



Breakfast & Cicchetti Menu

A 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

PLEASE NOTE If you have a food allergy or a specific dietary requirement, please inform a member of our staff before you place your order. Thank you.

If you eating cherries or olives take care as they may contain stones.

**Please take note that we will not allow any food or cakes brought in from the outside to be consumed in our premises.
Due to stringent Allergens laws we can take responsibility only for food prepared in our premises.
IF YOU ARE EATING FISH, PLEASE TAKE CARE AS IT MAY CONTAIN BONES.**

**TUESDAY - SUNDAY
BREAKFAST: 8-2pm | CICCETTI: 11-5pm**

Breakfast Menu

AVAILABLE FROM 8-2pm

Full English £9.50

Streaky bacon, sausages, grilled tomatoes, eggs, mushrooms, potato rosti, baked beans, sourdough bread.

Vegetarian Full English £9.50

Vegetarian sausages, eggs, grilled tomatoes, mushrooms, potato rosti, baked beans, sourdough bread.

Scrambled eggs and smoked salmon £8.50

Served with sourdough toasted bread.

Omelette £8.10

Eggs, vegetables of your choice, served with mixed salad or chips.

Eggs Florentine £7.80

Poached eggs, fresh baby spinach, hollandaise sauce on toasted sourdough.

Eggs Caprese £8.50

Baked eggs in a rich tomato sauce with chilli flakes, basil, garlic, served with toasted sourdough bread.

Ricotta and lemon pancakes £7.50

Fluffy pancakes with an Italian flair, ricotta cheese and lemon, served warm with honey or syrup and fresh blueberries.

Cornetti £2.50

Pastries baked fresh with a choice of fillings, plain, apricot jam, creme patisserie.

Toast £2.50

Served with jam.

Extra toppings

Eggs £1.00

Mushrooms, avocado, hollandaise sauce, beans £1.50

Bacon, sausages £2.50

Smoked salmon £3.50

GLUTEN FREE BREAD AVAILABLE ON REQUEST.

Hot Drinks

Cappuccino £2.80

Latte £2.80

Mocha latte £2.80

Americano £2.50

Espresso £1.70

Double Espresso £3.20

Macchiato £1.80

Double Macchiato £3.20

Flat White £3.00

Iced Coffee £3.20

Choice of Teas £2.20 per pot

Breakfast, Green, Peppermint, Earl Grey, Fresh Mint, Fruit, Camomile

Milk choice

Oat, Soya, Coconut, Semi- skimmed, Skimmed, full fat.

Cicchetti Menu

AVAILABLE FROM 11-5PM

Bruschettine con pomodorini e basilico £4.50

Toasted bread topped with cherry tomatoes and basil.

Crostini con crema di Tonno £8.50

Toasted bread coated with cream cheese, tuna, lemon rind, topped with cubes of fresh tuna sautéed in olive oil and smoked paprika, garlic.

Incoltini di bresaola con caprino e erba cipollina £8.50

Cured beef filled with goats cheese, chives, lemon juice, touch of cream. Served on fresh rocket.

Olive nere e verdi £5.10

Mixed olives, pitted. Marinated in garlic, peppers, mushrooms, bay leaves, oregano.

Rotolini di salmone e gamberetti £7.50

Smoked salmon rolled with prawn and cocktail sauce.

Crostini di pomodori secchi e crema di mascarpone £5.50

Sun-dried tomatoes, capers, garlic, fresh basil patè served on toasted bread topped with mascarpone cream.

Patè di sgombro affumicato e pane tostato £7.50

Smoked mackerel patè served on toast.

Crostini di peperoni e patate £7.50

Toasted sourdough bread topped with peppers, potatoes, aubergines and chilli flakes in a tomato sauce.

Mozzarelline di bufala con pomodorini e peperoncino £7.50

Baby buffalo mozzarella, breaded, deep fried, served with a tomato ragù with fresh chilli.

Mini frittelle della Zia £5.50

Mini courgettes fritters made in batter, vegetarian hard cheese served with fresh homemade tartare sauce.

Mini polpettine di agnello servite con yogurt alla menta Halal £8.50

Mini lamb meatballs, served with fresh yogurt and fresh mint.

Mini Crocchette di patate e mozzarella £4.80

Small potatoes crocchette, filled with buffalo mozzarella, breaded then fried.

