



Pinchos

SMALL BITES TRADITIONALLY ACCOMPANYING A GLASS OF WINE.
WE RECOMMEND ORDERING A SELECTION

MIXED MEDITERRANEAN OLIVES [V][VG][GF] 3.95

Mixed olives with a dash of extra virgin olive oil

SUNDRIED TOMATOES AND FETA [V][GF] 2.95

Ripe marinated sundried tomatoes with creamy Greek feta cheese
and freshly ground pepper

GRILLED PADRON PEPPERS [V][VG][GF] 2.95

Chargilled with rosemary, thyme, salt and extra virgin olive oil

HUMMUS OF THE DAY [V][VG] 2.95

With grilled spianata, fresh mint,
pomegranate and extra virgin olive oil

HARISSA MARINATED FRIED HALLOUMI [V] 3.25

Harissa marinated halloumi fried in an herb panko crumb with
coriander, honey, pomegranate and harissa yoghurt

SMOKED PANCETTA & NDUJA SAUSAGE CROQUETTE 2.95

Béchamel with spicy Nduja sausage, smoky pancetta
Gran Moravia served with a garlic and paprika aioli

ALBONDIGA 3.25

Spanish style pork, beef and chorizo meatball with a
rich tomato sauce and a Gran Moravia crisp



Pinchos

SMALL BITES TRADITIONALLY ACCOMPANYING A GLASS OF WINE.
WE RECOMMEND ORDERING A SELECTION

SLOW ROASTED BELLY PORK [GF] 3.25

6-hour slow cooked, honey glazed pork belly with apple purée, crispy pancetta, and fried sage

SARDINE PAN CON TOMATE 3.25

Grilled sardine fillets on garlic rubbed spianata with fresh tomato and basil

SUNDRIED TOMATO ARANCINI [V] 2.95

Sundried tomato arancini, fried in a herb panko crumb, with basil aioli and crispy basil

PIZZA STROMBOLI

Home-made pizza dough stuffed and rolled. With whipped garlic butter

GARLIC & ROSEMARY [V][VG] 5.50

FIOR DI LATTE MOZZARELLA, GARLIC AND ROSEMARY [V] 5.75

MIALONA 'LITTLE PIGGY' 6.25

Fior di latte mozzarella, spicy Nduja, meatballs and pepperoni



To Start

OUR SELECTION OF MEDITERRANEAN FAVOURITES

SUNDRIED TOMATO ARANCINI [V] 6.95

Sundried tomato risotto, fried in a herb panko crumb,
with basil aioli and crispy basil

SMOKED PANCETTA & NDUJA SAUSAGE CROQUETTES 7.25

Béchamel with spicy Nduja sausage, smoky pancetta
Gran Moravia served with a garlic and paprika aioli

BAKED BRUSCHETTA [V] 6.95

Roasted red peppers, cherry tomatoes and fior di latte mozzarella
baked on garlic spianata, with fresh pesto, rocket and lemon

KALAMARI 8.95

Baby squid lightly fried in an oregano and thyme seasoned flour,
with black olives, rocket, tzatziki and lemon

ALBONDIGAS 7.95

Spanish style pork, beef, and chorizo meatballs in a rich tomato sauce
with a Gran Moravia crisp and grilled spianata



To Start

OUR SELECTION OF MEDITERRANEAN FAVOURITES

GAMBAS PIL PIL 9.95

Skillet cooked king prawns with garlic, chilli, shallots,
smoked paprika, parsley and grilled spianata

APPLEWOOD SMOKED SCALLOPS WITH HONEY GLAZED BELLY PORK [GF] 12.50

Pan seared king scallops with 6-hour slow roasted belly pork,
apple purée and pancetta crisps

Served smoking tableside

GRILLED LANGOUSTINE [GF] 12.95

Grilled langoustines with whipped garlic butter and lemon

FOR SHARING

For 2 people

FRITTO MISTO 24.95

Lightly fried in a oregano and thyme seasoned flour

King prawns, sardine fillets, whitebait, kalamari, grilled langoustines and courgette fritti.

