



waters & soft drinks

San Pellegrino 75cl Sparkling Water	£ 3.85
Acqua Panna 75cl Still Water	£ 3.85
Coca-Cola 33cl	£ 3.25
Diet Coke 33cl	£ 3.25
Fanta 33cl	£ 3.35
Sprite 33cl	£ 3.25
Orange Juice 250ml	£ 3.00
Apple Juice 250ml	£ 3.00

draft beer

Peroni Nastro Azzurro 1/2 Pint - 5.1%	£ 5.45
Peroni Nastro Azzurro Pint - 5.1%	£ 7.45

bottled 50 KALO craft beers

Produced exclusively for us by Amarcord microbrewery of Italy under a recipe developed with Ciro Salvo

La Bionda di Ciro Salvo 33cl 5.2% low fermentation Pale Premium Lager	£ 5.95
La Rossa di Ciro Salvo 33cl 6.5% high fermentation Red Ale	£ 6.45
La Forte di Ciro Salvo 33cl 9% high fermentation Strong Amber Ale	£ 7.45

bottled italian craft beers

Baladin Isaac 33cl 5% Blanche - hazy golden colour	£ 7.45
Baladin Nora 33cl 6.8% Egyptian ale (Spicy, ginger, citrus fruit) hazy amber colour	£ 7.45

Cocktails

APEROL SPRITZ Aperol, Falanghina Brut, Soda Water	£ 8.75
BELLINI Falanghina Brut, Peach Puree	£ 9.35
ROSSINI Falanghina Brut, Strawberry Puree	£ 9.35
NEGRONI Campari, Gin, Vermouth	£ 9.35
CARDINALE Campari, Gin, Vermouth, Angostura	£ 9.35
MARTINI Gin, Vermouth	£ 9.35

Sparkling

QUID FALANGHINA SPUMANTE NV LA GUARDIENSE	Glass 125ml / Bottle 75cl	£ 7.25	£ 30.95
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Champagnes

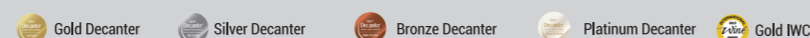
LOUIS ROEDERER COLLECTION MV	Glass 125ml / Bottle 75cl	£ 14.95	£ 72.95
CHARLES HEIDSIECK ROSÉ RÉSERVE NV	£ 102.95		
LOUIS ROEDERER VINTAGE	£ 111.95		

Whites

JANARE FALANGHINA DEL SANNIO DOP — LA GUARDIENSE	Glass 175ml / Bottle 75cl	£ 6.95	£ 22.45
JANARE CODA DI VOLPE DEL SANNIO DOP — LA GUARDIENSE	£ 23.45		
FALANGHINA DEL SANNIO DOC — ROSSOVERMIGLIO	£ 30.45		
MUNAZEI LACRYMA CHRISTI DEL VESUVIO DOC — CASA SETARO	£ 35.95		
VICO STORTO GRECO DI TUFO DOCG — NATIV	£ 10.95	£ 36.45	
BECHAR FIANO DI AVELLINO DOCG — CAGGIANO	£ 37.95		
OLTRE GRECO DI TUFO DOCG — BELLARIA	£ 38.95		
FIANO DI AVELLINO DOP - ROCCA DEL PRINCIPE	£ 41.95		
CAIATÍ PALLAGRELLO BIANCO TERRE DEL VOLTURNO IGT — ALOIS	£ 46.95		
PIETRAINCATENATA FIANO CILENTO DOC — LUIGI MAFFINI	£ 58.95		
VIA DEL CAMPO FALANGHINA IRPINA DOC — QUINTODECIMO	£ 69.95		

Rose

VETERE AGLIANICO ROSATO PAESTUM IGT (ORGANIC) SAN SALVATORE	Glass 175ml / Bottle 75cl	£ 12.45	£ 38.95
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Reds

