

Starters

	€
Minestrone with basil pesto & pearl barley	7
Zucchini fritti	7
Burrata, heritage tomatoes & basil	13
Beef fillet tartare with herb croutons, cappers, quail eggs & old mustard	13
Selection of prime Italian cured meats	18
Selection of cheeses	16

Mains

Maccheroni, tomato & basil sauce	10
Goat cheese ravioli, aubergine, pine nuts & basil	15
Grilled sea bass with aubergine provencal & pesto sauce	20
Free range half chicken, roast potatoes & jus	23
Grilled côte de Boeuf 350g rosemary potatoes & jus	40

Salads & Sandwiches

Seasonal garden salad	10
Nizzarda salad with smoked mackerel, green beans, potatoes, quail eggs & Dijon mustard	13
Chicken Caesar salad	14
Cheese & tomato sandwich & fries	10
Grilled aubergine, mozzarella, basil pesto ciabatta & fries	12
Ham & cheese sandwich & fries	12
Smoked salmon, cream cheese, avocado sandwich & fries	14
Cheeseburger & fries	16

Desserts

	€
5&33 Tiramisú	9
Italian vanilla cheese cake & fresh fruit	9
Selection of homemade ice cream & sorbet	7



Lunch Available in the bar from 12:00 pm to 5:30 pm

If you suffer from any food allergies or intolerances and wish to find out more about the ingredients we use, please inform your server or a member of staff.

Bubbles	€	Reds	€	Aperitif	€
Prosecco 'Millesimato' DOC Brut <i>Bosco del Merlo, Italy 2013</i>	8/45	Pionero Merlot Viña Morandé, <i>Rapel Valley, Chile 2013, Round & Velvety</i>	5.5/27	Campari & Tonic	9
Prosecco Rosta Brut <i>Bosco del Merlo, Italy</i>	8/45	Negroamaro del Salento, <i>Paolo Leo, Puglia, Italy 2012</i>	6/29	Aperol spritz	9
Franciacorta Extra-Brut <i>La Montina, Italy, NV</i>	11/55	Organic Nero d' Avola, Tannu, BIO <i>Sicily, Italy 2012</i>	7/34	Draft Beer	
Champagne Taittinger, Brut, <i>Reims, France, NV</i>	14/79	Valpolicella Classico Superiore <i>Recchia, Veneto, Italy 2012</i>	9/44	Peroni Nastro Azzuro	4
		Primitivo di Manduria Paolo Leo <i>Puglia Italy 2013</i>	9/44	Pilsner Urquell	4.5
Whites		Nebbiolo d'Alba "Il Principe", Michele <i>Chiarlo, Piemonte, Italy 2012</i>	10/49	Bottled Beer	
Grillo 'Sei Corone' IGP Terre <i>Sicily, Italy 2014,</i>	5.5/27	Zolo Malbec Reserva, fincas <i>Patagonics Mendoza Argentina 2011</i>	11/54	Heineken	4
Pionero Sauvignon Blanc <i>Viña Morandé, Casablanca Valley, Chile</i>	6/29	Cabernet Sauvignon Gran Reserva <i>Vina morande, Maipo Valley Chille 2011</i>	12/55	Corona	5
Verdicchio dei Castelli di Jesi, <i>Piersanti Marche, Italy 2013</i>	7/34			Grolsch Seasonal Beer	4
La Petite Source, Prestige Chardonnay & Viogner, <i>Languedoc, France 2013</i>	7/34	Pinks		Juices	
Pinot Grigio l'Elfo, Cantine Sacchetto, <i>Veneto, Italy 2013</i>	8/39	La Petite Source rosé IGP Pays d'Oc, <i>Languedoc, France, 2014</i>	5.5/27	Orange, Grapefruit, Apple	4
Grillo 'Timpune' Caruso & Minini <i>Sicily, Italy 2013</i>	10/49	Pinot Grigio delle Venezie <i>'Blush' La Delizia, Venice, Italy 2013</i>	6/29	Water	
Grüner Veltliner, Weingut Diem, <i>Weinviertel, Austria 2013</i>	11/50	Chateau de Brigue Rosé 'Prestige' <i>Côtes de Provence, Provence, France 2013</i>	9/44	Still or Sparkling 750ml	5.5
Santa Chiara, Terre Nobili, <i>Calabria, Italy 2013</i>	12/55	Sancerre Rosé Domaine Franck Millet, <i>Loire, France 2013</i>	51	Coffee	
Gavi di Gavi, Rovereto, <i>Piemonte, Italy 2012</i>	13/60			Espresso, Espresso Macchiato	3
				Double espresso, Americano	3.5
				Cappuccino, Caffè Latte	3.5
				Hot Chocolate	3.5
				Tea	
				Earl Grey, Breakfast, Jasmine Chung Hao,	3
				Verveine, Rooibos, Fresh Mint, Darjeeling	