

APERITIVI

DIRTY SHIRLEY 12

Sapling vodka, grenadine, ginger ale, raspberry soda

APEROL SPRITZ 13
Aperol, Prosecco & soda

PASSION FRUIT MARTINI 12
Sapling vodka, passion fruit, pineapple, lime, vanilla

BREAD & NIBBLES

ADD A GLASS OF PROSECCO 9

LARGE GREEN OLIVES (VE) 5.5

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

AGLIO FLATBREAD (VE) Garlic oil & rosemary 7.5 **Add** mozzarella 1

GENOVESE FLATBREAD (VE) Passata, oregano & basil pesto 8.5

PASTA & RISOTTO

FRESH PASTA COOKED TO ORDER

PAPPARDELLE BOLOGNESE Beef ragu & red wine 18

SEAFOOD LINGUINE Mussels, squid, prawns, capers, tomatoes & chilli 20.5

SPICY PORK & 'NDUJA RAGU Rigatoni, pecorino 18.5

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

PENNE POMODORO (VG) San Marzano tomatoes, buffalo mozzarella 14.5

RISOTTO PRIMAVERA (VG) Peas, spring onion, tenderstem broccoli, lemon, spinach & Bella Lodi 15.5

BUCATINI CARBONARA Pancetta, egg, black pepper & Parmesan 18

SPINACH & RICOTTA RAVIOLI (VG) Sun-dried tomato & basil 17.5

SALADS

ADD CHICKEN 6.5 OR GOAT'S CHEESE 4

CAESAR SALAD Lettuce, croutons, crisp pancetta, Parmesan & anchovy dressing 13

SUPERGREEN SALAD (VE) Tenderstem broccoli, roasted beetroot, market leaves, herbed mixed quinoa, chilli & toasted seeds 12.5

SIDES

SKINNY FRIES (VE) Sea salt 5.5

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

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

TENDERSTEM BROCCOLI (VE) Chilli & garlic 5

GREEN BEANS (VE) 6

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

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

TO START

CRISPY SQUID Sriracha mayo, paprika 10

ARANCINI DIAVOLA Garlic mayo 9.5

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

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

SEARED KING PRAWNS Chilli, garlic & parsley 11

BRUSCHETTA (VG) Plum and cherry tomatoes, basil, garlic & olive oil 8

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

MAINS & GRILLS

8oz BRITISH SIRLOIN STEAK Rocket, tomato & Parmesan salad & skinny fries 28 **Add** truffle cream or peppercorn sauce 2.5

STRADA BURGER 7oz British beef patty, lettuce, tomato, mayo, spianata piccante, Cheddar & fries 19.5

CHICKEN MILANESE Crispy panko chicken, garlic & herb potatoes, rocket & Parmesan 23

POLLO FUNGHI Grilled chicken, creamy mushroom sauce, baby spinach, garlic & rosemary potatoes 20

ITALIAN STEAK FRITES Flat iron steak, skinny fries, rocket, tomato & Parmesan salad 23.5

PAN FRIED SEA BASS Braised chickpeas, green beans, sundried tomato & salsa verde 24

HAND-STRETCHED PIZZA

MARGHERITA (VG) Tomato, mozzarella & basil 16 **Add** buffalo mozzarella 2

VESUVIO Tomato, mozzarella, 'nduja, pepperoni, rocket, chilli & smoked peppers 19

PROSCIUTTO COTTO HAM & FUNGHI Tomato, mozzarella, ham, mushrooms, black olives & oregano 18

SALSICCIA & FRIARIELLI Fennel pork sausage, friarielli, tomato sauce, chilli & mozzarella 17

PARMA Tomato, buffalo mozzarella, Prosciutto & rocket 18.5

CAMPAGNOLA (VG) Tomato, mozzarella, mushroom, aubergine, peppers, courgette, rocket & basil pesto 16.5

TOPPINGS 1.5 EACH:

Smoked peppers, mushrooms, olives, mozzarella

TOPPINGS 2 EACH:

