

### Celebrating 100 years of Aperol Spritz – *tasting trio* - 12

Café Murano Spritz – 9.5  
*Aperol, cocchi rosa, maraschino*

Italicus Spritz – 10  
*Bergamot liqueur*

L'estivo – 10  
*Meloncello & Aperol*

## Pane | Salume | Cicchetti

Focaccia, Planeta olive oil – 3.5  
Arancini, mozzarella & tomato – 4.5  
Prosciutto di Parma, Zebrinati melon – 7.5  
Salt cod fritters, parmesan & lemon – 7

## Antipasti

Beef carpaccio, crispy shallots & girolles – 10.5  
Buffalo mozzarella, pickled fennel & celery – 9.5  
Octopus, potato, green olives & paprika – 11.5  
Sea bream crudo, orange, lime, chilli & red vein sorrel – 9.5

## Insalata

Sicilian caponata, golden raisins & pine nuts – 7.5/15  
Ricotta, broad beans, sprouting broccoli & walnut – 7.5/15  
Panzanella, heritage tomatoes, anchovy & basil – 7.5/15  
Flat beans, peach & smoked almond salad – 7.5/15

## Pasta & Risotto

Rigatoni, Italian sausage ragu & parsley – 11/17  
Tortelli, spinach & ricotta, sage butter – 10/16  
Spaghetti, pomodoro & basil – 9/15  
Risotto, Cornish crab, basil & radicchio – 12/18

## Pesci

Cod, broccoli, baby onions & romesco sauce – 18.5  
John Dory, girolles, sweet corn & confit garlic – 19.5  
Whole plaice, mussels, samphire & lemon – 19.5  
Sea bream, fennel, chilli & pistachio (for two) – 32

## Carne

Lamb rump, artichoke, pea, broad bean & goat's curd – 18.5  
Beef tagliata, potato & roast tomatoes – 18.5  
Chicken milanese, rocket & parmesan – 17.5  
Pork chop, borlotti bean ragu & salsa verde – 19.5

## Contorni

New potatoes, mint & butter – 4.5  
Green salad – 4.5  
Tomato & basil salad – 4.5  
Courgette fritti – 4.5

## Formaggi | Dolce

Tiramisu – 6.5  
Roast peach, amaretti & mascarpone – 6.5  
Chocolate caprese, mascarpone – 6.5  
Formaggi, hazelnut & sultana bread –  
7 per piece/12 selection of three

## Menu del Giorno – Puglia

2 courses £19 - 3 courses £23 / served every day from 12.00pm – 7.00pm & from 9.30pm – 11pm

### Antipasti

Capocollo & olives  
Tomato & basil salad  
Fried bread, sprouting broccoli & coco beans

### Secondi

Orecchiette, chard, chilli & pangrattato  
Sagne, tomato & ricotta salata  
Fish stew, celery & cockles

### Dolce

Ricotta, poached fruits  
Almond cake, mascarpone  
Caciocavallo

### Suggested wines:

Angela Hartnett IGT Bianco, 2017 – 175ml – 9 / 500ml – 26 / Bottle - 38  
Angela Hartnett IGT Rosso, 2016 – 175ml - 9/ 500ml – 26 / Bottle - 38

**Late night supper** from 9.30pm – 11pm  
Rigatoni carbonara & glass of house wine - 18

# Cocktails

No.33 Campari, East London dry gin, Martini Fiero, Antica Formula	9	The Covent Garden Plymouth gin, lychee puree, lemon juice, Strawberry, egg white	9.5
Frank 75 East London dry gin, Cocchi Americano, lemon, fresh mint & Prosecco	9	L'Aurora East London vodka, passionfruit, lemon juice, cranberry	9.5
Lady Murano White rum infused with pomegranate, Nardini Tagliatella, grenadine syrup, fresh lime juice	9.5	Rubino Bulleit bourbon, gravino fruit liqueur, maraschino cherry	10.5
Cafe Murano Spritz Aperol, Cocchi Americano Rosa, Luxardo Maraschino, Prosecco & soda	9.5	Basilico e Pepe Bergamot liqueur, East London vodka, black pepper, fresh basil	10.5
The Gambler Don Julio Reposado, Collector vermouth, orange juice, Angostura bitters & brown sugar	11	To Montenegro Aperol, Amaro Montenegro, Bulleit rye, lemon	11