JANARE AGLIANICO SANNIO DOP — LA GUARDIENSE	Glass 175ml / Bottle 75cl	£ 6.95	£ 22.45
TEMPA AGLIANICONE PAESTUM IGT — DE CONCILIIIS	£ 28.95		
TENUTA DEL PORCONERO AGLIANICO PAESTUM IGT (ORGANIC) — SAN SALVATORE	£ 9.45	£ 30.45	
RUE DELL'INCHIOSTRO AGLIANICO IRPINIA IGT — NATIV	£ 32.95		
MUNAZEI LACRYMA CHRISTI DEL VESUVIO DOC — CASA SETARO	£ 35.95		
GRAGNANO PENISOLA SORRENTINA DOC — IOVINE	£ 10.95	£ 36.45	
PIEDIROSSO CAMPI FLEGREI DOC — LA SIBILLA	£ 36.95		
FIDELIS AGLIANICO DEL TABURNO DOC — CANTINA DEL TABURNO	£ 39.95		
FALERNO DEL MASSICO ROSSO DOP — VILLA MATILDE	£ 45.95		
KLEOS AGLIANICO PAESTUM IGT — MAFFINI	£ 46.95		
CORE AGLIANICO CAMPANIA ROSSO IGT — MONTEVETRANO	£ 47.95		
RUE 333 TAURASI DOCG — NATIV	£ 53.95		
CUNTO PALLAGRELLO NERO TERRE DEL VOLTURNO IGT — ALOIS	£ 56.95		
FURORE ROSSO COSTA D'AMALFI DOC — MARISA CUOMO	£ 60.45		
VIGNA MACCHIA DEI GOTI TAURASI DOCG — CAGGIANO	£ 66.45		
TREBOLANUM CASAVECCHIA TERRE DEL VOLTURNO IGT — ALOIS	£ 66.95		
TERRA D'ECLANO IRPINIA AGLIANICO DOC — QUINTODECIMO	£ 67.95		
NAIMA AGLIANICO PAESTUM IGT — DE CONCILIIIS	£ 72.45		

Sweet

BEN RYÉ PASSITO DI PANTELLERIA DOC — DONNAFUGATA	Glass 75ml / Bottle 37.5cl	£ 13.55	£ 65.45
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digestives

Limoncello 50ml	£ 5.50
Amaro 50ml	£ 5.50
Grappa 50ml	£ 5.50
Nocillo dei curti 50ml	£ 8.00



A discretionary service charge of 12.5% will be added to your bill

Please ask your waiter if you require any information regarding allergies or intolerances

desserts

by Sal De Riso

BABA AL RHUM INVECCHIATO Baba Soaked with aged rum	£ 7.95
DELIZIA AL LIMONE AMALFITANO Sponge cake with lemon juice custard and covered with a scented sauce with "Costa di Amalfi IGP" lemon peels	£ 7.95
TORTA RICOTTA E PERA Hazelnut biscuit filled with ricotta cream and creamed and cubed pear	£ 7.95
TORTA AZTECA Dark chocolate biscuit with dark chocolate mousse	£ 7.95

homemade dessert

TIRAMISU Fresh mascarpone cheese, layered over a "savoiaro" biscuit soaked in espresso	£ 7.95
CHEESECAKE A sweet, flavourful mixture of ricotta & cream cheese over a crumbled digestive biscuit base	£ 7.95
PISTAMISÙ Sweetened Pistachios cream and fresh mascarpone cheese mixture over a crumbled digestive biscuit base	£ 7.95

coffees

Espresso	£ 2.80
Macchiato	£ 2.90
Double Espresso	£ 3.60
Cappuccino	£ 3.85
Latte	£ 3.75
Tea	£ 2.80



ARTIGIANI DA SEMPRE





Fritti

- CROCCHÈ DI PATATE** £ 4,45
Potato Croquette with Provola Smoked Cheese, Pecorino Cheese
- FRITTATINA DI BUCATINI** £ 4,45
Eggless pasta omelette: Bucatini, Bechamel Sauce, Provola Smoked Cheese, Italian Roasted Ham, Pecorino Cheese
- SUPPLÌ ROSSO** £ 4,45
Arborio Rice Risotto with Casa Marrazzo Tomato Sauce, Provola Smoked Cheese, Pecorino Cheese

