



BAR | RISTORANTE | CAFFÈ | CICCHETTI

APERITIVO

Peroni Ambra <i>combines the crisp and refreshing taste of Peroni Nastro Azzurro and the sharpness of Italian chinotto, a rare citrus fruit found in Liguria, North West Italy</i>	6.20
Bellini Veneziana <i>classic bellini made with white peach juice & Prosecco</i>	10.95
Rossini Prosecco <i>with fresh strawberries</i>	10.95
Aperol Spritz <i>Aperol & Prosecco</i>	10.95
Negroni <i>gin, sweet vermouth and campari</i>	10.95

PIATTI DA DIVIDERE

Plates to share (recommend a minimum of 2 people)

Selection of antipasti from the display (1)	15.50
<i>(All made fresh daily)</i>	
Terra <i>a special selection of cured meats from around Italy</i>	19.45
Fritto Portofino <i>deep fried prawns, scallops and calamari served with garlic aioli and spicy Calabrian dip</i>	19.45

ZUPPE (Soup)

Friarielli e Fagioli <i>broccoli rabe with borlotti beans and Altamura bread</i>	5.50
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CROSTINI & STUZZICHINI

Oysters	3.20
Olives & Tapenade	4.15
Selection of Homemade Bread	4.15
Bruschetta <i>with Sicilian Pachino tomatoes, garlic & basil</i>	4.35
Bruschetta <i>with mushrooms, garlic and rocket</i>	4.45
Prosciutto San Daniele & Gnocco Fritto <i>prosciutto with fried dough sticks</i>	8.15
Grilled Aubergine <i>with mint chilli, garlic and mozzarella</i>	9.10
Chargrilled Avocado <i>with chilli vinaigrette</i>	6.10
Burrata <i>(a special mozzarella) with parma ham and marinated black truffle</i>	11.10
Asparagus <i>wrapped with Parma ham and cheese fondue</i>	10.95

FRITTI (Traditional fried street food)

Baby Mozzarella <i>fried cheese balls</i>	5.95
Sicilian Arancini <i>rice balls filled with beef ragu</i>	6.30
Gamberoni <i>Sicilian prawns</i>	11.10
Venetian Salt Cod Croquettes	6.20
Mozzarella in Carozza <i>mozzarella in fried bread with garlic and pesto sauce</i>	5.70
Croquettes <i>with ham and taleggio cheese</i>	6.30
Calamari <i>classic fried squid</i>	8.30
Truffle Croquettes <i>with cheese fondue</i>	9.15

CARPACCIO, TARTARE & INSALATA (Salad)

Carpaccio of Angus Beef <i>with parmesan & rocket</i>	9.35
Tartare of Fresh Tuna <i>mixed with olive oil, french mustard, lemon juice & wild rocket (prepared at your table)</i>	11.85
Crab & Avocado <i>with Sardinian flat bread</i>	9.10
Prawn, crayfish, saffron, new potato and pea shoot salad	9.60
Smoked chicken breast salad <i>with Cicchetti style 'caesar' dressing and Sardinian pane carusau</i>	8.10
Duck Salad <i>with rocket, melinda apples from Trentino, pancetta & balsamic vinegar</i>	9.10
Chicken Liver Pate <i>with black truffle & toasted altamura bread</i>	7.25
Buffalo Mozzarella <i>with beef tomato, avocado & basil</i>	9.25
Octopus <i>with new potatoes and paprika</i>	10.10

Award Winning Cicchetti

Cicchetti :- (pronounced chi - KET - tee) are medium size dishes, typically served in cicchetti bars in Venice. You can make a meal of them by ordering several plates which can be shared between friends. As dishes are freshly prepared they will be served as soon as they are ready.

To experience our Cicchetti menu we suggest 4 - 5 dishes between 2 people.

