

COCKTAILS ON TAP

ESPRESSO MARTINI 9.5

Sapling vodka, coffee liqueur, Origin cold brew

PASSION FRUIT MARTINI 9.5

Sapling vodka, passion fruit, pineapple, lime, vanilla

LEMON & ELDERFLOWER SPRITZ 9.5

Sapling gin, elderflower, lemon, soda

PASTA AND RISOTTO

FRESH PASTA COOKED TO ORDER

PAPPARDELLE BOLOGNESE 15

Beef ragu & red wine 790 KCAL

CHICKEN & MUSHROOM STROZZAPRETI 16

Chicken, mushroom, tarragon, salsa verde & Parmesan 1265 KCAL

PENNE POMODORO (VG) 12

San Marzano tomatoes, buffalo mozzarella 800 KCAL

RISOTTO ALLA PESCATORA 17.5

Mussels, squid, prawns, tomatoes & chilli 911 KCAL

RISOTTO PRIMAVERA (VG) 14

Peas, spring onion, tenderstem broccoli, lemon, spinach & Bella Lodi 786 KCAL

SEAFOOD LINGUINE 18

Mussels, squid, prawns, capers, tomatoes & chilli 1003 KCAL

SPAGHETTI PUGLIESE 14

Spaghetti alla chitarra, fennel pork sausage ragu, tenderstem broccoli, chilli & Parmesan 974 KCAL

BUCATINI CARBONARA 14.5

Pancetta, egg, black pepper & Parmesan 984 KCAL

SIDES

SKINNY FRIES (VE) 4

Sea salt 305 KCAL

TRUFFLE FRIES (VG) 5.5

Truffle oil, sea salt & Bella Lodi 407 KCAL

ROASTED NEW POTATOES (VE) 5

Garlic, olive oil, rosemary & sea salt 287 KCAL

TENDERSTEM BROCCOLI (VE) 4.5

Chilli & garlic 159 KCAL

GREEN BEANS (VE) 5

280 KCAL

HOUSE SALAD (VE) 5

Market leaves, cucumber, baby plum tomatoes & basil 58 KCAL

SICILIAN TOMATO & ONION SALAD (VE) 5

Tomatoes, baby tomatoes, onion, Calabrian oregano & fresh basil 74 KCAL

BREAD & NIBBLES

ADD A GLASS OF PROSECCO 7

LARGE GREEN OLIVES (VE) 3.5

203 KCAL

ITALIAN BREADS (VE) 5.5

Ciabatta, focaccia paffuto, garlic bread, grissini, extra virgin olive oil & balsamic vinegar 1085 KCAL

AGLIO FLATBREAD (VE) 5

Garlic oil & rosemary 652 KCAL **Add mozzarella** 1 686 KCAL

GENOVESE FLATBREAD (VE) 6

Passata, oregano & basil pesto 251 KCAL

MAINS & GRILLS

STRADA BURGER 16.5

7oz British beef patty, lettuce, tomato, mayo, spianata piccante, Cheddar & fries 799 KCAL

POLLO FUNGHI 15.5

Grilled chicken, creamy mushroom sauce, baby spinach, garlic & rosemary potatoes 625 KCAL

CHICKEN MILANESE 18

Crispy panko chicken, garlic & herb potatoes, rocket & Parmesan 1144 KCAL

SEARED SALMON FILLET 21.5

Braised chickpeas, green beans, sundried tomatoes & salsa verde 705 KCAL

ITALIAN STEAK FRITES 18.5

Flat iron steak, skinny fries, rocket, tomato & Parmesan salad 752 KCAL

SEA BASS 18.5

Green beans, lemon, garlic & rosemary potatoes 274 KCAL

8oz BRITISH SIRLOIN STEAK 26

Rocket, tomato & Parmesan salad & skinny fries 895 KCAL

Add truffle cream 30 KCAL **or peppercorn sauce** 154 KCAL **2.5**

Add peri-peri sauce to any main dish 2.5 20 KCAL

SALADS

ADD CHICKEN 5 241 KCAL, SALMON 7 367 KCAL OR GOAT'S CHEESE 4 50 KCAL

CAESAR SALAD 11

Lettuce, croutons, crisp pancetta, Parmesan & anchovy dressing 537 KCAL

SUPERGREEN SALAD (VE) 11

Tenderstem broccoli, roasted beetroot, market leaves, herbed mixed quinoa, chilli & toasted seeds 451 KCAL