Garlic and paprika aioli, chopped parsley and lemon



Pasta

ALL OF OUR PASTA IS MADE WITH 100% ITALIAN GRAINS AND COOKED TO PERFECTION

ORECCHIETTE ARRABIATA [M][VG] 11.50 ADD MASCARPONE 1.50

Orecchiette pasta with red chilli, garlic, cherry tomatoes and basil in a rich tomato sauce

SPAGHETTI CARBONARA 12.95

Spaghetti in a traditional carbonara sauce with egg yolks, smoked pancetta, Gran Moravia and cracked black pepper. Topped with strips of crispy pancetta

LINGUINI PESTO [M] 12.95 ADD CHICKEN 2.00

Cherry tomatoes, tenderstem broccoli, fresh pesto, toasted pine kernels and shaved Gran Moravia

ORECCHIETTE CALABRESE 14.95

Orecchiette pasta with spicy nduja, roasted chicken, red chilli, garlic, cherry tomatoes, Mascarpone and basil in a rich tomato sauce

SMOKED HADDOCK LINGUINI 15.95

Poached smoked haddock in a white wine and cream sauce with garlic, sweet garden peas, fresh tarragon and a lightly poached egg

GNOCCHI CON SALSICCIA [GF] 15.95

Potato gnocchi, Italian sausage, roasted garlic mushrooms and toasted fennel seeds in a rich cream sauce with shaved Gran Moravia

RISOTTO AI FRUTTI DI MARE [GF] 18.95

Risotto with a rich seafood bisque and white wine. Sautéed king prawns, steamed kalamari, clams and grilled langoustine, garlic, diced tomatoes, fresh tarragon and fresh orange zest

ARTEZZAN GRAND CARBONARA 17.95 PER PERSON

Made the traditional way, with egg yolks, pancetta, aged Parmesan cheese and cracked black pepper, flambéed tableside with aged grappa and lovingly rolled in a wheel of parmesan
Topped with pancetta crisps *Minimum of 2 people*

ALL OF OUR PASTA DISHES AVAILABLE WITH GLUTEN FREE PASTA UPON REQUEST



Stone Baked Pizza

TRADITIONAL NAPOLITANA STYLE PIZZA WITH A MEDITERRANEAN TWIST

PIZZA CRUST DIPS
HUMMUS OR GARLIC & PAPRIKA AIOLI 1.50

MARGHERITA [V] 11.50

Fior di latte mozzarella, napolitana sauce, fresh basil, and extra virgin olive oil

PEPPERONI PICANTE 13.95

Fior di latte mozzarella, napolitana sauce, spicy pepperoni, red chilli and basil

FUNGHI [V] 14.95

Fior di latte mozzarella, roasted chestnut mushrooms, fresh thyme on a creamy truffle and mascarpone base. Rocket, truffle oil and porcini salt

MIALONA 'LITTLE PIGGY' 15.50

Fior di latte mozzarella, napolitana sauce, pepperoni, Nduja salame, meatballs, prosciutto crudo and basil

EL GRECO 15.95

Fior di latte mozzarella, napolitana sauce, 6-hr slow cooked lamb shank, black olives, cucumber, mint, creamy Greek feta, rocket, tzatziki

CATALONIAN 15.95

Fior di latte mozzarella, napolitana sauce, smoked chorizo, garlic sauteed king prawns, smoked paprika and a grilled padron pepper

DUCK I'ORANGE 15.95

Fior di latte mozzarella, napolitana sauce, orange glazed confit duck, caramelized onions, goat's cheese, rocket, truffle honey and orange zest



From the Sea

ALL OF OUR FISH IS SUSTAINABLY SOURCED

OVEN BAKED STONE BASS [GF] 21.95

Steamed clams, smoked pancetta and charred spring onion with a tarragon infused cream and white wine sauce, strips of crispy pancetta served with thyme and Gran Moravia potato dauphinoise

