

DRINKS



Aperitivo – Happy Hour

The Italian ritual of pre-dinner drinks and light bites. Enjoy **Aperol** or **Campari Spritz** accompanied by the Chef's **Light Bites** for only **£14.00** per person. *From 4.30 until 7pm*

Snacks

Olives - **£3.50**

Homemade Bread with Extra Virgin Olive Oil and Balsamic - **£3.50**

Friselle / Bruschetta - **£5.00**

Italian Trio (Taralli, Bella di Cerignola Olives and salted Almonds) - **£6.00**

Cheese Platter - **£8.20**

Bresaola (cured beef) Carpaccio - **£10.50**

Mixed Antipasti - **£12.00 (to share £21.00)**

Soft Drinks, Juices & Water

(All our soft drinks are Fair Trade and Natural)

Karmacola / Karmacola Sugar-free / Lemony Lemonade / Ginger Drink / Chinotto

Spumanera / Sparkling Sicilian Orange (£3.50)

Charity Still or Sparkling Water 75cl bottle (£3.50)

Cranberry/Apple/ Pear Juice (£2.90)

Cocktails & Spirits

NEGRONI- Vermouth, Campari, Gin - **£7.50**

LIMONGIN- Limoncello, Lemon Juice, Gin, Tonic - **£7.50**

CAFFE' SHAKERATO- Frangelico hazelnut, Espresso - **£7.50**

MOJITO- Rum, Lime, Mint and Soda - **£7.50**

SPRITZ- Prosecco, Aperol or Campari, Soda - £7.50

ROSSINI or BELLINI? - Strawberry or Peach Puree, Prosecco - £7.50

STRAWBERRY CAIPIROSKA- Vodka, Strawberry, Lime, Mint - £7.50

AMARETTO or FRANGELICO SOUR- Amaretto or Frangelico, Triple Sec, Lemon Juice - £8.00

SPIRITS&MIXERS- Single £4.00 / Double £7.00 plus bottle of soft drink £3.80

DIGESTIVES & SPIRITS- Single £4.00 / Double £7.00
JD / Jameson / Laphroaig / Chase Gin / Chase Vodka / Rum / Cinzano Vermouth / Baileys / Frangelico / Vecchio Amaro del Capo / Grappa / Amaretto / Limoncello / Brandy Vecchia R.

Birra / Beers

Beer On Tap: Craft beer by Villages (Pint £5.50/ ½ £3.00)

Ask what's the special craft by Villages Brewery of Deptford

Craft Beers by Villages - 33cl can (£5.50)

In stock now TOTO APA and WHISTLE pilsner ABV 4.3%

Moretti - 33cl bottle (£3.50)

The Italian Lager. ABV 4.6%

Menabrea - 33cl bottle (£4.00)

From Italy's oldest brewery, a balanced lager with plenty of citrus zest and subtle hop flavours. ABV 4.8%

Moretti Zero - 33cl (£3.00)

Alcohol free beer. ABV 0.05%

Apple Cider - Pint bottle (£5.50)

ABV 4.5%

Rekorderlig Fruit Cider - Pint bottle (£5.50) ABV 4%

Vino Bianco/White Wines

75cl Carafe of House White ABV 12.5% - £19.00

FIANO POESIA SALENTO PGI 2016 ABV 12%

Bottle £23.50 - 125ml £4.00 - 175ml £5.90 - 250ml £7.90

100% Fiano grape from the heel of the boot. Fruity aroma with refreshing mineral notes.

CHARDONNAY LAURORA ABV 12.5%.

Bottle £25.00 - 125ml £4.50 - 175ml £6.50 - 250ml £8.50

100% Chardonnay from Southern Puglia with an elegant bouquet of yellow flowers and exotic fruity scent. Fresh mineral flavour, dry and nicely lingering.

BOMBINO CATAPANUS 2015 ABV 13.5%

Bottle £27.00 - 125ml £5.00 - 175ml £7.00 - 250ml £9.50

100% Bombino native grape. Intense fresh and fruity smell with hints of pineapple and banana full, dry but well balanced, light and fruity flavour.

