

"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 minestrone **VE**

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

Olive di castelvetrano **V**

Olive tapenade and home made focaccia (136 kcal)

Verdure **VE**

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

Patate arrosto **VE**

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

Spinaci **VE**

Sautéed spinach with garlic and chilli (80 kcal)

Broccoli **VE**

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

FRITTI

Calamari **BEST SELLER**

Crispy fried squid with garlic aioli (216 kcal)

Arancini

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

Vegan arancini **VE**

Arborio rice filled with peas, vegan mozzarella cheese (296 kcal)

Gamberoni

Tempura prawns with garlic aioli (392 kcal)

Patatine fritte **VE**

Thin cut potato fries (290 kcal)

Patate dolci **VE**

Thin cut sweet potato fries (280 kcal)

PESCE

Salmone

8.45 Grilled salmon fillet served with lemon and garlic dressing (358 kcal) 14.95

Spigola

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

Gamberi

8.95 Pan-fried prawns served in chilli, garlic and cherry tomato sauce (396 kcal) 13.45

Calamari in padella

6.95 Pan-fried squid served with lemon and white wine sauce (262 kcal) 9.95

INSALATA

Insalata alla torre **V**

Quinoa with cherry tomatoes, olives, avocado, bocconcini, mixed leaves and pine nuts with citrus dressing (198 kcal) 11.50

Insalata caprese **V**

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

Insalata di tonno e fagioli **NEW**

9.95 Shredded tuna, borlotti beans, red onion, cherry tomatoes, rocket leaves with lemon dressing (238 kcal) 13.75

Insalata antipasto

12.95 Cured ham, chorizo, olives, cherry tomato, artichoke, roast peppers, parmesan, mixed leaves with honey mustard dressing (256 kcal)

Insalata alla parmigiana **V**

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



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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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** (vegan option available)

Fior di latte mozzarella cheese, tomato sauce, oregano 14.95
(990 kcal)

Vegetariana **V** (vegan option available)

Cherry tomatoes, fior di latte mozzarella cheese, peppers, 15.95
courgette, aubergine, tomato sauce, fresh basil (1208 kcal)

Pizza con pollo **NEW**

Grilled chicken, peppers, onion, olives, pesto, 15.95
fior di latte mozzarella cheese, tomato sauce (1350 kcal)

Diavola **BEST SELLER**

Pepperoni, chillies, fior di latte mozzarella, 17.95
tomato sauce (1328 kcal)

Capricciosa

Artichoke, cooked ham, mushroom, olives, fior di latte 17.95
mozzarella cheese, tomato sauce (1396 kcal)

Pizza Parma

Parma ham, rocket leaves, fior di latte mozzarella cheese, 17.95
tomato sauce, flakes of parmesan (1556 kcal)

Calabrese

Salami, spicy salami (ventricina), red onion, mixed peppers, 17.95
fior di latte mozzarella cheese, tomato sauce (1496 kcal)

Puglia **V**

Fior di latte mozzarella cheese, tomato sauce, black 15.95
olives, cherry tomatoes, rocket leaves, parmesan flakes (1228 kcal)

Sophia Loren **NEW**

Field mushroom, Parma ham, rocket leaves, fior di latte 17.95
mozzarella cheese, truffle oil (1358 kcal)

Pizza Mare e Monti **NEW**

Field mushroom, ham, mussel, prawn, calamari, salmon 19.95
fior di latte mozzarella cheese, marinara sauce (996 kcal)

CROSTINI

Bruschetta **V**

Rustic Italian bread topped with marinated cherry 7.95
tomatoes and fresh basil (128 kcal)

Bruschetta con crudo

Rustic Italian bread topped with Prosciutto, parmesan 8.95
cheese and caramelised onion (186 kcal)

Trio di bruschetta

Rustic Italian bread topped with marinated cherry 10.45
tomatoes, lime, avocado and smoked salmon; prosciutto crudo,
rocket leaves and shaved parmesan (226 kcal)

Pizzetta al rosmarino **VE**

Mini pizza with rosemary, oregano and garlic (212 kcal) 7.45

Pizzetta all'aglio **VE**

Mini pizza with marinara, oregano and garlic (232 kcal) 7.95

Pizzetta con cipolle caramellate **V NEW**

Mini pizza with mozzarella, garlic and caramelised onion 8.95
(292 kcal)

CARNE

Pollo alla cento

Grilled corn fed chicken breast, Provençale sauce 14.95
(306 kcal)

Agnello scottadito

Grilled lamb cutlets, salsa alla menta (326 kcal) 15.95

Salsiccia **NEW**

Grilled Italian pork sausages and fennel, salsa 14.95
Pomodoro (328 kcal)

Bistecca di carne

8oz grilled sirloin steak, salsa verde (348 kcal) 17.95

Polpette

Beef meat balls, Napolitana sauce (342 kcal) 14.95



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PASTA & AL FORNO

Linguine allo scoglio NEW

Linguini, prawn, mussel served with Rosina tomatoes, chilli and garlic sauce (459 kcal) 15.45

BEST SELLER

Tagliatelle al ragù

Tagliatelle, beef ragù, splash of Italian red wine and fresh basil (398 kcal) 14.95

Penne alla provenzale **VE**

Penne, courgettes, peppers, aubergine in rich napolitana sauce (382 kcal) 11.95

Bauletti ripieni all'astice

Lobster filled ravioli, grilled prawns, served with vodka cream sauce (486 kcal) 16.95

Agnolotti tartufo e stracchino all'antica **V**

Truffle ravioli served with mushroom and fresh basil pesto (356 kcal) 14.95

NEW

Risotto alla pescatora

Arborio rice cooked with prawns, calamari, salmon, chillies, white wine, cherry tomatoes and fresh basil (456 kcal) 14.95

Risotto ai funghi **V**

Arborio rice cooked with field mushrooms, garlic, white wine, gorgonzola, rocket leaves and parmesan flakes (386 kcal) 12.95

Parmigiana di melanzane **V**

Layers of aubergine, parmesan shavings and tomato baked in oven (292 kcal) 12.95

Lasagne alla bolognese

Layers of pasta with slow cooked beef ragù, mozzarella and Parmesan cheese (332 kcal) 15.45

Spaghetti alfredo

Spaghetti, chicken, mushroom, cream and parmesan cheese (482 kcal) 14.45

DOLCI

Tortino al caramello e datteri

Warm light date sponge served with butterscotch, crème anglaise, cashew praline (380 kcal) 7.50

Pannacotta alla lavanda e vaniglia **VE**

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

Cheesecake al cioccolato e nocciole

Home-made creamy dessert with hazelnuts and rich milk chocolate (486 kcal) 8.50

Mousse al limoncello

Cream-based mousse flavoured with limoncello, served with limoncello drizzle (380 kcal) 7.50

Tiramisù BEST SELLER

Classic Italian dessert made with coffee and mascarpone cream. Accompanied with coffee sauce (560 kcal) 7.50

Pannacotta al pistacchio

Light and creamy dessert with luxurious and nutty twist (440 kcal) 6.50

Macedonia **VE**

(302 kcal) 6.50

Gelato **V**

Three scoops of vanilla, strawberry, chocolate, pistachio, black coconut, salted caramel (580 kcal) 6.50
 (please speak to the team for vegan options)



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