APERITIVO

One of our favourite Italian traditions.

Time dedicated after work & pre dinner to take a drink and a small plate of something delicious

BOLOGNA BOARDS

Inspired by La Proscuitteria in Bologna, we've carefully curated a sharing board, using a selection of Italy's finest meats and cheeses

MEATS & CHEESES

Fennel Salami, Salsiccia Piccante, Speck, Proscuitto Crudo, Pecorino, Gorgonzola DOP, Grana Padano DOP all served with antipasti & homemade focaccia, topped with spicy tomato tapenade, balsamic glaze and basil pesto

| PER QUATTRO | £42 |
|-------------|-----|
| PER DUE | £24 |
| PER UNO | £15 |

CHEESES

Pecorino, Gorgonzola DOP, Grana Padano DOP, Buffalo Mozzarella DOP, Scamorza, Olives, Artichokes, Grilled Peppers

all served with homemade focaccia, topped with spicy tomato tapenade, balsamic glaze and basil pesto

| PER QUATTRO | £42 |
|-------------|-----|
| PER DUE | £24 |
| PER UNO | £15 |

DELI COUNTER

If you're looking for something more substantial, pop up to the Deli counter, where you'll find a selection of Nonna's Signature Dishes

| ARANCINI | £7 |
|------------------------------|-------|
| LASAGNE CALABRESE | £10.5 |
| POLPETTE E PANE | £10.5 |
| MELANZANE PARMIGIANA | £10.5 |
| SPINACH & RICOTTA CANNELLONI | £12.5 |

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VINI E PROSECCO

We've carefully curated our list, showcasing only wines that we love, from organic wines, to easy drinking rose & our wine of the month

| VINO BIANCO | £7 £9.5 £26 | |
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| Zibbibo, a rounded and elegant Sicilian white wine from organic vineyards | 17 19.3 120 | |
| VINO ROSSO | £7 £9.5 £26 | |
| Nero d'Avola, the most important grape in Sicily. Notoriously drinkable | | |
| VINO ROSATO | £7 £9.5 £26 | |
| Bright, crisp & dry Rosato from Puglia, predominantly made from Negroamaro | | |
| PROSECCO | £7 £9 £32 | |
| Prima Alto. Fresh & light on the palate, notes of peach & green apple | | |
| PROSECCO ROSATO | £7 £9 £32 | |
| Prima Alto. Light & refreshing. Classic prosecco with a touch of sweetness | | |
| SPRITZ | | |
| APEROL SPRITZ | £9.5 | |
| The after-work spritz of choice for many Italians. Prosecco, bitter orange and soda | | |
| HUGO SPRITZ | £9.5 | |
| Prosecco, gin, elderflower, mint & soda. Refreshing, floral & herbal | | |
| LIMONCELLO SPRITZ | £9.5 | |
| Made with limoncello from Amalfi, prosecco & soda | | |
| AMARETTO SPRITZ | £9.5 | |
| Amaretto, honey syrup, white peach & jasmine soda, finished with a splash of lemon juice | | |
| NEGRONI SPAGLIATO | £9.5 | |
| Gin, Campari & Rosso Vermouth, or a 'Sbagliato' meaning mistake; a Negroni that uses sparkling wine instead of gin | | |
| CRODINO SPRITZ | £6 | |
| A non-alcoholic alternative to Aperol Spritz | | |
| SAN BITTER SPRITZ | £6 | |
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A non-alcoholic alternative to Campari Spritz

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