

## SELEZIONE DI ANTIPASTI DA CONDIVIDERE CONVIVIUM SELECTION TO SHARE

<b>Vegetarian antipasti</b> Roast peppers with pesto, green bean & mint salad, caponata, marinated tomatoes, olives & balsamic onions Antipasti vegetariani Peperoni grigliati con pesto, insalata di fagiolini e menta, Caponata, pomodoro ed olive marinate e cipolle all'aceto balsamico	13.50
<b>Large mixed antipasti</b> Napoli salami, rosemary ham, Prosciutto di Parma, Bresaola, roast peppers with pesto, green bean & mint salad, caponata, marinated tomatoes & olives Antipasti misti Salame Napoli, prosciutto marinato al rosmarino, prosciutto di Parma, Bresaola, peperoni grigliati con pesto, insalata di fagiolini alla menta, Caponata, pomodori ed olive marinate	16.50
<b>Cured meats &amp; cheese antipasti</b> Gorgonzola dolce, crema di Pecorino, Parmigiano Reggiano, speck di Merano, Milano salami, Bresaola della val D'Ossola Antipasti di salumi e formaggi Gorgonzola dolce, crema di Pecorino, Parmigiano Reggiano, speck di Merano, salame Milano e Bresaola della val D'Ossola	17.50

## ANTIPASTI

<b>Salad of mixed leaves with herbs &amp; Parmigiano Reggiano</b> Insalata mista con scaglie di parmigiano ed erbe aromatiche	5.95
<b>Rustic vegetable salad with artichokes, rocket &amp; mozzarella</b> Insalata campagnola con carciofi, rucola e mozzarella	5.95
<b>Vine ripe cherry tomatoes on Toscana bread with basil, garlic &amp; olive oil</b> Pomodori ciliegia su pane Toscano con basilico, aglio e olio d'oliva	5.95
<b>Chargrilled asparagus with poached egg &amp; Pantelleria capers</b> Asparagi grigliati con uova in camicia e capperi di Pantelleria	6.95
<b>Buffalo mozzarella with chargrilled peppers &amp; anchovy dressing</b> Mozzarella di bufala con peperoni grigliati ed intigolo d'acciughe	7.95
<b>Carpaccio of tuna with lemon, rocket and shaved Parmigiano Reggiano</b> Carpaccio di tonno con limone, rucola e Parmigiano Reggiano a scaglie	8.95
<b>Ricotta crostini with cherry tomatoes, olives, lemon &amp; honey</b> Crostini di ricotta con pomodorini ciliegia, olive, limone e miele	6.95
<b>Onion soup with basil, parmesan &amp; fontina crouton</b> Zuppa di cipolle con basilico, parmigiano e crostini alla fontina	4.95

## RISOTTO E PASTA

<b>Sun-dried tomato risotto with basil &amp; Parmigiano Reggiano</b> Risotto ai pomodori secchi, basilico e Parmigiano Reggiano	7.50/10.50
<b>Black risotto Venere with tiger prawns, mussels &amp; calamari</b> Risotto nero Venere con gamberoni, cozze e calamari	11.50/14.50
<b>Pappardelle with braised duck &amp; artichoke hearts</b> Pappardelle all'anatra brasata e cuori di carciofo	13.50/16.50
<b>Spaghetti with crab meat &amp; light Soave cream sauce</b> Spaghetti alla polpa di granchio	12.50/15.50
<b>Orecchiette with mixed mushrooms, shallots and oregano</b> Orecchiette ai funghi misti, scalogni e origano	7.50/10.50
<b>Maccaroni "primavera" – spicy vegetable sauce &amp; cherry tomatoes</b> Maccaroni "primavera" – salsa di verdure speziate e pomodorini ciliegia	8.50/11.50

## SECONDI

<b>Chargrilled tuna with tomato, artichokes &amp; black olives</b> Tonno alla griglia con pomodori, carciofi ed olive nere	18.50
<b>Tuscan seafood stew with saffron, fennel &amp; garlic bread</b> Stufato di frutti di mare alla Toscana con zafferano, finocchio e pane all'aglio	13.50
<b>Roast monkfish with fennel, garlic &amp; walnut pesto</b> Coda di rospo con finocchio, aglio e pesto di noci	19.50
<b>"Brasato al Barolo" braised beef in red wine sauce with soft polenta</b> "Brasato al Barolo" brasato di carne con salsa al vino rosso e polenta soffice	16.50
<b>Grilled double-cut pork cutlet with garlic, roast beetroot &amp; lemon spinach</b> Cotoletta di maiale alla griglia con aglio, barbabietola e spinaci al limone	15.50
<b>Chargrilled rump of lamb with cannellini beans &amp; rosemary</b> Girello d'agnello con fagioli cannellini e rosmarino	17.50
<b>Free range chicken with pistachio nuts &amp; porcini mushrooms</b> Pollo ruspante con pistacchi e funghi porcini	14.50



