, mineral, white peach, orange zest and lime	
Garganega Pinot Grigio 11%	6.95   26.95
Dry, light bodied, stone and citrus, aromatic, zesty	
Oastbrook Chardonnay 2022 12.5%	9.50   37.95
Local wine, lightly oaked, plums, pear drops, hints of vanilla	
Pinot Grigio Rosé 'Rosato' DOC 12%	6.95   25.95
Medium dry, blush, strawberry and bramble, red berries	
Il Meridione Nero D' Avola (Red) 14%	6.50   22.95
Spicy red with aromas of plum, smoke, bramble and black cherry	
Montepulciano D'Abruzzo (Red) 13.5%	6.95   26.95
Medium bodied, red cherry, lightly oaked, forest fruits	
Appassimento DOC (Red) 14.5%	8.95   34.95
Full bodied, black fruit, spice, chocolate and vanilla	
Prosecco Spumante Lunetta 11%	8.95   30.95
Champagne Gremillet Brut 12.5%	10.95   59.95
Bollinger Special Cuvée (37.5cl   75cl)	48.95   89.95

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