

‘La scoperta di un piatto nuovo è più preziosa per il genere umano che la scoperta d'una nuova stella’ - Brillat-Savarin
 The discovery of a new dish is more precious to human beings than the discovery of a new star.

CICCHETTI (pronounced CHI-KET-TEE) are medium sized dishes, typically served in cicchetti bars in Venice. You can make a meal of them by ordering several plates which can be shared between friends. All of our dishes are freshly prepared, and are served as soon as they are ready. To experience our cicchetti menu, we suggest 4-6 dishes between two people

STUZZICHINI

ZUPPA DI MINISTRONE (ve)

Italian soup combining carrots, beans, potatoes, basil, borlotti beans and pasta (120kcal)

OLIVE DI CASTELVETRANO (v)

Olive tapenade and home made focaccia (136kcal)

VERDURE (ve)

Chargrilled Mediterranean vegetables drizzled with olive oil, garlic and lemon juice (236kcal)

PATATE ARROSTO (ve)

Roasted new potatoes with sautéed onion and rosemary (156kcal)

SPINACI (ve)(80kcal)

Sautéed spinach with garlic and chilli (80kcal)



BROCCOLI (ve)

Sautéed tender stem broccoli with garlic, chilli and lemon (76kcal)

FRITTI

CALAMARI

Crispy fried squid with garlic aioli (216kcal)

ARANCINI

Arborio rice filled with beef ragù, peas and mozzarella cheese (312kcal)



CROSTINI DI POLENTA (ve)

Crispy fried cubes of polenta, tomato basil sauce (296kcal)

GAMBERONI

Tempura prawns with garlic aioli (392kcal)

PATATINE FRITTE (ve)

Thin cut skin on potato fries (290kcal)

PATATE DOLCI (ve)

Sweet potato fries (280kcal)

PESCE

SALMONE

Grilled salmon fillet served with lemon and garlic dressing (358kcal)

SPIGOLA

7.95 Pan-fried sea bass served with citrus cream sauce (332kcal) 14.95



GAMBERI TOSCANI

9.50 Sautéed prawns in creamy Tuscany sauce with baby spinach & cherry tomatoes (396kcal) 14.45

CALAMARI CON PATATE

6.95 Pan-fried squids served with baby potatoes and lemon herb dressing (262kcal) 14.95

PESCE SPADA

6.95 Pan-fried sword fish served with lemon and herb dressing (282kcal) 16.50

INSALATA

INSALATA ALLA TORRE(v)

Quinoa with cherry tomatoes, olives, avocado, bocconcini, mixed leaves and pine nuts with citrus dressing (198kcal) 13.00



INSALATA CAPRESE (v)

9.95 Parugna tomato, buffalo mozzarella cheese and fresh basil balsamic dressing (226kcal) 11.95

INSALATA DI POLLO

10.95 Grilled chicken, cannelloni beans, red onion, cherry tomatoes, olives, mixed lettuce with mustard dressing (238kcal) 12.75

INSALATA ANTIPASTO

13.95 Cured ham, chorizo, olives, cherry tomatoes, artichokes, roast peppers, parmesan, mixed leaves with honey mustard dressing (256kcal) 13.95

INSALATA ALLA PARMIGIANA (v)

5.50 Rocket, sun-dried tomatoes, parmesan with balsamic dressing, pine nuts (252kcal) 11.95

5.50



SCAN TO VIEW OUR ALLERGAN SHEET

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to the final bill.

Menu descriptions do not include all ingredients. If you have a food allergy intolerance, please let us know at the time of ordering. Full allergen information is available. Please ask a team member for details.

Allergens - Gluten, crustaceans, molluscs, egg, fish, peanuts, nuts, soya, milk, celery, mustard, sesame seeds, lupin, sulphites

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PASTA & AL FORNO

LINGUINE ALLO SCOGLIO

Linguini, prawn, mussel meat served with Rosina tomatoes, chilli and garlic sauce (505kcal) 16.45



RAVIOLI AL BRANZINO E PROFUMI DI AGRUMI

Sea bass ravioli, cherry tomatoes, black olives, green olives, capers, anchovies, chillies (508kcal) 16.95



RISOTTO CON GAMBERONI E ARAGOSTA

Arborio rice cooked with prawns, shredded lobster, chillies, white wine, cherry tomato and lobster oil, fresh parsley (552 kcal) 21.95

AGNOLOTTI TARTUFO E STRACCHINO ALL' ANTICA (v)

Truffled mushroom ravioli served with mushroom and fresh basil pesto (465 kcal) 15.95

PENNE ALLA PROVENZALE (ve)

Penne pasta, courgettes, peppers, aubergine in rich napolitana sauce (382kcal) 12.95



GNOCCHI AGLI SPINACI CON SUGO TOSCANO (v)

Potato gnocchi, cream sauce with spinach and parmesan cheese (460kcal) 13.95

RISOTTO AI FUNGHI (v)

Arborio rice cooked with field mushroom, garlic, white wine gorgonzola, rocket leaves and parmesan flakes (339kcal) 14.95

SPAGHETTI ALFREDO

Spaghetti, chicken, mushroom, cream and parmesan cheese (482 kcal) 15.45



BAULETTI AL STRACOTTO E BAROLO

Braised beef and Barolo pasta squares, white wine and mushroom sauce, porcini dust (508kcal) 17.95

