

STARTERS	PASTA	MAINS
<div> <div>OLIVES</div> <div>£6</div> </div> <div> <div>BRUSCHETTA POMODORO (VE)</div> <div>£8.50</div> </div> <div> <div>FOCACCIA (V)</div> <div>FOCACCIA WITH STRACCIATELLA, ROCKET AND CHERRY TOMATOES</div> <div>£ 10</div> </div> <div> <div>SOFFIETTI CON TOMATO (VE)</div> <div>FRIED DOUGH BALLS WITH TOMATO</div> <div>£12</div> </div> <div> <div>ARANCINI AL TARTUFO (V)</div> <div>£12</div> </div> <div> <div>MONTANARA CON PESTO E BUFALA MOZZARELLA E PINOLI (V)</div> <div>MINI FRIED PIZZA WITH PESTO, MOZZARELLA AND PINE NUTS</div> <div>£12</div> </div> <div> <div>CAPRESE SALAD (V)</div> <div>BUFFALO MOZZARELLA (DOP), BEEF TOMATOES, OLIVE OIL AND FRESH BASIL</div> <div>£12.50</div> </div> <div> <div>CALAMARI E ZUCCHINI FRITTI CON SALSA TARTARE</div> <div>CALAMARI AND FRIED COURGETTE WITH TARTARE SAUCE</div> <div>£12.50</div> </div> <div> <div>PARMIGIANA DI MELANZANE (V)</div> <div>FRIED AUBERGINE WITH MOZZARELLA AND TOMATOES</div> <div>£13</div> </div> <div> <div>IMPEPATA DI COZZE</div> <div>MUSSEL SOUP IN TOMATO SAUCE</div> <div>£14</div> </div> <div> <div>BURRATA E TORPEDINO POMODORO GRIGLIATI (V)</div> <div>250G OF BURRATA WITH GRILLED TORPEDINO TOMATOES</div> <div>£15</div> </div> <div> <div>PROSCIUTTO DI PARMA, GORGONZOLA E MIELE</div> <div>PARMA HAM, GORGONZOLA AND HONEY</div> <div>£15</div> </div> <div> <div>TAGLIERE FAMOSO SALVI'S</div> <div>SALVI'S FAMOUS SHARING PLATTER – A SELECTION OF MEATS AND CHEESE FOR SHARING BETWEEN TWO!</div> <div>£35</div> <div>AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.</div> </div>	<div> <div>PASTA PUTTANESCA (VE)</div> <div>PASTA WITH TOMATO, CAPERS AND BLACK OLIVES</div> <div>£20</div> </div> <div> <div>PASTA PESTO MELANZANE (V)</div> <div>AUBERGINE PESTO PASTA</div> <div>£20</div> </div> <div> <div>PASTA AL PIENNOLO (VE)</div> <div>PASTA WITH PIENNOLO TOMATO, GARLIC AND BASIL</div> <div>£20</div> </div> <div> <div>GNOCCHI SORRENTO (V)</div> <div>GNOCCHI WITH TOMATO AND MOZZARELLA</div> <div>£22</div> </div> <div> <div>CARBONARA</div> <div>PASTA WITH PANCETTA, EGG YOLK AND PARMESAN</div> <div>£22</div> </div> <div> <div>PASTA VONGOLE</div> <div>PASTA WITH CLAMS AND FRESH TORPEDINO TOMATO</div> <div>£22</div> </div> <div> <div>RISOTTO MILANESE CON OLI DI TARTUFO (V)</div> <div>RISOTTO WITH MUSHROOM AND TRUFFLE OIL</div> <div>£23</div> </div> <div> <div>RAVIOLI DEL GIORNO</div> <div>ASK A MEMBER OF STAFF FOR THE RAVIOLI OF THE DAY</div> <div>£23</div> </div> <div> <div>PASTA POLIPO 'NDUJA</div> <div>PASTA WITH OCTOPUS AND SPICY 'DNUJA SAUSAGE</div> <div>£25</div> </div> <div> <div>PASTA NONNA TERESA</div> <div>PASTA WITH PANCETTA AND PISTACHIO PESTO</div> <div>£25</div> </div> <div> <div>PASTA RAGU</div> <div>2 TYPES OF MEAT (PORK AND BEEF) IN TOMATO SAUCE AND TALEGGIO CHEESE</div> <div>£26</div> </div> <div> <div>PASTA