



## Kick off with...

<p><b>House Prosecco Vispo Allegro</b> 4.95   23.95</p> <p>Crisp and light sparkling wine with almonds and floral notes</p>	<p><b>Olive Marinata <i>V and Vg</i></b> 2.95   3.95</p> <p>Marinated mixed olives</p>
<p><b>Aperol Spritz</b> 6.95</p> <p>Traditional Italian aperitif, light and refreshing, with orange and rhubarb flavours.</p>	<p><b>Pane e Olio <i>V and Vg</i></b> 4.95   6.95</p> <p>Homemade focaccia served with mixed olives, balsamic vinegar &amp; olive oil dips</p>

## Antipasti...

<p><b>Tagliere Misto</b></p> <p>A selection of Italian cured meats and cheeses served with homemade focaccia, sundried tomatoes, mixed olives plus dipping sides of chutney, olive oil and balsamic vinegar</p>	7.95   14.95
<p><b>Carpaccio di Bresaola</b></p> <p>Traditional cured Valtellina beef, seasoned with extra virgin olive oil and lemon juice, topped with rocket leaves, shaved parmesan, served with homemade focaccia</p>	6.95
<p><b>Impepata di Cozze</b></p> <p>Mussels cooked in a white wine sauce, topped with ground black pepper, served with toasted sourdough bread</p>	7.95   13.95
<p><b>Carpaccio di Salmone</b></p> <p>Smoked Salmon seasoned with extra virgin olive oil and lemon juice, topped with rocket leaves, shaved parmesan, served with homemade focaccia</p>	6.95
<p><b>Caprese di Bufala <i>V</i></b></p> <p>Classic fresh flavour of buffalo mozzarella, tomatoes and homemade pesto, seasoned with extra virgin olive oil, served on toasted sourdough</p>	7.95
<p><b>Pizza Aglio e Olio <i>V can be Vg</i></b></p> <p>Our rustic handmade pizza bread brushed with garlic butter</p>	3.95
<p><b>Pizza Aglio e Olio e Formaggio <i>V</i></b></p> <p>Our rustic handmade pizza bread brushed with garlic butter, topped with mozzarella</p>	4.95