LASAGNE ALLA BOLOGNESE

Layers of pasta with slow cooked beef ragù, cream sauce mozzarella and Parmesan cheese (426 kcal) 17.45

TAGLIATELLE AL RAGÙ

Tagliatelle, beef ragù, splash of Italian red wine and fresh basil (485kcal) 15.95

CROSTINI

BRUSCHETTA (v)

Rustic Italian garlic ciabatta topped with marinated cherry tomatoes and fresh basil (128kcal) 8.95

BRUSCHETTA MORTADELLA E RICOTTA AL PROFUMO DI PISTACCHIO

Rustic Italian garlic ciabatta topped with mortadella and pistachio ricotta (186kcal) 10.95

BRUSCHETTA CON ACCIUGHE E SALSA DI POMODORO

Rustic Italian garlic ciabatta topped with onion, tomato, capers salsa and cured anchovies (186kcal) 9.95



TRIO DI BRUSCHETTA (326kcal)

Rustic Italian bread topped with marinated cherry tomatoes; mortadella and pistachio ricotta; onion, tomato, capers and cured anchovies (326kcal) 13.95

PIZZETTA AL ROSMARINO (ve)

Mini pizza with rosemary, oregano and garlic (212kcal) 7.95

PIZZETTA CON CIPOLLE CAMELATE (v)

Mini pizza with mozzarella, garlic and caramelised onion (492kcal) 9.45

CARNE

POLLO ALLA CENTO

Grilled corn fed chicken breast, Provençale vegetables, cherry tomato sauce (306kcal) 15.95

AGNELLO SCOTTADITO (326kcal)

Grilled lamb cutlets cooked to your choice of temperature, salsa alla menta (326kcal) 17.95



PANCETTA DI MAIALE

Slow cooked pork belly served on garlic stewed cannellini beans (328kcal) 18.95

BISTECCA DI CARNE

8oz grilled sirloin steak cooked to your choice of temperature, salsa verde (348kcal) 21.95

POLPETTE

Beef meat balls, spaghetti, Napolitana sauce (442kcal) 16.95



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Our homemade pizza’s are made with flour produced in a factory that processes **eggs, peanuts, soy, dairy products, hazelnuts, walnuts, pistachios, almonds, sesame, lupin, mustard** and therefore the product may contain traces of these allergens. All our food is prepared in the kitchen where all or some of the listed food allergens are present.

PIZZA

MARGHERITA (v)

Fior di latte mozzarella cheese, tomato sauce, oregano, fresh basil (802kcal) 15.95
*vegan option available

VEGETARIANA (v)

Cherry tomatoes, oregano, courgette, peppers, fior di latte mozzarella cheese, red onion, tomato sauce (1108kcal) 16.45
*vegan option available

PIZZA CON POLLO

Grilled chicken, peppers, onion, olives, pesto, fior di latte mozzarella cheese, tomato sauce (1350kcal) 16.95



DIAVOLA

Pepperoni, jalapeños, oregano, fior di latte mozzarella, tomato sauce (1328kcal) 17.50

CAPRICCIOSA

Artichokes, cooked ham, mushroom, olives, fior di latte mozzarella cheese, tomato sauce (1498kcal) 18.50

PIZZA UGO

Pancetta coppata, rocket leaves, cherry tomatoes, parmesan cheese, gorgonzola cheese, fior di latte mozzarella cheese, tomato sauce (1556kcal) 18.50

CALABRESE

Salami, spicy salami (ventricina), red onion, mixed peppers, fior di latte mozzarella cheese, tomato sauce (1496kcal) 18.95



PIZZA CON FUNGHI (v)

Field mushroom, rocket leaves, porcini dust, fior di latte mozzarella cheese, garlic sauce, truffle oil (1358kcal) 17.95

PIZZA PUTTANESCA

Anchovies, olives, capers, pepperoncini, cherry tomatoes, fior di latte mozzarella cheese, tomato sauce (996kcal) 17.45



PIZZA TROPEA

Flaked white Italian tuna, olives, cherry tomatoes, red onion, fior di latte mozzarella cheese, tomato sauce (1156kcal) 19.50

DOLCI

TORTINO AL CAMELLO E DATTERI

Warm light date sponge served with butterscotch, crème Anglaise, cashew praline (380kcal) 7.95

PANNA COTTA ALLA LAVANDA E VANIGLIA (ve)

Delicate and smooth set dessert made from lavender, dairy free milk, vanilla and macerated strawberries (310kcal) 6.50



CHEESECAKE AL CIOCCOLATA E NOCCIOLE

Home-made creamy dessert with hazelnuts and rich milk chocolate (486kcal) 8.95

MOUSSE AL LIMONCELLO

Cream-based mousse flavoured with limoncello, limoncello drizzle, chocolate crumbs (380kcal) 7.95



TIRAMISÚ

Classic Italian dessert made with coffee, ladyfingers and mascarpone cream, cocoa dust, coffee sauce (560kcal) 7.50

PANNA COTTA AL PISTACCHIO

Smooth, light creamy set pudding with luxurious nutty twist (440kcal) 7.95

MACEDONIA DI FRUTTA

Fresh cut fruits and berries salad (302kcal) 7.50

GELATO

Three scoops of vanilla, strawberry, chocolate, pistachio, black coconut, salted caramel (580kcal) 6.50
*vegan option available



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