

FEBRUARY

SNACKS

Sicilian Nocellara Olives	4
Salted Catalan Almonds	5
Bread Basket	4
'Boquerones' Spanish Anchovies	6
Artichoke Hearts	7

SMALL PLATES

'Pizza Rossa' Tomato, Olive Oil & Confit Garlic	4
Roasted Chorizo & Red Pepper Tapenade	6.5
Burrata 'Pugliese' & Arbequina Olive Oil	7
Salame Toscano, Fennel Salami & Cornichones	8.5
Cheese Platter (Gorgonzola, Caprino Alta Langa & Pecorino di Pienza)	11

PASTA

Pappardelle Ragu & Parmesan Cheese	13
<i>Sassi Rosso '21, Valle Reale ORG/VE (Montepulciano) - Italy 125ml 6.80</i>	
Pici Cacio e Pepe (Pecorino Romano, Parmesan & Sarawak Pepper)	13
<i>Rioja Blanco '22, Vina Illusion ORG/VE (Viura) - Spain 125ml 6.10</i>	
Cannelloni Ricotta & Spinach, Tomato Sauce & Crème Fraîche	14
<i>Moscatel Tinajas '22, Gonzales ORG/VE (Moscatel de Alejandria) - Chile 125ml 6.80</i>	

PIZZA

Marinated Courgettes, Artichokes, Sun-Dried Tomatoes, Olives & Mozzarella	12
<i>Merlot 'Metic' '22, Colchagua ORG/VE (Malbec) - Chile 125ml 4.80</i>	
Italian Sausage, Friarelli, Mozzarella & Tomato Sauce	13
<i>'La Boussole' Pinot Noir, Domaine Boussole VE (Pinot Noir) - France 125ml 5.10</i>	
Nduja, Mozzarella, Ricotta Cheese & Tomato Sauce	13
<i>Tule Bianco IGP, Cantine Rallo ORG/VE (Cataratto) - Italy 125ml 4.90</i>	

DESSERT

Tiramisu	7
Baked Cheesecake, Mix Berry Compot	7.5
Gorgonzola, Honey & Walnuts	6.5

COCKTAILS

Aperol Spritz 9	Barrel Aged Negroni 9.5	Gin & Tonic 8.5
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125 ml 175 ml Btl

SPARKLING

Prosecco DOC NV, Cantina Bernardi ORG/V (Glera) – Italy <i>(Dry, Green Apple & Pear, Classic)</i>	7.30	36
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WHITE

Tule Bianco IGP '22, Cantine Rallo ORG/VE (Cataratto) - Italy <i>(Fragrant, Pink Grapefruit & Green Apple, Unfiltered)</i>	4.90	6.90	26
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Rioja Blanco '22, Vina Illusion ORG/VE (Viura) – Spain <i>(Fresh, White Peach & Lemon, Delicate)</i>	6.10	8.50	33
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PM&M Folle Blanche '22, Pierre Luneau-Papin ORG/VE (Folle Blanche) - France <i>(Delicate, Lime & White Flowers, Lemony)</i>	7.00	9.80	38
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ORANGE

Moscatel Tinajas '22, Mauricio Gonzales ORG/VE (Moscatel de Alejandria) - Chile <i>(Aromatic, Citrus & White Flowers, Vibrant)</i>	6.80	9.50	37
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RED

Merlot 'Metic' '22, Colchagua ORG/VE (Merlot) - Chile <i>(Juicy, Dark Cherry & Blueberry, Easy Drinking)</i>	4.80	6.70	26
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'La Boussole' Pinot Noir '21, Domaine Boussole VE (Pinot Noir) - France <i>(Bright, Ripe Strawberry & Raspberry, Velvety)</i>	5.10	7.10	28
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Samsó Crianca '19, Casa Mariol ORG/VE (Carignan, Mazuelo) - Spain <i>(Deep, Dark Cherry & Prune, Smooth)</i>	5.90	8.20	32
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Chianti 'Biskero' '22, Salcheto ORG/VE (Sangiovese, Canaiolo) - Italy <i>(Juicy, Dark Cherry & Ripe Plum, Elegant)</i>	6.60	9.90	38
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PINK

Rosado '22, Familia Castano ORG/VE (Monastrell) - Spain <i>(Delicate, Raspberry & Wild Strawberry, Silky)</i>	4.80	6.70	26
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SWEET & DIGESTIVE

Monbazillac 'Jour de Fruit' '19, Domaine de l'Ancienne Cure ORG/VE - France / 75ml <i>(Concentrated, White Peach & Honey, Sweet)</i>	6.10
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Artisanal Limoncello di Amalfi, Terre di Limoni – Italy / 50ml <i>(Refreshing, Dense, Classic)</i>	6.50
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BEER & SOFT DRINKS

ON TAP - Exale, Skoosh IPA 4.2% (Pint)	6.5
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Pressure Drop, King Queen Knave NEPA 5.2% (440ml)	6.5
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Pressure Drop, Pale Fire Pale Ale 4.8% (440ml)	5
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Exale, Dinky Micro IPA 2.8% (440ml)	5
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Ichnusa, Unfiltered Lager 5% (330ml)	5
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Luke's Cider, Cider 5.5% (330ml)	4.5
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Lucky Saint, Unfiltered Lager 0.5% (330ml)	4.5
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Momo Kombucha, Elderflower (330ml)	5
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Organic Rhubarb Sprits (330ml)	4.5
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Ginger Beer (275ml)	4
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