

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
- Tomato & mozzarella arancini – 4.5
- Prosciutto di Parma, Zebrinati melon – 7.5
- Salt cod fritters, parmesan & lemon – 7

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

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

Carne

- Lamb rump, 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

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

Contorni

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

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
- Tagliatelle, butter emulsion, summer truffle – 12/18

Formaggi | Dolce

- Roast peach, amaretti & mascarpone – 6.5
- Watermelon, mint & pistachio – 6
- Chocolate caprese, mascarpone – 6.5
- Formaggi, hazelnut & sultana bread – 7 per piece/12 selection of three

Sunday Lunch Menu – Puglia

£30 Served Family Style – Minimum 2 persons

Antipasti

- Capocollo & olives
- Octopus, mussel & lemon salad

Primi

- Orecchiette, chard, chilli & pangrattato
- Sagne, tomato & ricotta salata

Secondi

- Fish stew, celery & cockles

Dolce

- Custard tart, black cherries

Suggested wines:

- Angela Hartnett IGT Bianco, 2017 – 175ml – 8 / 500ml – 23 / Bottle – 34
- Angela Hartnett IGT Rosso, 2016 – 175ml – 9 / 500ml – 26 / Bottle – 38

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 Rosso, <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

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|--------------------------------|--------|
| 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 |

