Red Wines

Montepulciano d'Abruzzo
750ml 21.90
125ml 5.90
175ml 7.25

Montepulciano is a medium-bodied red wine grape that is supposed to have originated in central Italy, with earthy notes and black berries and have inky-purple color with a thick, almost syrupy mouthfeel.

Pinot Nero
750ml 25.90
125ml 6.25
175ml 7.90

Pinot Nero is one of the most sensuously fragant red grapes in the world with a variety of scented aromas based on reb berry characters closet to raspberry and strawberry.

Chianti Classico Riserva
750ml 28.90
125ml 7.25
175ml 8.90

The aroma of this complex red wine range from cherries and plums to gladiolus flowers and earthy flint. The tannic, oak-aged flavors are bright and round, with a dry, warm, fresh earthy finish.

Feudi di San Gregorio Trigaio Aglianico
750ml 31.90
125ml 7.90
175ml 9.25

Aromas of red fruits such as cherries and raspberries on the nose follow through onto the palate, which is medium bodied and well balanced with great freshness.

White Wines

Trebbiano d'Abruzzo
750ml 21.90
125ml 5.90
175ml 7.25

Trebbiano is a refreshing, light-bodied white wine that has minimal aroma with subtle hints of lemon and stone minerality on the palate. It's generally dry and crisp and has a fruity flavour finishing with a bitter almond note.

Chardonnay
750ml 25.90
125ml 6.25
175ml 7.90

Chardonnay is a dry medium bodied wine with moderate acidity and alcohol. Its flavors range from apple and lemon to a papaya and pineapple, and it also shows notes of vanilla when it's aged with oak.

Pinot Grigio
750ml 28.90
125ml 7.25
175ml 8.90

The Pinot Grigio we are all accostumed to tends to exhibit white peach notes, slight citrus tings and a hint of pear. An element of perfume and light spice rouns off what is a light, easy-sipping white, while you may also experience additional flavours of honeysuckle, green apple or even grapefruit.

Feudi di San Gregorio Albente Falanghina
750ml 31.90
125ml 7.90
175ml 9.25

Clean and sharp nose showcasing aromas of stoned fruit and white flowers. On the palate, this wine is vibrant and soft in expression with stoned fruit and floral notes.

Sparkling and Rose'

Cerasuolo d'Abbruzzo
750ml 22.90
125ml 6.25
175ml 7.90

It is a cherry-red coloured wine, rosy and bright, with a pleasantly fruity bouquet and notes of cherry and strawberry. Its taste is well-balanced, soft and fragrant, with a good persistence.

Perla Nera Prosecco DOC
750ml 31.90
125ml 8.25

A traditional method sparkling wine with a fine and persistent mousse. Floral and fruity aromas of pumpkin flowers, honey, mango and citrus fruits contrast with the chalky vibe of the Greco grape. A good weight on the palate combines with youthfulness and a persistent minerality typical of the terroir.

Soft Drinks

Still Water	*500ml*	3.50
Sparkling Water	*500ml*	3.50
Coke	*330ml*	3.50
Coke Zero	*330ml*	3.50
Aranciata	*330ml*	3.50
Limonata	*330ml*	3.50

Beers

Birra Moretti (blonde)	*330ml*	6.50
Peroni Rossa (red)	*330ml*	6.50

Cocktails

Aperol Spritz	9.90
Negroni	9.90

Coffee

Espresso	2.00

Artisanal Liquors

Amaro Vivese	6.90
Grappa Bianca	6.90
Limoncello	6.90
Grappa Barricata	6.90

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Starters

Arancino 5.50
Stuffed **rice** ball with slow cooked Neapolitan ragu' **tomato** sauce, **beef** mince, organic **peas** and pecorino romano **cheese** PDO.
Palla di riso con ragù napoletano, carne macinata, piselli biologici e pecorino romano DOP.

Crocchè (V) 5.50
Fresh mashed **potatoes** croquette filled with provola **cheese** from Campania and black **pepper**.
Crocchetta di patate fresche avezzane, ripiena con provola Campana e pepe nero.

Frittatina Bolognese 5.90
Quiche with bucatini style **pasta** from Gragnano PGI, **béchamel** sauce, organic **peas, beef** mince and pecorino romano PDO **cheese**.
Bucatini di Gragnano IGP, salsa di besciamella, piselli biologici, carne macinata e pecorino romano DOP.

