

DOLCI

TORRONCINO AFFOGATO £4.95
Iced nougat semi-freddo served with a shot of espresso coffee to pour over the top.

MOUSSE AL CIOCCOLATO £5.50
Chocolate case filled with Vanini Italian chocolate mousse topped with fresh strawberries and served with a strawberry coulis.

TORTA DI FORMAGGIO AI PISTACCHI £5.50
Baked mascarpone cheesecake with toasted pistachios on a cardamom-infused biscuit base served with sweet strawberry coulis.

PANNACOTTA £5.25
Creamy pannacotta served with glazed figs and a sweet honey vin santo to pour over.

TIRAMISÚ £5.25
Classic Venetian dessert of light sponge soaked in coffee, layered with mascarpone cream and served with coffee syrup.

VINO DA DESSERT

VIN SANTO DEL CHIANTI DOC, SENSI, TOSCANA
A complex sweet wine with nutty, dried fruits and fruit cake flavours. Served with Cantuccini biscotti.
125ml £6.25 500ml bottle £17.95

CAFFÈ E TÈ

Espresso	£1.95	Caffè Macchiato	£2.00
Doppio Espresso	£2.25	Cappuccino	£2.25
Selection of Teas	£1.95	Caffè Latte	£2.25

LIQUORE E DIGESTIVO

SAMBUCA, GRAPPA, LIMONCELLO, FRANGELICO AND AMARETTO

25ml measure from £2.95 50ml measure from £5.50

Please ask for full liqueur selection.

MENU

STRADA

Cucina Italiana

ASSAGGI

Classic Italian tasters for £2.50 each, perfect to enjoy with a drink

OLIVE CASTELVETRANO ✓

Tasty green olives from Sicily.

CUCUNCI ✓

Juicy caper berries in Champagne vinegar.

FILETTI DI ACCIUGHE

Salted anchovy fillets in oil.

PEPERONCINI

Sweet piquante red chilli peppers stuffed with ricotta and lemon.

TARTARA DI VEGETALI ✓

Mediterranean vegetable tartare with Sardinian crispbread.

GRISSINI PARMA

Italian breadsticks with rocket and Parmesan shavings, wrapped in Parma ham.

PANE

CESTO DI PANE MISTO ✓ £4.75

Ideal for sharing – a selection of breads with extra virgin olive oil and balsamic vinegar.

AGLIO SCHIACCIATELLA ✓ £4.15

Hand-stretched pizza bread topped with garlic and rosemary.

ANTIPASTO

ZUPPA VONGOLE E FREGOLA £5.25

A traditional clam soup with Sardinian fregola pasta grains, wine, chilli and parsley, served with your choice of bread.

BRUSCHETTA CON PEPERONATA ✓ £5.25

Chargrilled garlic-rubbed ciabatta with a caramelised pepper & onion peperonata, crumbled goat's cheese and fresh basil.

FUNGHI TIMO E CREMA ✓ £5.50

A traditional northern Italian recipe of seasonal mushrooms sautéed in a garlic, cream, porcini & thyme sauce on grilled polenta.

CAPRESE £5.25

Campanian buffalo mozzarella, plum tomatoes, fresh basil and olive oil.

CROSTINI

Mini toasted ciabatta slices topped with your choice of:

- Italian buffalo mozzarella and basil pesto.

- Warm goat's cheese, rocket and balsamic vinegar. ✓

- Slow roasted red & yellow peppers and anchovy.

OLIVE ASCOLANA

Green olives stuffed with beef & pork, breaded and fried.

SALSICCIA CALABRESE

Oven-roasted Italian sausage cooked in white wine.

NOCCIOLINE MISTE ✓

Mixed salted nuts.

ANTIPASTO MISTO ✓ £7.25 To share £12.25

Parma ham, spicy Ventricina salami, Roman spianata, fennel finocchiona, semi-dried tomatoes, buffalo mozzarella and olives served with a vegetable tartare and your choice of bread.

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RISOTTO

RISOTTO VERDURE ✓ £9.95

Grilled asparagus on a risotto of broad and green beans, peas, spring onions, courgette, spinach, white wine and mint.