COME D'INCANTO CARPENTIERI 2015 ABV 14%

Bottle £35.00

Obtained from the off-the-skins vinification of Troia grapes. It combines citrus and bramble notes with hints of quince and icing sugar, complemented by a marked honey sensation. Succulent, mineral flavour.

Vino Rose' / Rose Wines

LE GRAZIE 2015 ABV 13%

Bottle £23.50 - 125ml £4.00 - 175ml £6.20 - 250ml £7.90

Fruity scent, fresh and pleasantly smooth. Vinicola Mediterranea obtained this wine from Malvasia and Negramaro grapes from Salento, Puglia.

Vino Rosso/ Red Wines

75cl Carafe of House Red ABV 13% - £19.00

DON VITO PRESTIGE 2015 ABV 13%

Bottle £23.50 - 125ml £4.00 - 175ml £5.90 - 250ml £7.90

Medium body, fragrant blend of Negramaro and Primitivo Grapes. All round flavour, well-structured and velvety flavour.

PRIMITIVO DI MANDURIA EMPIRIO 2016 ABV 14%

Bottle £27.50 - 125ml £5.00 - 175ml £6.90 - 250ml £9.50

100% Primitivo from Manduria - South West Puglia. Scents of chocolate, spices, smoke and liquorice. Velvety and full bodied with flavours of black cherry and blueberries with a hint of cedar.

NEGROAMARO CANONICO CANTINE DUE PALME 2017 ABV 12.5%

Bottle £29.00 - 125ml £5.00 - 175ml £7.50 - 250ml £9.70

Versatile and easy-drinking thanks to the delicious red berry fruits of cherry and black cherry. A brilliant ruby red with an elegant and fruity nose. 100% Negroamaro grape.

VALLONE SUSUMANIELLO 2016 ABV 13%

Bottle £35.00 - 125ml £5.90 - 175ml £8.90 - 250ml £10.50

Susumaniello' means 'little donkey' in Brindisi dialect, a reference to the assistance needed to carry the large yields typically produced from this variety in the past. Intense black fruit aromas lead to a ripe, spicy palate with hints of dark chocolate. Succulent and balanced.

Spumante/Sparkling Wines

PROSECCO SPUMANTE

Bottle £28.00 - 125ml glass £5.00 - 175ml glass £7.50

Made with Charmant method characterised by its citrusy aromas and apple and pear flavours. ABV 12.5%

PAS DOSE' DAUNIUS - SPUMANTE *Bottle £40.00*

100% Bombino. Dry bubbly wine with great perlage, created with the champenoise method and without the addition of the dosing syrup (liqueur d'expédition). Harmonic taste, very elegant and subtle creaminess. ABV 12.5%

BRUT ROSE' DAUNIUS SPUMANTE *Bottle £40.00*

100% Pinot Noir, created with the champenoise method and the addition of the liqueur d'expédition. Intense nose, fresh and sweet fragrance of flowers and summer fruits. Dry round, elegant and balanced flavour. ABV 12.5%

Dessert Wine

PASSERINA PASSITO PGI 2015 ABV 13.5%

Bottle £58.00 - 75ml glass £9.70

100% Passerina grape late harvest, fermented in oak casks. Pleasant, aromatic and delicate bouquet, with appealing notes suggesting orange blossoms.

FOOD



ANTIPASTI / STARTERS

Gluten free alternative available

Bruschetta Pugliese (veg) 4.50

Homemade bread, cherry tomatoes, garlic infused extra virgin olive oil, fresh rocket garnish.

Garlic Bread (v/veg) 5.50

Homemade flat bread drizzled with extra virgin olive oil, garlic and parsley. Add mozzarella for 50p extra.

Polpettine al Sugo 6.50

Meatballs Puglia style in its own tomato ragu' and homemade bread slice for scarpetta. (contains cheese and celery)

Fave & bieta (veg) 8.40

Slow cooked broad beans puree is a dish prepared all around Puglia, ours is served with crushed olive oil taralli and swiss chard, seasoned with sea salt and extra virgin olive oil. Traditionally Vegan.

