

M E N U



KITCHEN & BAR

to nibble

Antipasto Bowl 🍴	4.00
Balsamic onions, caper berries, sun-dried tomatoes (V,SD)	
Grilled Padrón Peppers 🍴 (V)	4.50
Marinated Olives 🍴 (V)	5.00
Anchovies	5.00
Olive tapenade, crispy capers, toasted sourdough (F,W,R,SP,SD)	
Artisan Bread Basket 🍴 (V,W,R,SP)	7.00
Extra virgin olive oil, aged Modena balsamic vinegar (SD)	

antipasti / starters

Patatas Bravas 🍴	4.50
Deep fried potatoes with spicy bravas sauce and smoked paprika aioli (V,SD)	
Greek Salad	5.00
Tomato, cucumber, green pepper, red onion, olives, capers and feta (V,D,SD)	
Calamari Fritti	5.00
Smoked paprika, lemon aioli, fresh parsley (M,W,SD)	
Grilled Mediterranean Vegetables 🍴	6.00
Peppers, courgette, aubergine, vine tomatoes, red onion, balsamic glaze (V,SD)	
Nduja & Manchego Croquetas	6.00
Smoked paprika aioli, chorizo crumb, Gran Levanto cheese (W,D,E)	
Rioj Chorizo Al Vino Tinto	6.00
Spanish chorizo cooked in red wine (SD)	
Gamberoni all'aglio	6.00
King prawns, garlic and white wine sauce, fresh parsley (CR,SD)	
Polpette della Casa	6.50
Beef and pork meatballs, tomato and basil sauce, Gran Levanto cheese (W,D,E,SD)	
Burrata	7.00
Cherry tomatoes, buffalo mozzarella, basil pesto, pine nuts, balsamic pearls (V,D,SD)	
Pollo Arrosto	7.00
Roasted chicken thighs, grilled artichoke, fresh sage, lemon and herb dressing (SD)	

to share

Antipasti della Casa	29.00
Prosciutto, salami Milano, salami Napoli, mozzarella, feta, marinated artichoke, olives, balsamic onions, grilled vine tomatoes, Padrón peppers, garlic ciabatta (W,R,D,SD)	

PRIMI PIATTI / FIRST COURSE

Gnocchi All'Arrabbiata	18.00
Tomato sauce, wilted baby spinach, sun-dried tomatoes, chilli flakes, crispy Cavolo Nero, Gran Levanto cheese flakes (V,W,D,E,SD)	
Risotto ai Funghi 🍴	18.00
Risotto with wild mushrooms, truffle oil and crispy shallots (V,SD)	
Gamberi Alla Puttanesca	19.00
Penne with king prawns, tomato sauce, olives, capers, anchovies, lemon zest (F,CR,W,SD)	
Branzino con Pesto	20.00
Pan fried sea bass, creamy pesto orzotto, peas, pickled fennel, chorizo crumb (F,W,D,SD)	
Paella Mixta	25.00
Saffron rice with peas, green beans, fire roasted peppers, chicken, chorizo and seafood (CR,M,SD)	

secondi piatti / main course

Casa Burger	20.00
Chuck steak beef burger on a sourdough bun, topped with truffle mayonnaise, rocket, sundried tomatoes and mozzarella, served with house fries and pesto slaw (W,D,SD)	
Chicken Souvlaki	21.00
Greek marinated chicken thighs served with tzatziki, sourdough pitta and patatas fritas (W,D,SD)	
Agnello Arrosto	25.00
8oz grilled lamb rump marinated with rosemary and garlic, olive and herb couscous, tenderstem broccoli, mint and red wine jus (W,D,SD)	
Saltimbocca Alla Romana	26.00
Veal escalopes wrapped in prosciutto and sage, rosemary new potatoes, white wine sauce, grilled chicory (D,SD)	
Tagliata di Manzo	35.00
8oz sirloin steak topped with rocket, salsa verde and Gran Levanto cheese flakes, served with vine tomatoes and house fries (D,SD,MU)	

sourdough stone-baked pizza

Margherita	17.00
Tomato sauce, mozzarella, fresh basil, herb oil (V,W,D)	
Primavera 🌱.....	18.00
Tomato sauce, plant-based mozzarella, chargrilled Mediterranean vegetables, olives, capers (W,SD)	
Pesto	18.50
Tomato sauce, mozzarella, goat's cheese, pesto, sundried tomatoes, pinenuts (V,W,D)	
Diavola	18.50
Tomato sauce, mozzarella, Nduja di Spilinga, salami Napoli, chilli flakes (W,D)	
Quattro Formaggi	19.00
Tomato sauce, mozzarella, Gran Levanto, goat's cheese, Gorgonzola picante (W,D)	
Piccante	19.00
Tomato sauce, mozzarella, mixed peppers, coppa, pepperoni, hot honey (W,D,SD)	
Crudo	19.50
Tomato sauce, mozzarella, prosciutto, rocket, herb oil, Gran Levanto cheese shavings (W,D)	

contorni / sides

Patatas Frittas 🌱.....	4.50
With house seasoning (V)	
Insalata Mista 🌱.....	4.50
Mixed leaf salad, cherry tomatoes and aged Modena balsamic (V,SD)	
Funghi Trifolati 🌱.....	5.00
Portobello mushrooms, garlic purée, parsley, truffle oil (V)	
Grilled Broccolini	6.00
Gran Levanto cheese, crushed cashew (V,D,CN)	
Crispy Halloumi Bites	6.50
With hot honey and parsley (V,D,SD)	

DESSERTS

Affogato	6.00
Vanilla ice cream, espresso, Disaronno, Tuscan cantucci biscuit (V,W,A,D,E)	
Limoncello Tart	6.50
Berry compote, crushed meringue, candied lemon, lemon sorbet (V,W,D,E,SD)	
Spanish Churros	7.00
Toffee sauce, chocolate sauce, fresh strawberries (V,D,W)	
Espresso Panna Cotta 🌱.....	7.50
Dark chocolate crèmeux, hazelnut brittle (V,H,S)	
Tiramisu	9.00
Marsala mascarpone cream, coffee, lady fingers, brandy, cocoa (V,D,E,W,SD)	
Mario's Welsh Ice Cream & Sorbet	
2 Scoops	4.95
3 Scoops	6.95
Choose from: Chocolate (V,D,S), vanilla (V,D), strawberry (V,D), pistachio (V,D,PS), Nutella (V,H,D,S), strawberry sorbet 🌱 (V), lemon sorbet 🌱 (V), coconut sorbet 🌱 (V)	

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌱 Plant-based, (V) Vegetarian



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