ANTIPASTI

ANTIPASTI 10 / 18.5

Cured meats, olives, buffalo mozzarella, sun-dried tomatoes, ciabatta & tapenade 1056 / 1648 KCAL

VEGETABLE ANTIPASTI (VG) 8 / 16

Marinated grilled vegetables, olives, buffalo mozzarella, ciabatta & tapenade 1090 / 1829 KCAL

SEARED KING PRAWNS 10

Chilli, garlic & parsley 526 KCAL

BRUSCHETTA (VG) 6

Plum and cherry tomatoes, basil, garlic & olive oil 354 KCAL

CRISPY SQUID 9

Sriracha mayo 506 KCAL

SUN-DRIED TOMATO & MOZZARELLA ARANCINI (VG) 8.5

Basil mayo 464 KCAL

CAPRESE SALAD (VG) 9.5

Buffalo mozzarella, tomatoes, red onions & pesto 486 KCAL

PIZZA

HAND-STRETCHED BASE

MARGHERITA (VG) 11

Tomato, mozzarella & basil 873 KCAL **Add buffalo mozzarella** 2 179 KCAL

PROSCIUTTO COTTO HAM & FUNGHI 14.5

Tomato, mozzarella, ham, mushrooms, black olives & oregano 838 KCAL

SALSICCIA & FRIARIELLI 15

Fennel pork sausage, friarielli, chilli & mozzarella 817 KCAL

PARMA 16

Tomato, buffalo mozzarella, Prosciutto & rocket 767 KCAL

VESUVIO 15.5

Tomato, mozzarella, 'nduja, pepperoni, rocket, chilli & smoked peppers 1303 KCAL

CAMPAGNOLA (VE) 15

Tomato, vegan cheese, mushroom, aubergine, peppers, courgette, rocket & basil pesto 828 KCAL

TOPPINGS 1.5 EACH:

Smoked peppers, mushrooms, olives, mozzarella

TOPPINGS 2 EACH:

Prosciutto cotto ham, spicy 'nduja, Prosciutto, anchovies, egg



NON-GLUTEN MENU AVAILABLE ON REQUEST.

(VG) SUITABLE FOR VEGETARIANS. (VE) SUITABLE FOR VEGANS.

HOUSE COCKTAILS

APEROL SPRITZ 12

Aperol, Prosecco & soda

NEGRONI 7

Beefeater, Campari, sweet vermouth

BELLINI 8

Prosecco & white peach purée

NON-ALCOHOLIC BELLINI 6

Lyre's Classico & white peach purée

NON-ALCOHOLIC ELDERFLOWER SPRITZ 6

Apple juice, lime, elderflower & soda

MOJITO 9

Havana 3yr, lime juice, sugar, mint

WHITE

175ML / 250ML / BOTTLE

PONTE PIETRA TREBBIANO/GARGANEGA 7 / 9.5 / 25

Veneto 12.5%

Fresh and vivacious, with an appealing apple/almond character and a lively, crisp finish

PINOT GRIGIO DELLE VENEZIE 'MIRABELLO' DOC 8 / 10.5 / 28

Veneto 12.5%

Crisp and delicate on the palate with orchard fruit and lightly honeyed notes, balanced by lemony acidity and a fresh, dry finish

