

Passatempo (*snacks*)

Altamura bread with extra virgin olive oil **£2**

Nocellara olives **£3.5**

Generi Alimentari (*starters*)

Caponata (aubergines, olives, celery, tomatoes, onions) **£6**

Sautéed radicchio di Treviso **£4.5**

Burrata from Valle d'Itria with EVO & black pepper **£5.5**

Bruschetta with pesto & datterini tomatoes **£4.5**

Bruschetta with gorgonzola DOP (blue cheese) & honey **£5.5**

Homemade Black Ravioli (*main*)

Vegetable charcoal ravioli with pecorino & patate, served with butternut squash **£10**

Vegetable charcoal ravioli with pecorino & patate, served with tomato sauce **£9.5**

DOLCI DELLA CASA (*Homemade Dessert*)

Homemade Tiramisú **£6**

PASTA (4 TYPES OF DOUGH)

1) Choose your dough

- *EGG spaghetti*
- *VEGETABLE CHARCOAL tagliatelle* +£1
- *WHOLEWHEAT VEGAN fettuccine* +£1
- *MADE WITHOUT GLUTEN* fettuccine* +£2

2) Choose your sugo (sauce)

Arrabbiata (spicy tomato sauce) £7.5

Al pomodoro (slow cooked tomato sauce) £7.5

Alla zucca (butternut squash, rosemary, black pepper) £8.5

Cacio e Pepe (pecorino cheese, black pepper) £9.5

Pesto & datterini tomatoes £9.5

Nduja pork sausage & fresh Burrata (spicy) £10

Beef ragú alla Bolognese (10 hour slow cooked) £10

Carbonara (guanciale, eggs, pecorino cheese) £10

Truffle & mushroom sauce, honey, gorgonzola blue cheese £11

ALL PASTA IS FRESHLY MADE BY US, ONSITE EVERYDAY

** made without gluten dough: the flour is gluten free however there might be gluten contamination in the cooking process*

*** for any allergies please speak to our staff*

WINES

WHITE

TREBBIANO (medium-bodied, slightly fruity) **175cl £5.5 / bottle £22**

PECORINO (fresh and dry, citrusy) **175cl £5.9 / bottle £23**

GRECANICO IGT (light and refreshing, slightly aromatic) **bottle £24**

PINOT GRIGIO (delicate, floral taste) **175cl £6.9 / bottle £26**

GAVI DOCG (round body, floral fragrance) **bottle £28**

SOAVE CLASSICO DOC (gentle, light and aromatic) **bottle £32**

RED

SANGIOVESE (medium-bodied, crisp) **175cl £5.5 / bottle £22**

MONTEPULCIANO D'ABRUZZO DOC (medium-bodied, fruity) **175cl £5.9 / bottle £23**

PRIMITIVO IGT (intense, fruity flavour) **bottle £26**

NEGROAMARO IGP (smooth, fruity) **bottle £28**

CHIANTI (dry, full-bodied) **175cl £6.9 / bottle £29**

VALPOLICELLA RIPASSO (full-bodied, intense, fruity) **bottle £34**

PROSECCO (*Sparkling*)

PROSECCO BRUT (soft, refreshing) **175cl £6.5 / bottle £26**

ITALIAN LAGERS

MENABREA (4.8%, 33cl) **£5**

LOCAL ALES

IPA, N7 (5.2%, 33cl) **£5.5**

XPA GLUTEN FREE, Panama Creature (4.3%, 33cl) **£5.5**

COCKTAILS

HUGO (prosecco, elder flower cordial, soda, fresh mint) **£6.5**

GIN & TONIC (gin, tonic) **£6.5**

APEROL SPRITZ (aperol, prosecco, soda) **£6.7**

CAMPARI SPRITZ (campari, prosecco, soda) **£6.8**

NEGRONI (gin, campari, martini rosso) **£7**

NEGRONI SBAGLIATO (prosecco, campari, martini rosso) **£7**

SOFT DRINKS

Still Water (Acqua Panna ½ L) **£2** Sparkling Water (San Pellegrino ½ L) **£2.5**

Coke, Coke Zero (33cl) **£2.5** Lemon & Mint, Blood Rrange (San Pellegrino 33cl) **£2.5**

Juices: apple, peach **£2.5**

CAFFETTERIA (*Hot drinks*)

Espresso single / double **£2 / £2.5** Macchiato single / double **£2.3 / £2.8**

Americano **£2.5** Cappuccino **£2.5**

Latte **£2.5** Fresh mint tea **£2.5**