

## SELEZIONE DI ANTIPASTI DA CONDIVIDERE CONVIVIUM SELECTION TO SHARE

<b>Vegetable antipasti</b> Grilled aubergine, zucchini, roast peppers, marinated mushrooms, lentil salad, green beans & bruschetta with vine ripe tomatoes Antipasti di verdure Melanzane alla griglia, zucchine, peperoni arrosto, funghi marinati, insalata di lenticchie, fagiolini verdi e bruschetta al pomodoro	7.95 / 14.95
<b>Meat antipasti</b> Vitello tonnato, bresaola, carpaccio of beef, salami, marinated mushrooms, green beans & olives Antipasti di carne Vitello tonnato, bresaola, carpaccio di manzo, salame, funghi marinati, fagiolini verdi ed olive	8.50 / 16.95
<b>Cured meats &amp; cheese antipasti</b> Gorgonzola dolce, crema pecorino, parmigiano reggiano, speck di Merano, Milano salami, bresaola di val D'Ossola Antipasti di salumi e formaggi Gorgonzola dolce, crema di pecorino, parmigiano reggiano, speck di Merano, salame Milano e bresaola della val D'Ossola	8.95 / 17.95

## ANTIPASTI

<b>Vitello tonnato – thin sliced veal with a rich tuna sauce</b> Vitello tonnato – fettine di vitello con salsa al tonno	7.50
<b>Carpaccio of beef with rocket salad &amp; shaved parmesan cheese</b> Carpaccio di manzo con rucola e parmigiano a scaglie	7.50
<b>Shrimp salad with baby gem, rocket, lemon &amp; oregano dressing</b> Insalata di gamberetti con lattuga e rucola condita con limone ed origano	6.50
<b>Prosciutto di Parma with Tuscan garlic bread</b> Prosciutto di Parma con pane toscano all'aglio	5.50
<b>Buffalo Mozzarella with cherry tomatoes &amp; basil</b> Mozzarella di bufala con pomodorini e basilico	6.95
<b>Bruschetta with vine ripe tomato &amp; prosciutto di Parma</b> Bruschetta al pomodoro e prosciutto di Parma	5.50
<b>Mixed leaf salad with tomato, cucumber &amp; red onions</b> Insalata mista con pomodori, cetrioli e cipolla rossa	4.50
<b>Minestrone with grilled country bread</b> Minestrone con pane di campagna grigliato	4.50

## RISOTTO E PASTA

<b>Green pea risotto</b> Risotto di piselli	8.25
<b>Mushroom risotto</b> Risotto ai funghi	9.25
<b>Penne pasta with tomato &amp; basil</b> Penne pomodoro e basilico	11.50
<b>Spaghetti bolognese</b> Spaghetti bolognese	13.50
<b>Tagliatelle with pesto</b> Tagliatelle al pesto	12.95
<b>Tortellini in brodo</b> Tortellini in brodo	11.50

## SECONDI

<b>Ossobuco with soft polenta &amp; gremolata</b> Ossobuco con polenta e gremolata	19.95
<b>Roast prawns with tomato, garlic &amp; olive oil</b> Gamberi arrosto con pomodoro, aglio e olio d'oliva	16.50
<b>Grilled sea bass with spinach &amp; pine kernels</b> Spigola alla griglia con spinaci e pinoli	19.95
<b>Rib eye steak with marinated mushrooms</b> Costata con funghi marinati	17.95
<b>Fritto misto di mare – prawn, calamari, sea bass &amp; aioli</b> Fritto misto di mare – gamberi, calamari, spigola e salsa aioli	14.00
<b>Roast chicken breast with mushrooms &amp; basil</b> Petto di pollo arrosto con funghi e basilico	16.50
<b>Grilled lamb chops with tomato &amp; peppers</b> Costolette d'agnello con pomodoro e peperoni	14.50
<b>Aubergine parmigiana with roast tomato sauce &amp; mascarpone</b> Parmigiana di melanzane con salsa di pomodori arrosto e mascarpone	9.50