Focaccia Farcita

FILLED FOCACCIA PREPARED BY OUR PIZZAIOLI

Focaccia bresaola, rucola e Parmigiano 10.50

Filled with Bresaola, rocket and Parmesan shavings.

Focaccia pollo e senape Halal 10.50

Filled with grilled chicken breast English mustard, mayo and rocket.

Focaccia Parma e Bufala 12.50

Filled with Parma ham, sliced Buffalo mozzarella, fresh basil.

Focaccia gamberetti e avocado 12.50

Filled with prawn in a cocktail sauce, avocado, rocket.

Focaccia ortolana 10.50

Filled with a medley of grilled vegetables, olive oil and lemon juice dressing.

Focaccia cotto e stracchino 11.50

Filled with stracchino cheese, cooked Italian ham, chilli flakes.



AVAILABLE MON - SUN: Noon - 945pm

2 COURSES £17.50 | 3 COURSES £21.50

Set Menu

Starters

Focaccia con aglio **Vegan**

Flat oven baked pizza bread with garlic and olive oil.

Arancini **V**

Ball of risotto rice, saffron, mozzarella cheese, breaded, served with a spicy tomato sauce.

Fungli All'Aglio **V**

Garlic mushrooms.

Coppa di Gamberi

Prawn cocktail.

Zuppa del giorno **Vegan**

Soup of the day.

Bianchetti fritti

Whitebait deep fried, served with tartar sauce.

Caprese **V**

Sliced tomato, Buffalo mozzarella and basil on a bed of rocket.

Bruschetta con Pomodori **Vegan**

Toasted bread topped with chopped tomatoes, garlic, onions, oregano and basil.

Insalata Tritata **Vegan**

Chopped mixed salad, olives, avocado, tomatoes, cucumber, peppers, beetroot.

Tonno e Fagioli

Borlotti beans, tuna, red onions on a bed of salad.

Main Course

Penne Arrabbiata **Vegan**

Penne with tomato sauce, garlic and fresh chillies.

Costoletta di maiale al burro e salsa

Pork chops in a sage and white wine sauce served with roast potatoes and daily vegetables.

Lasagna Vegetariana **V**

Layers of pasta interlaced with spinach, mushrooms, courgettes, ricotta cheese, bechamel, tomato sauce and garlic.

Lasagna di cinghiale

Layers of pasta interlaced with wild boar Ragù, bechamel sauce and parmesan cheese.

Gnocchi **V**

Fresh gnocchi in a tomato, chilli and basil sauce topped with fiordilatte.

Tagliatelle Al Ragù Dagnello

Tagliatelle served in a rich lamb ragu and a splash of rosemary oil.

Pizza Marinara **Vegan**

Tomato, garlic, oregano, oil, basil

Main Course cont.

Pizza Ortolana

Tomato, fiordilatte, courgettes, artichokes, peppers.

Calabrese Pizza

Tomato, fiordilatte, spicy salami, onions, basil, olive oil.

San Gennaro Pizza **V**

Fiordilatte, cherry tomatoes, olives, garlic, parsley, oregano, fresh chillies, basil, olive oil.

Pollo crema e funghi **Halal**

Pan fried chicken breasts, cream sauce, sliced mushrooms, served with a selection of daily vegetables and roast potatoes.

Pollo Milano **Halal**

Breaded chicken breast served with spaghetti in tomato sauce.

Polpettine di Agnello con Rigatoni **Halal**

Spicy lamb meatballs in tomato sauce served on a bed of tubes of pasta.

Pesce di San Pietro alla Provinciale

John Dory pan fried, in a tomato, garlic, oregano, olives, capers served with a selection of daily vegetables and roast potatoes.

Dessert

Torta di cioccolato

Two layers of chocolate flavoured sponge filled with fudge icing, all coated with a rich chocolate fudge, served warm with a scoop of vanilla ice cream.

Torta di Carote

Classic carrot cake, gluten free.

Apple Pie

Apple pie, served warm with custard.

Torta della Nonna

Sugar shortcrust pastry, lemon scented custard. The top is studded with crunchy pine nuts and dusted with icing sugar.

Gelato

Scoop of ice cream, please ask for available flavours.

Budino di Pane e Burro

Bread and butter pudding served warm with custard.

PLEASE NOTE If sharing this menu with someone else a £6 surcharge will be applied per person.

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