



# We **GET BEHIND ENGLAND** England

Amici·fresh·authentic·tasty



## Classic Steak Tartare

chop beef served with capers, chives, shallots, and a quail egg yolk, it's so amazing.

## Antipasto Misto

cured meat, cheese, olives served with a selection artisan bread

## Insalata Caprese

the perfect summertime dish, tomato, mozzarella and basil



## Full House Breakfast

dry cured streaky bacon, pork and sage sausages, slow roasted tomatoes, sautéed potatoes, field mushrooms, sourdough toast with free-range eggs, smokey braised beans

## Grilled Radicchio, Gorgonzola and Summer Vegetable Salad

hearty salad, chef Gennaro cooks the vegetables until their flavor is fully developed before tossing them with a citronette dressing

## Lasagne Al Forno

meaty & cheesy with mozzarella, parmesan cheese, browned beef & herbs

## Pan Roasted Corn Fed Chicken Breast

heritage baby rainbow carrots

## Merluzzo Peperonata

cod with sweet bell peppers

## Rib Eye Steak

bistecca, served with home cut chips & pepper sauce



## Soft White Chocolate Pannacotta

with hazelnut crumble, you will dream about this :-)

## Dark Chocolate Mousse

a light, fluffy chocolate mousse spread over a chocolate hazelnut shortbread crust

arrival drink: a glass of beer, house wine or prosecco with  
1 course meal £25pp - 2 courses £32pp - 3 courses £38pp

Grilled Seasonal Vegetables £5 - Spinach Garlic Butter £4 - Mix Salad £4 - Skin On Chips £4

## Aperitivo

Prosecco 8 27  
aromas of wild flowers & almonds

Champagne 9 34  
fresh and lemony, a nose of brioche

## Cocktails

Cucumber Elderflower Martini 8  
gin, elderflower liqueur, fresh muddled cucumbers

Capri 8  
prosecco, campari, martini rosso & orange juice

Negroni 8  
gin, campari, martini rosso

Limonsecco 8  
prosecco, limoncello

Caravaggio 8  
prosecco, aperol, martini rosso

Bellini 8  
prosecco, peach juice

Tickler 9  
champagne orange, pineapple

Kir Royal 9  
champagne, creme de cassis

## Spritz

White Wine Spritz 6  
trebbiano with a dash of soda

Mimosa Spritz 8  
grand marnier, orange juice, prosecco, soda

Aperol Spritz 8  
aperol, prosecco, soda

Tom Collins 7  
tanqueray gin, lemon juice, sugar syrup, soda

## Virginis

Elderflower Spritz 4  
elderflower, mint, lemon, lime, soda


Virgin Mojito 4  
ginger beer, apple juice, muddled limes, fresh mint

## White wine

Tavino Trebbiano 5 7 19  
citrus & melon to follow onto the palate with a lovely splash of green apple

Pinot Grigio 6 8 19  
fresh & vibrant, a light, easy drinking wine

Caixas Godello 7 9 23  
delicate yet multi-faceted

Pecorino Pescaresi 7 9 24   
intense nose of citrus fruits  
hints of hawthorn & orange blossom

Sauvignon Blanc 7 9 25  
fathoms sauvignon blanc, marlborough

Falanghina 26  
peach & citrus evident together  
with zesty freshness & some salinity

Gavi, La Toledana 29  
steely minerality, ripe peach & pears with hints of citrus


## Rosé

Poggio Civetta Rose 6 8 22  
fresh, red fruit aromas & flavours. redcurrants, strawberries  
and raspberries are wrapped up in a smooth, crisp wine.

## Red

Tavino Sangiovese 5 7 19  
crisp cherry, raspberry & ripe tannins & a wave of  
refreshing acidity on the finish

Montepulciano d'Abruzzo 6 8 22  
plum and blackberry fruits

Primitivo 7 9 28   
prunes, dates and figs, with hints of sweet spice

Barbera d'Alba 32  
ripe tannin which ensures longevity & balance, offers a  
perfect foil to the beautifully proportioned freshness &  
fruit

Barolo, Natale Verga 47  
offering a blackberry bouquet, accented with persistent  
notes of rose rose petal and subtle wood smoke.

## Beer & Cider

Birra Moretti Schooner 425ml 5

Nastro Azzurro 330ml 4

Cider 568ml 6