



## APERITIVO

### SPICED MANGO SOUR

Fettercairn 12, honey, mango juice, lime juice, egg white, green chilli and garnished with a sea salt & tajine spiced rim. (contains eggs)

£10<sup>.95</sup>

### AGED NEGRONI

Beefeater gin, Campari and Cinzano Rosso.

£9<sup>.95</sup>

### BELLINI

Prosecco flavoured with white peach or strawberry purée.

£9<sup>.45</sup>

### APEROL SPRITZ

Aperol, prosecco and soda.

£9<sup>.95</sup>

### FROZEN LIMONCELLO

Luxardo Limoncello, Absolut vodka, pineapple juice, gomme and lemon juice.

£10<sup>.45</sup>

### RIZZO MARTINI

Absolut vodka, Passoã liqueur, pineapple juice, sugar & lime juice with prosecco shot on the side.

£10<sup>.45</sup>

*it doesn't get more Italian ...*

## VINI ROSSI

### BARBERA, LA FOLLIA DOC

Piemonte, Italy

£6<sup>.45</sup> / £23<sup>.45</sup>

### MERLOT, BOTTER VENETO DOCG

Veneto, Italy

£6<sup>.95</sup> / £26<sup>.95</sup>

### KATHERINE HILLS SHIRAZ

South Eastern Australia

£7<sup>.45</sup> / £28<sup>.95</sup>

### PRIMITIVO, PUGLIA BAROCCO IGT

Veneto, Italy

£7<sup>.95</sup> / £30<sup>.25</sup>

### MALBEC, MONTAÑÉS

Mendoza, Argentina

£26<sup>.95</sup>

### VALPOLICELLA SUPERIORE, CASALFORTE DOC

Veneto, Italy

£28<sup>.95</sup>

### MONTEPULCIANO D'ABRUZZO, CERULLI SPINOZZI DOC

Abruzzo, Italy

£31<sup>.95</sup>

### VALPOLICELLA RIPASSO, CASALFORTE DOC

Veneto, Italy

£35<sup>.95</sup>

### CABERNET SAUVIGNON, VILLA CHIOPRIS, FRIULI GRAVE DOC

Veneto, Italy

£36<sup>.95</sup>

### CHIANTI CLASSICO, BOTTER DOCG

Toscana, Italy

£38<sup>.95</sup>

### AMARONE DELLA VALPOLICELLA CLASSICO, CASTELFORTE DOCG

Veneto, Italy

£39<sup>.95</sup>

### CHATEAUNEUF DU PAPE, JEROME QUIOT PARCELLES 38

Rhone, France

£49<sup>.95</sup>

## SELEZIONE BAROLO

### BAROLO, ARALDICA, FLORI DOCG

Piemonte, Italy

£46<sup>.95</sup>

### BAROLO, PATRIZI DOCG

Piemonte, Italy

£49<sup>.95</sup>

### BAROLO, DEZZANI, SAN CARLO DOCG

Piemonte, Italy

£49<sup>.95</sup>

### BAROLO, CORDERO DI MONTEZEMOLO, MONFALLETTO DOCG

Piemonte, Italy

£79<sup>.95</sup>

## VINI BIANCHI

### PINOT GRIGIO, LA LAGUNA

Veneto, Italy

£6<sup>.45</sup> / £23<sup>.95</sup>

### SAUVIGNON BLANC, ALTANA DI VICO

Veneto, Italy

£6<sup>.95</sup> / £26<sup>.95</sup>

### VERDICCHIO DEI CASTELLI DI JESI CLASSICO, LE VELE

Moncaro, Italy

£7<sup>.95</sup> / £30<sup>.25</sup>

### SAUVIGNON BLANC, OTU, OTUWHEREO ESTATE

Marlborough, New Zealand

£8<sup>.45</sup> / £32<sup>.95</sup>

### SOAVE DOC, CLASSICO DOMINI VENETI

Gargenega, Italy

£28<sup>.95</sup>

### FALANGHINA BENEVENTANO, TERRE DEL VULCANO, "LAVA" IGT

Campania, Italy

£32<sup>.95</sup>

### RIESLING, GUSTAVE LORENTZ RESERVE

Alsace, France

£35<sup>.95</sup>

### ROERO ARNEIS, DEZZANI DOCG 'MONFRIGIO'

Piemonte, Italy

£36<sup>.95</sup>

### GAVI DI GAVI, CASTELLARI BERGAGLIO, ROLONA DOCG

Piemonte, Italy

£36<sup>.95</sup>

### PETIT CHABLIS , DOMAINE DE COLOMBIER,

Burgundy, France

£39<sup>.95</sup>

### CHARDONNAY, SANTA CRISTINA, ZENATO, GARDA DOC

Veneto, Italy

£39<sup>.95</sup>

### SANCERRE, DOMAINE BONNARD

Loire Valley, France

£42<sup>.95</sup>

## VINI ROSATI

### PINOT GRIGIO, ANCORA ROSÉ IGT

Pavia, Italy

£6<sup>.95</sup> / £26<sup>.95</sup>

### ZINFANDEL, VILLA ROSELLA ROSÉ

Veneto, Italy

£7<sup>.25</sup> / £29<sup>.95</sup>

## ANTIPASTI

### MINISTRONE **VG**

Traditional vegetable, tomato, bean & pasta soup with sourdough bread.