La Burrata Pugliese (v) 8.40

Delicious mozzarella with a creamy heart, medley of tomatoes, fresh rocket salad and a dash of extra virgin olive oil.

Carpaccio di Bresaola Artigianale 10.50

Artisan Beef Carpaccio platter, fresh rocket salad, Grana cheese shavings, lemon juice, extra virgin olive oil, bread.

Slow Food Antipasti Platter FOR ONE 12.00 FOR TWO 21.00

A selection of Slow Food cheeses and cured meats, home-made bread and pickles. Featured cheeses are: Pecorino (Ewe's milk),

Grana Padano, Tangy Caciocavallo cheese (Ewe and Cow's milk).
Cured meats: Artisan Bresaola (cured beef), Italian Capocollo,
Milano Salami and spicy Spianata salami.

INSALATONE / BIG SALADS

Gluten free alternative available

Grilled Veg & Cacio (V) 9.90

Grilled mixed vegetables, lollo and rocket salad, caciocavallo cheese, cherry tomatoes, extra virgin olive oil, homemade bread.

Insalata di Pollo 11.50

Pan-fried chicken breast slices marinated with fresh herbs and white wine, cherry tomatoes, grilled pepper, heritage Leccino olives, lollo and rocket salad and extra virgin olive oil, served with homemade bread.

PASTA AND OTHER MAINS

Gluten free alternative available. Add £2.00 for g.f. pasta

Cacioricotta or Ricotta Forte (v) 11.50

Fresh orecchiette pasta with light tomato sauce topped with delicate semi-hard cheese obtained from cow's milk or Ricotta Forte which is a very tangy and creamy aged sheep's milk ricotta, staple food of Puglia. Contains celery.

Ragu' 12.90

Fresh orecchiette pasta with earthy "Mola di Bari" tomato, minced beef ragu with vegetables and herbs, topped with Grana cheese. Typical Sunday lunch of Puglia (contains celery).

Chef's Special 14.50

Enrica's signature dish. Fresh orecchiette pasta, monkfish, tomato sauce, white wine, saffron, lime zest, parsley.

Spigola Saporita 15.00

Pan fried seabass, roast new potatoes, fresh rocket and fennel salad.

Beef-Steak Tagliata 17.50

8oz Beef Sirloin steak slices, rocket and fennel salad, Grana cheese shavings, extra virgin olive oil.

PIZZA

Marinara 8.00

Tomato Sauce, garlic, oregano

Margherita 9.00

Tomato sauce, mozzarella, fresh basil

O.C.A. 9.90

Heritage Leccino olives, mozzarella, tomato sauce, capers, anchovies, oregano



Vegetariana 10.50

Leccino black olives, chargrilled peppers, mushrooms, tomato sauce, mozzarella, oregano

Vegetariana II 11.00

Grilled mix vegetables, oregano, tomato sauce, mozzarella

Cotto & Funghi 11.90

Cooked ham, mushrooms, tomato sauce, mozzarella, oregano

Capricciosa 12.20

Mushroom, artichokes, Leccino olives, cooked ham, mozzarella, tomato sauce, oregano

Piccante / Milano salame 12.20

Spicy spianata salame or Milano salame, mozzarella, tomato sauce, oregano

Quattro Formaggi 12.70

With or without tomato sauce, mozzarella, smoked scamorza, Grana cheese, pecorino, oregano

Brindisi 12.70

With or without tomato, mozzarella, Italian capocollo, artichokes, pecorino, oregano

Tonno & Cipolla 13.00

Tomato sauce, mozzarella, yellowfin tuna, red onion, Leccino olives, oregano

Crudaiola 13.00

Artisan Bresaola (cured beef), fresh cherry tomatoes, rocket salad, Grana cheese shavings, extra virgin olive oil.