PASTA & AL FORNO

Melanzane Parmigiana <i>Classic Sicilian, layers of aubergine, parmesan and tomato baked in the oven</i>	9.35
Lasagne al Forno <i>layers of pasta with slow cooked beef ragu</i>	7.65
Truffle and Pecorino Ravioli	12.45
Spaghetti <i>with prawns, mussels, garlic and chilli</i>	9.55
Tagliatelle Bolognese <i>the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours.</i>	8.35
Spaghetti Carbonara <i>egg yolk and pancetta</i>	9.10
Pappardelle <i>with porcini, truffle oil, shaved parmesan & basil</i>	10.15
Spinach and Ricotta Ravioli <i>with pachino tomatoes</i>	9.45
Spaghetti alla Chitarra con Vongole <i>fresh egg spaghetti with baby clams, white wine, garlic and chilli</i>	9.55
Paccheri <i>(large tube pasta) with Tuscan pork sausage & Calabrian chilli</i>	9.70
Spaghetti Cacio e Pepe <i>with pecorino cheese and black pepper</i>	9.15
Zitoni alla Genovese <i>with beef and onion ragu 'slow cooked for 8 hours</i>	9.15
Gnocchi Gorgonzola <i>in a baked parmesan basket</i>	10.15
Risotto, <i>with truffle and parmesan</i>	12.95
Risotto Pumpkin <i>served with saffron, peppers, crispy parmesan and black truffle</i>	12.45
Ravioli Lobster <i>homemade, ravioli filled with lobster and served with light cream tomato sauce</i>	14.15

PIZZA (All our dough is freshly made on the premises)

Margherita <i>the classic pizza of Naples with tomato, buffalo mozzarella & basil</i>	6.25
Calabrese <i>with Nduja soft spicy sausage & buffalo mozzarella</i>	7.10
Pollo Parmigiana <i>with smoked chicken, mozzarella cheese, parmesan & fresh basil</i>	7.30
Prosciutto & Funghi <i>with buffalo mozzarella, porcini mushrooms, Italian ham & tomato</i>	8.10
Basilicata <i>with spicy sausage, chilli's, tomato & buffalo mozzarella</i>	8.25
Fiorentina <i>with tomato, buffalo mozzarella, spinach & egg</i>	8.10
Calzone <i>folded pizza with tomato, cheese and ham</i>	7.70
Piemonte <i>taleggio, mushroom, black truffle & rocket</i>	7.70
Pugliese <i>tomato, burrata, Parma ham & rocket</i>	9.10

PIZZA FRITTI

<i>Traditional Neapolitan street food, fried pizza dough with different fillings:</i>	
Mozzarella & Tomato	6.30
Mozzarella, prosciutto crudo & oregano	7.30
Spinach & Ricotta	7.30
Mozzarella & N'duja	7.30

CARNE (Meat)

Lamb Cutlets <i>with rosemary & thyme</i>	12.15
Spiedino di Pollo <i>chicken wrapped in pancetta with rosemary</i>	9.70
Polpette <i>beef meatballs with tomato</i>	9.30
Beef Tagliata <i>grilled fillet steak marinated in chilli and garlic, topped with rocket and parmesan</i>	13.10
Fillet of Beef Medallions <i>with café de paris butter</i>	13.95
Veal Milanese <i>named after the city of Milano, pan fried in breadcrumbs</i>	10.95
Short Rib of Beef <i>with Italian spinach</i>	11.10
Spatchcock Chicken <i>grilled with calabrian chilli dressing & fried green chillies</i>	16.50
Veal Ossobuco <i>served with risotto alla Milanese</i>	13.10

PESCE (Fish)