RISOTTO ZUCCA £10.75

Pumpkin and butternut squash risotto with pancetta, wilted spinach and pine nuts.

RISOTTO LUGANICA £10.75

Porcini mushroom risotto with Luganica pork sausage, chestnut mushrooms, white wine, parsley and Grana Padano.

PASTA

SPAGHETTI POMODORO ✓ £7.50

Pasta with an Italian tomato & basil sauce.

PANZEROTTI PORCINI. £9.95

Pasta filled with porcini mushrooms, ricotta & Grana Padano in a light mushroom broth, finished with sautéed mushrooms and chives.

RIGATONI SPECK £9.95

Rigatoni in a cream sauce of traditionally Lombardian cheeses, gorgonzola & Grana Padano, finished with northern Italian smoked mountain ham and rocket.

STROZZAPRETI PUGLIESE £10.25

Strozzapreti pasta served with Luganica sausage, cured pancetta and broccoli, finished with fresh red chilli butter and Grana Padano.

PIZZA

MARGHERITA ✓ £7.75

Mozzarella and fresh basil leaves on a tomato base.

BUFALA £8.50

Fresh plum tomatoes and buffalo mozzarella on a tomato base, finished with basil.

CAPRINO ✓ £9.50

Goat's cheese, mozzarella, roasted artichoke hearts and Italian tomatoes with fresh oregano on a tomato base.

FIORENTINA £9.25

Mozzarella and spinach with garlic, nutmeg and black pepper on a tomato base, finished with an egg and Parmesan shavings.

SPECK £9.95

Slices of northern Italian smoked mountain ham, gorgonzola, mozzarella and rocket on a tomato base.

ROSSA £9.95

Spicy southern Italian salami, roasted red peppers, chilli, caramelised onion, garlic, fresh oregano and mozzarella on a tomato base.

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RISOTTO CAPESANTE £14.25

Pan-fried scallops on a risotto of leek and pancetta with white wine, lemon zest, basil and a hint of chilli.

RISOTTO FRUTTI DI MARE £11.95

Seafood risotto of squid, mussels, prawns and clams finished with chilli, tomato, white wine and a hint of garlic.

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PESCE

SALMONE LENTICCHIE £12.95

Roasted fillet of salmon wrapped in Parma ham on a bed of lentils with wilted spinach, served with green beans and drizzled with a honey & mustard dressing.

TEGAMACCIO £15.25

Puglian-style fish stew of clams, mussels, red mullet, squid and prawns with white wine, tomato and herbs, served with ciabatta.

CARNE

SALTIMBOCCA MAIALE £13.50

Fillet of pork with Parma ham, served with mashed potato, green beans and a white wine, sage & butter sauce.

AGNELLO AL ROSMARINO £16.95

Roasted rump of lamb with a rosemary, anchovy, garlic & olive oil sauce served with roasted new potatoes, green beans and leeks.

BISTECCA MANZO £17.25

10oz* rosemary-marinated chargrilled ribeye steak, fries and fresh rocket.

INSALATA

INSALATA SPINACI £5.50 | £9.95

Fresh spinach salad tossed with avocado, semi-dried Italian tomatoes and crisped pancetta with pine nuts and parmesan shavings in a mustard dressing.

INSALATA FREGOLONA ✓ £5.95 | £10.50

Salad of goat's cheese, Mediterranean roasted vegetables, courgettes and red onions, tossed with fresh rocket and Sardinian fregola pasta grains in a zesty lemon dressing.

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BRANZINO BASILICO £14.25

Pan-fried sea bass fillets served on basil mashed potato with fresh tomatoes and olives, finished with a drizzle of basil oil.

TONNO NIZZARDA £12.95

Fresh, seared yellowfin tuna on a cannellini bean, rocket, red onion, plum tomato, cucumber and green bean salad with a chive, caper and zesty lemon dressing.

