

SELEZIONE DI ANTIPASTI DA CONDIVIDERE CONVIVIUM SELECTION TO SHARE

Vegetable antipasti	
Roast peppers with pesto, green bean & mint salad, caponata, marinated tomatoes, olives & balsamic onions	10.50
Antipasti vegetariani	
Peperoni arrostiti ripieni con pesto, insalata di fagiolini freschi, caponata, pomodori arrostiti, olive e cipolle balsamiche	
Large mixed antipasti	13.50
Napoli salami, rosemary ham, Prosciutto di Parma, Bresaola di val D'Ossola, roast peppers with pesto, green bean & mint salad, caponata, marinated tomatoes & olives	
Antipasti misti	
Salumi Napoli, peperoni arrostiti, prosciutto arrostito, Bresaola, fagiolini freschi misti con insalata di menta, caponata, pomodori ed olive arrostito	
Cured meats & cheese antipasti	15.50
Gorgonzola dolce, crema Pecorino, Parmigiano Reggiano, speck di Merano, Milano salami, Bresaola di val D'Ossola	
Salumi ed antipasti di formaggi	
Gorgonzola dolce; crema di Pecorino, Parmigiano Reggiano, speck di Merano, salame di Milano, Bresaola di val D'Ossola	

ANTIPASTI

Salad of mixed leaves with herbs & Parmigiano Reggiano	5.95
Insalata mista con scaglie di parmigiano ed erbe aromatiche	
Salted ricotta & spinach salad with frisee & red onion	6.50
Ricotta salata con spinaci, insalata riccia e cipolla rossa	
Vine ripe tomatoes with oregano, basil & roast yellow peppers	5.50
Toscana bread with garlic & olive oil	
Fette di pane toscano tostato assaporito con aglio pomodori maturi con origano, peperoni gialli arrostiti con basilico conditi con olio di oliva extra vergine	
Chargrilled asparagus with poached egg & Pantelleria capers	6.50
Asparagi grigliati con uova affogate e capperi di Pantelleria	
Buffalo mozzarella with rocket, tomatoes & anchovy	7.95
Mozzarella di bufala con pomodori ed acciughe	
Prosciutto di Parma with rocket & balsamic onions	7.50
Prosciutto di Parma con rughetta e cipolle al balsamico	
Tuna carpaccio with fennel, rocket & Parmigiano Reggiano	8.50
Carpaccio di tonno con finocchio, rughetta e scaglie di parmigiano	
Artichoke soup with Pecorino cream & chives	5.95
Zuppa di carciofi con crema di pecorino ed erbe cipollina	

RISOTTO E PASTA

Almond risotto with saffron & roast red peppers	6.95/9.95
Risotto alle mandorle con zafferano & peperoni rossi arrostiti	
Lemon scented seafood risotto	10.50/13.50
Risotto ai frutti di mare profumato al limone	
Cannelloni with braised beef, tomato sauce & Pecorino	7.95/10.95
Cannelloni ripieni di carne, pomodori e Pecorino	
Spaghetti with crab meat & light Soave cream sauce	11.50/14.50
Spaghetti in una leggera crema alla polpa di granchio	
Strozapretti with ripe cherry tomatoes & basil	6.00/9.00
Strozapretti con pomodori ciliegi maturi e basilico	
Gnocchi with sage butter, chestnuts & Parmigiano Reggiano	6.50/9.50
Gnocchi burro e salvia con castagne e parmigiano	

SECONDI

Char grilled tuna with vincotto, cherry tomatoes & rocket salad	15.50
Tonno alla brace con vincotto, rughetta selvatica e pomodori	
Sea bass with spinach, artichoke puree & Vernaccia wine	16.50
Branzino alla Vernaccia con spinaci e puree di carciofi	
Fillet of monkfish with mozzarella, basil & pizzaiola sauce	18.50
Filetto di rana pescatrice con mozzarella, basilico e salsa pizzaiola	
Fillet of beef with Portobello mushrooms, porcini & marsala sauce	22.50
Filetto di bistecca con funghi porcini e salsa marsala.	
Veal cutlet with lemon, white wine, leek and capers	29.00
Costoletta di vitello con limone, vegetale e capperi	
Rack of lamb and roast peppers filled with pesto	21.50
Costollette di agnello con peperoni arrostiti ripieni con pesto	
Roast breast of chicken with crushed potatoes, fennel, toasted pine kernels and Dindarello soaked sultanas.	12.95
Petto di pollo arrosto con patate schiacciate, finocchi, pinolo tostado e Dinadarello uva passa.	
Grilled vegetable plate with fennel, caponata, mushrooms & tomatoes	10.50
Verdure grigliate con finocchi, caponata, funghi e pomodori.	