Gamberoni Piccanti <i>Sicilian prawns with chilli, lemon & garlic</i>	11.10
Prawn & Monkfish Spiedino <i>chargrilled fish skewer marinated in lemon & olive oil</i>	10.30
Queen Scallops Gratin <i>with garlic, olive oil, lemon & breadcrumbs</i>	10.95
Sea Bass <i>with olive oil, garlic & lemon zest</i>	9.95
Halibut <i>with samphire, cherry tomato & chilli</i>	12.95
Fillet of Seabass <i>baked in black salt with herb & olive oil salmoriglio</i>	10.95
Caciucco <i>Tuscan fish stew with bread top baked in the oven (Our Speciality)</i>	12.10
Lemon Sole <i>with green asparagus and mint with Sicilian lemon dressing</i>	11.10
Mussels Arrabbiata, <i>with tomato sauce, chilli and white wine</i>	7.95

ROBATA GRILL

Rib Eye of Beef <i>with chilli, garlic and fried sweet potatoes crisps</i>	9.95
Salsiccia <i>grilled homemade Italian sausage with borlotti beans in sage & butter</i>	9.70
Grigliata Mista di Carne <i>Italian homemade sausage, lamb cutlets and rib eye steak</i>	31.00
Sicilian Tuna <i>grilled with lentils</i>	11.75
Mix Shellfish Royale <i>grilled king prawns, scallops, mussels, clams and langoustines</i>	31.00

VEGETALI (Vegetables)

Pisellini <i>baby peas with onions & bacon</i>	3.95
Fagiolini <i>beans served with olive oil & lemon</i>	3.95
Zucchine fritti <i>fried courgette sticks</i>	5.10
Spinach <i>with garlic and chilli</i>	3.95
Roasted sweet potato <i>with pancetta and onion</i>	3.95
Patatine Fritte <i>chips</i>	3.95
Patatine Fritte al Tartufo <i>truffle chips</i>	5.50
Roasted Potato <i>with onions</i>	3.95
Pachino tomatoes <i>with garlic, basil and red onions</i>	3.95
Mixed salad	3.65
Rocket & Parmesan Salad	3.95

DAILY SPECIALS

Please ask your waiter for our list of seasonal specials.

WELLINGTON ST, LONDON

LUNCH | DINNER

OPEN 7 DAYS A WEEK, 11:30AM-MIDNIGHT, INCLUDING BANK HOLIDAYS

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. A discretionary 12.5% service charge will be added to your bill

VINI

BIANCO

NORTH

	glass (175ml)	btl
Remigio, Chardonnay <i>100% Chardonnay, fruity bouquet with an elegant finish</i>	6.50	26.00
Sauvignon Bianco del Veneto (Veneto) <i>Dry and elegant white wine. Pale yellow in colour with greenish hints. Particularly suitable as an aperitif and perfect with hors d'oeuvres.</i>	8.25	33.00
Pinot Grigio Santa Margherita (Veneto) <i>Dry, full-bodied but crisp and firm in structure, with an intense & typical aroma.</i>	8.75	35.00
Lugana Costaripa Pievecroce (Veneto) <i>Straw yellow. Delicate bouquet with perfume of white almond and golden apple. Savoury and fresh taste.</i>		37.50
Mongris Pinot Grigio 'Collio' Marco Felluga <i>Accacia flowers and apples are prominent within, elegant structure, crisp and fresh, aged for six months in the bottle before release.</i>		55.00
Gavi di Gavi Bataciolo (Piemonte) <i>Novi Ligure, is Piedmont's leading white wine. This small, family run estate produces a prime example: a refined but intense, tangy dry white with an intriguing hint of lime.</i>		47.50
Gavi La Scolca, Black Label <i>Pale straw, with delicate greenish highlights. Highly typical, flinty accents; almonds and hazelnut in the finale.</i>		85.00