SAUVIGNON BLANC 8.5 / 11 / 30

Alasia Piedmont 12.5%

A fruity Sauvignon Blanc from a beautiful hill top vineyard

GAVI DEL COMUNE DI GAVI 37

Alasia Piedmont 11.5%

Citrus & fruit nose, apple, stone fruit, hints of lemon on the palate & a refreshing minerality

VERMENTINO ANSONICA 45

Terre del Buontalenti, Tuscany 12.5%

White flowers, white peach and a flinty minerality. Lovely and ripe on the palate with an almost tropical feel

SAUVIGNON, LIVIO FELLUGA 51

Friuli-Venezia Giulia 2019 13%

Rich flavours ranging from citrus to tropical fruit with a balsamic & mineral finish

SPARKLING

125ML / BOTTLE

PROSECCO PRIMI SOLI 7 / 33

Veneto 11%

Citrus fruit aromas and a hint of peach on the palate. Soft, smooth, delicate mousse

PROSECCO ROSÉ CA DI ALTE 35

Veneto 11.5%

Beautiful peach pink colour, intense fruit aromas, full bodied & good acidity

TAITTINGER BRUT RESERVE NV 55

Champagne France 12.5%

Crisp, citrusy aromas with subtle toasty notes, elegant and balanced

RED

175ML / 250ML / BOTTLE

PONTE PIETRA MERLOT/CORVINA 7 / 9.5 / 25

Veneto 12%

Lively, fresh perfume with notes of cherry, plum and a touch of spice

MONTEPULCIANO D'ABRUZZO ANCORA 8.5 / 11 / 30

Abruzzo 13%

A generous balance of plums, cherries & chocolate

MERLOT SAN VIGILIO TREVENEZIA 7.5 / 10.5 / 28

Veneto, Italy 12.5%

A luscious, plummy Merlot full of spicy flavours

CHIANTI "MEDICEO" POGGIOTONDO DOCG 9 / 12 / 33

2019 12.5%

Bright cherry fruit, well ripened & juicy

VALPOLICELLA RIPASSO RIONDO 42

Veneto 13.5%

Black fruits and mocha on the nose. Rich and full bodied on the palate with plum, black cherry and damson flavours

BAROLO FLORIO 48

Piedmont 2017/18 14%

Plum & mulberry on the nose & palate, firm tannins & great length

CHIANTI CLASSICO, FONTODI FILETTA DI LAMOLE 53

Tuscany 2019 13.5%

Vibrant colour with a dark cherry nose, an intense but elegant Chianti on the palate with fine, grainy tannins

ROSÉ

175ML / 250ML / BOTTLE

ALPHA ZETA 'R' ROSATO 7 / 9.5 / 25

Veneto 12.5%

Pale pink, vibrant berry flavours, mineral finish

CERASUOLO D'ABRUZZO, CAPARRONE 8 / 10.5 / 28

Abruzzo 13%

Ripe vibrant cherry fruit with savoury notes and finish

MAISON BOUTINOT CUVÉE EDALISE 9 / 12 / 35

Côtes De Provence, France, 13%

Delightfully crisp and refreshing, delicate pale salmony pink in colour, with notes of white peaches, redcurrants and mandarin

BEER & CIDER

PERONI NASTRO AZZURRO 5.5

330ML 5.2%

BIRRA MORETTI 8.65

660ML 4.6%

BRIXTON RELIANCE PALE ALE 5.5

330ML 4.2%

CURIOUS APPLE CIDER 5.5

330ML 5.2%

GLUTEN FREE PERONI 5.5

330ML 5.1%

MORETTI ZERO 5

330ML 0%

SOFT DRINKS

SAN PELLEGRINO 4

Choose from lemon, orange or blood orange

COCA-COLA, APPLETISER 4

COKE ZERO, DIET COKE 4

ORANGE, APPLE OR POMEGRANATE JUICE 3.75 118 KCAL

MINERAL WATER 4 / 5.5

Still or sparkling 330ML / 750ML