

# 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 **£15.00** per person. *From 4.30 until 7pm*

## Snacks

Taralli - **£3.00**

Olives - **£3.50**

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

Friselle / Bruschetta - **£5.00**

Cheese Platter - **£8.20**

Bresaola (cured beef) Carpaccio - **£11.50**

Mixed Antipasti - **£13.00 (to share £22.00)**

## 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 (£3.80)**

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

**Apple/ Pear Juice (£3.00)**

## 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 / Gin / 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 WHISTLE unfiltered lager ABV 4.3%

**Moretti** - 33cl bottle (£3.50) / 66cl bottle (£7.00)

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%

**Peroni Libera** - 33cl (£3.00)

Alcohol free beer. ABV 0%

**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 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 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.

## **Vino Rose' / Rose Wines**

**ROSATO PUGLIA PGI 2019 ABV 12.5%**

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

Fruity scent, fresh and pleasantly smooth. This wine is obtained from Negroamaro grapes from Martina Franca, Puglia.

## **Vino Rosso/ Red Wines**

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

**DON VITO PRESTIGE 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 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 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.

**SERRANOVA SUSUMANIELLO ABV 13%**

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

Susumaniello is indigenous to the Brindisi region of Puglia but had lately been overlooked. Tenuta Serranova saw the potential of this juicy, characterful grape and the result is a wine with pronounced plum and black cherry aromas, with ripe dark fruits on the palate and supple tannins balancing juicy acidity, spice and floral characters.

## **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%

### **TESTAROSSA CHAMPENOISE – SPUMANTE *Bottle £35.00***

100% Pinot Noir. Creamy white mousse, with a thin, continuous, persistent bead. Fragrance of currant jam, toasted hazelnut and bay leaf. A soft yet fresh and lively flavour, very well-balanced, with a pleasant finish of small ripe fruits that really lingers in the mouth.

ABV 13%

### **TESTAROSSA BLANC DE BLANCS SPUMANTE *Bottle £35.00***

100% Chardonnay grapes subjected to a soft pressing, the must is added with selected yeasts and begins a first fermentation then the cuvée referments in the bottle a second time and results in an intense, fragrant, floral and fruity nose with a hint of toasted hazelnut. Fresh, intense, savory and pleasant. ABV 12%

## **Dessert Wine**

### **IL CASCINONE MOSCATO D'ASTI 2015 ABV 14%**

*375ml Bottle £23.00 – 75ml glass £5.00*

100% Moscato grape late harvest, beautifully balanced dessert wine, lovingly crafted with intense lemon curd, marmalade, and orange peel notes. The palate has lots of ripe apricot and acacia honey characters with honeyed sweetness, well-balanced by a fresh citrus zest bite on the lingering finish.

# FOOD



## ANTIPASTI / STARTERS

Gluten free alternative available

### Bruschetta Pugliese (veg) 5.00

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

### Garlic Bread (v/veg) 6.00

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

### Polpettine al Sugo 7.00

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

### Fave & zucchini (veg) 8.90

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

### La Burrata Pugliese (v) 8.90

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

### Carpaccio di Bresaola Artigianale 11.50

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

### Antipasti Platter FOR ONE 13.00 FOR TWO 22.00

A selection of Italian 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 Coppa, classic 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) 12.50

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 13.90

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 15.50

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

## Spigola Saporita 16.00

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

## Beef-Steak Tagliata 18.50

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

# PIZZA

## Marinara 8.50

Tomato Sauce, garlic, oregano. (veg)

## Margherita 10.00

Tomato sauce, mozzarella, fresh basil. (v)

## O.C.A. 10.90





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

**Pickles** 11.50

Wood pickled mushrooms, artichokes, Borretane onions, tomato sauce, mozzarella (or without), oregano. (v/veg)

**Vegetariana** 11.50

Leccino black olives, chargrilled peppers, mushrooms, tomato sauce, mozzarella, oregano. (v)

**Vegetariana II** 12.00

Grilled mixed vegetables, oregano, tomato sauce, mozzarella. (v)

**Cotto & Funghi** 12.90

Cooked ham, mushrooms, tomato sauce, mozzarella, oregano.

**Capricciosa** 13.20

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

**Piccante / Salamino** 13.20

Spicy spianata salame or classic salame, mozzarella, tomato sauce, oregano.

**Quattro Formaggi** 13.70

With or without tomato sauce, mozzarella, smoked scamorza, Grana cheese, pecorino, oregano. (v)

**Brindisi** 13.70

With or without tomato, mozzarella, Italian coppa, artichokes, pecorino, oregano.

### Tonno & Cipolla 14.00

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

### Crudaiola 14.00

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

### Gargano 14.00

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

### Burrata & Bresaola 14.70

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

### Burrata 'nfucata 14.70

Pecorino cheese, fresh burrata cheese, Cime di Rapa sauteed with white wine and garlic, extra virgin olive oil. (v)

### Tony del Galles 15.50

With or without tomato sauce, mozzarella, fresh Italian sausage, spicy spianata, cooked Italian ham, cured 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** 3.50

Fragrant, baked daily by Enrica

**Roast Potatoes** 4.50

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

**Insalata Fresca** 4.50

Refreshing seasonal salad leaves, cherry tomatoes and red onion

**Heritage Cime di Rapa** 5.00

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

## DESSERT

**AFFOGATO AL CAFFE'** 4.50

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

**SORBETTO** 4.50

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

**GELATO DELLA CASA** 4.90



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

### **SBRICOLATA RICOTTA E CIOCCOLATO 6.00**

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

### **IL TIRAMISU' DI ENRICA 6.00**

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

## **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.

### **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)