AL ARAGOSTA</div> <div>PASTA WITH LOBSTER IN A TOMATO SAUCE</div> <div>£36</div> </div> <div> <div>SIDES</div> <div> <div>GREEN SALAD (VE)</div> <div>£6</div> </div> <div> <div>TOMATO SALAD (VE)</div> <div>£6</div> </div> <div> <div>ZUCCHINI FRITTI (VE)</div> <div>£6.50</div> </div> <div> <div>FRIARIELLI (VE)</div> <div>£6.50</div> </div> <div> <div>CHIPS (VE)</div> <div>£6.50</div> </div> <div> <div>(V) DISHES SUITABLE FOR VEGETARIANS.</div> <div>(VE) DISHES SUITABLE FOR VEGANS.</div> <div>GF – MOST OF OUR PASTA DISHES CAN BE SWAPPED FOR GLUTEN FREE PASTA.</div> <div>ALL OF OUR MEAT IS HALAL.</div> <div>ALLERGEN INFORMATION IS AVAILABLE ON REQUEST PLEASE ASK YOUR SERVER FOR MORE DETAILS.</div> </div> <div> <div>If have any sort of food intolerance or allergy, please inform your server prior to ordering. If you have a severe intolerance, please be aware that precautions are taken, however, there is never a definite guarantee that allergens are completely absent from our dishes.</div> </div> </div>	<div> <div>SALSICCIA FRIARELLI</div> <div>ITALIAN FENNEL SAUSAGE WITH WILD BROCCOLI</div> <div>£32</div> </div> <div> <div>BRANZINO SORRENTO</div> <div>GRILLED SEABASS WITH YELLOW CHERRY TOMATOES AND WHITE WINE</div> <div>£32</div> </div> <div> <div>TONNO AMALFI</div> <div>GRILLED TUNA STEAK WITH SORRENTO LEMONS</div> <div>£32</div> </div> <div> <div>GUAZETTO NAPOLETANO</div> <div>MIXED SEAFOOD STEW IN TOMATOES</div> <div>£35</div> </div> <div> <div>COSTATA DI MANZO PIEMONTESE</div> <div>9OZ RIBEYE WITH SUMMER TRUFFLE</div> <div>£40</div> </div> <div> <div>FILETTO AL BAROLO</div> <div>FILLET STEAK SERVED IN A BAROLO WINE SAUCE</div> <div>£45</div> </div> <div> <div>PIZZA</div> <div> <div>MARGHERITA (V)</div> <div>FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO, BASIL</div> <div>£15</div> </div> <div> <div>VEGANO (VE)</div> <div>TOMATO BASE WITH BLACK OLIVES AND ROASTED VEG</div> <div>£16</div> </div> <div> <div>VEGETARIANA (V)</div> <div>MOZZARELLA, TOMATO, ROASTED VEGETABLES</div> <div>£17</div> </div> <div> <div>BUFALA (V)</div> <div>BUFFALO MOZZARELLA, SAN MARZANO TOMATO, BASIL</div> <div>£17</div> </div> <div> <div>CAMPAGNOLA</div> <div>FIOR DI LATTE MOZZARELLA, ITALIAN SAUSAGE AND FRIARIELLI</div> <div>£17</div> </div> <div> <div>CALZONE FRITTO</div> <div>SAN MARZANO TOMATO RICOTTA FIOR DI LATTE MOZZARELLA, PEPPER, PARMESAN</div> <div>£17</div> </div> <div> <div>VESUVIO</div> <div>FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO, SPIANATA SALAMI, N'DUJA, CHILLI</div> <div>£18</div> </div> <div> <div>STAGIONI</div> <div>SAN MARZANO TOMATO, FIOR DI LATTE MOZZARELLA, HAM, MUSHROOMS, ARTICHOKES, SALAMI</div> <div>£18</div> </div> <div> <div>FANTASIA</div> <div>FIOR DI LATTE MOZZARELLA, MORTADELLA, CHERRY TOMATOES, PISTACHIO DUST</div> <div>£18</div> </div> </div>