£6<sup>.45</sup>

### MOZZARELLA FRITTA

Crisp-crumbed mozzarella cheese with rich San Marzano tomato-basil sugo and Pecorino Romano.

£7<sup>.95</sup>

### FRITTELLE DI ZUCCHINE

Zucchini, goats' cheese & mint fritters served with lemon yoghurt.

£8<sup>.95</sup>

### BRUSCHETTA AL POMODORO

Toasted sourdough, marinated tomatoes, ricotta salata, basil and olives.

£7<sup>.45</sup>

### CALAMARI

Crisp-fried turmeric calamari, spring onion, garlic and chilli with ginger mayo.

£8<sup>.95</sup>

### BAROLO SHARING PLATES

A hand-picked tasting menu of seven plates to share including Italian cold meats, selected shellfish and vegetable specials chosen by our chef. The perfect start to your meal. (Serves 2 persons)

£22<sup>.95</sup>

### PASTICCIO

Crumbed and crisp-fried haggis, potato & pancetta croquette with spicy Peperoncino Calabrese and honey.

£8<sup>.95</sup>

### GAMBERONI AL LIMONE

King prawns sautéed with garlic & chilli with lemon cream sauce on sourdough bread.

£11<sup>.45</sup>

### CAPRESE DI BUFALA

Buffalo mozzarella with heirloom tomatoes, red pesto, basil, oregano, pine nuts and balsamic pearls.

£10<sup>.45</sup>

### POLLO FRITTO

Smoked chicken strips in fine herb batter with citrus mayo and truffle crisps.

£9<sup>.45</sup>

## PANE & FOCACCE

### CESTINO DI PANE **V**

Bread basket of sourdough and carasau bread, grissini and taralli.

£5<sup>.95</sup>

### FOCACCIA

+ Rosemary, sea salt and garlic **VG**

£5<sup>.95</sup>

+ Garlic, mozzarella and evoo **V**

£6<sup>.95</sup>

+ 'Nduja and spiced honey

£6<sup>.95</sup>

+ Finocchiona salami, garlic, mozzarella

£7<sup>.95</sup>

# PIZZA

Our Neapolitan sourdough pizzas all come with San Marzano tomato sugo and Fior di latte mozzarella.

**PIZZA MARGHERITA** **v** **£10<sup>-95</sup>**

**PIZZA DIAVOLA** **£11<sup>-95</sup>**  
Spicy spianata salami, basil and Peperoncino Calabrese.

**PIZZA PARMIGIANA** **£13<sup>-95</sup>**  
Fried aubergines, ricotta salata and basil.

**PIZZA BUFALINA** **£13<sup>-95</sup>**  
Buffalo mozzarella, red pesto, ricotta salata, black pepper and basil.

**PIZZA POLLO MIELE** **£14<sup>-95</sup>**  
Marinated chicken, Italian sausage, spianata salami, ricotta and spiced honey.

**CALZONE** **£15<sup>-95</sup>**  
San Marzano tomato sugo, ricotta, spicy spianata salami, 'Nduja, Italian sausage, rocket and black pepper.

**PIZZA FRUTTI DI MARE** **£16<sup>-95</sup>**  
Mussels, clams, calamari, king prawns, Leccino olives, garlic oil and parsley.

**PIZZA TARTUFATA** **v** **£16<sup>-95</sup>**  
White pizza with Fior di latte mozzarella, porcini mushrooms, crumbled chestnuts, spinach, ricotta and truffle sauce.

**PIZZA PAPPONE** **£16<sup>-95</sup>**  
Marinated roast chicken, Italian sausage, chorizo, smoked provola, rocket, Pecorino Romano and chilli oil.

**PIZZA PICCANTE** **£14<sup>-95</sup>**  
'Nduja, ricotta, Spicy spianata salami, basil, black pepper and hot spiced honey

**GLUTEN FREE PIZZA BASE AVAILABLE - £2<sup>-90</sup>**  
Vegan and gluten free - excludes calzones

**GLUTEN FREE PASTA AVAILABLE ON REQUEST**  
\*Excluding Lasagne, ravioli & tortelloni, ask your server for availability.

