



À LA CARTE MENU

NIBBLES

Olives 4.5 | Garlic bread 5.5 | Bruschetta 6.5 | Mixed bread 5

STARTERS

Bruschetta e Burrata

Fresh Italian burrata cheese served on Bruschetta and rocket salad

13

Formaggio di Capra

Gratinated goat's cheese served with baby spinach, honey and walnuts

14

Melanzane Alla Parmigiana

Baked aubergine with melted mozzarella, fresh basil, tomato sauce and a touch of parmesan cheese

13

Insalata Tricolore

Buffalo mozzarella, avocado and beef tomatoes

13

L'arte dell' Asparago

Lightly grilled asparagus, served with melted butter and thinly shaved melting Parmesan

12.50

Prosciutto e Burrata

Fresh burrata cheese served with parma ham

14

Carpaccio di Manzo

Grass fed beef carpaccio served with cherry tomato, rocket salad, parmesan and truffle

16

Insalata Di Mare

Mixed seafood salad served with cherry tomatoes and green beans, finished with a lemon and olive oil dressing

16.80

Frittura o Grigliata di Calamari

Deep fried or grilled calamari served with lemon and tartar sauce

15.5

Gamberoni Piccanti

Pan-fried king prawns served with bisque sauce, chilli and garlic

15

Tartare Di Tonno Pina Gialla

Finely diced yellowfin tuna tartare, delicately dressed and served with capers, red onion, and crisp gherkins

17.50

Abbracci di Polpo

Grilled octopus served with courgette, buffalo mozzarella and edible flowers

14.9

Cozze Alla Diavola

Fresh mussels served with chilli, cherry tomatoes, basil and toasted sourdough

14

Granchio Appassionato

Handpicked crab tartare, with diced avocado, plum tomatoes, served with homemade salsa rosa and passion fruit

16

SHARING

Tagliere Misto di Salumi (Serves 2 people)

Italian cured Meats platter served with Bruschetta and fresh burrata cheese

28

Misto Mare dello Chef (Serves 2 people)

Seafood platter with fried squid, Seafood salad and bacon-wrapped king prawns served on toasted bread with bisque sauce

30.50



À LA CARTE MENU

PASTA

Penne All'arrabbiata

Penne pasta with tomato sauce, red chilli and garlic

15

Tortellini Cacio e Pepe

Tortelloni pasta stuffed with honey and pecorino cheese, served on a cacio e pepe sauce

17

Ravioli Burro e Salvia

Homemade ravioli filled with spinach and ricotta cheese, served with butter and sage sauce

16.5

Pappardella Alla Bolognese

Homemade Pappardelle pasta with bolognese sauce

16

Lasagna Della Nonna

Homemade traditional lasagna

16.5

Leo's Gnocchi

Homemade gnocchi with burrata, truffle oil and cherry tomato sauce

16

L'arte Pappardelle

Homemade pappardelle pasta with slow cooked prime ribeye steak, truffle carpaccio and fresh basil

22.9

Scialatielli alle Vongole

Homemade lemon-infused pasta with fresh clams, cherry tomatoes, garlic, and chilli

19.90

Linguine ai Frutti di Mare

mixed fresh seafood, cherry tomatoes, garlic and chilli

22

Alberto's Pasta

Homemade fresh Mafalde pasta paired with succulent crab meat, tender king prawns, a hint of chilli and fresh cherry tomatoes

22.9

Linguine ai Gamberoni

King prawns with cherry tomatoes, garlic and chilli

21

L'arte del Risotto

cherry tomatoes, chilli, shell-less prawns and fresh asparagus

22.5

Natalie's Ravioli

Homemade pasta stuffed with prawns and chilli, served with a sea bass, asparagus and cherry tomato sauce

22.9



À LA CARTE MENU

SALADS

Insalata di Pollo

Grilled chicken with avocado, crisp lettuce, and sweet cherry tomatoes, lightly tossed in a house dressing and finished with Parmesan shavings and golden, crunchy croutons

22.90

Insalata Di Bresaola

Finely sliced cured beef bresaola served with peppery rocket, Parmesan shavings, and cherry tomatoes, drizzled with a house-made vinaigrette

24

Insalata Gustosa

A vibrant medley of cashews, roasted beetroot, creamy avocado, cherry tomatoes, goat's cheese and fresh carrots, dressed in a house-made vinaigrette

18

Insalata di Tonno Pina Gialla

Seared tuna steak salad with green beans and tender baby leaves, complemented by avocado, cherry tomatoes, black olives, and red onion

25.50

Alberto's Salad

Delicately steamed fresh prawns, accompanied by black olives, cherry tomatoes, crispy green beans, creamy avocado, and toasted pine nuts

23.90



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MAINS

Nodino di Vitello

Veal chop served with roasted potatoes, rosemary and homemade red wine jus
31.50

Fegato e Pancetta

Pan fried calves liver with pancetta, roasted vegetables and caramelised onions
26.5

Scaloppina Alla Milanese

Golden breadcrumb coating chicken escalope served with spaghetti and tomato sauce
22.5

