



TAPAS AND PROSECCO BRUNCH

Free flowing prosecco and tapas for 90 minutes

GARLIC CIABATTA **VE**

BUCCE DI PATATE **V**

Potato skins served with garlic mayo

ARANCINI

Breaded rice balls stuffed with bolognese and mozzarella

MOZZARELLA IN CAROZZA **V**

Breaded mozzarella with Napoli sauce

CALAMARI FRITTI

Deep fried squid with garlic mayo

VERDURE IN TEMPURA

Mixed vegetables deep fried in tempura batter served with sweet chilli sauce

POLPETTINE

Traditional pork and beef meatballs in Napoli sauce served with bread

SPIEDINI DI GAMBERI **GF**

Skewer of grilled tiger prawns and mixed peppers with fresh lemon and extra virgin olive oil sauce

BRUSCHETTA CLASSICA **VE**

Toasted bread topped with marinated tomatoes

BRUSCHETTA CALABRESE

Topped with spicy nduja salami

BRUSCHETTA SARDA

Toasted bread topped with soft pecorino cheese

30 PER PERSON

AVAILABLE

Wed - Thurs: All Day

Fri - Sat: 12pm - 4pm

Sun: All Day

Booking required. Max. 6 people per booking

If you have an allergy or intolerance to any particular ingredient please let us know. However, due to the open nature of our kitchen it is impossible for us to guarantee the complete absence of any allergens in our menu items, despite taking all necessary precautions in food preparation.