Montanara Classica (V) 4.90
Fried mini **pizza** with slow cooked Neapolitan ragu' **tomato** sauce, reggiano **parmesan** and **basil**.
Mini pizza fritta con ragù napoletano, Parmigiano Reggiano e basilico.

Focaccia (VG) 4.90
Pizza **Bread** with EVO **oil** PDO from Salerno's hills and **oregano** from Monte Saro's mountain.
Pane pizza con olio EVO DOP delle colline salernitane (azienda Pregio) e origano del Monte Saro.

Salads

Caprese (V) 13.90
Buffalo **mozzarella** from Campania region with heirloom **tomato**, **oregano** from Monte Saro, a drizzle of EVO **oil**, and **basil**.
Mozzarella di bufala campana, pomodori all'insalata, origano del Monte Saro, olio EVO DOP delle colline salernitane (azienda Pregio) e basilico.

Burrata & Crudo 15.90
Burrata **Cheese** from the Puglia region (125g), cherry **tomatoes**, **rocket salad**, Irpinia culatello **raw ham**, a drizzle of EVO **oil** PDO from Salerno hills, **basil**.
Burrata Pugliese (125g), pomodorini freschi, rucola, Culatello Irpino , olio DOP dalle colline salernitane , basilico.

Rucola (V) 10.90
Rocket with **cherry tomatoes**, reggiano **parmesan** flakes and Modena's **balsamic** PGI.
Rucola con pomdorini, scaglie di Parmigiano Reggiano, aceto di Modena IGP.

Pizze

Marinara (VG) 10.90
Organic **tomato**, Monte Saro's **oregano**, **garlic**, organic EVO **oil** from Salerno's hills and **basil**.
Pomodoro biologico, origano del Monte Saro, aglio, olio EVO DOP delle colline salernitane (azienda Pregio), basilico.

Margherita (V) 12.90
Organic **tomato**, fior di latte **cheese** from the Campania region, reggiano **parmesan**, EVO **oil** PDO from Salerno's hills and **basil**.
Pomodoro biologico, fior di latte campano, Parmigiano Reggiano, olio EVO DOP delle colline salernitane (azienda Pregio), basilico.

Margherita con Bufala DOP (V) 15.90
Organic **tomato**, buffalo mozzarella **cheese** PDO, reggiano **parmesan**, EVO **oil** PDO from Salerno's hills and **basil**.
Pomodoro biologico, mozzarella di bufala campana DOP, Parmigiano Reggiano, olio EVO DOP delle colline salernitane (azienda Pregio), basilico.

Castelpoto (Pepperoni) 16.90
Castelpoto's **pepperoni** spicy sausage (Slow Food Presidium , organic **tomato**, fior di latte **cheese** from the Campania region, provolone del monaco PDO **cheese** flakes from Sorrento's coast, EVO **oil** PDO from Salerno's hills and **basil**.
Pomodoro biologico, salsiccia rossa di Castelpoto (Campania – Presidio Slow Food), fior di latte campano, scaglie di provolone del monaco DOP, olio EVO DOP delle colline salernitane (azienda Pregio), basilico.

Calabrese (White Based) (Creamy Pepperoni) 17.50
Artisan 'Nduja creamy **pepperoni** spicy from Calabria region, yellow **cherry tomato** (Campania), smocked provola **cheese** from the Campania region, EVO **oil** PDO from Salerno's hills and **basil**.
'Nduja artigianale di Spilinga (Calabria), pomodorini gialli (Campania), provola campana affumicata, olio EVO DOP delle colline salernitane (azienda Pregio), basilico.

BELLILLO (Revisited) 16.90
Slow cooked Neapolitan ragu' **tomato** sauce, **beef** mince, **onion**, provola **cheese** from Campania region, EVO **oil** PDO from Salerno's hills, reggiano **parmesan** and **basil**.
Ragù napoletano, carne macinata, cipolla, provola campana, olio EVO DOP delle colline salernitane (azienda Pregio), Parmigiano Reggiano, basilico.

Capricciosa 17.90
Organic **tomato**, artisan fior di latte **cheese** from the Campania region, artisan **roasted ham** from Friuli region, **artichokes**, **mushroom**, Caiazzo black **olives**, EVO **oil** PDO from Salerno's hills, **basil**.
Pomodoro biologico, fior di latte Campano, prosciutto cotto artigianale (Friuli), carciofi, funghi, olive nere caiazzane, olio EVO DOP delle colline salernitane, basilico.