## PIZZA CROCCANTE THIN CRUST PIZZA

<b>Filini – tomato, mozzarella, pecorino, prosciutto &amp; rocket</b> Filini – pomodoro, mozzarella, pecorino, prosciutto e rucola	11.50
<b>Margherita – tomato, mozzarella &amp; basil</b> Margherita – pomodoro, mozzarella e basilico	9.50
<b>Ortolana – tomato, mozzarella, aubergine, peppers &amp; zucchini</b> Ortolana – pomodoro, mozzarella, melanzane, peperoni e zucchine	12.50
<b>Florentina – tomato, mozzarella, spinach, ricotta &amp; garlic</b> Florentina – pomodoro, mozzarella, spinaci, ricotta ed aglio	9.95
<b>Quattro formaggi – tomato, mozzarella, gorgonzola, pecorino &amp; parmigiano reggiano</b> Quattro formaggi – pomodoro, mozzarella, gorgonzola, pecorino e parmigiano reggiano	12.95

## CONTORNO

<b>Rosemary roast potatoes</b> Patate arrosto al rosmarino	2.95
<b>Garlic mashed potatoes with parmesan cheese</b> Purée all'aglio e parmigiano reggiano	2.95
<b>Green vegetables with lemon</b> Verdure di stagione al limone	2.95
<b>Soft polenta with creamy mushrooms</b> Polenta con funghi alla panna	4.95
<b>Mixed leaf salad</b> Insalata mista	2.95
<b>Tomato &amp; red onion salad</b> Insalata di pomodori e cipolla rossa	2.95

## DOLCE

<b>Ice cream selection</b> Selezione di gelati	5.50
<b>Sorbet selection</b> Selezione di sorbetti	4.95
<b>Toasted almond semifreddo</b> Semifreddo alle mandorle tostate	4.95
<b>Filini tiramisú</b> Filini tiramisú	4.95
<b>Chocolate fondant with pistachio ice cream</b> Soufflé di cioccolato con gelato al pistacchio	5.50
<b>Today's homemade tart</b> Torta della casa	4.95
<b>A selection of ripe Italian cheese</b> Selezione di formaggi italiani	6.95

Some of the dishes may contain nuts. For more information please ask a member of our team. Thank you.

All prices are in GBP and include VAT at current rate.

A 10% discretionary service charge will be added onto your bill. Thank you.

