

PRIMA

Misto Olive £ 1.90

Selection of Sicilian Olives

Focaccina £ 2.50

Extra virgin olive oil, rosemary & sea salt flakes

Semplice £ 3.50

Tomato, oregano, garlic

Burratina £ 5.95

Creamy Burrata, cherry tomato, rocket, olives

Affettati Misti

Ask for today selection and price

Carpaccio salmone £ 5.95

Smoked Salmon, lemon ricotta & raspberry

DURANTE

Insalatina £ 2.50

Mixed leaves salad, Cherry tomatoes, cucumber

Rucola £ 3.90

Rocket, tomatoes, Parmesan shaving

DOPO

Affogato

Fiordilatte ice cream with shot of espresso £ 3.90

Fiordilatte ice cream with shot of lemoncello £ 4.20

Tiramisù £ 4.90

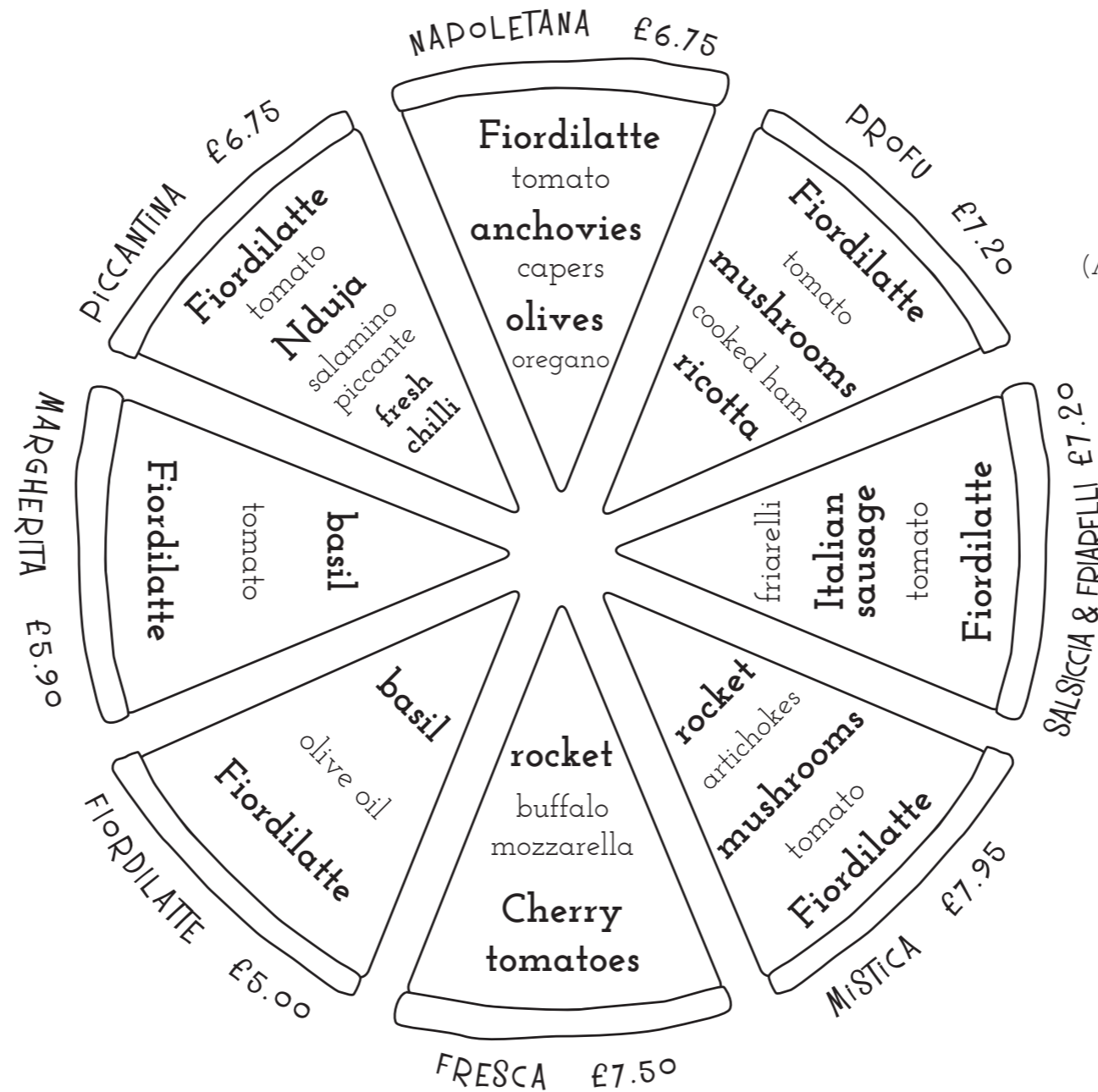
Tiramisù ice cream with Savoiardi biscuits

