

HOUSE
bar & bistrot

menu

HOUSE

Bar & Bistrot

STARTERS

on sourdough bread

- Coppa** - Camembert 17
- Ocean Trout Paté** - Cornichons 17
- Pears** - Honey, Gorgonzola 12
- King Prawns** - Grilled Zucchini 17
- Cherry Tomatoes** - Caramelised Onions 12

SIDES

- Spinach** - Pears, Shaved Parmesan 15
- Bresaola Carpaccio** & Condiments 20
- Radicchio**, Marinated Zucchini, Camembert 17
- Cabbage** Salad, Parmigiano 15
- Fennel** - Orange, Pistachio, Spinach 16
- Bread Selection** - Roasted Cherry Tomatoes, EVO Oil 10

MAINS

- Tagliolini King Prawns** - Garlic, Chili 27
- Wagyu Beef Trip Tip 200g** - Roasted Potatoes, Caramelised Onions 36
- Tagliatelle** - Sugo di Carne, Parmigiano 26
- Pizza** - Salami, Blue Cheese, Pesto, Olives & Tomatoes 26
- Grilled **Swordfish** - Pesto, Zucchini Salad 28
- Tagliatelle** - Lardons, Tuscan Cabbage, Pecorino 26
- Pumpkin Gnocchi** - Radicchio, Goat Cheese, Walnuts, Spinach 28

DESSERT

- Cheese** Platter 21
- Chocolate** Fondant 15
- Homemade **Gelato** 12

“ Everything we make is freshly prepared in house,
from eggs pasta to pizza bread and ice cream.
The vegs and flours we use are organic and meat is free range and grass fed,
we buy straight from farmers and producers
to ensure quality and flavours are authentic. ”

vegetarian HOUSE

STARTERS on sourdough bread

- Cherry Tomatoes** - Caramelised Onions 12
Parmigiano - **Pumpkin** - Thyme 12
Pears - Honey, Gorgonzola 12
Grilled **Zucchini** - Pink Pepper 13

SIDES

- Cabbage Salad** 15
Spinach - Pears, Shaved Parmesan 15
Warm **Pumpkin**, Onions, Spinach 16
Radicchio, Marinated Zucchini, Camembert 17
Fennel - Orange, Pistachio, Spinach 16
Bread Selection - Roasted Cherry Tomatoes, EVO Oil 10

MAINS

- Tagliolini** - Shaved Zucchini, Pumpkin, Cherry Tomatoes 26
Onions, Parmigiano **Frittata** 18
Pizza - Cherry Tomatoes, Zucchini, Caramelised Onions 23
Maltagliati - Cauliflowers, Rye Fried Breadcrumbs 25
Canederli - Dumplings Cheese, Greens & Butter 23
Pumpkin Gnocchi - Radicchio, Goat Cheese, Spinach 28
Vegan Plates - Mix of Seasonal Vegetables 27

DESSERT

- Cheese** Platter 21
Chocolate Fondant 15
Homemade **Gelato** 12

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TRUFFLE *menu*

Scrambled Eggs

Shaved Truffle, Bread Roll

25

Tortino

Potato, Herbs, Black Truffle

28

Tagliatelle

Truffle Carbonara

35

Sirloin Steak

Balsamic Reduction, Truffle

48

Petits Fours

13

DESSERTS

CHEESE PLATE

4 different cheeses
fruits, honey, cornichons & nuts

21

CHOCOLATE FONDANT

it takes 15' to be cook
add a scoop of coffee gelato 5

15

HOME MADE ICECREAM

coffee gelato
lemon sorbet

12

FINAL TOUCH .

Home made Limoncello 10
House Spiced Rum 10
Mulled Wine 15
Amaretto Hot Chocolate 12
Affogato 12

WINE LIST



SPARKLING

Nv Mionetto / Prosecco Brut / Treviso Hills	10	50
2013 Ricci Curbastro / Saten Brut / Franciacorta		100

ROSÉ

2016 La Pergola / Chiaretto / Garda Lake	12	60
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WHITE

2016 Symphonia / Pinot Grigio / Valle del re	10	50
2014 Hanwood Estate / Vermentino / Riverina	10	50
2015 Angiolino Maule / Bianco Masieri / Veneto	13	60
2014 Mazzolino / Chardonnay / Oltrepo' Pavese	15	75

RED

2015 Majnoni Guicciardini / Tintero Rosso / Tuscany	13	65
2016 Mazzolino / Terrazze / Oltrepo' Pavese	15	70
2012 Ocone / Aglianico del Taburno / Campania	15	75
2008 Fattoria San Lorenzo / Il Solleone / Le Marche		90

SKIN CONTACT

2006 Podere Predarolo / Vej Bianco Antico / Emilia Romagna		90
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SWEET

2016 Piero Gatti / Moscato / Piemonte	10	40
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COCKTAILS

14

BARREL AGED NEGRONI



gin
campari
sweet vermouth

BBQ SPRITZ



prosecco, aperol
lagavulin
angostura bitter

LONG ISLAND HOT TEA



hot tea
limoncello
triple sec & rum

SGROPPINO



lemon sorbet
prosecco
vodka

CHILI GET



premium Gin
tonic water
chili

AFFOGATO MARTINI



coffee gelato
kahlua
vodka

SPIRITS

GIN

Beefeater / Bombay / Tanqueray
Poor Tom / Brookers

WHISKEY

Jameson / Ballantines / Bulleit Rye
Bulleit Bourbon / Lagavulin 16yrs

VODKA

Wyborowa / Greygoose

TEQUILA

Espolòn bianco / Espolòn Rosposado

RUM

Havana 3 / Havana Especial
Kraken / Zacapa

LIQUEUR

Disaronno / Kahlua / Baileys
Limoncello / Grappa

10/14

BEER

on tap

menabrea
italian lager

CIDER

in bottle

fil de pomme
organic french cider

9/10

SOFT DRINKS

HOT DRINKS



coffee

short coffee	3
long coffee	4
latte	4
hot chocolate	5



tea

twinnings tea	4
peppermint	5
darjeeling tea	5
jasmin green tea	5
indian chai	5

COLD DRINKS



soda

coke	4
orange soda	4
lemon soda	4
soda water	4
tonic water	4
ginger beer	4
sparkling water	7



homemade

fresh juice	7
affogato	9