## VINO BIANCO

	bottle	glass (175ml)		bottle	glass (175ml)
01 <b>Catarratto-Chardonnay D'Istinto, Calatrasi 2007/8 (Sicilia)</b> Lush peach and apricot fruits backed up by a racy citrus finish.	18.95	4.95			
02 <b>Pinot Grigio, San Floriano 2007/8 (Veneto)</b> Light, delicate and fruity with pear and pineapple hints, refreshing classic style.	21.95	5.50			
03 <b>Sauvignon Blanc, BlanQ, Terre di Genestra, Calatrasi 2007 (Sicilia)</b> Made in the Fumé Blanc style with a tiny kiss of oak adding depth of flavour and completing the refreshing crisp green apple fruit.	22.50	5.75			
04 <b>Est! Est!! Est!!! Di Montefiascone, Bigi 2006/7 (Lazio)</b> Made from a Trebbiano and Malvasia blend the wine is dry, refreshing with a crisp, lemony acidity.	23.00				
05 <b>Frascati Superiore Terre dei Grifi, Fontana Candida 2007/8 (Lazio)</b> Clean fresh mineral green apple fruit with a touch of limey acidity and a subtle almond finish.	23.50				
06 <b>Chardonnay Langhe, Domini Villa Lanata 2007/8 (Piemonte)</b> Intense, ripe fruit and powerful, rich new world style palate, grown on rolling Langhe hills of Domini Villa Lanata vineyards.	25.95	6.50			
07 <b>Orvieto Classico Amabile, Bigi 2007/8 (Umbria)</b> Medium dry style bursting with ripe red apple and melon flavours.	24.50				
08 <b>Grillo, D'Istinto, Calatrasi 2007/8 (Sicilia)</b> Really interesting indigenous grape variety of Sicily, refreshing medium bodied dry wine with flavours of acacia honey and lemon peel.	24.00				
09 <b>Fiano de Beneventano, Sant'Orsola 2007/8 (Campania)</b> Exciting, fashionable grape variety giving pear, peach and lemon hints with a finish of hazelnut. Refreshing and interesting.	27.50				
10 <b>Pinot Grigio, Borgo Tesis, Vigneti Fantinel, Friuli Grave 2008 (Friuli)</b> Pinot Grigio as it should be with great weight of pear and apple flavours leading to a soft hazelnut finish.	29.50	7.40			
11 <b>Soave Classico, Bolla 2007/8 (Veneto)</b> Garganaga and rare Trebbiano di Soave grapes combine to create this fruity, dry and rounded wine with hints of almond.	24.50				
12 <b>Viognier Accademia del Sole, Calatrasi 2007/8 (Sicilia)</b> Exudes the classic flavours of juicy peaches & cream and the lovely round vanilla pod finish.	26.00				
13 <b>Gavi La Doria, Cascina La Doria 2007/8 (Piemonte)</b> Made from the Cortese grape and fermented in stainless steel to retain the delicate floral style. Dry and refreshing.	29.95	7.50			
14 <b>Pinot Grigio Collio Santa Caterina, Vigneti Fantinel (Friuli)</b> One of the finest Pinot Grigios available with a depth and richness not usually seen. Grown close to the Slovenian border in the extreme North East of Italy.	35.00				
15 <b>Trebbiano d'Abruzzo Vigne Nuove, Valle Reale 2006/7 (Abruzzo)</b> At last, a real quality Trebbiano based wine, aromatic and dry with richness and real character displaying citrus fruit on a refreshing finish.	29.95				
16 <b>Chardonnay Libaio, Ruffino 2007/8 (Toscana)</b> Medium bodied and flavourful style giving golden apple and yellow plum flavour on the palate. Characterful and expressive.	32.00				

## VINO ROSSO

17 <b>Sangiovese-Merlot D'Istinto, Calatrasi 2007/8 (Sicilia)</b> Tangy juicy Sangiovese is blended with soft mellow Merlot to give a lovely black cherry flavour backed up by velvety chocolate.	18.95	4.95			
18 <b>Salice Salentino, 35 Parallelo 2006/7 (Puglia)</b> Made from Negroamaro grapes grown in hot Southern Italy, a juicy red and dark fruit-packed wine with a smooth finish.	19.95				
19 <b>Pinot Noir Oltrepò Pavese Terre D'Alteni, La Versa 2007 (Lombardia)</b> Generous aromas are laced with hints of currant fruit and a touch of spice. A short time in oak barrels develops the vanilla hints and velvety smooth finish.	24.50	6.25			
20 <b>Merlot del Lazio Togale, Fontana Candida (Lazio)</b> A deep red full of cherry and plum flavours from the south of Rome.	20.95	5.25			
21 <b>Primitivo D'Istinto, Calatrasi 2005/6 (Puglia)</b> Spicy and rich style with lifted dried apricot and prune flavours and a hint of cinnamon spice.	26.95				
22 <b>Syrah Lazio Siroe, Fontana Candida 2007/8 (Lazio)</b> Well structured Syrah from the hills south of Rome with hedgerow fruit character and smooth finish.	24.00				
23 <b>Cabernet Sauvignon, Borgo Tesis, Fantinel Friuli Grave 2006/7 (Friuli)</b> Bright, savoury blackcurrant and mulberry fruit scented wine, well-structured and full flavoured with a smooth finish.	26.00				
24 <b>Cabernet Franc, FranQ, Terre di Genestra, Calatrasi 2007 (Sicilia)</b> A deep coloured wine brimming with ripe summer fruit flavours including blackberries, raspberries and damsons all swirling about in a silky structure.	22.50				