# PASTA

**CASARECCE ARRABBIATA** **vg** **£10<sup>-95</sup>**  
San Marzano tomato sugo, basil, garlic and chilli.

**MAFALDE AL PESTO** **£11<sup>-95</sup>**  
Red pesto made with sun-dried tomatoes, capers and Pecorino Romano.

**CHICCHE AI FRUTTI DI MARE** **£20<sup>-95</sup>**  
baby gnochetti Shetland mussels, king prawns, calamari, clams and Scottish salmon in light tomato and shellfish bisque.

**SPAGHETTI AL POMODORO** **£12<sup>-95</sup>**  
Sautéed fresh Piennolo tomatoes, basil, garlic and caprino cheese.

**LASAGNA CARBONARA** **£13<sup>-95</sup>**  
Lasagna layered with smoked pancetta and bacon in traditional carbonara sauce with Pecorino Romano and black pepper sauce.

**MAFALDE ROSSE** **£13<sup>-95</sup>**  
Italian sausage, ricotta cream, spicy 'Nduja, red onion, roasted red peppers and Pecorino Romano.

**RAVIOLI DELLA CASA** **£13<sup>-95</sup>**  
Ravioli stuffed with ricotta, spinach, sun-dried tomato sauce and black Grana Padano crumble.

**RISOTTO CREMOSO** **£14<sup>-95</sup>**  
Arborio saffron risotto rice, roast chicken, Leccino olives, creamy broccoli sauce, herb crumb, smoked provola cheese and toasted pine nuts.

**CHICCHE DI CARNE** **£15<sup>-95</sup>**  
Baby gnochetti, speciality Italian sausage, in creamy Taleggio sauce, pickled cabbage, crushed walnuts and pumpkin cream.

**LINGUINE AI GAMBERI** **£17<sup>-95</sup>**  
King prawns, seafood bisque, lemon zest, sun-blush tomatoes, pea shoots, chilli oil and ricotta salata.

**TORTELLONI AL TARTUFO** **£18<sup>-95</sup>**  
Tortelloni egg-pasta stuffed with woodland mushrooms with porcini-truffle sauce, ricotta salata and shaved black truffle.

# PROSECCO E CHAMPAGNE

## PROSECCO BAROCCO

Veneto, Italy

**£6.45 / £29<sup>-95</sup>**

The perfect example of why Prosecco remains the UK's favourite fizz, a bright golden glass of fresh fruit aromas and flavours. A gorgeous glass for all occasions

## PROSECCO BAROCCO ROSÉ

Veneto, Italy

**£6.45 / £29<sup>-95</sup>**

The nose is reminiscent of rose and violet petals, with wild strawberries and currants. On the palate, it is savoury and fresh, easy to drink with hints of apricot and raspberry powder. Lively and casual, it has a perfect balance between sugars and acidity.

## LAURENT PERRIER, LA CUVÉE BRUT NV

Champagne, France

**£69<sup>-95</sup>**

This wine comes from the purest grape juice and it alone allows Laurent-Perrier to craft "La Cuvée", a champagne of great finesse and a beautiful freshness obtained after a long ageing process in our cellar.

## LAURENT PERRIER, CUVÉE ROSÉ NV

Champagne, France

**£99<sup>-95</sup>**

Cuvée Rosé was created in 1968 from the boldness and unique savoir-faire of Laurent-Perrier. Perfected at each stage of its making, Cuvée Rosé is acknowledged for its consistency and its high quality. Characterized by its ripe red fruit aromas, a high intensity and great freshness.

# Barolo

wine list

it doesn't get more Italian ...

## SECONDI

### CARNE

#### POLLO INFERNO £18.<sup>95</sup>

Roasted marinated chicken thighs, rich spicy sun-dried tomato cream sauce, fondant potato, spinach sautéed with Grana Padano and pine nuts.

#### INSALATA AFFUMICATA £18.<sup>95</sup>

Smoked chicken, baby gem lettuce, radish, pine nuts, caramelised onions, potatoes, sourdough croutons and ginger mayo.

#### BURGER ITALICO £16.<sup>95</sup>

Crisp-fried & crumbed chicken breast and aubergine, focaccia bread, roasted onion, smoked provola cheese, red pesto, rocket, zucchini aioli and skin-on chips.

#### CARRÉ D'AGNELLO £23.<sup>95</sup>

Noisette of lamb in Grana Padano & Parma ham roulade, braised fennel, cumin tonnarello pasta and creamy mint sauce.

#### SALTIMBOCCA ALLA ROMANA £21.<sup>95</sup>

Veal escalopes with Parma ham & sage, white wine butter sauce and garlic roast potatoes.

#### SUNDAY ROAST

Roast prime sirloin of beef, roast potatoes, honey roast root vegetables and braised red cabbage, served in a giant Yorkshire pudding with red wine jus

£23.<sup>95</sup>

(Available on Sunday Only)

#### BISTECHE ALLA GRIGLIA

Your choice of prime cut, rested with garlic butter along with your choice of 1 contorni.