CENTRAL

	glass (175ml)	btl
Trebbiano d'abruzzo (Abruzzo) <i>Undoubtedly one of the regions best whites. Good intensity and persistence on the nose.</i>	7.00	28.00
Verdicchio Classico Castello Di Jesi (Marche) <i>Pale straw in colour with green tinges, this wine has a fine scent and dryness with a good fruit-acid balance.</i>	7.25	29.00
Pomino Bianco Frescobaldi <i>Pinot Bianco and Chardonnay blend with flavours of apple and a spring white flower aroma.</i>		34.50
Vermentino Bolgheri DOC Antinori <i>Full on flavours of citrus peel, apricots and peaches punching through this Tuscan white.</i>		50.00
Cervaro Della Sala, Marchesi Antinori <i>A luminous yellow with greenish highlights, shows toasted aromas along with notes of citrus and tropical fruit and lightly buttery sensations.</i>		110.00

SOUTH & THE ISLANDS

	glass (175ml)	btl
Inzolia (Sicily) <i>This stylish and full-flavoured dry white offers excellent value for money.</i>	7.25	29.00
Grillo Bianco (Sicily) <i>A wine with charm and finesse rarely found in the area. Full bodied, but delicate, rose petal aroma: the palate has fruit acidity and structure. This is the future "Pinot Grigio".</i>	7.25	29.00
Bianco di Vespa (Puglia) <i>The Fiano grapes has been cultivated in southern of Italy for over two thousand years. The grape is low yielding and early ripening and produces crisp, well balanced wine, often with hints of honey and nuts.</i>	8.25	33.00
Colomba Platino (Sicily) <i>The nose stand out yellow peach, melon, banana and jasmine. The palate is fresh, soft, fruity, balanced and medium-bodied.</i>	10.00	40.00
Greco di Tufo Mastroberardino (Campania) <i>A great classic of Irpinia, straw yellow, fruity bouquet with citrus, smooth, elegant and full-bodied.</i>	9.90	39.50
Falanghina Mastroberardino del Beneventano (Campania) <i>Bright straw yellow colour with greenish reflections; its smell is intense with notes of green apples and pear. Fruity and savoury on the palate with a good match between scent and taste. A great classic of Irpinia, straw yellow, fruity bouquet with citrus, smooth, elegant and full-bodied.</i>	10.15	40.50
Lacrinya Christi Mastroberardino (Campania) <i>The famous wine from the Mount Vesuvius in Naples, made with Verdeca and Coda di Volpe grapes with a warm well-structured and smooth on the palate with a fine tannin.</i>	11.15	44.50

ROSE

	glass (175ml)	btl
Negramaro Spinelli dei Falcone Copertino <i>Single Vineyard from Puglia, outstanding berries and flowers on the nose, crisp and clean.</i>	6.40	25.50
Pinot Grigio Rose Torresella (Veneto) <i>The grapes are harvested during September then destemmed crushed and left to a brief cold maceration to bring out the primary aromas.</i>	8.00	32.00
Costaripa Rosato Rosamara (Veneto) <i>Very light blooming pink, characteristic of very soft, delicate vinification. Aroma: Inviting, well-rounded yet at the same time subtly elegant.</i>	10.00	40.00

BIRRA

BALADIN CRAFT BEERS

	btl (33cl)	btl (750ml)
Baladin Isaac <i>Sophisticated white beer with aromas of Sicilian citrus fruit and the cereals of the Langhe valley.</i>	6.95	17.95
Baladin Open <i>A lager with definite tones that has got character, the aromas explode thanks to the intense hops and catchy grapefruit notes.</i>	6.95	17.95

ITALIAN BEER

La gradisca	6.15
Peroni	4.25
Moretti	4.25
Menabrea	6.25

CHAMPAGNE

	flute	btl
Prosecco Santa Margherita	9.50	39.00
Franciacorta Brut La Santissima DOCG Castello Di Gussago		47.50
House Champagne	13.00	61.00
House Champagne rosé	14.50	67.50
Bollinger		96.95
Veuve Cliquot Ponsardin brut		92.85
Dom Perignon		197.00
Cristal		322.90



	flute	btl
Laurent Perrier La Cuvée	15.95	73.50
Laurent Perrier Sec N.V		75.50
Laurent Perrier Rosé	19.50	97.95
Laurent Perrier 2006 Vintage		99.95
Laurent Perrier Grand Siecle		199.95

