

## WHILE YOU WAIT...

<b>OLIVES (v)</b>	3.5
<b>CRISPS (v)</b>	2.5
<b>TARALLI (v)</b>	3
<b>SUNDRIED TOMATOES (v)</b>	3.5

## BRUSCHETTE

<b>POMODORO (v)</b>	3.5
<i>Freshly chopped and seasoned tomatoes with a touch of garlic</i>	
<b>SICILIAN TUNA</b>	4.5
<i>Tasty and authentic. Dark tuna straight from Sicily</i>	
<b>GOAT CHEESE AND FIG JAM (v)</b>	4.5
<i>Creamy and sweet, will melt in your mouth</i>	
<b>PESTO AND SUNDRIED TOMATOES (n)</b>	4.5
<i>An excellent combination, recommended with a dry white wine</i>	
<b>NDUJA</b>	4.5
<i>A spicy spreadable sausage from Calabria, not for the faint hearted</i>	
<b>CROSTINI CON GORGONZOLA E PERE</b>	5
<i>Toasted Altamura bread topped with gorgonzola and pears</i>	
<b>SMOKED SALMON AND SMASHED AVOCADO</b>	7
<i>Healthy and tasty option, recommended with a glass of Prosecco</i>	

## MAKE YOUR OWN SALAD

### ITALIAN SALAD (v)

Gem lettuce, boiled egg, cherry tomatoes, roasted almonds, smashed avocado

8

- add Parmesan leaves	1.5
- add Sicilian tuna fish	2
- add grilled chicken	3
- add smoked salmon	3
- add goat cheese & sundried tomatoes (v)	3
- add burrata pugliese DOP (v)	5

### WHY NOT ADD

## BREAD BASKET (v)

4

## SPECIAL LUNCH DEAL

*Add a drink*  
to your Piattino, Panino or Salad  
for just £2

Allergy Advice: If you suffer from an allergy or intolerance, please let our staff know when placing your order.

Vegetarian and vegan options available - (v) vegetarian, (n) may contain nuts,  spicy

# SPUNTINI

- OUR FOOD MENU -

## ITALIAN ARTISAN PIZZA

<b>MARGHERITA (V):</b> Tomato and mozzarella	7.90
<b>VERDURE (V):</b> Tomato and mozzarella, grilled vegetables	8.90
<b>NDUJA:</b> Tomato, mozzarella and spicy sausage	9.90

### EXTRA TOPPINGS:

- add Parma ham	3
- add mozzarella di bufala (v)	3
- add scamorza affumicata and speck	3.5

## PIZZA E BIRRA

- EVERY DAY FROM 12pm TO 4pm -

A beer (half pint), a soft drink or a glass of house wine (125 ml) with a Pizza Margherita

10

## SHARING BOARDS

<b>GRANDE</b>	29
<i>The king of boards. A selection of bruschette, cured meats and cheeses, served with a complimentary bread basket</i>	
<b>PICCOLO</b>	18
<i>Ideal for one person or as small sharing platter. A mix of bruschette, cured meats and cheeses with a bread selection</i>	
<b>CHEESE BOARD</b>	12
<i>A must with the red wine, perfect match for wine flights</i>	
<b>BRUSCHETTE</b> (to share) (v upon request)	22
<i>Can't decide on one bruschetta? Why not having them all!</i>	

## PIATTINI

<b>LASAGNE</b>	8
<b>ARANCINE NDUJA AND CHEESE</b>	8
<b>ARANCINE MEAT AND MOZZARELLA</b>	8
<b>PARMIGIANA DI MELANZANE</b>	7
<b>CARPACCIO DI BRESAOLA</b>	8
<b>INSALATA CAPRESE (v)</b>	8
<b>FONDUTA DI FORMAGGI</b>	5

## CURED MEATS & CHEESES

One item 6 - Two items 10 - Three items 14

### PROSCIUTTO DI PARMA

*The very best prosciutto from Italy, 18 month aged*

### SPECK

*From Trentino, smoked and cured ham with juniper and pepper*

### BRESAOLA

*Air dried for three months, this salted beef is lean and tender*

### MEAT OF THE MONTH

*Ask a member of our team this month special, or just let us surprise you!*

### PARMIGIANO REGGIANO DOP

*The king of cheeses, aged for 24 months*

### GORGONZOLA

*Cow's milk, creamy blue cheese from Lombardy*

### MOZZARELLA DI BUFALA (+1) (v)

*From water buffalo milk, this cheese is soft, creamy and mild in flavour*

### BURRATA PUGLIESE DOP (+2) (v)

*Fresh Italian cow milk cheese made. The outer shell is solid mozzarella, while the inside contains stracciatella and cream, giving it an unusual, soft texture*

### CHEESE OF THE MONTH (v)

*Ask a member of our team this month special, or just let us surprise you!*

## PANINI

<b>PARMA</b> (Focaccia with Parma ham and mozzarella)	7
<b>ROMA</b> (Ciabatta with Nduja, sundried tomatoes and mozzarella)	6
<b>MILANO</b> (Focaccia with bresaola, parmigiano and salad)	6
<b>BOLZANO</b> (Altamura bread with speck and scamorza affumicata)	6
<b>GARDA</b> (Ciabatta with tomato, mozzarella and oregano) (v)	5
<b>BARI</b> (Altamura bread with roasted vegetables and pesto) (n)	5

## DESSERTS

<b>HOMEMADE TIRAMISU (v)</b>	5
<b>PIZZA CON NUTELLA (v) (n)</b>	7
<b>CHOCOLATE CAKE (v) (n)</b>	5.5
<b>TORTA AL LIMONE (v)</b>	5.5

### ASK FOR OUR SPECIAL

## ITALIAN AFTERNOON TEA

AVAILABLE 12pm TO 6pm EVERYDAY - 24.4 per person (min 2)



Many of our products are gluten free. However, everything is prepared with the same equipment and in the same environment as other food.