Gargano 13.00

With or without tomato sauce, mozzarella, fresh sausage, mushrooms, tangy Caciocavallo cheese, oregano

Burrata & Bresaola 13.70

Tomato sauce, fresh burrata cheese, Air dried artisan beef and extra virgin olive oil.

Tony del Galles 14.50

With or without tomato sauce, mozzarella, fresh Italian sausage, spicy spianata, cooked Italian ham, Milano salame, Italian capocollo, oregano.

EXTRA TOPPINGS:

Egg £1 - Anchovies £1 - Vegetables £1 - Cime di Rape £1.50 - Cheese: £1.50 - Cured meats: £1.50 - Fresh Sausage: £1.50 - Tuna (80g) £2.00 - Burrata Cheese (125g): £3.00 - Chicken(230g): £3.00

CONTORNI / SIDES

Homemade Bread 3.00

Fragrant, baked daily by Enrica

Roast Potatoes 3.50

New Potatoes, rosemary, salt, white wine and Extra Virgin Olive Oil

Insalata Fresca 3.50

Refreshing seasonal salad leaves, cherry tomatoes and red onion

Heritage Cime di Rapa 4.00

Stewed Broccoli Rabe in white wine, garlic and Extra Virgin Olive Oil or lemon juice and EVO

DESSERT



AFFOGATO AL CAFFE' 3.95

A scoop of Vanilla ice cream "drowned" in a shot of Quarta caffè' espresso.

SORBETTO 3.95

Refreshing Lemon and Raspberry Sorbet, mint leaves, lactose free.

GELATO DELLA CASA 4.50

Artisan Italian Ice cream: one scoop each of Hazelnut, Chocolate, Vanilla and crushed Almond biscuit.

SBRICCIOLATA RICOTTA E CIOCCOLATO 5.50

Crumbly shortcrust with dark chocolate drops and ricotta cheese served with a scoop of chocolate Ice cream

IL TIRAMISU' DI ENRICA 5.50

Layers of Savoiardi biscuits soaked in Quarta espresso, topped with Mascarpone cheese with a touch of Irish cream and a sprinkle of Chocolate.

PASSERINA & BISCOTTI ALLE MANDORLE 9.00

A typical Southern Italian way to end the meal: Artisanal Almond Biscuits savoured while sipping passito wine

obtained from Passerina grape, an elegant and harmonious amber dessert wine.

COFFEE, TEA AND LIQUEURS

Alla Salute! offers a bespoke coffee blend of Arabica and Robusta beans by Quarta Caffè' based in Lecce (Italy) and speciality luxury loose leaf teas from The Tea Makers of London based in Dartford. Decaffeinated coffee available.

Coffees

Espresso	2.00
Double Espresso	2.50
Cappuccino/Caffelatte	2.80
Americano	2.50
Mokaccino	3.00
Hot Chocolate	3.00
Caffè' Corretto with your favourite liqueur	3.30
Decaffeinated coffee: add <u>30p per shot</u>	

Teas

Pot for one 3.00 – Pot for two 5.00

English Breakfast

Full bodied and deliciously smooth Ceylon black tea

Earl Grey

Ceylon black tea infused with Bergamot oil. Rich and aromatic

Masala Chai

Assam leaves, cinnamon, cloves and cardamom make this tea a tasty and authentic Indian infusion

Jasmine Green Tea

Chinese tea with jasmine flowers, fragrant, well balanced and uplifting

Eden Bliss Herbal Tea

Green honey bush, rooibos, apple, mistletoe, elderflowers, kiwi, strawberry, rose leaves.

Lemongrass and Ginger Herbal Tea

Lemongrass and spicy ginger pieces are mixed with soothing peppermint and liquorice, high in antioxidants.

Calming herbal Chai

A delicate blend of chamomile, lemon peel, bay leaves, fennel seeds and marigold flowers.

AFTER DINNER COCKTAILS

£8.00

Caffe Shakerato

(Frangelico hazelnut liqueur, Espresso)

Amaretto Sour

(Amaretto, Triple Sec, Lemon Juice)

Al Cioccolato

(Chocolate liqueur, Dark Rum, Baileys)