25 <b>Valpolicella Classico, Bolla 2007/8 (Veneto)</b> From the central hilly region of Valpolicella in northern Italy giving ripe red berry flavours with a touch of tangy bitter chocolate.	26.95				
26 <b>Chianti Superiore Il Leo, Ruffino 2007/8 (Toscana)</b> Turbo charged Chianti with a hint of oak to give it a rich full mouth feel.	28.00	7.00			
27 <b>Montepulciano d'Abruzzo Vigne Nuove, Valle Reale 2007/8 (Abruzzo)</b> Full of spicy plummy fruit from the hills above the Adriatic coast offering fantastic quality and value.	29.95	7.50			
28 <b>Pinot Néro Collio Santa Caterina, Vigneti Fantinel 2007/8 (Friuli)</b> Pinot Noir grown in the extreme North West of Italy where the cool climate allows the grapes to take on the complexity of a good Burgundy for a fraction of the price.	32.00				
29 <b>Refosco dal Peduncolo Rosso Grave del Friuli Sant' Helena, Vigneti Fantinel 2004/5 (Friuli)</b> A serious wine that doesn't take prisoners - a full-bodied red with a complex nose that follows on to the rich, sensuous palate.	38.00				
30 <b>Nero d'Avola-Shiraz, Accademia del Sole, Familia Lucchese 2006/7 (Sicilia)</b> A full bodied, savoury wine with the classical spicy Shiraz fruit and juicy ripe dark berry flavours.	29.95	7.50			
31 <b>Barbera d'Alba Suculé, Domini Villa Lanata 2005/6 (Piemonte)</b> Classic Barbera showing concentrated berry fruits with soft tannins and lively acidity matured for 18 months in French barriques.	38.00				
32 <b>Riserva Ducale Chianti Classico Riserva, Ruffino 2005 (Toscana)</b> Iconic Chianti from the esteemed producer Ruffino offering black cherry and roasted plum flavours mellowed by 2 years in large oak barrels.	49.00				
33 <b>Montepulciano d'Abruzzo, San Calisto, Valle Reale 2005 (Abruzzo)</b> One of the top wines from this region with intense blackberry and black cherry fruit backed by chocolate and herb notes.	85.00				
34 <b>Barolo Lo Zoccolao, Domini Villa Lanata 2004 (Piemonte)</b> The Zoccolao vineyards are situated in the village of Barolo itself and produce arguably the finest interpretation of the Nebbiolo grape; powerful, rich, smooth and seductive.	62.00				
35 <b>Amarone della Valpolicella Classico, Bolla 2005 (Veneto)</b> Bolla are the Godfathers of Amarone and this wine shows their experience and skill - packed to the cork with an intense experience of pleasure.	79.00				
36 <b>Brunello di Montalcino Greppone Mazzi, Ruffino 2003 (Toscana)</b> The pinnacle of quality for Sangiovese showing masses of ultra ripe red and black cherry fruit with coffee, chocolate and roasted herb notes on the incredibly long finish.	89.00				

## VINO ROSATO

37 <b>Pinot Grigio Rosato del Veneto, Collezione Marchesini 2008/9 (Veneto)</b> Vibrant and juicy strawberry style with far more complexity than the rather pale imitators.	20.50	5.25			
38 <b>Sangiovese Rosato Sicilia D'Istinto, Calatrasi 2008/9 (Sicilia)</b> Rich and dark in colour with terrific spicy tangy fruits on the palate.	21.95	5.50			

## VINO SPUMANTE

39 <b>Rocco Prosecco Brut, Conegliano e Valdobbiadene 2004</b> Delicious, abundant vintage fizz with delicate citrus hints, finishing dry.	36.50				
40 <b>La Versa Cuvée Storica Metodo Classico Brut NV</b> Pinot Noir grapes from several vintages, fermented in bottle to give a lively, aromatic berry fruit style, a really classy alternative to Champagne.	35.00	6.00			

## VINO AMABILE

41 <b>Vin Santo del Chianti Serelle, Ruffino 2004 (Toscana)</b> Candied fruits with hints of honey and citrus from grapes that are air dried to concentrate the fruit flavours without becoming cloying.	25.00	£5.00			