PIZZA CROCCANTE THIN CRUST PIZZA

Tomato, shrimp, mozzarella, oregano & roasted garlic	9.95
Pomodoro, gamberetti, mozzarella, origano e aglio arrostito	
Tomato, red onion, speck di Merano, basil & rocket	9.50
Pomodoro, cipolla rossa, speck di Merano, basilico e rughetta	
Pesto, sun-dried tomato, portobello mushrooms, salami & Pecorino	9.50
Pesto, pomodori secchi, funghi portobello, salame e pecorino	
Ricotta, spinach, roast peppers, basil & garlic	8.50
Ricotta, spinaci, peperoni arrostiti, basilico e aglio	

CONTORNO

Rosemary roast potatoes	2.95
Patate al rosmarino arrostate	
Olive oil mashed potatoes	2.95
Purè di patate all'olio d'oliva	
Green vegetables with lemon	2.95
Verdure di stagione al limone	
White fagioli beans	2.95
Fagiolini bianchi	
Roast butternut squash	2.95
Antipasti / Vegetal arrosto	
Mixed leaf salad	2.95
Insalata mista	
Tomato & red onion salad	2.95
Insalata di pomodori e cipolla rossa	

DOLCE

Ice cream selection	4.95
Selezione di gelati	
Sorbet selection	4.95
Selezione di sorbetti	
Citrus fruit & berries with vanilla bean	4.95
Cedro & fragole con chicchi di vaniglia	
Filini tiramisu	4.95
Steamed blueberry pudding with amaretto ice cream	4.95
Budino di Mirtili cotti al vapore al gelato di Amaretto	
Meringue dessert with strawberry compote & mascarpone	4.95
Dessert di meringa con composta alle fragole e mascarpone	
Chocolate & pistachio Torrone	4.95
Cioccolato & pistachio e Torrone	
A selection of ripe Italian cheese	4.95
Selezione di Formaggi	