Brioche con Gelato £ 4.50

Artisan gelato sealed in a hot brioche bun

Selection of our own artisan **Gelato** or **Sorbetto**

MENÙ



EXTRA TOPPINGS FROM £ 0.50 - ASK STAFF

CHECK THE DAILY SPECIALS BOARD!

(For allergen advice please ask staff)

CAFFÉ

Espresso - Macchiato - Americano £ 1.90

Cappuccino - Latte £ 2.50

VINO

BIANCO

Pinot Grigio - Chardonnay - 12%

(Deliciously intense with aromas of peaches, grapefruit & lime skin)

125ml £ 2.50 | 175ml £ 3.60 | Bottle £ 13.95

Fiano - 12.5%

(Elegant with floral & citrus notes well balanced)

125ml £ 3.00 | 175ml £ 4.50 | Bottle £ 17.95

ROSSO

Montepulciano d'Abruzzo - 13%

(Ample & remarkably complex with lightly sweet & spicy notes)

125ml £ 2.50 | 175ml £ 3.60 | Bottle £ 13.95

Aglianico - 13.5%

(Dark but brilliant ruby red with lightly sweet & spicy notes)

125ml £ 3.00 | 175ml £ 4.50 | Bottle £ 17.95

Nero D'Avola - Principi di Butera - 14%

(Dry & well structured, on the palate it offers very complex fruit flavours)

Bottle £ 22.95

PROSECCO

Prosecco - Ca Bolani - 11%

(Well balanced on the nose with delicious fruity notes)

125ml £ 4.25 | Bottle £ 19.50

BIRRA

Menabrea Bionda - 4.8%

Bottle 330ml £ 3.50

Menabrea Ambrata - 5.0%

Bottle 330ml £ 3.70

Birra speciale

(Our artisan craft guest beer, ask waiter for beer of the moment)

Bottle 330ml £ 3.70

BEVANDE

By Tomarchio

We have teamed with a Sicilian supplier directly to bring the juices from sunny Sicily.

Arance rosse - Limonata- Chinotto - Cola

200ml £ 1.90

Locally sourced fresh orange or apple juice

200ml £ 1.90

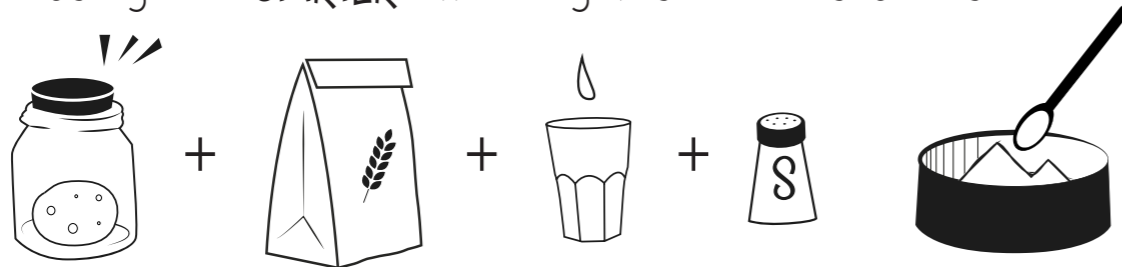
HOW WE MAKE PIZZA:

