

APERITIVI

PROSECCO 9.7
Canal Grando, Veneto 11%.

APEROL SPRITZ 14
Aperol, Prosecco & soda

NEGRONI 10
Campari, Feefeater, Sweet Vermouth

BREAD & NIBBLES

ADD A GLASS OF PROSECCO 9.7

LARGE GREEN OLIVES (VE) 6

ITALIAN BREADS (VG) 6 Ciabatta, focaccia paffuto, garlic bread, grissini, extra virgin olive oil & balsamic vinegar 8

AGLIO FLATBREAD (VE) 8 Garlic oil & rosemary 8 **Add mozzarella 1.5**

GENOVESE FLATBREAD (VE) 9 Passata, oregano & basil pesto 9

PASTA & RISOTTO

FRESH PASTA COOKED TO ORDER

PAPPARDELLE BOLOGNESE 19 Beef ragu & red wine 19

SEAFOOD LINGUINE 21 Mussels, squid, prawns, capers, tomatoes & chilli 21

SPICY PORK & 'NDUJA RAGU 19.5 Rigatoni, pecorino 19.5

CHICKEN & MUSHROOM STROZZAPRETI 18.5 Chicken, mushroom, tarragon, salsa verde & Parmesan 18.5

PENNE POMODORO (VG) 15.5 San Marzano tomatoes, buffalo mozzarella 15.5

RISOTTO PRIMAVERA (VG) 16.5 Peas, spring onion, tenderstem broccoli, lemon, spinach & Bella Lodi 16.5

BUCATINI CARBONARA 19 Pancetta, egg, black pepper & Parmesan 19

SPINACH & RICOTTA RAVIOLI (VG) 18.5 Sun-dried tomato & basil 18.5

SALADS

ADD CHICKEN 6.5 OR GOAT'S CHEESE 4

CAESAR SALAD 14 Lettuce, croutons, crisp pancetta, Parmesan & anchovy dressing 14

SUPERGREEN SALAD (VE) 13.5 Tenderstem broccoli, roasted beetroot, market leaves, herbed mixed quinoa, chilli & toasted seeds 13.5

SIDES

SKINNY FRIES (VE) 6 Sea salt 6

TRUFFLE FRIES (VG) 7 Truffle oil, sea salt & Bella Lodi 7

ROASTED NEW POTATOES (VE) 6.5 Garlic, olive oil, rosemary & sea salt 6.5

CRISPY LAYERED POTATOES 7.5 Parmesan & salsa verde 7.5

TENDERSTEM BROCCOLI (VE) 5.5 Chilli & garlic 5.5

GREEN BEANS (VE) 6.5

HOUSE SALAD (VE) 6 Seasonal leaves, cucumber, heritage tomatoes & basil 6

ISLE OF WIGHT TOMATO & ONION SALAD (VE) 6 Red onion, Calabrian oregano & basil 6

TO START

CRISPY SQUID 10.5 Sriracha mayo, paprika 10.5

ARANCINI DIAVOLA 10 Garlic mayo 10

ANTIPASTI 12 / 21.5 Cured meats, olives, buffalo mozzarella, sun-dried tomatoes, ciabatta & tapenade 12 / 21.5

VEGETABLE ANTIPASTI (VG) 11.5 / 20.5 Marinated grilled vegetables, olives, buffalo mozzarella, ciabatta & tapenade 11.5 / 20.5

SEARED KING PRAWNS 11.5 Chilli, garlic & parsley 11.5

BRUSCHETTA (VG) 9 Isle of Wight tomatoes, basil, garlic & olive oil 9

PARMESAN CROQUETTES 10.5 Garlic aioli 10.5

CAPRESE SALAD (VG) 10 Buffalo mozzarella, tomatoes & pesto 10

MAINS & GRILLS

8oz BRITISH SIRLOIN STEAK 28.5 Rocket, tomato & Parmesan salad & skinny fries 28.5 **Add truffle cream or peppercorn sauce 3**

STRADA BURGER 20 7oz British beef patty, lettuce, tomato, mayo, spianata piccante, Cheddar & fries 20

CHICKEN MILANESE 23.5 Crispy panko chicken, garlic & herb potatoes, rocket & Parmesan 23.5

POLLO FUNGHI 20.5 Grilled chicken, creamy mushroom sauce, baby spinach, garlic & rosemary potatoes 20.5

ITALIAN STEAK FRITES 24 Flat iron steak, skinny fries, rocket, tomato & Parmesan salad 24

PAN FRIED BREAM 24.5 New potatoes, Isle of Wight tomatoes, green beans, salsa verde 24.5

