

APERITIVI

APEROL SPRITZ 12.5
Aperol, Prosecco & soda

ESPRESSO MARTINI 10
Sapling vodka, coffee liqueur, Origin cold brew

PASSION FRUIT MARTINI 10
Sapling vodka, passion fruit, pineapple, lime, vanilla

PASTA AND RISOTTO

FRESH PASTA COOKED TO ORDER

PAPPARDELLE BOLOGNESE 17
Beef ragu & red wine

CHICKEN & MUSHROOM STROZZAPRETI 17.5
Chicken, mushroom, farragon, salsa verde & Parmesan

PENNE POMODORO (VG) 13
San Marzano tomatoes, buffalo mozzarella

RISOTTO ALLA PESCATORA 19
Mussels, squid, prawns, tomatoes & chilli

RISOTTO PRIMAVERA (VG) 14.5
Peas, spring onion, tenderstem broccoli, lemon, spinach & Bella Lodi

SEAFOOD LINGUINE 19
Mussels, squid, prawns, capers, tomatoes & chilli

RIGATONI RAGU PUGLIESE 17.5
Spicy pork ragu & tenderstem broccoli

BUCATINI CARBONARA 17
Pancetta, egg, black pepper & Parmesan

SPINACH & RICOTTA RAVIOLI (VG) 16.5
Sun-dried tomato & basil

SIDES

SKINNY FRIES (VE) 5
Sea salt

TRUFFLE FRIES (VG) 6.5
Truffle oil, sea salt & Bella Lodi

ROASTED NEW POTATOES (VE) 6
Garlic, olive oil, rosemary & sea salt

TENDERSTEM BROCCOLI (VE) 5
Chilli & garlic

GREEN BEANS (VE) 6

HOUSE SALAD (VE) 5.5
Market leaves, cucumber, baby plum tomatoes & basil

SICILIAN TOMATO & ONION SALAD (VE) 6
Tomatoes, baby tomatoes, onion, Calabrian oregano & fresh basil

BREAD & NIBBLES

ADD A GLASS OF PROSECCO 7

LARGE GREEN OLIVES (VE) 5

ITALIAN BREADS (VG) 7.5
Ciabatta, focaccia paffuto, garlic bread, grissini, extra virgin olive oil & balsamic vinegar

AGLIO FLATBREAD (VE) 6
Garlic oil & rosemary **Add** mozzarella 1

GENOVESE FLATBREAD (VE) 6.5
Passata, oregano & basil pesto

MAINS & GRILLS

STRADA BURGER 18.5
7oz British beef patty, lettuce, tomato, mayo, spianata piccante, Cheddar & fries

POLLO FUNGHI 17.5
Grilled chicken, creamy mushroom sauce, baby spinach, garlic & rosemary potatoes

CHICKEN MILANESE 19
Crispy panko chicken, garlic & herb potatoes, rocket & Parmesan

ITALIAN STEAK FRITES 21
Flat iron steak, skinny fries, rocket, tomato & Parmesan salad

PAN FRIED SEA BASS 22
Braised chickpeas, green beans, sundried tomato & salsa verde

8oz BRITISH SIRLOIN STEAK 26
Rocket, tomato & Parmesan salad & skinny fries
Add truffle cream or peppercorn sauce 2.5

SALADS

ADD CHICKEN 6.5 OR GOAT'S CHEESE 4

CAESAR SALAD 12.5
Lettuce, croutons, crisp pancetta, Parmesan & anchovy dressing

SUPERGREEN SALAD (VE) 12
Tenderstem broccoli, roasted beetroot, market leaves, herbed mixed quinoa, chilli & toasted seeds

ANTIPASTI

ANTIPASTI 11.5 / 21
Cured meats, olives, buffalo mozzarella, sun-dried tomatoes, ciabatta & tapenade

VEGETABLE ANTIPASTI (VG) 11 / 20
Marinated grilled vegetables, olives, buffalo mozzarella, ciabatta & tapenade

SEARED KING PRAWNS 10
Chilli, garlic & parsley

BRUSCHETTA (VG) 6.5
Plum and cherry tomatoes, basil, garlic & olive oil

CRISPY SQUID 9
Sriracha mayo

ARANCINI DIAVOLA 8.5
Garlic mayo

CAPRESE SALAD (VG) 9.5
Buffalo mozzarella, tomatoes & pesto

PIZZA

HAND-STRETCHED BASE

MARGHERITA (VG) 14
Tomato, mozzarella & basil **Add** buffalo mozzarella 2

PROSCIUTTO COTTO HAM & FUNGHI 17.5
Tomato, mozzarella, ham, mushrooms, black olives & oregano