Pizze fritte

- MONTANARA** £ 11,45
Casa Marrazzo Tomato Sauce, Parmesan DOP 24 Months, Basil
- RIPIENO FRITTO CLASSICO** £ 14,95
Ricotta Soft Cheese, Provola Smoked Cheese, Mugnano del Cardinale "Cicoli" Cured Pork Meat, Black Pepper

LE PIZZE

- MARINARA**  £ 7.95
Casa Marrazzo Organic Crushed Peeled Tomatoes, Garlic, Oregano
Colline Salernitane's Extra virgin Olive Oil
- COSACCA** £ 8.95
Casa Marrazzo Organic Crushed Peeled Tomatoes, Parmesan DOP
24 months, Colline Salernitane's Extra virgin Olive Oil, Basil
- MARGHERITA** £ 10.95
Casa Marrazzo Organic Crushed Peeled Tomatoes,
Fior di Latte cheese, Parmesan DOP 24 months,
Colline Salernitane's Extra virgin Olive Oil, Basil
- MARGHERITA CON BUFALA** £ 13.45
Casa Marrazzo Organic Crushed Peeled Tomatoes, Mozzarella Di Bufala
Cheese, Colline Salernitane's Extra virgin Olive Oil, Basil
- POMODORINI E BUFALA** £ 14.95
Casa Marrazzo Cherry Tomatoes, Mozzarella di Bufala Cheese,
Colline Salernitane's Extra virgin Olive Oil, Basil
- GIALLA PROVOLA E PEPE** £ 14.95
Casa Marrazzo Yellow "Piennolo" Tomatoes, Provola Smoked Cheese,
Black Pepper, Colline Salernitane's Extra Virgin Olive Oil, Basil
- PROSCIUTTO COTTO E PARMIGIANO** £ 13.95
"White" Base With Fior di Latte Cheese, High Quality Italian Roasted Ham,
Parmesan DOP 24 months, Colline Salernitane's Extra virgin Olive Oil
- DEL MONACO DOP** £ 13.95
Casa Marrazzo Organic Crushed Peeled Tomatoes,
Fior di Latte Cheese, Irpinian Salami, Shaved Provolone Del Monaco
DOP Cheese, Colline Salernitane's Extra Virgin Olive Oil, Basil
- DIAVOLA** £ 13.95
Casa Marrazzo Organic Crushed Peeled Tomatoes, Cured Soft Spicy
Sausage, Fior Di Latte Cheese, Parmesan DOP 24 months,
Colline Salernitane's Extra virgin Olive Oil
- 'NDUJA DI SPILINGA** £ 13.95
Casa Marrazzo Organic Crushed Peeled Tomatoes,
Fior di Latte cheese, 'Nduja Spicy Spreadable Italian Sausage,
Colline Salernitane's Extra virgin Olive Oil, Basil
- BUFALA E FIOCCO** £ 15.95
"White" Base With Mozzarella Di Bufala, Parma Ham 24 months,
Colline Salernitane's Extra virgin Olive Oil
- BIANCA PROSCIUTTO E FUNGHI** £ 15.95
"White" Base With Fior Di Latte Cheese, High Quality Italian Roasted
Ham, Sauteed Mushrooms, Colline Salernitane's Extra virgin Olive Oil
- CAPRICCIOSA** £ 16.45
Casa Marrazzo Organic Crushed Peeled Tomatoes, Fior di Latte Cheese,
Irpinian Salami, Roasted Artichokes Hearths, Sauteed Mushrooms,
Parmesan 24 months, Colline Salernitane's Extra virgin Olive Oil, Basil