PAN ROASTED RED SNAPPER [GF] 20.95

Sapphire and cherry tomatoes, garlic butter sautéed king prawns and lemon zest

SEARED TUNA STEAK [GF] 21.95

Lightly seared on our chargrill with a pickled fennel and blood orange salad, fresh pesto, charred blood orange and lime dressing

PAN ROASTED LOIN OF COD [GF] 19.95

Pan roasted loin of cod, fresh mint and sweet garden pea risotto with a lightly poached egg, lime zest



From the Land

OUR MEAT IS FREE RANGE AND GRASS FED

OVEN ROASTED FRENCH TRIM BREAST OF CHICKEN [GF] 17.95

Roasted king oyster mushroom, thyme, and Gran Moravia dauphinoise
with a Madeira wine and tarragon jus

MOROCCAN LAMB SHANK TAJINE [GF] 21.95

6-hour slow cooked lamb shank in an authentic blend of Moroccan spices
with mint and pomegranate pearl cous cous and a rich apricot and
sweet potato stew. Harissa yoghurt and fresh mint

PAN SEARED BREAST OF DUCK [GF] 19.95

Honey glazed baked fig, truffle, thyme and Gran Moravia dauphinoise and a honey and black olive reduction

HONEY GLAZED BELLY PORK 18.95

6-hour slow roasted with thyme and sage, whole grain mustard pomme purée,
poached apple, red wine sauce, crispy pancetta and fried sage

SOLOMILLO ESPAÑA 23.95

8oz Sirloin steak seasoned with our house seasoning and chargrilled
with smoked paprika butter, spicy patatas bravas and chargrilled padron peppers

COSTATA DI MANZO 31.95

16oz dry aged Ribeye steak served on the bone. Seasoned with our
house seasoning and chargrilled with roasted king oyster and mushrooms,
truffle, thyme and Gran Moravia dauphinoise, finished with truffle and garlic butter

FILET MIGNON 31.95

8oz filet mignon seared in a cast iron skillet with thyme and garlic. Truffle and
parmesan pomme purée, caramelised white onion and rich red wine jus



From the Land

OUR MEAT IS FREE RANGE AND GRASS FED

SOUVLAKI

All of our Souvlaki are marinated in our house marinade, seasoned with our oregano seasoning and chargrilled to perfection

CHICKEN BREAST 17.95

Marinated fillet of chicken, grilled flatbreads,
Greek salad, tzatziki and lemon

PORK BELLY 18.95

6-hour slow roasted belly pork with thyme and sage,
grilled flatbread, Greek salad, tzatziki and lemon

BAKED HALLOUMI [V] 16.95

Marinated chunks of halloumi, grilled and served
with warm flat breads, Greek salad, tzatziki and lemon



From the Garden

ALL CREATED USING THE FRESHEST INGREDIENTS

CHORIZO AND GOAT'S CHEESE SALAD [GF] 14.95

Smokey chorizo, garlic roasted red peppers and goat's cheese with rocket, aged balsamic, pomegranate and crispy pancetta

BEETROOT, APPLE AND FETA SALAD [V][GF] 13.95

Beetroot, pink lady apple, creamy Greek feta and mixed leaves with a honey and mustard dressing topped with toasted pine kernels

GREEK SALAD [V][GF] 12.95

Vine cherry tomatoes, cucumber, red onion, black olives and oregano. With creamy Greek feta and lemon

HONEY & ORANGE GLAZED CONFIT DUCK SALAD 16.95

Pickled fennel, blood orange and mixed leaf salad with a honey and orange dressing

FOR THE TABLE

Large portions to share amongst your guests

ROCKET & GRAN MORAVIA SALAD [V][GF] 12.95

Rocket, shaved Gran Moravia, cracked black pepper and extra virgin olive oil

MIXED LEAF SALAD [V][VG][GF] 11.95

Mixed baby leaves, toasted pine kernels, aged balsamic and extra virgin olive oil



