

<b>SPARKLING</b>	125ml	Bottle	
<b>Prosecco Spumante Extra Dry, Ca di'Alte, Veneto, Italy</b> Beautifully fresh pear flavours and floral aromas	<b>7</b>		<b>33</b>
<b>Taittinger Brut Réserve NV, Champagne, France</b> Dry, light and elegant with fine citrus and brioche			<b>65</b>

<b>WHITE</b>	175ml	Carafe	Bottle
<b>Macabeo 2017, La Casona de Castaño, Murcia, Spain</b> Juicy and mellow with white peach and a honey perfume	<b>5.5</b>	<b>16</b>	<b>20</b>
<b>Vermentino IGP Pays d`Oc 2017 , Les Vignes de L'Eglise, Languedoc, France</b> Clean and bright, this aromatic wine is full of vibrant fresh fruit. Aromas of peach, mango, pineapple and pear follow through onto the palate. Balanced and long	<b>6</b>	<b>17</b>	<b>23</b>
<b>Fairtrade Chenin Blanc 2018, Liberty Fairtrade, Western Cape, South Africa</b> Delicate aromas of fresh apples are paired with a touch of tropical fruit and freshly cut hay. Fresh and dry on the palate	<b>7</b>	<b>19</b>	<b>26</b>
<b>Chardonnay 2017, Montes Classic Series, Curicó Valley, Chile</b> Powerful but elegant Chardonnay from one of Chile's leading wineries - it is full of banana, peach and vanilla flavours	<b>7.5</b>	<b>20</b>	<b>28</b>
<b>Picpoul de Pinet 2017, Domaine La Croix Gratiot, Languedoc, France</b> A long and mouth-watering wine tasting of ripe pear and apple from a father and daughter team			<b>29</b>
<b>Pinot Grigio 'Palazzo Grimani' 2017, Cortegiara, Veneto, Italy</b> Subtle and elegant, a dry and floral Pinot Grigio from the Veronese hillsides	<b>8</b>	<b>22</b>	<b>30</b>
<b>Marlborough Sauvignon Blanc 2017, Kim Crawford, Marlborough, New Zealand</b> Lifted mango and guava notes lead into pineapple flavours that linger for a persistent finish	<b>9.25</b>	<b>27</b>	<b>36</b>
<b>Gavi di Gavi 2017, Terre Antiche, Piemonte, Italy</b> A jasmine scented wine with real verve, freshness and irreproachable Piemontese pedigree			<b>39</b>
<b>Sancerre 2017, Domaine des Broses, Loire, France</b> Classic Sauvignon Blanc from this justly famous region - pure nettle and hay aromas and a crisp, flavoursome palate			<b>44</b>

<b>ROSÉ</b>			
<b>Monastrell Rosado 2017, La Casona de Castaño, Murcia, Spain</b> Ripe red fruits, medium bodied with a clean dry finish	<b>5.5</b>	<b>16</b>	<b>20</b>
<b>Pinot Grigio Rosato 2017, Cantina di Monteforte Veneto, Italy</b> Delicate cherry and strawberry aromas, whilst the palate is packed of flavour with strawberry hints	<b>7</b>	<b>21.5</b>	<b>28</b>
<b>Cuvée Alexandre Rosé 2017, Château Beaulieu, Provence, France</b> Abound with redcurrant and wild strawberry perfumes. Elegant mouth feel and refreshing length			<b>37</b>

<b>RED</b>			
<b>Monastrell 2017, La Casona de Castaño, Murcia, Spain</b> Deep flavours of plums and cherries, an easy-drinking wine	<b>5.5</b>	<b>16</b>	<b>20</b>
<b>Merlot 2017, Ca' di Alte, Veneto, Italy</b> Velvety, round and full-bodied, a wonderfully well made and juicy Merlot	<b>6</b>	<b>17</b>	<b>23</b>
<b>Montepulciano d' Abruzzo 2016, Farnese, Italy</b> From the intense sunshine of the Adriatic coast, this wine is rich with deep spicy flavours, rich plum and a soft texture	<b>7</b>	<b>19</b>	<b>26</b>
<b>Côtes-du-Rhône Rouge 2016, Les Terres du Roy, Southern Rhône, France</b> Ripe and enticing red and black fruits - a French classic crafted from carefully preserved old vines			<b>28</b>
<b>Malbec 2017, Kaiken, Mendoza, Argentina</b> Benchmark Malbec from a leading producer, blackberries and vanilla leap from the glass	<b>8</b>	<b>22</b>	<b>30</b>
<b>"Mala Vida" Shiraz, Cabernet Sauvignon, Tempranillo &amp; Monastrell 2015, Bodegas Arráez, Valencia, Spain</b> Named after a life of excess but sustainably farmed, this wine is full of character and smooth berry flavours			<b>32</b>
<b>Rioja Reserva 2014, Izadi, Spain</b> Red and black fruits with gentle cinnamon and toast - Rioja of true Reserva quality from a family winery	<b>9.25</b>	<b>23</b>	<b>36</b>
<b>Pinot Noir 2016, Trinity Hill, Hawkes Bay, New Zealand</b> Fresh strawberry and plum flavours underpinned by the earthy characters of premium Pinot Noir - a classic			<b>37</b>
<b>Château de Santenay 2016, Mercurey Rouge, Burgundy, France</b> Elegant with aromas of ripe red fruit including cherries and a touch of oak. The finish is long and fresh.			<b>45</b>
<b>Closerie de Vaudieu 2014, Châteauneuf-du-Pape, France</b> The wine is aged in stainless steel rather than oak, for lovely, fresh black fruit aromas and flavours			<b>60</b>



