



Bar Snacks & Cocktail Menu

Pane e Olive Marinated olives, grilled ciabatta, extra virgin olive oil, balsamic vinegar (VE)	12
Bruschetta Tomato, onion, fresh basil, olive oil, vincotto & balsamic glaze (Serve of 2) (VE)	12
Croquetta Potato, spinach & cheese croquettes, gorgonzola sauce (Serve of 5) (V)	14
Pane e aglio Ciabatta, garlic and parsley butter, mozzarella, grated parmesan (Serve of 4) (V)	14
Arancini Spinach, mushroom and cheese risotto balls, truffle oil, freshly grated parmesan (Serve of 5) (V)	14
Calamari fritti Crispy squid, aioli, pickled fennel & carrot salad, fresh lemon, parsley	18
Antipasti board Served with grilled bread, giardiniera & olives.	
Beef eye pastrami 50 g	14
Ventricina della nonna 50 g	14
Prosciutto di Parma 50 g	15
Mistura All three 30 g each	30
Add gorgonzola \$8	
Parma Sliced prosciutto di Parma, fresh rocket, parmesan & olive oil	28
Patatine Fries with freshly grated parmesan, truffle infused oil and parsley (V)	9
Patata dolce Sweet potato fries served with house made aioli (V)	9
Italian Cocktails	
Negroni campari, vermouth, gin	18
Aperol Spritz aperol, prosecco, soda	16
Godfather amaretto, scotch	18
House Cocktails	
Americano vermouth rosso, campari, soda	16
Rossini strawberry nector, prosecco	16
Classic Martini anyway, you like it	18
Espresso Martini vodka, kahlua, espresso	18

Ask our friendly waiters for our extensive wine list

V: VEGETARIAN VE: VEGAN GF: GLUTEN FREE