TONNO NIZZARDA £12.95

VINI DA DESSERT

VIN SANTO DEL CHIANTI DOC, SENSI,
TOSCANA
A complex sweet wine with nutty, dried fruits and
fruit cake flavours. Served with Cantuccini biscotti
125ml £6.25 | bottle £17.95

BIRRE

NASTRO AZZURRO PERONI
Brewed from the finest varieties of malt
barley and hops £3.75

PERONI
A remarkably smooth lager with a
beautifully balanced taste £3.65

PERONI GRAN RISERVA
An amber coloured lager with a unique,
rich and intense malty flavour £4.00

BEVANDE

LIMONATA £2.25
Sanpellegrino sparkling Italian lemon drink

ARANCIATA £2.25
Sanpellegrino sparkling Italian orange drink

COCA COLA/DIET COKE/APPLETISER £2.25

ORANGE JUICE £2.30

APPLE JUICE £2.30

CRANBERRY JUICE £2.30

POMEGRANATE JUICE £2.30

BELU MINERAL WATER 750ml £3.50

BEVANDE

STRADA

Cucina Italiana

VINI BIANCHI

IL PADRINO BIANCO, SICILIA

Juicy fruit salad flavours from sunny Sicily
175ml **£3.80** | 250ml **£5.35** | bottle **£14.95**

SOAVE DOC, DONINI, VENETO

With crisp apple and citrus flavours, this bright little Soave hits the mark
175ml **£4.15** | 250ml **£5.80** | bottle **£16.25**

FALANGHINA, ANTONINI CERESA, CAMPANIA

Fleshy, sun-drenched white peaches in a bright zesty wine with a hint of aromatic spice
175ml **£4.25** | 250ml **£5.95** | bottle **£16.75**

VERDICCHIO DEI CASTELLI DI JESI DOC, SOLFIORITO, MARCHE

Newly-picked almonds and hazelnuts, hints of ginger and lemon zest give this wine an attractive note of complexity
175ml **£4.80** | 250ml **£6.75** | bottle **£18.95**

PINOT GRIGIO DOC, VILLA DEL LAGO, FRIULI-VENEZIA GIULIA

Fresh and light with elegant citrus fruit flavours balanced with a subtle floral aroma
175ml **£4.80** | 250ml **£6.75** | bottle **£18.95**

FIANO, TRATTURI, SICILIA

With juicy peaches and apricot, this is a lush wine with ripe fruit and a zesty freshness
175ml **£4.75** | 250ml **£6.70** | bottle **£18.75**

SAUVIGNON BLANC DOC, TERRE DE GLÈRE, FRIULI-VENEZIA GIULIA

Typical cool, fresh flavours of gooseberry and pink grapefruit
175ml **£5.10** | 250ml **£7.10** | bottle **£19.95**

PINOT GRIGIO DOC, TERRE DE GLÈRE, FRIULI-VENEZIA GIULIA

Lifted fragrance of apples and white nectarine leads to a palate with good body weight and texture. The finish has a delicately balanced herbal twist
bottle **£22.50**

GRILLO, AQUILAE, SICILIA

Lovely, lively intensity of lemongrass and lime sherbet in this nutty wine
bottle **£24.00**

GAVI DI GAVI DOCG, NUOVO QUADRO, PIEMONTE

Elusive white flower perfume in a fresh, dry palate with steely, citrus fruit. An attractive weight to the palate and a long finish
bottle **£28.00**

ROERO ARNEIS DOCG, TERRE DA VINO, PIEMONTE

Intense ripe apple and lime fruit tingle the palate in this mouth-watering and flavour-rich wine
bottle **£30.00**

MUMM CORDON ROUGE BRUT NV, CHAMPAGNE

Subtle toasted nuts and vanilla cream combine with peach and apricot fruit to make this brut champagne
bottle **£35.00**

MOUTARD ROSÉ NV, CHAMPAGNE

Crystallised strawberry with hints of toast
bottle **£35.00**

VINI ROSATI

CORTE FEDERICO ROSATO, PUGLIA

Smooth, aromatic strawberry and redcurrant in a fresh, rose-petal pink
175ml **£4.45** | 250ml **£6.25** | bottle **£17.50**

