

DRINKS LIST

Gin	
Mally Gin, Italy	£4.10
Mally Lemon, Italy	£4.10
Mally Blood Orange, Italy	£4.10
Mally Rosa, Italy	£4.10
St Giles, Norwich	£4.10

Whiskys

The English Single Malt Whiskey, Norwich	£4.20
Jack Daniels, Tennessee	£3.00
Jameson Irish Whiskey, Dublin	£3.00

Brandy

Vecchia Romagna, Italy	£4.20
Courvoisier VS, France	£4.20

Rum

Safor Jerry spiced	£3.00
Bacardi carta blanca	£3.00

Italian Beers

Bira Moretti 330ml, 4.6%	£4.00
Pirelli Libera 0%	£3.50

Italian Artisan Beers

Moretti Alfa Siciliano 500ml, 5.8%	£6.00
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Refreshing light blonde beer with a hint of Sicilian orange blossom

Na Birretta Chiara 330ml, 4.9%, Rome	£5.00
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Light Lager with a slightly bitter, hoppy taste

Na Birretta Rossa 330ml, 6.3%, Rome	£5.00
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German inspired Red Double malt beer with a strong roasted malt flavour

Soft Drink

Mineral still water Aqua Panna 500ml	£2.00
San Pellegrino Sparkling Water 500 ml	£2.00
Castown Elderflower Lemonade 275ml	£2.60
San Pellegrino - Aranciata 330ml	£2.60
San Pellegrino - Blood Orange 330ml	£2.60
San Pellegrino - Limonata 330ml	£2.60
Coca Cola 330ml	£2.20
Coca Cola Zero 330ml	£2.20
Fever Tree Mediterranean Tonic 200ml	£1.90
Italian Pomegranate or Orange Juice	£2.00
San Benedetto Peach or Lemon ice Tea	£2.60

Cocktails £6.00 each

Blood Orange Negroni

The star of the show, combined with a kickin' vodka. Blood orange Mally gin, Martini Rosso & Campari with a slice of orange.

Aperol Spritz

Aperitivo with a twist! An aperol mixed with D.O.M. Prosecco and soda.

Espresso Martini

Headbusting and Top House (shaken with real espresso and sugar)

Cherry Shakawell

Aperitivo di Savarino mixed with Akuma's Marula cherry liqueur, topped with Fever Tree lemonade.

Limoncello Rosa

Gasparini Mally rosa, Sicilian Limoncello topped with fever tree Mediterranean tonic.

Sgrappino

Wildly delicious with a splash of St. Ruffo farmhouse sorbet topped with D.O.G. Prosecco Rose.

Prosecco

Prosecco Spumante, Il Caggio	£5.80	£25.95
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Sweet and lively bubbles burst onto the tongue. A smooth texture and subtle notes, makes our local Prosecco stand from the public with a refreshing BQ for the locals.

Rosé Spumante, Il Caggio

A premium, rosé wine from our own local Prosecco, with a smooth and flavours of raspberry, strawberry and floral notes. Dry, soft and well-balanced with a lingering finish.

White Wines

Trebbiano d'Abruzzo, Cantina Frentana, Abruzzo	£5.5	£6.5	£7.5	£22
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Long, white wine of white balances flourish the nose and almost body full palate of yellow pears, soft citrus and apple.

Catarratto, Ca'Di Ponti, Sicily

£4.5	£5.5	£6.5	£17.50
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Crisp and juicy. Floral aromas with a hint of almond. It's gentle acidity and fine fruit make it a very balanced wine to accompany a wide variety of dishes.

Cielo Bianco, Organico, Sicily £22.00

This natural wine has a complex nose of citrus fruit, lemon peel and citrus blossoms along with hints of mango, pears, tarts and sweet apricot. Fresh, crisp and having a lovely acidity on the finish.

Rosé Wines

Trebbiano d'Abruzzo, Cantina Frentana, Abruzzo	£5.5	£6.5	£7.5	£22
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The pink hue and soft, full-bodied notes of wild strawberries, apple and honey make it a crisp and fresh palate.

Red Wines

Nero d'Avola, Ca'Di Ponti, Sicily

£4.5	£5.5	£6.5	£17.50
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Rich black cherry and plum fruit with a hint of spice and sweetness. Soft tannins and gentle acidity make it a perfect match for a wide variety of meats and other cuisines.