## PIZZA CROCCANTE THIN CRUST PIZZA

<b>Tomato sauce, shrimp, mozzarella, oregano &amp; roasted garlic</b> Pomodoro, mozzarella, gamberetti, origano e aglio arrostito	13.50
<b>Tomato, red onion, speck di Merano, basil &amp; rocket</b> Pomodoro, cipolla rossa, speck di Merano, basilico e rucola	14.50
<b>Tomato sauce, fontina, porcini, crimini &amp; portobello mushrooms</b> Pomodoro, fontina, funghi Porcini, Crimini e Portobello	12.50
<b>Ricotta cheese, spinach, roast peppers, basil &amp; garlic</b> Ricotta, spinaci, peperoni arrostiti, basilico e aglio	11.50

## CONTORNO

<b>Rosemary roast potatoes</b> Patate arrosto al rosmarino	3.95
<b>Garlic mashed potatoes with Parmigiano Reggiano</b> Purée all'aglio e Parmigiano Reggiano	3.95
<b>Green vegetables with lemon</b> Verdure di stagione al limone	3.95
<b>Soft polenta with Parmigiano Reggiano</b> Polenta soffice con Parmigiano Reggiano	3.95
<b>Gnocchi with garlic &amp; parsley</b> Gnocchi all'aglio e prezzemolo	3.95
<b>Mixed leaf salad</b> Insalata mista	3.95
<b>Tomato &amp; red onion salad</b> Insalata di pomodori e cipolla rossa	3.95

## DOLCE

<b>Ice cream selection</b> Selezione di gelati	5.95
<b>Sorbet selection</b> Selezione di sorbetti	5.95
<b>Poached pear with Amaretto zabaglione &amp; sorbet</b> Pere in camicia con zabaione d'amaretto e sorbetto	5.95
<b>Filini tiramisu</b>	5.95
<b>Chocolate fondant with pistachio ice cream</b> Soufflé di cioccolato con gelato al pistacchio	5.95
<b>Today's homemade tart</b> Torta della casa	5.95
<b>A selection of ripe Italian cheese</b> Selezione di formaggi italiani	6.95

A 10% discretionary service charge will be added onto your bill. Thank you.

Some of the dishes may contain nuts. For more information please ask a member of our team. Thank you.