## Sparkling

	Glass 125ml
NV Prosecco Valdobbiadene Superiore Extra Dry, Borgoluce, <i>Veneto</i>	7.5
Lambrusco Grassparossa, Villa Cialdini, <i>Emilia Romagna</i>	8
NV Bellavista 'Alma' Cuvée Brut Franciacorta, <i>Lombardy</i>	11
NV Gaston Chiquet, 1er Cru Brut Rose, <i>Champagne</i>	15

## White

	Glass 175ml	Carafe 500ml
Trebbiano / Garganega, Ponte Pietra, <i>Veneto</i> 2018	5.5	15
Grillo, A. Cassara, <i>Sicily</i> 2017	7	18
Angela Hartnett IGT Bianco, <i>Tuscany</i> 2018	9	26
Ribolla Gialla 'Botis', Stocco, <i>Friuli</i> 2016	8.5	24
Pinot Bianco, Cantina Bolzano, <i>Alto Adige</i> 2018	10.5	29
Blanc de Morgex, Cave de Morgex, <i>Valle d'Aosta</i> 2016	11.5	30
Sauvignon Blanc, Maso Furlì, <i>Trentino</i> 2017	15	38
Chardonnay, I Sistri, <i>Piedmont</i> 2016	14	40

## Red

	Glass 175ml	Carafe 500ml
Merlot/Corvina, Ponte Pietra, <i>Veneto</i> 2018	6	16
Nero d'Avola, A. Cassara, <i>Sicily</i> 2017	7.5	20
Angela Hartnett IGT Rosso, <i>Tuscany</i> 2016	9	26
Primitivo Fatalone, Gioia del Colle, <i>Puglia</i> 2017	9	27
Morellino di Scansano, Antonio Camillo, <i>Tuscany</i> 2018	10	29
Pinot Nero 'Botis', Stocco, <i>Friuli</i> 2017	10	28
Corvina 'Veronese', Antolini, <i>Veneto</i> 2014	12	32
Cerbaiona IGT, Toscana Rosso, <i>Tuscany</i> 2014	15	44

## Rosé

	Glass 175ml	Carafe 500ml
Pinot Grigio, Cantina Rosa Bianca, <i>Veneto</i> 2018	7	18
Primitivo Rosato, 'A Mano', <i>Puglia</i> 2018	8.5	24
Angela Hartnett IGT Rosato, <i>Tuscany</i> 2018	9	26

All of our wines by the glass are available by 125ml on request

## Sweet & Fortified

	Glass 100ml
Vin Santo, Bucci Nera, <i>Tuscany</i> 2011	9.5
Recioto di Valpolicella Antolini, <i>Veneto</i> 2015	11.5
Marsala Vigna Miccia, Marco De Bartoli, <i>Sicily</i> 2016	14

## Beer

Menabrea Birra Bionda - Full bodied and well rounded, with a moderately bitter flavour. Amber in colour with bronze overtones 5.0% 33cl	5.5
Gradisca - A full and rounded lager style beer, refreshing with a bright colour and rich aromatics. 5.2% 33cl	6
Midona - A fruity, golden Belgian style ale, with an intense aroma of malt and hops, a full rounded body and a persistent finish. 6.5% 50cl	9
Volpina - A full bodied, ruby red ale with rich and spicy aromas. 6.5% 50cl	9

## Juices & Minerals

Freshly squeezed orange juice	3.5
Apple, cranberry, tomato juice	3
Virgin Mary	5.5
Kombucha (33cl)	6
Soft drinks	from 3
Filtered water (75cl)	1.5

## Non-alcoholic cocktails

Alba Rossa Pineapple juice, orange juice, lime, grenadine, agave	5.5
Mela Verde Apple juice, elderflower, lime, mint, soda	5.5
Pesca Fresca Peach, lime, apple juice, basil leaves	6
Fiore D'estate Grapefruit juice, cranberry juice, lychee water, lemon juice, red currants	6

