

## WINE & BEER

175ml 250ml Bottle  
(125ml glasses are available on request)

### WHITE

House White 11% 4.25 6.00 16.00  
(IT) Dry, crisp, fruity, easy to drink

Sauvignon Blanc Jean de Laroche 12% 4.75 6.50 18.00  
(FR) Vibrant, grassy, full of flavour

Vinho Verde Terra Antiga 10.5% 5.50 7.50 21.00  
(PT) Spritzy, fragrant, fruity and delicious

### RED

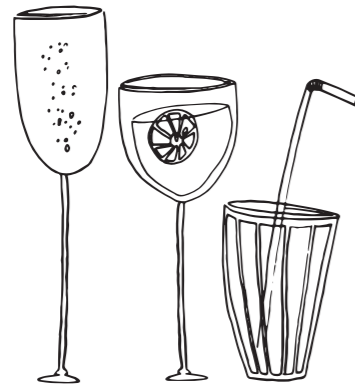
House Red 11% 4.25 6.00 16.00  
(IT) Medium bodied, lively, fruity

Merlot Inú 13.5% 4.75 6.50 18.00  
(CHL) Concentrated, smooth and soft

Malbec '34' Bodegas Carelli 13.5% 5.50 7.50 21.00  
(ARG) Chunky, velvety and powerful

### ROSÉ

Cinsault Rosé Les Arceaux 12.5% 4.75 6.50 18.00  
(FR) Pale, dry and full of soft red fruit flavours



### SPARKLING

Prosecco Brut Terra Serena 11% — — 24.00  
(IT) Aromatic, fruity and floral

Prosecco DOC 11% (200ml bottle) — — 8.00  
(IT) Extra dry, delicate and very fruity

Aperol Spritz 9.2% 6.00 — —  
(IT) A classic Italian aperitif made from Aperol, Prosecco and soda

### BEER

Fix Hellas 330ml 5% (GR) 3.80

Estrella Damm 330ml 4.6% (SP) 3.60

### ALE

Battledown Brewery Pale Ale 500ml 3.8% (GB) 4.50

Meantime London Pale Ale 330ml 4.3% (GB) 3.70

### CIDER

Stowford Press 330ml 4.5% (GB) 3.60

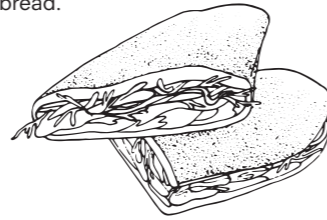
Thatchers Gold 500ml 4.8% (GB) 3.95

## BOCCA

### ALL 5.50

Served from 12 noon – 5pm

A hot sandwich from Naples made with our sourdough bread.



### ONE

Prosciutto, roasted aubergine, provola

### TWO

Fresh plum tomatoes, buffalo mozzarella, rocket, pesto (v)

### THREE NEW + LIGHTER

Pancetta, lettuce, fresh tomato

### FOUR

Prosciutto di Parma, rocket, provola

### FIVE

San Marzano tomato sauce, prosciutto, brown cap mushroom, provola

### SIX

Salsiccia, brown cap mushroom, provola

## STARTERS & SIDES

Garlic bread 4.00

Sourdough bread 2.00

Dressed green leaves 4.00

Sicilian Nocellara olives 3.00

Rocket + parmesan 4.00

Feta stuffed baby peppers 4.00

Italian charcuterie 4.00

Bruschetta 3.00

Any 3 for £8



## TO SHARE

### DELI BOARD

12.00 Italian charcuterie, mixed olives, baby buffalo mozzarella, caciotta (Italian cheese), sun-dried tomatoes, feta-stuffed peppers, marinated mushrooms. Served with our homemade sourdough bread

### BURRATA CAPRESE

8.00 Whole burrata (a fresh Italian cheese made from buffalo mozzarella and cream), served with vine tomatoes and fresh basil



## PIZZA

Our pizzas are a true labour of love! They are made from a 100% sourdough base with no added yeast, slowly risen over 30 hours, resulting in an incredibly light and delicious dough. Each one is topped with our home-made tomato sauce using the very best, crushed San Marzano tomatoes, finest Italian cheeses and extra virgin olive oil.

We offer a gluten-free pizza base for an extra £2.25\*.

See blackboard for today's specials.



### ONE

8.50 Fior di Latte, fresh basil, (v)

### TWO

10.00 Fior di Latte, garlic, anchovies, Lilliput capers, Italian oregano

### THREE

10.50 Fior di Latte, brown cap mushroom, prosciutto, marinated artichoke, Gaeta olives

### FOUR

11.00 Fior di Latte, Spanish chorizo, Italian oregano

### FIVE

11.50 Fior di Latte, fresh Dutch goats cheese, roasted peppers, caramelised red onion, (v)

### SIX

12.50 A cold topping of buffalo mozzarella, Prosciutto di Parma and rocket

### SEVEN

12.50 Fior di Latte, mascarpone, porcini, parmesan, truffle oil, fresh thyme, (v)

### EIGHT

13.50 Fior di Latte, prosciutto, salsiccia, Spanish chorizo, spicy nduja

### NINE NEW

12.00 White pizza (no tomato), Fior di Latte, cream, an egg, pancetta, parmesan

### TEN

12.00 Fior di Latte, wild mushrooms, ventricina piccante, Italian oregano, fresh chilli

## TOPPINGS



2.00

Anchovies, Caramelised onion, Marinated artichoke, Roasted aubergine, Porcini, Rocket, Gaeta olives, Mushroom, Farielli, Marinated peppers, Buffalo mozzarella (+1.00), Vegan cheese (+1.00), Spanish chorizo, Spicy Nduja, Prosciutto di Parma, Ventricina piccante, Salsiccia, Dutch goats cheese, Pancetta



## DESSERTS

### CHOCOLATE BROWNIE

4.50

A home-made, dark chocolate brownie with white chocolate chunks, served with vanilla ice-cream and chocolate sauce.

### TIRAMISU

4.50 A classic Italian dessert with layers of coffee-infused sponge cake, mascarpone cream and chocolate.

### DESSERT OF THE DAY

Please ask about today's special.

### ICE-CREAM

3.00 Marshfields ice-cream in Very Vanilla, Chocoholic Heaven, Succulent Strawberry or guest flavour (please ask).

### AFFOGATO

3.50 A heavenly combination of vanilla ice-cream with a shot of hot espresso poured over the top.



## SOFT DRINKS

Belu sparkling water 500ml 2.00

Cawston Press rhubarb/elderflower + lemonade/ginger beer 330ml 2.00

Coke/Diet Coke/7Up 330ml 1.60

Eager fruit juice apple/orange 250ml 1.50

### HOT DRINKS

Espresso 1.00

Cappuccino, Latte, Americano, Flat white, Hot chocolate 2.50

Tea 2.00