#### TAGLIATA DI MANZO £34.<sup>95</sup> 9OZ SIRLOIN £32.<sup>95</sup>

Grilled sirloin steak, rocket, sun-dried tomatoes, porcini mushrooms and Grana Padano.

#### 8OZ FILLET £36.<sup>95</sup>

#### CHOOSE A SAUCE £3.<sup>95</sup>

Green peppercorn, porcini & truffle, pink peppercorn and Barolo jus

### PESCE

#### TAGLIATA DI TONNO £23.<sup>95</sup>

Fresh red tuna steak, served rare, yellow sun-blush tomatoes, marinated courgettes, creamy lemon sauce and poppy seeds.

#### GAMBERONI PICCANTI £19.<sup>95</sup>

Spiced marinated & chargrilled king prawns, asparagus, fragrant chorizo pilaff rice with shellfish & brandy bisque.

#### ORATA ALLE ERBE £18.<sup>95</sup>

Roasted sea bream with creamy lemon & fine herbs sauce, fondant potato and vegetable Vignarola Romana.

#### SALMONE AI FERRI £19.<sup>95</sup>

Grilled Scottish salmon steak, fondant potato, spinach with pine nuts, chilli and garlic and pink peppercorn sauce.

### CONTORNI

SOURDOUGH BREAD VG	£4. <sup>50</sup>	ROAST POTATOES V	£4. <sup>95</sup>	MARINATED COURGETTES VG	£4. <sup>95</sup>
GARLIC BREAD	£4. <sup>95</sup>	BRAISED FENNEL VG	£4. <sup>75</sup>	NOCELLARA OLIVES VG	£4. <sup>50</sup>
HOUSE SALAD VG	£4. <sup>95</sup>	VIGNAROLA VEGETABLES VG	£4. <sup>75</sup>	SAUTÉED MUSHROOM VG	£4. <sup>95</sup>
SKIN-ON CHIPS	£4. <sup>95</sup>	SAUTÉED SPINACH	£4. <sup>95</sup>	FONDANT POTATO VG	£4. <sup>95</sup>

With Grana Padano, chillies & pine nuts.

## DOLCE COCKTAILS

### TIA MARIA ESPRESSO MARTINI

Absolut vodka, Tia Maria, gomme and espresso.

£10<sup>45</sup>

### DISARONNO VELVET MARTINI

Disaronno Velvet liqueur, Tia Maria, Absolut vodka and espresso.

£10<sup>45</sup>

### WHITE RUSSIAN

Absolut vodka, Tia Maria and whipping cream, dusted with cocoa powder.

£10<sup>45</sup>

### FRANGELICO SOUR

Frangelico, lime, lemon and egg white (contains eggs)

£9<sup>45</sup>

### PINA COLADA

Bacardi Spiced rum, Kalani Mayan Coconut liqueur,

pineapple and lime juice.

£10<sup>95</sup>

### DISARONNO SOUR

Disaronno Amaretto liqueur, egg white, lemon juice

and Angostura bitters (contains eggs)

£10<sup>45</sup>

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## DOLCE

### AFFOGATO v

Scoop of Italian vanilla ice cream, Savoiardi biscuit and a cup of espresso coffee.

£5<sup>95</sup>

### TIRAMISÙ v

Savoiardi biscuits dipped in strong espresso coffee with mascarpone-zabaione cream.

£7<sup>45</sup>

### CANNOLO SICILIANO

Traditional Sicilian dessert filled with ricotta di pecora cream, chocolate chips and candied citrus fruits.

£7<sup>45</sup>

### CROSTATA ALLE FRAGOLE

Sweet tart with patisserie cream, fresh strawberries and strawberry coulis, topped with a white chocolate dome and whipped Chantilly cream.

£8<sup>45</sup>

### PROFITEROLES AL CIOCCOLATO

Choux pastry, crème patissiere and chocolate ganache, dried raspberry and hazelnut crumb.

£8<sup>45</sup>

### PANNA COTTA

Madagascan vanilla panna cotta topped with wild berry compote.

£7<sup>45</sup>

### CHEESECAKE AI LAMPONI

Butter biscuit base and cream cheese topping with Campari & raspberry sauce

£7<sup>45</sup>

### GELATO SELECTION v

Vanilla, Nutella, pistachio. **Choose 3 scoops.**

£4<sup>95</sup>

### SORBET v

Lemon, mango, fruits of the forest. All gluten & dairy free.

**Choose 3 scoops.**

£4<sup>95</sup>

If you have a food allergy, please ask for the allergen guide as not all dish ingredients are listed on the menu.  
An optional & discretionary 10% service charge will be added to your bill, all of which goes directly to our team.