COCKTAILS

BELLINI

PEACH LIQUEUR OVER PROSECCO
£12

ROSSINI

STRAWBERRY LIQUEUR OVER
PROSECCO WITH SLICED
STRAWBERRIES
£12

CAMPARI SODA

CAMPARI AND SODA WATER
OVER ICE WITH ORANGE SLICE
£13

APEROL SPRITZ

APEROL, PROSECCO AND
SPASH OF SODA WATER
£13

LIMONCELLO
SPRITZ

PROSECCO TOPPED WITH
LIMONCELLO AND SODA WATER
£13

NEGRONI

GIN, SWEET VERMOUTH, CAMPARI
WITH SLICE OF ORANGE
£14

ESPRESSO
MARTINI

VODKA, KAHLUA, ESPRESSO TOPPED
WITH 3 WHOLE COFFEE BEANS
£14

PORNSTAR
MARTINI

VODKA, VANILLA SYRUP, LIME JUICE,
PASSIONFRUIT JUICE WITH PROSECCO
£14

101 OLD
FASHIONED

WILD TURKEY 101 BOURBON, SYRUP WITH
A DASH OF BITTERS OVER ICE
WITH ORANGE PEEL
£14

Other Classic cocktails available on request,
please just ask.

HOUSE SPIRITS

25ML

£6.50 / with mixer £8

50 ML

£9 / with mixer £10.50

HOUSE WINE

ROSSO

BIANCO

ROSATO

175ml £10 / 250ml £12

Bottle £28

AN OPTIONAL 10% SERVICE CHARGE
WILL BE ADDED TO YOUR BILL.

RED WINE

NERO D’AVOLA

Complex taste of dried red fruits and berries, nicely
structured with a velvety, long lasting finish.

175ML £10 / 250ML £12 / BOTTLE £30

PASSO DEL BRICCO
PIEMONTE

A bouquet of violets and primroses, ample taste,
good body, very harmonious and inviting.

175ML £10 / 250ML £12 / BOTTLE £32

AGLIANICO SAN GIULIANO

Enjoyable hints of cherry, vanilla and spicy notes,
elegant, warm and full bodied on the palate.

175ML £10.50 / 250ML £13 / BOTTLE £35

ROSSO PICENO

It has elegant aromas of ripe cherries and
blackcurrant with a note of violet that blends with a
light spice of vanilla and black pepper.

BOTTLE £38

CANNONAU RISERVA

Notes of blackberry jam, small red fruits and notes
of spices, elegant tannins and a balanced acidity in
the finish.

BOTTLE £40

PRIMITIVO MANDURIA

Full bodied character with soft velvety tannins and
intensely warming aromas of sun blessed dark fruits
with spicy notes.

BOTTLE £42

VALPOLICELLA RIPASSO

Aromas of dried fruit and ripe cherries. Well
balanced with smooth tannins follow a clean flavour
with delicate woody undertones.

BOTTLE £48

BAROLO

Concentrated fruit on the nose, particularly red
berry fruits. Notes of cherry, nutty hints, finely
polished tannins and nice long, smooth finish.

BOTTLE £65

AMARONE

Intense aroma of red berry fruits, slightly spicy and
balsamic notes with a hint of chocolate. Warm, dry
and velvety on the palate with an excellent finish.

BOTTLE £75

SOFT DRINKS

SAN PELLEGRINO

Lemon, Orange
£4.50

LEMONADE

£3.50

TONIC WATER

Regular, slimline, elderflower, Mediterranean
£3.50

COKE / DIET COKE

£3.50

JUICE

Orange, apple, pineapple, cranberry, raspberry,
passionfruit
£3.75

ITALIAN WATER

Sparkling / still
£4

WHITE WINE

GRILLO LA FINA

Aromas of Sicilian citrus fruits, crisp and refreshing
with a long, dry finish.

175ML £8.50 / 250ML £10.50 / BOTTLE £29

PINOT GRIGIO

Fruity and floral bouquet with a soft and balanced
acidity, and hints of exotic and citrus notes on the
finish.

175ML £8.50 / 250ML £11 / BOTTLE £31

SAUVIGNON

Green apple and elderflower bouquet, dry and full
bodied with a velvety finish.

175ML £8.50 / 250ML £11 / BOTTLE £31

FALANGHINA
BENEVENTANO

Pleasant aromas of fresh toasted hazelnut, long and
fresh on the aftertaste.

175ML £9 / 250ML £11 / BOTTLE £32

GAVI DI GAVI

Floral scents with a hint of melon and
citrus. Elegant, very fresh and tasty on
the palate.

175ML £10 / 250ML £13 / BOTTLE £35

PECORINO D’ABRUZZO

Exotic fruits and soft notes of spices on the nose,
great mineral notes and
an explosion of exotic fruit on the finish.

175ML £10 / 250ML £13 / BOTTLE £35

VERMENTINO

Delicate bouquet with floral tones and notes of
summer fruits. The palate has typical notes of the
variety with a lively freshness and minerals.

BOTTLE £42

PROSECCO & CHAMPAGNE

SPARKLING ROSE WINE

Glass £8 / Bottle £32

PROSECCO

Glass £8 / Bottle £32

FRANCIACORTA DOCG
ITALIAN CHAMPAGNE

Bottle £70

VEUVE CLICQUOT BRUT

Bottle £89

LAURENT-PERRIER CUVÉE
ROSÉ

Bottle £130

BEERS

MELAROSA CIDER £4.75

PERONI NASTRO Bottle £6

PERONI ORIGINAL Bottle £6

BIRRA SALVI’S £6

MAGNERS £7

FRUITY MAGNERS £7

PERONI Half pint £3.50
Pint £7

PORETTI Half pint £3.50
Pint £7