

WINE BAR & FOOD

LIGHT BITES

FOCACCIA 5

homemade rosemary focaccia with extra virgin olive oil and balsamic vinegar

OLIVE TAGGIASCHE 4

marinated "taggiasca" olives from Liguria

FOCACCIA E OLIVE 7

homemade focaccia with "taggiasca" olives

ARANCINI POMODORO E MOZZARELLA 6.5

homemade arancini seasoned with tomato, mozzarella and fresh basil

OLIVE ASCOLANE 5.5

deep fried green olives stuffed with meat and spices

PATÉ DI FEGATINI ALLA TOSCANA 6.5

Tuscan style chicken liver pate with crostini

CAPRESE 8

Buffalo mozzarella with tomato and basil

BOARDS individual/sharing

TAGLIERE DI SALUMI 12 / 18

Selection of Italian charcuterie with bread and pickled vegetables

TAGLIERE DI FORMAGGI 12 / 18

Selection of Italian cheese with bread and red onion marmalade

TAGLIERE MISTO 13 / 20

Selection of Italian charcuterie and cheese served with bread and red onion marmalade

LARGER PLATES

CAVATELLI AL RAGÚ DI SALSICCIA 13

Homemade cavatelli pasta served with rich sausage ragù

RAVIOLI AI FUNGHI, BURRO E SALVIA 14

Homemade mushroom ravioli with butter, sage and parmigiano Reggiano

SQUID INK TAGIATELLE GUAZZETTO DI PESCE 14

Freshly made pasta with lightly spiced fish stew

PROSCIUTTO E MELONE 14

Parma ham with melon and mozzarella

DESSERTS

LIMONCELLO BABÁ 6.5

Strawberry, lime chantilly

"OUR TIRAMISU" 6.5

Chocolate sponge, coffee aerated mascarpone

AFFOGATO AL CAFFÉ 7

Chef's recipe ice-cream drowned in espresso coffee and your choice of liqueur:

Frangelico, Tia Maria or Amaretto