SALSICCIA & FRIARELLI 16.5
Fennel pork sausage, friarielli, tomato sauce, chilli & mozzarella

PARMA 18
Tomato, buffalo mozzarella, Prosciutto & rocket

VESUVIO 18
Tomato, mozzarella, 'nduja, pepperoni, rocket, chilli & smoked peppers

CAMPAGNOLA (VG) 15.5
Tomato, mozzarella, mushroom, aubergine, peppers, courgette, rocket & basil pesto

TOPPINGS 1.5 EACH:
Smoked peppers, mushrooms, olives, mozzarella

TOPPINGS 2 EACH:
Prosciutto cotto ham, spicy 'nduja, Prosciutto, anchovies, egg



HOUSE COCKTAILS

NEGRONI SBAGLIATO 10

Campari, sweet vermouth, Prosecco

BELLINI 9.5

Prosecco & white peach purée

HUGO SPRITZ 10

St Germain elderflower liquor, Prosecco, soda

LIMONCELLO SPRITZ 10

Limoncello, Prosecco, soda

MOJITO SPRITZ 10

Havana Club 3yr rum, Prosecco, soda, lime

ZERO BELLINI 7.5

Non-alcoholic Prosecco, white peach purée

NON-ALCOHOLIC ELDERFLOWER SPRITZ 7.5

Apple juice, lime, elderflower & soda

RED

175ML / 250ML / BOTTLE

SOLLAZZO ROSSO 8 / 10.5 / 27

Vino d'Italia 11%

Red fruits, juicy, quaffable

SANGIOVESE 8.5 / 11.5 / 30

Novità, Emilia 11%

Smooth, redcurrent, spice

MONTEPULCIANO D'ABRUZZO 9.5 / 13 / 33

Feudi d'Albe, Bove, Abruzzi, 12.5%

Blackberries, black cherry, liquorice

PINOT NERO 11.5 / 15.5 / 40

Sacchetto, Veneto 12%

Supple, vibrant, wild strawberry

CHIANTI RISERVA 4.3

Bonacchi, Tuscany 13.5%

Blackberry, balsamic, cedar

PRIMITIVO DI MANDURIA 4.8

Talò, San Marzano, Puglia 14%

Brambly, cocoa, vanilla

SPARKLING

125ML / BOTTLE

PROSECCO EXTRA DRY 8.5 / 37

Canal Grando, Veneto 11%

Vibrant, crisp, refreshing

TAITTINGER BRUT RÉSERVE NV 65

Champagne France 12.5%

Elegant, biscuity, honeyed

WHITE

175ML / 250ML / BOTTLE

SOLLAZZO BIANCO 8 / 10.5 / 27

Vino d'Italia 10.5%

Easy-drinking, zesty, floral

TREBBIANO 8.5 / 11.5 / 30

Novità, Emilia 11%

Light, refreshing, citrus

PINOT GRIGIO 10 / 13.5 / 34

Il Casone, Veneto 11.5%

Delicate, apricot, almonds

SAUVIGNON BLANC 11 / 15 / 39

Sacchetto, Veneto 12%

Aromatic, elderflower, herbaceous

VERMENTINO 4.4

Timo, San Marzano, Uglia 12.5%

Exotic, jasmine, thyme

GAVI 5.0

Palás, Michele Chiarlo, Piedmont 12.5%

Pear, vibrant lemon peel finish

ROSÉ

175ML / 250ML / BOTTLE

PINOT GRIGIO BLUSH 8.5 / 11.5 / 29

Novita, Veneto 12%

Fresh, rose petel, grapefruit zest

ROSÉ, AUMÉRADE STYLE 13 / 17.5 / 45

Château de l'Aumérade, Provence 12%

Pale salmon, quintessential Provence

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 4.5

Choose from lemon, orange or blood orange

CRODINO 6

The classic alcohol-free Italian aperitif

CLASSIC COCA-COLA, COKE ZERO, DIET COKE, APPLTISER 4.5

ORANGE, APPLE OR POMEGRANATE JUICE 4.5

MINERAL WATER 4 / 5.5

Still or sparkling 330ML / 750ML