Cielo Rosso Organico, Nero D'Avola, Sicily

£22.00	£4.5	£5.5	£6.5	£17.50
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A natural wine with a complex nose, which is spicy and packed full of purpley cherries, blueberries and dark fruits. Crisp, balanced and generous in the mouth.

Montepulciano d'Abruzzo, Cantina Frentana, Abruzzo

£5.5	£6.5	£7.5	£22.00
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The wine is a beautiful, sparkling wine, on the nose it has complex notes of boiling stones, dark cherries, blackberries, and vanilla.

Negramaro del Salento, Calce, Puglia

£5	£6	£7	£20.00
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Rose and full bodied with notes of raspberries, strawberries and a hint of spice.

MONTE DALL'ORA, VALPOLICELLA CLASSICO

"SASETI" 2017 Veneto	£27.50
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Bella red in colour with youthful tannins. On the nose, elegant and fresh with notes of blueberries and pears. On the palate, fresh and juicy.



SNACKS

Caponata £5.90 V, VG

Sicilian salad made of aubergines, olives, onions and capers dressed with a Sweet and sour tomato sauce

Pane e formaggio £5.20 V, VG

Small Cheese board, selection of fine Italian cheeses served with Sourdough bread

Pane e Salame £5.20

Small Salami board, selection of fine Italian Salami served with Sourdough bread

Mixed Sicilian Olives £2.90 V, VG, GF

Bianchetti £4.50

Served with our homemade sun-kissed tomato mayo

BREADS & SIDES

Artisan Garlic Focaccia with Smoked Scamorza £4.20 V

Sea salt & rosemary focaccia, served with a bowl of Olives £5.00 V, VG

Rocket Salad with parmesan, sun-kissed tomatoes and balsamic Dressing £3.50 V, VG, GF

Caponata £5.90 V, VG

Sicilian salad made of aubergines, olives, onions and capers dressed with a Sweet and sour tomato sauce

FOOD ALLERGIES & INTOLERANCES

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. All items may contain nuts or gluten. Not all ingredients are included in our descriptions. For any dietary requirements please ask a member of staff.

PASTA BAR

All of our pasta is freshly home made in our Kitchen

Make your own new favourite dish with our extensive choices of pasta, sauces and toppings. Or, choose a traditional favourite pasta dish. Get creative!

CHOOSE YOUR PASTA

SPAGHETTI

£2.00 V

TAGLIATELLE

£2.00 V

STROZZAPRETI

£2.40 V VG

SPINACH AND RICOTTA RAVIOLI

£3.05 V

CHOOSE YOUR SAUCE

Beef Ragù' £7.95

Our Signature beef ragù' is made from British Beef and Italian Tomatoes

Al Dente Tomato and Basil sauce £5.95 V VG
Made using the finest Italian plum Tomatoes

Arrabiata £6.95 V VG
Our Tomato sauce boosted with fresh chilli and garlic

Pesto Siciliano £7.95 V
Basil, cherry tomatoes, toasted almonds, caciocavallo, garlic, extra virgin olive oil

CHOOSE YOUR TOPPING

King Prawns £3.20

Garlic Mushrooms £2.00 V VG

Grilled Asparagus £2.00 V VG

Asparagus £2.00 V VG

Burrata £3.00
(cow's milk mozzarella with a creamy inside) V

Toasted Pine Nuts £1.90 V VG

ITALIANISSIMI

Gnocchi 4 Formaggi £12.95 V

Fresh potato Gnocchi with an indulgent blend of 4 finest Italian Cheeses, Topped with crushed Pistachios

Rigatoni alla Puttanesca £12.95 V, VG

Rigatoni with San Marzano Tomatoes, Capers, Sicilian Olives, Garlic, Oregano, Parsley and Extra Virgin Olive Oil

Spaghetti Carbonara £12.95

Our Carbonara is made following the traditional Roman recipe. Crispy Pancetta gets tossed in a Mixture of Egg Yolk and Pecorino Romano, topped with a generous pinch of Black Pepper, served with our Homemade Spaghetti. **(Add a topping of Burrata to make your Carbonara even creamier for £3.00)**

Tagliatelle al Salmone £13.95

Freshly Homemade Black Squid Ink Tagliatelle served in a Creamy sauce with Smoked Salmon, cherry tomatoes and spring onion, topped with grilled Asparagus

Parmigiana di Melanzane £12.95 V, GF

Layered Aubergines, our Homemade tomato sauce, Fresh Basil, parmesan cheese, served with salad garnish

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