Carré di Agnello

Rack of Lamb served with bone marrow and honey-roasted vegetables
31

Costata di Manzo

Flame grilled 300g grass-fed ribeye steak, served with rosemary potatoes, bone marrow and a homemade red wine jus
42.5

Tagliata di Manzo

Surrey Farm flame-grilled sirloin, served with peppery rocket, Parmesan shavings and a delicate truffle carpaccio 37

Taglio del Giorno

Steak of the day

Turbante di Branzino

Wild sea-bass fillet rolls served with king prawns and seasonal vegetables
29.5

Tagliata di Tonno

Grilled tuna steaks served with a delicate medley of seasonal vegetables, accompanied by a smooth guacamole tartare and finished with a light vinaigrette dressing
26.5

Gamberoni Dello Chef

Giant king prawns with basmati rice, bisque sauce, chilli and garlic
28

Grigliata di Pesce

Mixed grilled seafood served with seasonal vegetables
36.5

Frittura mista di Pesce

Deep fried squid, prawns, courgettes served with homemade tartar sauce
31.5

Pescato del Giorno

Catch of the day

SIDES

Verdure al Vapore

Mixed steamed vegetables
5.5

Broccoli al Vapore

Tenderstem broccoli
5.20

Verdure al Forno

Honey roasted vegetables
5.5

Insalata Mista

Mixed salad
4.9

Insalata Rucola e Grana

Rocket and parmesan salad
4.9

Spinaci Saltati

Fresh spinach pan-fried with garlic and chilli 5.5

Insalata Pomodori e Cipolla

Tomato and Onion Salad
4.90

Patate al Rosmarino

Rosemary roasted potatoes
6

Patatine Fritte

French fries
5.5



DRINKS MENU

For any request, please ask your waiter.

TONIC

Schweppes Indian tonic water	3.2
Schweppes Naturally Light Tonic	3.2
Appletiser Glass	3
San Pellegrino Aranciata	3
Luscombe English Apple Juice	4.65
Luscombe Sicilian lemonade	4.65
Luscombe Raspberry Crush	4.65

GIN

Warner's Elderflower	5/9
Tarquin's Strawberry and Lime	5/9
Roku Japanese	7/12.5
Sipsmith Sloe	5/9
Hendricks	5/9
Bombay Sapphire	5/9

RUM

Malibu	4/8
Bacardi CARTA BIANCA	5/9
Bacardi Gold Oro	6/10
Kraken Black Spiced Rum	6/10
Ron Zacapa, 23 y/o	7/13
Don Papa Rum, 7 y/o	6/10

BEER - 330ML

Moretti	5.5	Corona	5.5
Peroni	5.5	Brewdog Punk IPA	5.5

VODKA & TEQUILA

Grey Goose	6/10
Belvedere	6/10
Absolute Vanilla	5/9
Chase Vodka	6/10
Patron Silver (35ml)	7.2
Patron Reposado (35ml)	8.5
Cazcabel Coffee (35ml)	5

BRANDY & COGNAC

Riserva Tre Botti	5/9
Baron de Sigognac, 10 y/o	5.5/10
Courvoisier VSOP Fine Cognac	6.5/12
Rémy Martin XO Cognac (50ml)	23

COCKTAILS

Pina Colada	12	Bellini	9.5
Passionfruit Martini	11	L'arte Mojito	11
Espresso Martini	10	Blueberry Mojito	12
Aperol Spritz	10	Margarita	12
Campari Spritz	11	Strawberry Margarita	13
Negroni	12	Comsopolitan	13

WHISKEY

Hibiki Harmony	8/15	Makers Mark	5/9
Glenfiddich 12	5/9	Knob Creek 9	6/10
Glenmorangie 10	5/9	Jack Daniel's Tennessee	5/9
Laphroaig 10	6/10	Jack Daniel's Master Distiller Series No. 1	5/9
Jameson	5/9		6.5/11.5
Monkey Shoulder	5.5/9.5		

MOCKTAILS

Nojito	7	Coke/Diet Coke/	3.5
Pina Colada	7	Coke Zero/Fanta/Sprite	
Pineapple & Passionfruit	7	Still Water	3.5
Fragolino	7	Sparkling Water	3.5

SOFT DRINKS

HOT DRINKS

Espresso	2.5	Loose tea leaves	
Double Espresso	3	Breakfast Tea	3
Cappuccino	3.5	Chamomile	3
Caffè Latte	3.5	Lemon and Ginger	3
Macchiato	2.9/3.5	Wild Berry	3
Flat White	3.5	Fresh Mint Tea	3
Add cream			+30p
Add caramel, vanilla, hazelnut			+50p
Soya, oat, or coconut milk			+20p

LIQUEUR - ALL SHOTS 35ML

Limoncello, Pellegrino, Sicily	7	Amaretto	5.5
Amaro del Capo	7	Baileys	5
Amaro Montenegro	6.5	Pink Tequila	5
Amaro Averna	6.5	Cazcabel Coffee Liqueur	5
Antica Sambuca Classic	6	Grappa di Merlot	12
Antica Sambuca Liquorice	6	Gepi Tosolin	
		Grappa di Moscato	12