## VINO BIANCO

		175ml	
	bottle	glass	
01 <b>d'Istinto Catarratto Chardonnay, Calatrasi 2006/07. (Sicily)</b> Catarratto is the indigenous white grape of Sicily; blended with Chardonnay, it gives the wine a green/yellow colour with a rich aroma of the nectarine flower.	17.00	4.40	
02 <b>Soave Vitis Nostra, 2006/07. (Veneto)</b> Good, crisp, flinty style from our producer based in Vicenza, using a blend of the traditional grapes which enhances the fruit.	18.00	4.80	
03 <b>Stellato, Pala Vermentino di Sardegna 2007. (Sardinia)</b> Award winning wine, limited production. Delicious, concentrated flavour of ripe pears and apples and long finish. A stunning wine.	43.00	9.60	
04 <b>Pinot Grigio Provincia di Pavia, Collezione Marchesini 2006/07. (Lombardia)</b> Golden straw colour. Slightly toasty citrus and melon aromas. A round entry medium body with citrus, pear and honeydew melon flavours. Great with seafood.	18.50	5.20	
05 <b>Pino &amp; Toi Tocai Friulano/Pinot Bianco/Pinot Grigio, Maculan 2006/07. (Veneto)</b> Refreshing with hints of citrus. Excellent balance between ripeness, acidity and structure. Recommended as an aperitif, with antipasti, pasta & light white meats.	34.00	7.40	
06 <b>Modello Bianco della Venezie, Masi 2006/07. (Veneto)</b> Designed for the modern consumer, this is a pleasant, stylish wine. Medium bodied, not too dry with agreeable acidity on the finish.	26.50	6.20	
07 <b>Verdicchio dei Castelli di Jesi Classico, 2006/07. (Marche)</b> A subtle fragrant wine with hints of apricot on the nose, clean and fresh with delicate almond flavour.	21.50	5.90	
08 <b>Gavi di Gavi La Meirana, Broglia 2006/07. (Piedmont)</b> Friendly and versatile, it is crisp and fresh with a soft almond flavour.	38.00	8.10	
09 <b>Sauvignon Blanc Collio, Russiz Superiore 2006/07. (Friuli)</b> A typical fresh Sauvignon character full of aromatic scents, dry with refreshing, crisp acidity which is well balanced with its full, tempting body.	56.00	–	
10 <b>Est! Est!! Est!!! di Montefiascone, Bigi 2006/07. (Lazio)</b> This is it – literally in Italian! Appealing light, dry wine with floral and fruity notes. Fresh and well structured.	19.50	–	
11 <b>Pinot Grigio Riserva, Mezzacorona 2006. (Trentino)</b> This Pinot Grigio is a light yellow colour with a complex fragrance of well-matured fruit, harmonised showing notes deriving from the refined wood. A classic Italian favourite.	32.00	–	
12 <b>Trebbiano dell'Emilia, Collezione Marchesini 2006/07. (Emilia Romagna)</b> A smooth, rounded, medium wine which is versatile and easy to drink.	16.00	–	
13 <b>Impero Bianco Pinot Noir, Fattoria Mancini 2006/07. (Marche)</b> Impressive and distinctive wine, showing spice from the wood and bright red apple/peach aromas.	86.00	–	
14 <b>Vernaccia di San Gimignano, Teruzzi &amp; Puthod 2007. (Toscana)</b> Intense, persistent aromas of white fruit, mineral and herbs. The palate is smooth and flavoursome, with the characteristic twist of almond on the finish.	33.00	–	
15 <b>Terre di Tufi, Teruzzi &amp; Puthod 2007. (Toscana)</b> An intense, complex nose of apple, pineapple and mineral is followed by a round, full-bodied palate with an appealing hint of toasty oak.	57.50	–	
16 <b>Possessioni Bianco, Serègo Alghieri 2007. (Veneto)</b> Intense and long lasting bouquet of green apples and peaches, fresh acidity, smooth and well balanced.	33.00	–	
17 <b>Campogrande Orvieto Classico, 2006. (Umbria)</b> This classic Orvieto is both fruity and elegant, made in a dry style.	28.50	–	
18 <b>Nozze d'Oro Inzolia Sauvignon Blanc, Contea di Slafini 2006/07. (Sicily)</b> Local grape variety Inzolia is blended with popular Sauvignon Blanc to produce a full bodied wine packed with lush ripe fruit and honey undertones.	51.00	–	
23 <b>Modello Rosso della Venezie, Masi 2006/07. (Veneto)</b> The perfect choice for a variety of dishes. Round, well structured, with unmistakable cherry flavour. Complex and elegant.	26.50	6.20	
24 <b>Cabernet del Veneto, Collezione Marchesini, 2006/07. (Veneto)</b> A stylishly packaged wine using Cabernet grapes from the Veneto specially selected by winemaker Massimo Marasso. Classic blackcurrant flavours and smooth finish.	19.00	4.80	
25 <b>Lamuri Nero d'Avola, Tasca d'Almerita 2006/07. (Sicily)</b> Rich, intense and velvety. Delicious blackberry and mulberry fruits combined with cinnamon and vanilla.	43.50	9.90	
26 <b>Peppoli Chianti Classico, Antinori 2005/06. (Toscana)</b> Full of juicy black cherry and plum flavours. A good all rounder with food.	48.50	11.00	
27 <b>Silenzi Rosso, Pala Isola dei Nuraghi 2007. (Sardinia)</b> Ruby red colour, intense persistent perfume with notes of red fruits. Dry taste, soft with a good structure.	23.00	–	
28 <b>Nebbiolo d'Alba Occhetti, Prunotto 2005. (Piedmont)</b> Elegant on the nose with hints of raspberries, on the palate full and harmonic with a lingering finish. Versatile wine, perfect match for hot antipasti & light meat dishes.	58.00	–	
29 <b>Vino Nobile di Montepulciano, La Bracesca 2004. (Toscana)</b> The intense aromas of plum and red berry fruits, packed with floral and spice notes are reflected in this rich, full-bodied wine.	53.50	–	
30 <b>Castel Firmian Cabernet Sauvignon, Mezzacorona 2006. (Trentino)</b> Intense, complex flavour with spicy notes, hints of eucalyptus and sweet fruit, and a fragrant scent of oak. Well balanced and full bodied.	26.00	–	
31 <b>Vaio Armaron Amarone Classico, Serègo Alghieri 2003. (Veneto)</b> Outstanding, full-bodied wine made using dried grapes to give intensity and depth. A wine to drink slowly - to enjoy to the full.	97.00	–	
32 <b>Blu Ancelotta Montepulciano Pinot Noir, Fattoria Mancini 2001/03. (Marche)</b> The wine obtained revealed itself to be interesting for the impenetrable colour, unique and intense aromas, important structure, concentration of tannins.	78.00	–	
33 <b>Barolo I Siglati Sant Orsola, 2003/04. (Piedmont)</b> Barolo must rate as one of the world's greatest wines and certainly amongst Italy's finest. A great example of this ever-popular wine.	60.00	–	
34 <b>Sangiovese di Toscana val Serena, Trambusti 2005/06. (Toscana)</b> Easy to appreciate, soft, warm and rounded style with inviting fragrant bouquet. Great value wine.	18.50	–	
35 <b>Valpolicella Classico Bolla, 2006/07. (Pavia)</b> Popular warming wine with intense fruit and good structure. Essential with red meat.	18.00	–	