SOFT DRINKS & JUICES MENU

Coke	3.20	Ginger ale	3.35
Diet Coke	3.20	Appletiser	3.45
Lemonade	3.20	San bitter rosso	3.45
Soda	3.35	Crodino	3.45
Tonic water	3.35	Sparkling water	btl 75cl 4.10
Slimline tonic	3.35	Still water	btl 75cl 4.10
Bitter lemon	3.35	Fruit juices	3.90

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The discovery of a good wine is increasingly better for mankind than the discovery of a new star.

Leonardo da Vinci (1452-1519)

ROSSI

NORTH

	glass (175ml)	btl
Remigio, Piemonte <i>Ruby red in colour with subtle violet hints. Light and fruity on the palate. The Italians like this wine for everyday drinking because of its soft tannin, ripe fruit and ability to match a variety of foods</i>	6.50	26.00
Merlot Torresella (Veneto) <i>Vivid ruby red in colour with a pronounced bouquet of herbs and blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste.</i>	7.50	30.00
Cabernet del Veneto (Veneto) <i>An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body.</i>	7.60	30.50
Valpolicella Ripasso Domeni Veneti (Veneto) <i>From the beautiful hilly villages east of Lake Garda, Ripasso wine have had a portion of the fermented, dried-skins from Amarone added to them. A beautiful deep ruby hue and lots of almost confectioned cherry, plum and berry fruits complemented by vanilla hints.</i>		43.00
Barbera d'Asti (Piemonte) <i>It has a brilliant transparency, ruby red colour with reflexes tending towards garnet. Its smell is vinous, clear with hints of vanilla and toasted bread; it presents hints of balsamic and spicy smell. It refines with age.</i>		46.50
Barolo Figli Luigi Oddero <i>Oddero's Barolo shows a developed, complex spicy nose and a multi-layered palate with a long, warm and tannic finish.</i>	16.50	66.00
Amarone Della Valpolicella Classico (Veneto) <i>This wine is aged between 10-12 months in oak casks and it is unfiltered. It is ruby red in colour with violet hues, with an ample bouquet with delicate notes of cloves, wild berries and violet, with a good body, balanced tannins and a long and fruity finish.</i>	18.00	72.50
Sforzato Della Valtellina (Lombardy) <i>It is one of the country's many passito wines with a full bodied and rich in flavour. It offer complex aromas of sweet spices, prunes, raisins and roses.</i>		80.00

CENTRAL

	glass (175ml)	btl
Rosso Piceno (Marche) <i>The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.</i>	7.25	29.00
Montepulciano d'Abruzzo Illuminati (Abruzzi) <i>Deep mature ruby red, rich full nose, with notes of oak and spice, full bodied, ripe and round.</i>	8.40	33.50
Chianti Lamole (Toscana) <i>Red, warm, round bouquet with flavours of ripe plum and spices. Good balance of tannins on the finish.</i>	10.40	41.50
Rosso di Montalcino (Toscana) <i>Bright ruby red, intense and very fine, with marked overtones of violet and blackberry with an elegant aftertaste.</i>		51.50
Brunello di Montalcino Col D'orcia <i>Typical of Sangiovese with marked hints of plum. Intense and ample. The long ageing in the barriques oak leads to a very elegant nuance of species and vanilla. Good structure, delicate and mature tannins. Lasting aftertaste. Excellent balance between fruit and oak-scent.</i>		80.00