On the Side

A SELECTION OF PERFECT ACCOMPANIMENTS

TRUFFLE POMME PURÉE [V][GF] 4.95

Finished with truffle oil and shaved Gran Moravia

HOUSE SALAD [V][VG][GF] 4.25

Mixed leaf, cucumber, olives and red onion and cherry tomatoes with oregano and extra virgin olive oil

ROCKET AND GRAN MORAVIA SALAD [V][GF] 4.25

Finished with extra virgin olive oil and ground black pepper

COURGETTE FRITTI [V] 4.25

Lightly fried in oregano and thyme seasoned flour

FRENCH BEANS [V][VG] 4.25

Sautéed with garlic, parsley and shallots

PATATAS BRAVAS [V] 4.95

Potatoes, lightly fried with a spicy tomato sauce and a garlic and paprika aioli

GREEK SALAD [V][GF] 4.25

Cherry tomatoes, red onion, cucumber, black olives, oregano, creamy Greek feta and lemon

SKIN ON FRIES 4.25

House seasoning

TRUFFLE AND GRAN MORAVIA SKIN ON FRIES [V] 4.95

Skin on fries finished with Gran Moravia, truffle oil and porcini salt

TENDERSTEM BROCCOLI [V][VG] 4.25

Sautéed with chilli and garlic



Something Sweet

A LITTLE INDULGENCE NEVER HURT

LIMONCELLO PANNA COTTA 7.25

Limoncello, lemon zest, fresh mint and citrus biscotti

SALTED CARAMEL & CHOCOLATE TORTE [V] 7.95

Salted caramel ice cream and a dark chocolate sauce

CHOCOLATE MOUSSE [V] 7.95

Espresso cream and citrus biscotti

AMARENA CHERRY CALZONE [V] 8.95

Amarena cherry and mascarpone calzone with
black cherry ice cream and a cherry syrup

LOUCKOMADIES [V] 7.95

Lightly fried Greek doughnuts rolled in cinnamon
and Biscoff crumb with a Lotus Biscoff dip

CHERRY BAKED ALASKA [V] 8.95

Delicate sponge, dark cherry ice cream, encased in soft Italian meringue
flambéed tableside with cherry gin and black cherry syrup

TRIO OF ICE CREAM [V][GF] 6.25

Vanilla panna cotta, dark cherry, lemon and lime, Turkish Delight, salted caramel, tiramisu
Nicolls of Parkgate

AMALFI LEMON SORBET 5.95

Lemon zest and fresh mint

Nicolls of Parkgate

ADD LIMONCELLO 3.00



Something Sweet

A LITTLE INDULGENCE NEVER HURT

COFFEE AND CARAMEL ALEXANDER 8.50

Metaxa, coffee liqueur, caramel syrup and cream. Garnished with Abracci dust

ESPRESSO MARTINI 8.50

Vanilla Vodka, Tia Maria, coffee and vanilla syrup. Garnished with coffee beans and chocolate dust

COCOA AND CHERRY SMOKED MANHATTAN 11.00

Woodford Reserve, cherry brandy, Curacao liqueur and cherry syrup smoked in a cloche with apple wood chips

HOT DRINKS

All served with a lemon short bread style biscuit! A perfect Italian accompaniment

ESPRESSO 2.80 SGL. 3.00 DBL.

MACCHIATO 2.90 SGL. 3.10 DBL.

AMERICANO 3.00

CAPPUCCINO 3.25

CAFFE LATTE 3.25

FLAT WHITE 2.95

CAFFE MOCHA 3.50

HOT CHOCOLATE 3.95

TEA 3.10

Choose from: English breakfast, Earl grey, rooibos, lemon & ginger, mojito mint, China green tea or camomile flowers

IRISH COFFEE 7.00

CALYPSO COFFEE 7.00

FRENCH COFFEE 7.00

AMARETTO COFFEE 7.00