## VINO ROSATO

		175ml	
	bottle	glass	
36 <b>Lagrein Rosato, Castel Firmian, 2006/7. (Trentino)</b> Beautiful pale pink in colour. Very fresh and inviting bouquet. A taste of cherries and red berries and pleasing dry, lively finish. Good choice as an aperitif and with fish.	22.00	–	
37 <b>Modello Rosato delle Venezie, Masi, 2006/07. (Veneto)</b> The intense, fresh perfume of ripe cherries and dry, juicy flavour makes this wine a perfect partner for light pasta dishes and seafood	26.50	6.20	
38 <b>Regaleali Le Rosé, Tasca d'Almerita 2006/07. (Sicily)</b> Light red in colour, this is a versatile wine made from a local grape variety Nerello Mascalese. Attractive fragrance and elegant in style. A good partner for meat and fish dishes.	32.00	7.40	

## VINO SPUMANTE

		125ml	
	bottle	glass	
39 <b>Prosecco di Valdobbiadene Col de Salici (Veneto)</b> A very popular sparkler. Intense mousse and fine delicate and dry taste. Low alcohol content.	36.00	8.00	
40 <b>Rotari Rosé, Metodo Classico, Mezzacorona (Trentino)</b> Appealing, delicately coloured rosé made from the Pinot Noir grape by the Champagne Method to ensure it keeps its sparkle.	37.00	–	

## VINO AMABILE

## VINO ROSSO

		175ml	
	bottle	glass	
19 <b>Luna di Luna Merlot Cabernet Del Venezie, 2006/07. (Tre Venezie)</b> These popular grape varieties, which originated in Bordeaux, have found a natural home in the Tre-Venezie. Cabernet provides the backbone and Merlot the juicy fleshiness of this well-balanced wine.	24.50	5.90	
20 <b>Montepulciano d'Abruzzo, Collezione Marchesini 2006/07. (Abruzzo)</b> The Montepulciano grape grown on the hills along the Adriatic coast around Pescara and Chieti produces a rich red wine with spicy fruit and firm tannins.	16.50	4.30	
21 <b>Barbera d'asti, Sant d'orsola 2006. (Piemont)</b> Made from Barbera grapes grown on the hillsides surrounding the town of Asti. An extended fermentation to allow a lengthy maceration ensures a rich, deep-coloured, spicy red.	25.00	6.20	
22 <b>Notturmo Forli, Drei Dona 2005. (Emilia-Romagna)</b> Deep ruby red colour, typical, slightly spicy, wild fruit bouquet; pleasant, persistent flavour with smooth lingering aftertaste.	38.50	8.80	
41 <b>Dindarello Moscato Maculan 2005/06. (Veneto)</b> Delicious, sweet and honeyed wine with lovely, lingering taste of lush, ripe grapes.	38.00	5.00	
42 <b>Torcolato, Maculan 2004/05. (Veneto)</b> An intense scent of honey and vanilla oak is matched by exotic ripe fruit flavours and long sweet finish.	70.00	8.00	
43 <b>Vinsanto Tenute Marchese 2002/03. (Tuscany)</b> A fascinating wine with its honeysuckle nose, full, rich flavour. Sweet and multi-layered.	75.00	11.50	