SOUTH & THE ISLANDS

	glass (175ml)	btl
Negro Amaro (Puglia) <i>The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.</i>	8.65	34.50
Syrah Astoria (Sicilia) <i>Very intense ruby red colour; typical bouquet with traces of red berry fruits, bilberry and liquorice. Its taste is full bodied and supple, very intense and with a good structure.</i>	7.25	29.00
Normanno Nero d'Avola (Sicilia) <i>Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture.</i>	7.50	30.00
Castel del Monte Rupicolo DOC Silvera (Puglia) <i>A crisp fruity wine, purple tinged ruby red in colour, youthful, with heady aromas of ripe red fruit, soft and full of fruit on the mouth, well balanced and judiciously tannic.</i>	8.75	35.00
Primitivo Del Salento (Puglia) <i>Il Rosso dei Vespa is a harmony of freshness and fantasy which reflects the Pugliese nature on our table. This Full-bodied, lively, and fruity wine, is ideal partner to light meats and fish with red sauces.</i>	10.50	42.00
Cannonau Riserva (Sardegna) <i>Ruby red, warm, dry, harmonious with a dominant, aristocratic oak flavour.</i>		46.00
Taurasi Radici Black Label Mastroberardino (Campania) <i>Taurasi is made in the hill area of Avellino in eastern Campania along the Calore River. The Aglianico grapes are intense ruby red Full, cherry violet and berries.</i>		90.00

BEST OF THE BEST ITALIAN WINE

	btl
Le serre Nuove Dell'Ornellaia Bolgheri DOC <i>Cabernet Sauvignon, Merlot, Cabernet Franc and a touch of Petit Verdot from Tuscany crate this fresh fruited red with tones old wild mint and spices</i>	110.00
Amarone della Valpolicella Classico Costasera Masi <i>Rich and intense flavours of deep cooked plums and cherries, mild but soft tannins made with tray dried grapes which age for a minimum of 3 months to create the unique taste.</i>	110.00
Brunello di Montalcino, Biondi Santi - 13.5% <i>This was one of the strongest Biondi Santi Brunello. Dark ruby-red. Very elegant, delicate nose of fruit caramel, violet and mineral notes. Full, concentrated palate showing great consistency and supported by savoury exuberance. Wonderful sense of place. Drink with meat. All Brunello di Montalcino wine is made exclusively from Sangiovese grapes grown on the slopes around Montalcino.</i>	230.00
Tignanello, Marchesi Antinori - 14% <i>An intense ruby red in color, the aromas of the wine are characterized by a powerful varietal expressiveness, with ample notes of red fruit, raspberries, and liquorice. On the palate, the wine, still very young, immediately shows firm tannins with much polish and finesse as well, along with a balancing, tonic acidity and savory mineral notes which add length and persistence to the finish and aftertaste. Blend of: Cabernet - Sangiovese- Cabernet Franc.</i>	250.00
Amarone Mather, Domeni Veneti - 16.5% <i>Deep garnet red, saturated and intense, complex, spiced, ethereal, fully developed, with hints of vanilla and notes reminiscent of dried fruits. Full bodied, with sweet rounded tannins and elegant balance, along with aromas of dried fruit, spices and tobacco. A fine companion for all grilled or braised red meat and game dishes. Perfect with mature cheese. Blend of: Corvina, Corvino, Rondinella.</i>	320.00
Sassicaia D.O.C. Bolgheri - 13.5% <i>Clear, ruby red with garnet hints, thick. Intense bouquet, complex and fine, with aromas of black cherry, blackberry, sweet tobacco, cocoa, vanilla, soil and a graphite hint. In the mouth it was dry, warm, silky smooth; quite fresh, gently tannic, quite mineral; medium-bodied, perfectly balanced, intense in its mouth flavors (with very good correlation to the bouquet), with a long finish, of excellent quality; mature and definitely harmonious. Blend of: Cabernet Sauvignon, Cabernet Franc.</i>	400.00
Ornellaia, Bolgheri DOC Superiore - 14% <i>The wine's fragrances are generous and cleanly-defined, with rich, well-ripened fruit, complemented by chocolate and balsamic notes of aromatic herbs. On the palate, silky-smooth and spacious, with glossy tannins. A lively, refreshing acidity lifts a lingering finish. A full bodied, powerful red. Blend of: Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot.</i>	470.00