FIORDILATTE

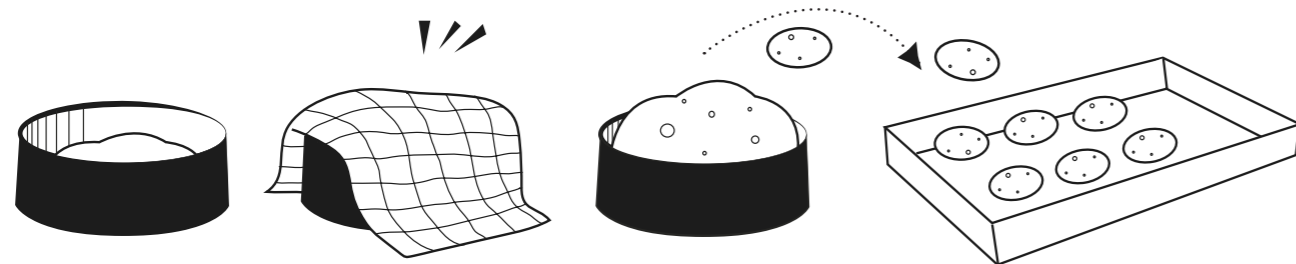
— Sourdough Pizza & Artisan Gelato —

HOW WE MAKE GELATO:

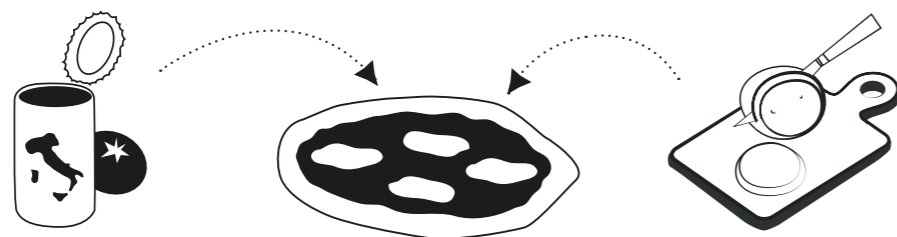
We make our sourdough pizza a day in advance using "the **STARTER**" which gives a mild sour taste...



We let it rest **OVERNIGHT** and we shape it in to dough balls the day after, we let it rest again for a couple of hours until it is ready to be used.



Our pizzaiolo shapes the dough in to a **CIRCLE** (sometime not so circular) and tops it with **ITALIAN** peeled tomatoes and **FIORDILATTE** mozzarella.

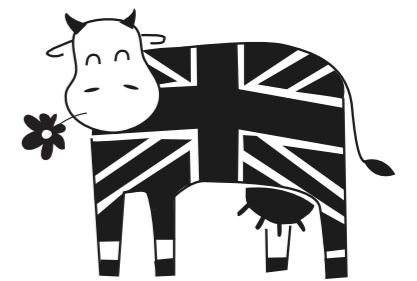


The pizza get's baked in our **WOOD FIRED OVEN** which runs at around **400° C**

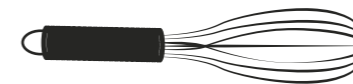


The combination of all these steps and cooking method will give you a truly **NEAPOLITAN** pizza verace...

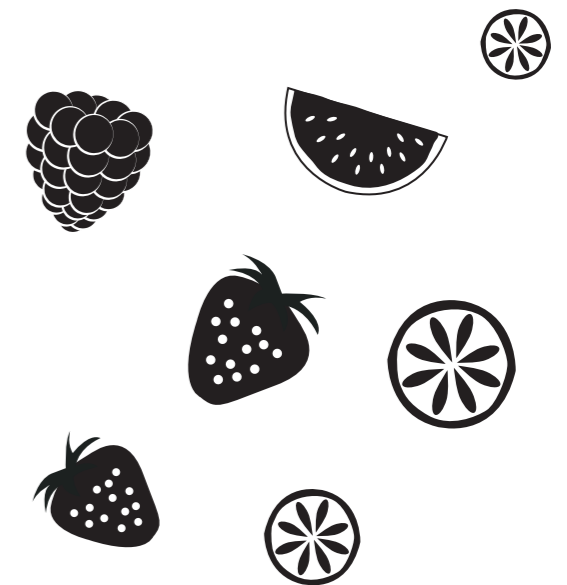
Our artisan gelato is made **DAILY** on the premises, using milk from the happiest cows in **ENGLAND**, cream and sugar.



Our **SORBETTO** is handmade



using only seasonal **FRESH FRUITS**, making it refreshingly delicious as well as **FAT** and **DAIRY FREE**.



We prepare our products with **LOVE** and in small batches so we can assure the **FRESHNESS** of our gelato.