HAND-STRETCHED PIZZA

MARGHERITA (VG) 2.5 Tomato, mozzarella & basil 17 **Add buffalo mozzarella 2.5**

VESUVIO 19.5 Tomato, mozzarella, 'nduja, pepperoni, rocket, chilli & smoked peppers 19.5

PROSCIUTTO COTTO HAM & FUNGHI 18.5 Tomato, mozzarella, ham, mushrooms, black olives & oregano 18.5

SALSICCIA & FRIARIELLI 17.5 Fennel pork sausage, friarielli, tomato sauce, chilli & mozzarella 17.5

PARMA 19 Tomato, buffalo mozzarella, Prosciutto & rocket 19

CAMPAGNOLA (VG) 17 Tomato, mozzarella, mushroom, aubergine, peppers, courgette, rocket & basil pesto 17

TOPPINGS 2 EACH:

Smoked peppers, mushrooms, olives, mozzarella

TOPPINGS 2.5 EACH:

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



HOUSE COCKTAILS

NEGRONI 10

Beefeater, Campari, sweet vermouth

STRAWBERRY BELLINI 12

Prosecco & strawberry purée

MOTH MARGARITA 12

Tequila, triple sec, lime

MOTH SPICEY MARGARITA 12

Tequila, chilli, triple sec, lime

HUGO SPRITZ 14

St Germain elderflower liquor, Prosecco, soda

LIMONCELLO & LAVENDER SPRITZ 14

St Germain elderflower liquor, Prosecco, soda

ZERO BELLINI 9

Non-alcoholic Prosecco, white peach purée

NON-ALCOHOLIC ELDERFLOWER SPRITZ 9

Apple juice, lime, elderflower & soda

ROSÉ

175ML / 250ML / BOTTLE

PINOT GRIGIO BLUSH 9.8 / 13.5 / 35

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

M 'D' MINUTY 16.6 / 22.7 / 59

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

PRIMITIVO ROSE 44

Tramari, Puglia 12.5%. Aromatic, cherries, strawberries

SOFT DRINKS

SAN PELLEGRINO 5

Choose from lemon, orange or blood orange

TRIP MINDFUL BLENDS 5.5

Peach & ginger or blood orange & rosemary

CLASSIC COCA-COLA, COKE ZERO, DIET COKE, APPLÉTISER 5

ORANGE, APPLE OR POMEGRANATE JUICE 5

PEACH ICE TEA 5.5

MINERAL WATER 4.5 / 6.5

Still or sparkling 330ML / 750ML

HOT DRINKS

ESPRESSO 3.5 / 4

AMERICANO 4.2

FLAT WHITE 4.5

CAPPUCCINO 4.8

CAFFÈ LATTE 4.8

CAFFÈ MACCHIATO 3.8 / 4

HOT CHOCOLATE 4.8

SELECTION OF TEAS 4

SPARKLING

125ML / BOTTLE

PROSECCO EXTRA DRY 9.7 / 43

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

VEUVE CLICQUOT BRUT YELLOW LABEL 79

Champagne France 12.5%. Elegant, vanilla, brioche

WHITE

175ML / 250ML / BOTTLE

SOLLAZZO BIANCO 9.6 / 13.1 / 34

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

TREBBIANO 10.1 / 13.8 / 36

Novità, Emilia 11%. Light, refreshing, citrus

PINOT GRIGIO 11.8 / 16.1 / 42

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

PICPOUL DE PINET 13.5 / 18.4 / 48

Les Montalus, Languedoc 12.5%. Grapefruit, aromatic, mouthwatering

SAUVIGNON BLANC 14 / 19.2 / 50

Lake Chalice, Marlborough 13%. Passionfruit, grapefruit, zesty

GAVI 56

Palás, Piedmont, 12.5%. Expressive, exotic fruits, lemon zest

RED

175ML / 250ML / BOTTLE

SOLLAZZO ROSSO 9 / 12.3 / 32

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

SANGIOVESE 9.8 / 13.5 / 35

Novità, Emilia 11%. Smooth, redcurrent, spice

MONTEPULCIANO D'ABRUZZO 12.4 / 16.9 / 44

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

MERLOT 10.4 / 14.2 / 37

Tumbleweed Wild, Swartland 13%. Red berries, fresh herbs, subtle oak

CHIANTI RISERVA 48

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

PINOT NOIR 52

Les Colombiers, Languedoc 12.5%. Blackcurrant, smooth, silky

BEER & CIDER

PERONI NASTRO AZZURRO 6.7 / 9.5

330ML / 660ML 5.2%

JUBEL PEACH 7.2

330ML 4%

CAMDEN EAZY IPA 7

330ML 5%

CURIOUS APPLE CIDER 7

330ML 5.2%

PERONI 0.0% 6.2

330ML 0%