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

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

VINO BIANCO

		175ml bottle	175ml glass			175ml bottle	175ml glass
01	Trebbiano del Rubicone 2006 (Emilia Romagna) A smooth, rounded, medium wine which is versatile and full flavoured.	17.50	–	26	Valpolicella Classico Masi 2005. (Verona) The characteristic colour, bouquet and flavour are given by the Corvina grape of Verona. Intense, velvety, well structured with hints of cherry.	30.50	–
02	Angelo, Cataratto/Chardonnay 2006. (Sicily) Ripe white fruit aromas, and lush, sweeping peach, pear and fresh cream in the mouth, with a long, creamy finish.	19.50	5.00	27	Montepulciano d'Abruzzo La Valentina 2005. (Abruzzo) A warming, inviting bouquet of black cherries and blackberries. Well-rounded.	32.00	8.00
03	Frascati Superiore Gotto d'Oro 2006. (Lati um) A dry, fresh and crisp wine. Popular choice for all seafood and pasta dishes.	22.00	5.50	28	Cannonau di Sardegna Triente Pala 2005. (Sardinia) The famous red wine of Sardinia. Wonderful perfume of mature red fruits and concentrated juicy fruits on the palate with dry finish.	34.50	9.00
04	Modello Bianco 2005, Masi (Veneto) Designed for the modern consumer, this is a pleasant, stylish wine. Medium bodied, not too dry with agreeable acidity on the finish.	23.00	5.75	29	Vitiano Merlot/Cabernet/Sangiovese Falesco 2005. (Umbria) Attractive modern style wine with punchy, juicy fruits and satisfying smooth palate.	35.00	–
05	Est! Est!! Est!!! di Montefiascone 2005. (Umbria) This is it – literally in Italian! Appealing light, dry wine with floral and fruity notes. Fresh and well structured.	23.50	6.00	30	Campofiorin Ripasso Masi 2004. (Verona) The original Super Venetian wine. A benchmark wine, which is double fermented. Broad aromas of spice and black cherries. On the palate, warm, smooth and rich with sweet almond finish	36.50	–
06	Verdicchio dei Castelli di Jesi Classico Monte Schiavo 2005. (Marches) Popular choice. Lively, fresh and dry. Ideal aperitif and partner to aromatic food.	25.00	–	31	Notturmo Sangiovese 2003. (Emilia-Romagna) Deep ruby red colour, typical, slightly spicy, wildfruit bouquet; pleasant, persistent flavour with smooth lingering aftertaste.	38.00	9.50
07	Crabilis Vermentino di Sardegna Pala 2006. (Sardinia) Pale yellow to the eye, and intensely perfumed, white flowers and white fruits. In the mouth has subtle fruit with savoury notes, and a good clean finish.	26.00	6.50	32	Lamuri Nero d'Avola Tasca d'Almerita 2005. (Sicily) Rich, intense and velvety. Delicious blackberry and mulberry fruits combined with cinnamon and vanilla.	40.00	10.00
08	Pinot Grigio Mezzacorona 2006. (Trentino) Well-defined, crisp and dry with refreshing fresh fruit flavour.	27.00	7.00	33	Peppoli Chianti Classico Antinori 2004. (Tuscany) Full of juicy black cherry and plum flavours. A good all rounder with food.	42.50	11.00
09	Vernaccia di San Gimignano (Organic), Teruzzi & Puthod 2006. (Tuscany) Inviting, floral bouquet with agreeable fresh and dry taste. Great with seafood.	32.00	–	34	Il Bruciato Cabernet Sauvignon/Merlot Antinori 2004. (Tuscany) Upfront fruity aromas of red berries and a hint of oak. A winning wine.	47.50	–
10	Colbaraca Soave Classico 2005. (Veneto) A single vineyard wine, which is fruity and fresh with a subtle, slightly bitter aftertaste and hint of almonds. Excellent with risotto, seafood, white meats and egg dishes.	32.50	–	35	Impero Pinot Nero Mancini 2003. (Marches) Mancini, the master of Pinot Nero grape in the Marches region has made a great wine of elegance, subtlety and character. A real treat.	61.50	–
11	Gavi di Gavi La Meirana Bruno Broglia 2006. (Piedmont) Friendly and versatile, it is crisp and fresh with a soft almond flavour.	34.50	9.00	36	Barolo Classico Alfredo Prunotto 2003. (Piedmont) One of the 'Super Reds' of Italy. A full structure, aroma of violets and forest fruits and velvety, rich taste. Great with all red meat and game.	75.00	–
12	Pinot Bianco Weissburgunder Muri-Gries 2005. (Sudtirol) Versatile, easy to appreciate wine. Medium bodied, soft and fruity.	35.50	–	37	Badia a Passignano Chianti Classico Riserva 2001. (Tuscany) A top quality estate grown Chianti which has everything well balanced, full flavour of ripe red berries and vanilla, cedary finish.	73.50	–
13	Breganze di Breganze Bianco, Torcolato/Sauvignon Blanc, Maculan 2006. (Veneto) Aromatic scent with clean elegant fruit and a crisp zesty dry finish.	36.50	9.50	38	Brunello di Montalcino Pian delle Vigne 2000. (Tuscany) Full structured and velvety with rich perfume, vanilla and chocolate combined with voluptuous fruits to make this wine a real winner!	94.00	–
14	Bramito del Cervo, Chardonnay 2006. (Umbria) Pale golden in colour with gold reflexes. On the nose is fruity with clean varietal character, good vanilla flavour and toasted. On the palate is soft and well balanced, with an excellent structure.	37.50	–	39	Vaio Amarone Serego Alighieri 2000. (Verona) Outstanding, full-bodied wine made using dried grapes to give intensity and depth. A wine to drink slowly – to enjoy to the full.	100.00	–
15	Orvieto Classico Castello della Sala 2005. (Umbria) Estate grown wine with particularly fruity and elegant nose and rich, smooth and dry palate.	38.50	–	40	Tignanello Antinori 2003. (Tuscany) The original Super Tuscan wine. Multi-layered, serious wine with lots of appeal. A blend of Sangiovese, Cabernet Sauvignon and Cabernet Franc.	105.00	–
16	Vermentino di Bolgheri Guado al Tasso 2005. (Tuscany) The Vermentino grape produces a wine with a heady, intense bouquet and lush, full but dry taste.	41.00	10.50				
17	Greco di Tufo Nova Serra Mastroberardino 2005. (Campania) Unusual wine made from ancient grape variety. Prominent aroma of apricots, pears and peaches and lovely smooth flavour of ripe fruits.	44.50	–				
18	Tormaresca, Pietra Bianca Chardonnay 2004. (Puglia) Like putting your nose into a basket of ripe apples and peaches refreshingly fruity flavours underlaid with a hint of vanilla oak.	45.00	–				
19	Entemari Vermentino Chardonnay Pala 2005. (Sardinia) Attractive pale yellow and intensely perfumed white... the green apple and melon scent continues into its flavour. Soft, dry and fruity with a beautifully balanced structure.	52.00	–				
20	Cervaro Chardonnay/Grechetto della Sala 2004. (Umbria) Highly rated as one of Italy's best white wines. Full-bodied, elegant and long on the finish. Partly aged in oak to give more depth of flavour.	87.00	–				

