

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

Pinot Grigio Collicento 12.5% 5.50 7.50 21.00
(IT) Refreshing and fruity with a smooth finish

RED

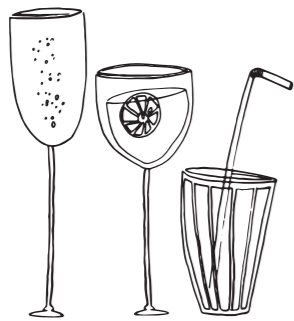
House Red 11% 4.25 6.00 16.00
(IT) Medium bodied, lively, fruity

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% 7.00 — —
(IT) A classic Italian aperitif made from Aperol, Prosecco and soda

MIXED SPIRIT DRINKS

Hartwall Original Long Drink 330ml can 5.5% 3.95
(FIN) Gin & sparkling Grapefruit or Cranberry

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

PIZZA

100% sourdough base, topped with our homemade San Marzano tomato sauce and finest Italian cheeses.

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

See blackboard for today's specials.



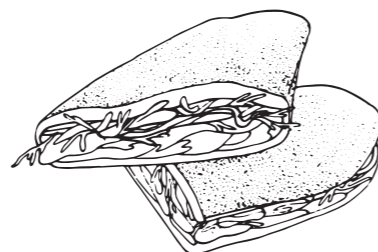
TOPPINGS



ALL 5.50

Served from 12 noon – 5pm

A hot sandwich from Naples made with our sourdough bread.



ONE

Fior di Latte, fresh basil (v) 8.50

TWO

Fior di Latte, garlic, anchovies, Lilliput capers, Italian oregano 9.50

THREE

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

FOUR

Fior di Latte, Spanish chorizo, Italian oregano 11.00

FIVE

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

2.00

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

8.50

SIX

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

SEVEN

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

EIGHT

Fior di Latte, prosciutto cotto, salsiccia, Spanish chorizo, spicy nduja, Italian oregano 13.00

NINE

Fior di Latte, nduja, sweet piquanté peppers, jalapeño 10.00

TEN

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

STARTERS & SIDES

Garlic bread 4.00
Sicilian Nocellara olives 3.00
Rocket + parmesan 4.00

Any 3 for £9

Baby peppers stuffed with soft cheese 4.00
Italian charcuterie 4.00
Baby buffalo mozzarella, basil + tomato bites 4.00

TO SHARE

DELI BOARD

Italian charcuterie, mixed olives, baby buffalo mozzarella, caciotta (Italian cheese), vine tomatoes, baby peppers stuffed with soft cheese, artichoke hearts, marinated mushrooms. Served with our homemade sourdough bread 12.00

BURRATA CAPRESE

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

BOCCA

ONE

Prosciutto cotto, roasted aubergine, provola

TWO

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

THREE

Smoked bacon, lettuce, fresh tomato, mayonnaise

FOUR

Prosciutto di Parma, rocket, provola

FIVE

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

SIX

Hard-boiled egg, lettuce, fresh tomato, avocado, mayonnaise (v)

SEVEN

Two fried eggs and smoked bacon

EIGHT

Lemon chicken, fresh spinach, avocado, mayonnaise

DESSERTS

CHOCOLATE BROWNIE

A home-made, dark chocolate brownie with white chocolate chunks, served with vanilla ice-cream and chocolate sauce. 4.50

TIRAMISU

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

ICE-CREAM & SORBET

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

Marshfields Lemon sorbet (delicious with a shot of limoncello +2.00)

AFFOGATO

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



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