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



HOUSE COCKTAILS

NEGRONI 12.5

Beefeater, Campari, sweet vermouth

BELLINI 10.5

Prosecco & white peach purée

HUGO SPRITZ 12

St Germain elderflower liquor, Prosecco, soda

ESPRESSO MARTINI 12

Sapling vodka, coffee liqueur, Origin cold brew

LIMONCELLO SPRITZ 12

Limuncello, Prosecco, soda

MOJITO SPRITZ 12

Havana Club 3yr rum, Prosecco, soda, lime

ZERO BELLINI 8.5

Non-alcoholic Prosecco, white peach purée

NON-ALCOHOLIC ELDERFLOWER SPRITZ 8.5

Apple juice, lime, elderflower & soda

ROSÉ

175ML / 250ML / BOTTLE

PINOT GRIGIO BLUSH 9 / 12 / 31

Novità, Veneto 12%. Fresh, rose petal, grapefruit zest

M 'D' MINUTY 14 / 19.5 / 50

Côtes de Provence, France, 12.5%. Floral bouquet, light, peach

SOFT DRINKS

SAN PELLEGRINO 4.5

Choose from lemon, orange or blood orange

CRODINO 7

The classic alcohol-free Italian aperitif

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

ORANGE, APPLE OR POMEGRANATE JUICE 4.5

PEACH ICE TEA 5

MINERAL WATER 4 / 6

Still or sparkling 330ML / 750ML

HOT DRINKS

ESPRESSO 3 / 3.5

AMERICANO 3.7

FLAT WHITE 4

CAPPUCCINO 4.3

CAFFÈ LATTE 4.3

CAFFÈ MACCHIATO 3.3 / 3.5

HOT CHOCOLATE 4.3

SELECTION OF TEAS 3.5

SPARKLING

125ML / BOTTLE

PROSECCO EXTRA DRY 9 / 40

Canal Grando, Veneto 11%. Vibrant, crisp, refreshing

VEUVE CLICQUOT BRUT YELLOW LABEL 75

Champagne France 12.5%. Elegant, vanilla, brioche

WHITE

175ML / 250ML / BOTTLE

SOLLAZZO BIANCO 8.5 / 11.5 / 30

Vino d'Italia 10.5%. Easy-drinking, zesty, floral

TREBBIANO 9 / 12.5 / 32

Novità, Emilia 11%. Light, refreshing, citrus

PINOT GRIGIO 11.5 / 15.5 / 40

Alois Lagedar, Trentino, 11.5%. Aromatic, melon, peach

SAUVIGNON BLANC 11.5 / 15.5 / 40

Sacchetto, Veneto 12%. Aromatic, elderflower, herbaceous

GAVI SAN SILVESTRO 50

San Silvestro, Piedmont, 12.5%. Crisp, zesty citrus, bold floral notes

RED

175ML / 250ML / BOTTLE

SOLLAZZO ROSSO 8.5 / 11.5 / 30

Vino d'Italia 11%. Red fruits, juicy, quaffable

SANGIOVESE 9 / 12.5 / 32

Novità, Emilia 11%. Smooth, redcurrent, spice

MONTEPULCIANO D'ABRUZZO 10 / 13.5 / 35

Feudi d'Albe, Bove, Abruzzi, 12.5%. Blackberries, black cherry, liquorice

MERLOT SACCHETTO 11.5 / 15.5 / 40

Sacchetto, Veneto 12.5%. Dry, ripe plum, bold herbaceous notes

CHIANTI RISERVA 45

Bonacchi, Tuscany 13.5%. Blackberry, tart cherries, cedar

PRIMITIVO DI MANDURIA 50

Talò, San Marzano, Puglia 14%. Brambly, cocoa, vanilla

BEER & CIDER

PERONI NASTRO AZZURRO 6 / 8.85

330ML / 660ML 5.2%

MENEBREA 6.5

330ML 4.8%

CAMDEN EAZY IPA 6

330ML 5%

CURIOUS APPLE CIDER 6

330ML 5.2%

GLUTEN FREE PERONI 6

330ML 5.1%

PERONI 0.0% 5.5

330ML 0%

