



ROOF TERRACE

Monday to Sunday | 11:00 - 22:00

CROSTINI & STUZZICHINI

Sicilian Olives & Tapenade (V, VE)	4.50
Selection of Italian Breads (V, VE)	6.25
Pizzetta con Aglio (V, VE)	6.25
Mini pizzas with fresh tomato, oregano and garlic	
Bruschetta (V, VE)	7.50
Rustic Italian bread topped with Sicilian Pachino tomatoes, garlic, basil	
Bruschetta con Funghi (V, VE)	7.50
Rustic Italian bread topped with mushrooms, garlic and rocket	
Trio di Bruschette	7.50
Ciabatta bread topped with cherry tomatoes, basil and aubergine; burrata; mushroom and guanciale	
Zuppa al Pomodoro (V, VE)	7.95
Tuscan thick tomato soup	

FRITTI

Arancini	7.95
Rice balls filled with beef ragù, peas and mozzarella	
Vegan Arancini (V, VE)	7.95
Rice balls filled with peas and vegan mozzarella	

CONTORNI (Sides)

Spinaci (V, VE)	4.50
Steamed spinach with garlic and chilli	
Patate al Arrosto (V, VE)	4.15
Roasted potatoes with onions	
Steamed Spinach with Garlic and Chilli	4.50
Tenderstem Broccoli with Almond Flakes	5.00
Grilled Courgette and Aubergine	6.00

CARPACCIO, TARTARE E INSALATE

Tartare di Tonno	11.95
Fresh tuna mixed with avocado and lemon juice served with or without sesame seeds	
Insalata alla Parmigiana (V)	8.95
Rocket, tomato and parmesan salad	
Insalata alla Torre (V)	7.95
Quinoa with cherry tomatoes, mixed leaves, olives, mozzarella, avocado and pine nuts	

CARNE (Meat)

Polpette	11.95
Beef meatballs in a tomato sauce	

PASTA & AL FORNO

Spaghetti alla Checca (V)	9.95
Thin pasta with sun dried tomatoes, garlic and olive oil	
Lasagna alla Bolognese	10.50
Layers of pasta with slow cooked beef ragù, mozzarella and Parmesan cheese	
Melanzane alla Parmigiana (V)	9.50
Classic Sicilian, layers of aubergine, parmesan cheese and tomato baked in the oven	

PIZZA (All our dough is made on the premises)

Marinara (V, VE)	7.95
With Tomato and basil	
Margherita (V)	12.50
Classic Neapolitan pizza with tomato, buffalo mozzarella and basil	
Calabrese	12.50
With 'Nduja soft spicy sausage and buffalo mozzarella	
Prosciutto & Funghi	12.50
With buffalo mozzarella, porcini mushrooms, Italian ham and tomato	
Basilicata	12.50
With spicy sausage, chillies, tomato and buffalo mozzarella	
Fiorentina (V)	12.50
With tomato, buffalo mozzarella, spinach and egg	
Pugliese	12.50
With tomato, burrata, Parma ham and rocket	
Vegetariana (V)	12.50
With tomato, mozzarella and a selection of chargrilled vegetables	
Quattro Fromaggi (V)	12.50
With tomato, fior di latte mozzarella, gorgonzola, provolone and ricotta cheese	

Vegan cheese is available

Vegetarian (V) | Vegan (VE) | Gluten-free (GF)

Kindly advise your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however, we are unable to provide information on other allergens.



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PLATTERS

Terra Platter

Served with two Bellinis

25.00pp

(Min 2 pax)

A special selection of cured meats and salami from around Italy

Dessert: Tiramisù Classico

Salami e Formaggi Platter

Served with two Bellinis

25.00pp

(Min 2 pax)

Selection of carefully selected cheese and cold cut meats served with focaccia bread

Dessert: Tiramisù Classico

Mediterranean Platter (GF)

Served with two Bellinis

25.00pp

(Min. 2 pax)

A selection of gluten-free delicious treats served with Focaccia bread: Houmous, Babaganoush, Tzatziki, Grilled Halloumi, Feta Stuffed Red, Peppers and Kalamata Olives

Dessert: Chocolate Fudge

Cento Platter

Served with two Bellinis

30.00pp

(Min 2 pax)

Arancini

Rice balls filled with beef ragu, peas and mozzarella

Trio di Bruschette

Ciabatta bread topped with cherry tomatoes, basil and aubergine; burrata; mushroom and guanciale

Polpette

Beef meatballs in a tomato sauce

Prosciutto & Fungi Pizza

Buffalo mozzarella, porcini mushrooms, Italian ham and tomato. All our dough is freshly made on the premises.

Dessert: Tiramisù Classico

Vegan Platter (VE)

Served with two Bellinis

30.00pp

(Min. 2 pax)

Vegan Arancini

Rice balls filled with peas and vegan mozzarella

Sautéed Mediterranean Vegetables

Drizzled with garlic, chilli and lemon

Patate al Arrosto

Roasted potatoes with onions

Vegetarian Pizza

Tomato, vegan cheese and a selection of chargrilled vegetables.