MONTEPULCIANO CERASUOLO DOC, FONTELUNA, ABRUZZO

High intensity, bright strawberry fruit in a warm, medium-bodied pink from central Italy
175ml **£4.55** | 250ml **£6.40** | bottle **£17.95**

VINI ROSSI

IL PADRINO ROSSO, SICILIA

Full and lush, soft, plummy fruit
175ml **£3.80** | 250ml **£5.35** | bottle **£14.95**

MERLOT, MININI, FRIULI-VENEZIA GIULIA

Soft, dark plums in a medium bodied, supple wine. Easily approachable style
175ml **£4.15** | 250ml **£5.80** | bottle **£16.25**

MONTEPULCIANO D'ABRUZZO DOC, FONTELUNA, ABRUZZO

Subtle, full-bodied wine with deeply rich plum and berry fruit, and sweetly-spiced, soft tannins
175ml **£4.35** | 250ml **£6.15** | bottle **£17.25**

CHIANTI DOCG, ALBINONI, TERRE DEL SOLE, TOSCANA

Seductive dark cherry fruit aromas lead into a supple, full bodied flavour with attractive supporting tannins to offer a well toned build
175ml **£4.65** | 250ml **£6.50** | bottle **£18.25**

CABERNET SAUVIGNON, BORGO CIPRESSI, TOSCANA

Freshly squeezed blackcurrant and spicy plum flavours are balanced with refreshing dry tannins in a grape variety grown in the Veneto for over one hundred years
175ml **£4.80** | 250ml **£6.75** | bottle **£18.95**

PRIMITIVO SALENTO, LA MASSERIA, PUGLIA

Aromatic sweet red fruits mingle with light, lush tannins and stewed red berries in this enticing, soft-spiced wine. Primitivo is also known as Zinfandel
175ml **£4.95** | 250ml **£6.95** | bottle **£19.50**

AGLIANICO, VINO DEL BENEVENTANO, CAMPANIA

Succulently baked, jammy red fruits with vanilla cream notes erupt in this smooth, swarthy full bodied wine
bottle **£19.75**

PINOT GRIGIO BLUSH, SONETTI, FRIULI-VENEZIA GIULIA

Fresh and light strawberry fruit with a hint of creaminess
175ml **£4.90** | 250ml **£6.85** | bottle **£19.25**

BARDOLINO CHIARETTO DOC, LONGO, VENETO

Lively, juicy strawberries and raspberries: made from the same grape varieties used to make Valpolicella and Amarone
bottle **£23.00**

SALICE SALENTINO DOC, LA MASSERIA, PUGLIA

Rich, aromatic wine with rose petal perfume and sweet berry fruits held together with supple tannins
bottle **£20.95**

BARBERA D'ALBA DOC, TERRE DA VINO, PIEMONTE

Crunchy black cherries in this elegantly made northern Italian wine
bottle **£23.00**

CHIANTI CLASSICO DOCG, VILLA LA PAGLIAIA, TOSCANA

Classy, classic, medium-weight Chianti, with strawberry and savoury aromatics. A finely dry tannic structure balanced by elegant fruit and a ripe, acid backbone
bottle **£25.00**

VALPOLICELLA CLASSICO DOC, RIPASSO, CAPITEL DELLA CROSARA, VENETO

Ripasso makes this Valpolicella wine more like the baby brother of Amarone. It has a full, sweet, body of succulent berry and aromatic spice with long-lasting sweet and savoury flavours
bottle **£29.00**

ROSSO DI MONTALCINO DOC, BRUNELLI LUCA, TOSCANA

Brunello di Montalcino's younger sibling of a wine. Smoked and spicy red cherry fruit with supple tannins, nicely balanced with the richness of the palate flavours
bottle **£33.00**

BAROLO DOCG, PATRIZI, PIEMONTE

Red fruits, and a typical tarry note complement the wine's power, concentration and grace
bottle **£45.00**

Wines by the glass are also available as 125ml measures, please ask for details

An optional service charge of 10% will be added to your bill