- NAPOLETANA** £ 14.95
Casa Marrazzo Organic Crushed Peeled Tomatoes, Mediterranean Anchovies,
Black Tagiasca olives, Capers, Garlic, Colline Salernitane's Extra virgin Olive Oil
- ROMANA A MODO MIO** £ 16.45
Casa Marrazzo Yellow "Piennolo" Tomatoes, Fior di Latte Cheese,
Mediterranean Anchovies, Black Tagiasca olives, Capers, Colline
Salernitane's Extra virgin Olive Oil
- TONNO E CIPOLLA** £ 16.95
Casa Marrazzo Cherry Tomatoes, Mediterranean Tuna Filets,
Fior di Latte Cheese, Red onion, Colline Salernitane's Extra virgin Olive Oil
- SALSICCIA E FRIARIELLI** £ 15.95
"White" Base With Fior Di Latte Cheese, Italian Style Fresh Sausage,
Friarielli (Neapolitan Leafy Vegetables), Colline Salernitane's
Extra virgin Olive Oil
- CARCIOFI E BRESAOLA** £ 16.95
"White" Base With For Di Latte Cheese, Roasted Artichokes
Hearts, Bresaola Cured Topside Beef, Shaved Parmesan 24 Months,
Colline Salernitane's Extra Virgin Olive Oil

Le mie pizze vegetali



- 50 KALÒ (MARINARA CON SCAROLE)**  £ 14.95
Casa Marrazzo Cherry Tomatoes, Steamed Escarole, Garlic,
Black Taggiasca Olives, Capers, Colline Salernitane's Extra virgin Olive Oil
- PIZZA E CAVOLO** £ 16.45
Sauteed Cauliflowers, Provola Smoked Cheese, Black Caiazzane Olives,
Semi Dry Cherry Tomatoes, Parmesan 24 months, Cayenne Ground Chilli
Pepper, Colline Salernitane's Extra virgin Olive Oil
- NERANO** £ 15.95
Creamed Courgettes, Fior Di Latte Cheese, Fried Diced Courgettes,
Shaved Provolone Del Monaco DOP Cheese,
Colline Salernitane Extra Virgin Olive Oil, Spearmint
- PARMIGIANA DI MELANZANE** £ 15.95
Casa Marrazzo Organic Crushed Peeled Tomatoes,
Fried Aubergines, Provola Smoked Cheese, Shaved Parmesan 24 months,
Basil, Colline Salernitane Extra Virgin Olive Oil
- ZUCCA E FUNGHI** £ 15.95
Creamed Butternut Squash, Fior di Latte Cheese, Sauteed Mushrooms, Shaved
Provolone del Monaco DOP Cheese, Colline Salernitane's Extra Virgin Olive Oil
- VEGETALE** £ 15.95
"White" Base with Fior di Latte Cheese, Diced Butternut Squash,
Fried Aubergine, Fried Courgettes, Chargrilled Peppers,
Colline Salernitane's Extra Virgin Olive Oil, Basil
- ORTOLANA** £ 16.45
Creamed Courgettes, Fior di Latte Cheese, Sauteed Mushrooms, Chargrilled
Peppers, Sauteed Cauliflowers, Colline Salernitane's Extra Virgin Olive Oil

Salads

- CAPRESE** £ 13.45
Mozzarella Di Bufala Cheese,
Tomatoes, Basil,
Colline Salernitane's
Extra virgin Olive Oil

- "PAN PIZZA" CON TONNO** £ 13.45
Pizza Bread, Mediterranean
Tuna Filets, Lamb's lettuce, Cos
Lettuce, Black Taggiasca Olives,
Tomatoes, Fine Beans

- VEGETARIANA**  £ 9.95
Mixed Leaves, Tomatoes,
Red Onions, Fine Beans, Carrots,
Black Taggiasca Olives, Neapolitan
Dressing (Extra Virgin
Olive oil and Lemon)



A discretionary service charge of 12.5% will be added to your bill



Please ask your waiter if you require any information regarding allergies or intolerances



ARTIGIANI DA SEMPRE