Dessert: Vegan Brownie



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Sparkling Wine and Champagne

	125ml Bottle
Prosecco Brut DOC	10.50 55.00
Moët & Chandon Brut Impérial NV	15.00 90.00
Moët & Chandon Brut Rosé NV	19.00 125.00
Laurent-Perrier La Cuveé	115.00
Veuve Clicquot	145.00
Moët & Chandon Ice Impérial	155.00
Laurent-Perrier Cuveé Rosé	225.00
Laurent-Perrier Blanc de Blancs	280.00
Laurent-Perrier Grand Siècle	350.00
Dom Pérignon	375.00

White Wine

	175ml Bottle
Pinot Grigio	7.00 28.00
Mountadam, Chardonnay, Barossa	7.00 28.00
Pencarrow Sauvignon Blanc	7.50 29.00
Domaine Montrose	8.50 30.00

Red Wine

	175ml Bottle
Moon Harvest, Shiraz	7.00 28.00
Long Beach, Pinotage, Robertson	7.50 29.00
Pencarrow Pinot Noir	7.50 29.00
Finca Malbec, Familia Cassone	8.50 30.00

Rosè Wine

	175ml Bottle
Domaine Montrose	7.00 29.00
Whispering Angel	70.00
Whispering Angel Magnum	140.00

Beer and Cider

Bottled beer	330ml
Moretti	7.50
Corona	6.00
	6.00

Bottled Cider

Bulmers	7.50
Rekorderlig	7.50

Strawberry & Lime, Passion Fruit

Cognac

	50ml Bottle
Martell VS	11.00 265.00
Hennessy VS	11.00 265.00
Courvoisier VS	11.00 265.00

Vermouth & Liqueur

	50ml Bottle
Amaretto Disaronno	7.50 195.00
Baileys	7.50
Martini Rosso	7.50
Martini Bianco	7.50

Gin

	50ml Bottle
Tanqueray	11.00 265.00
Bombay Sapphire	13.00 295.00
Monkey 47	15.00 325.00

Rum

	50ml Bottle
Malibu Caribbean Coconut	7.50
Bacardi Carta Blanca	8.50
Havana Club 3-Year-Old	15.00 265.00
Mount Gay	350.00
Eminente Reserva 7-Year-Old	375.00

Vodka

	50ml Bottle
Ketel One	9.50
Belvedere	11.50 265.00
Belvedere Magnum	645.00
Grey Goose Magnum	645.00

Tequila

	50ml Bottle
Anejo Centena	9.50
Tequila Rose	225.00
Patron Xo Cafe	265.00
Don Julio Blanco	265.00
Don Julio 1942	495.00

Whisky

Blended Scotch	50ml Bottle
Johnnie Walker Black Label	10.00 250.00
Chivas Rega	11.00 250.00
Johnnie Walker Blue Label	455.00

Single Malt

Glenmorangie 10 years	11.00 265.00
Glenmorangie 12 years	12.00

World Whisky

	50ml Bottle
Bulleit Bourbon	14.00 280.00
Jack Daniel's	15.00 280.00

Cocktails

Rossini	13.50
Prosecco with fresh strawberries	
Aperol Spritz	13.50
Prosecco, Aperol, soda water	
Negroni	13.50
Gin, Campari, sweet vermouth	
Italian Passion	13.50
Vodka, passion fruit, prosecco	
Espresso Martini	13.50
Espresso with coffee cream liqueur and vodka	
Cosmopolitan	13.50
Vodka, cranberry juice, Cointreau	
Old Fashioned	
Whisky, Angostura bitters, sugar syrup	

All wines are available in 125ml glass
We serve all beers, ciders in ½ pints
We serve gin, rum, vodka and whisky in 25ml or 35ml



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DESSERT

Tiramisú Classico	5.50
Chocolate Brownie (VE)	5.50
Sliced fruit salad drizzled with strawberry syrup	5.50
Eton mess	5.50

COFFEE SELECTION

Espresso	3.50
Double Espresso	4.95
Macchiato	4.95
Americano	4.95
Capuccino	4.95
Latte	4.95
Flat White	4.95
Hot Chocolate	4.95

Variety: 100% Arabica

Product details: Classic roast coffee with a lingering sweetness and delicate notes of caramel, chocolate and stone fruit (apricot).

TEA INFUSION

English Breakfast	4.95
Earl Grey	4.95
Green Tea	4.95
Peppermint	4.95
Chamomile	4.95
Jasmine	4.95

SOFT DRINKS

Pago Juice	4.50
Orange, Apple, Mango, Pineapple, Strawberry, Peach	
Coke	4.50
Fever-Tree Soft Drinks	4.50
Range of Tonics, Ginger Ale, Ginger Beer, Lemonade, Soda	

WATER

	750ml
Aqua Panna, Still Mineral Water	6.50
San Pellegrino, Sparkling Mineral Water	6.50