VINO ROSSO

21	Sangiovese del Rubicone 2005. (Emilia Romagna) Easy to appreciate, soft, warm and rounded style with inviting fragrant bouquet.	17.50	–
22	Riva Primitivo Salento IGT 2005. (Puglia) Big, rich style with full-flavoured smoothness in the mouth, and loads of black and red berry flavour.	21.00	5.25
23	Modello Rosso delle Venezie Masi 2005. (Veneto) The perfect choice for a variety of dishes. Round, well structured, with unmistakable cherry flavour. Complex and elegant.	23.00	5.75
24	Santa Cristina Sangiovese/Merlot Antinori 2005. (Tuscany) Easy to appreciate, soft, warm and rounded style with inviting fragrant bouquet.	28.50	7.25
25	Barbera d'Asti 2005, Alfredo Prunotto (Piedmont) Fresh and delicious light wine with great expression of redcurrants and raspberries. Smooth in the mouth and easy to appreciate style. Good with pasta and chicken dishes.	30.00	–

VINO ROSATO

		175ml bottle	175ml glass
41	Modello Rosato delle Venezie Masi 2005. (Verona) The intense, fresh perfume of ripe cherries and dry, juicy flavour makes this wine a perfect partner for light pasta dishes and seafood.	23.00	5.75
42	Scalabrone Rosato di Bolgheri 2005. (Tuscany) A low alcohol rosé, which is full of red berry fruits. Dry, well balanced and versatile.	36.00	–

VINO SPUMANTE

		175ml bottle	175ml glass
43	Prosecco di Valdobbiadene Col de Salici (Verona) A very popular sparkler. Intense mousse and fine delicate and dry taste. Low alcohol content.	32.00	7.00
44	Rotari Brut, Metodo Classico Cuvée (Trentino) Made by the Champagne Method by the same two grapes which produce Champagne, Pinot Noir and Chardonnay. Dry, full flavoured and harmonious with a fine mousse.	34.00	–

VINO AMABILE

		50ml bottle	50ml glass
45	Moscato Dindarello Maculan 2005. (Veneto) Delicious, sweet and honeyed wine with lovely, lingering taste of lush, ripe grapes.	30.00	4.50
46	Torcolato, Maculan Breganze 2004. (Veneto) An intense scent of honey and vanilla oak is matched by exotic ripe fruit flavours and long sweet finish.	53.50	8.00
47	Vinsanto Tenute Marchese 2001. (Tuscany) A fascinating wine with its honeysuckle nose, full, rich flavour. Sweet and multi-layered.	73.00	8.50