Nazionale (White Based) 16.90
Irpinia culatello **raw ham**, fiordilatte **cheese** from Campania region, **rocket**, reggiano **parmesan** flakes, EVO **oil** PDO from Salerno's hills.
Culatello irpino (Avellino), fior di latte campano, rucola, scaglie di Parmigiano Reggiano, olio EVO DOP delle colline salernitane (azienda Pregio).

Tradizionale (Salsiccia e Frjiarielli) (White Based) 16.90
Neapolitan tipical **broccoli** with red **chilli**, **pork** sausage, provola **cheese** from the Campania region, EVO **oil** PDO from Salerno's hills and **basil**.
Frjariello tipico napoletano con peperoncino rosso, salsiccia napoletana, provola campana, olio EVO DOP delle colline salernitane (azienda Pregio), basilico.

Napoletana 17.50
Organic **tomato**, Monte Saro **oregano**, fior di latte **cheese** from the Campania region, **garlic**, Caiazzo black **olives**, Cetara **anchovies** (Amalfi coast), organic EVO **oil** PDO from Salerno's hills and **basil**.
Pomodoro biologico, origani del Monte Saro, Fior di latte cheese from the Campania region, aglio, olive nere caiazzane, Alici di Cetara, olio EVO DOP delle colline salernitane (azienda Pregio), basilico.

Pizze

Quattro formaggi (V) (White Based) 17.90
Fior di latte **cheese** and smocked provola **cheese** from the Campania region, reggiano **parmesan cheese**, gorgonzola **Blue Cheese**, EVO **oil** PDO from Salerno hills, **basil**.
Fior di latte e provola campana, parmigiano reggiano, gorgonzola, olio EVO DOP delle colline salernitane (azienda Pregio), basilico.

Burrata alla Nerano (V) (White Based) 19.90
Burrata **cheese**, Italian **courgette**, provola **cheese** from the Campania region, provolone del Monaco PDO **cheese** from Sorrento coast, Italian **courgette** cream, EVO **oil** PDO from Salerno's hills and **basil**.
Burrata, Zucchine fritte, provola campana, provolone del Monaco, crema di zucchine, olio EVO DOP delle colline salernitane (azienda Pregio), basilico.

Ripieno Fritto (Folded style) 17.50
Fried folded stuffed pizza with **pork** crackling, organic **tomato**, provola **cheese** from Campania region, buffalo ricotta **cheese** from Campania region and black **pepper**.
Ciccioli di maiale, pomodoro biologico, provola campana, ricotta di bufala campana, pepe nero.

Ripieno al Forno (Calzone – Folded style) 18.90
Folded stuffed pizza with buffalo ricotta **cheese** and fior di latte **cheese** from the Campania region, artisan **roasted ham** from Friuli region, organic **tomato**, reggiano **parmesan**, EVO **oil** PDO from Salerno's hills and **basil**.
Ricotta di bufala campana DOP, fior di latte campano, prosciutto cotto artigianale (Friuli), pomodoro biologico, Parmigiano Reggiano, olio EVO DOP delle colline salernitane (azienda Pregio), basilico.

Desserts

Tiramisu 7.50
Mascarpone **cream**, **biscuits** and **chocolate** powder.
Crema al mascarpone, sbriciolata di biscotti e polvere di cioccolato.

Tiranutella 7.90
Mascarpone **cream**, **biscuits** and **Nutella chocolate**.
Crema al mascarpone, sbriciolata di biscotti e Nutella.

Delizia al limone amalfitano IGP di Sal De Riso 9.90
Sponge **cake** and **lemon** custard, covered with a lemon **cream** scented with the grated **peel** of "Amalfi coast PGI lemons".

Pizza Nutella 9.90
Filled with nutella and White sugar.

Other

(V): Suitable for vegetarians
(VG): Suitable for vegans
PDO: Protected Designation of Origin
PGI: Protected Geographical Indication
EVO: extra virgin oil

EXTRA TOPPING: Any additional topping will be charged from £0.50 to £3.90

Please inform us of any **food allergies** or **special dietary requirements** and we will be happy to accommodate you.

A 12.5% discretionary service charge will be added to your final bill