## MAIN MENU 12PM - 9PM

### ANTIPASTI

<b>Nocellara olives (NG)</b> Early harvest Castelvetro olives from Trapani, Sicilia	<b>4</b>	<b>Cesare (V)</b> Baby gem, grilled chicken, garlic croutons, Parmigiano-Reggiano, Caesar dressing	<b>6</b>
<b>Coppa (NG)</b> Air-dried sweet & spiced pork Italian salami	<b>5</b>	<b>Zucchine fritti (V)</b> Courgette fries, garlic and Parmesan dip	<b>4</b>
<b>Burrata (NG)</b> Fresh Italian cheese made from mozzarella and cream, Gaziello Mosto olive oil	<b>6</b>	<b>Calamari fritti</b> Crispy calamari, citrus mayo	<b>5.5</b>
<b>Home-made focaccia (VG)</b> Stone-baked Italian bread, olive oil, balsamic vinegar	<b>4</b>	<b>Polpette</b> Beef meatballs, marinara sauce, Parmigiano-Reggiano	<b>5.5</b>
<b>Capra (V)</b> Goat's cheese, mixed leaves, Granny Smith, cranberries, toasted hazelnuts, balsamic dressing	<b>4</b>	<b>Cavolo Nero (VG)</b> Black cabbage, chilli, garlic, lemon	<b>4</b>

### 7” PIZZETTA

<b>ROSSA</b> Tomato base		<b>BIANCA</b> No tomato	
<b>Margherita (V)</b> Pomodoro, buffalo mozzarella, basil	<b>5</b>	<b>Quattro formaggi (V)</b> Mozzarella, Gorgonzola, taleggio, Vegetarian Parmesan	<b>6</b>
<b>Foresta (VG)</b> Tomato, mushrooms, artichokes, black olives, garlic	<b>6</b>	<b>Ricotta e funghi (V)</b> Mozzarella, ricotta, wild mushrooms, spinach, caramelised onions, truffle oil	<b>6.5</b>
<b>N'duja</b> Pomodoro, mozzarella, spicy pork sausage, red onion, spinach	<b>6.5</b>	<b>FRITTA</b> Fried	
<b>Napoli</b> Pomodoro, anchovies, capers, black olives, spinach, garlic	<b>6</b>	<b>Parma</b> Pomodoro, Parma ham, Parmigiano-Reggiano	<b>7</b>
<b>Pepperoni</b> Pomodoro, mozzarella, basil, spicy pepperoni salami, jalapenos	<b>6</b>	<b>Classic</b> Pomodoro, Parmigiano-Reggiano, basil oil	<b>5.5</b>

### PASTA

<b>Gnocchi (NG)</b> Potato gnocchi, pork ragù, Parmigiano-Reggiano, fried sage	<b>6.5</b>	<b>Puttanesca</b> Cassarecce pasta, pomodoro, anchovies, black olives, capers, garlic, chilli	<b>6</b>
<b>Ricotta tortelloni (V)</b> Wild mushrooms, tarragon butter, herb crumb	<b>7</b>	<b>Tagliatelle</b> Spinach tagilatelle, beef meatballs, marinara sauce, basil oil, Parmigiano-Reggiano	<b>7</b>
<b>Orecchiete (VG)</b> Orecchiete pasta, supergreen pesto, roasted courgettes, artichoke hearts, toasted hazelnuts	<b>7</b>	<b>Linguine</b> Sautéed Prawns, leeks, cream, mint, chilli	<b>8</b>

### DESSERT

<b>Nutella, banana and hazelnut pizzetta (V)</b>	<b>4</b>
<b>Tiramisu pot (V)</b>	<b>4</b>

(V) = Vegetarian / (VG) = Vegan / (NG) = non containing gluten

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what's in our food to assist you with your choice. We support the Museum of London by contributing a portion of your bill. An optional service charge of 10% will be added to your bill.

### BREAKFAST 8AM - 11:30AM

<b>Mattina</b> Fried egg, Cumberland sausage, streaky bacon, roasted tomatoes, Portobello mushroom, black pudding, toast and baked beans	<b>9.5</b>	<b>Uova</b> Scrambled eggs on toasted sourdough	<b>6</b>
<b>Hash (VG,NG)</b> Chickpea and beetroot hash, avocado, tomato, mixed seeds	<b>8</b>	<b>Add bacon £1.5 / avocado £1.5 / salmon 2</b>	
<b>Bagel tostato</b> Smashed hardboiled egg, chili oil, black pudding, toasted bagel	<b>7</b>	<b>Granola (V)</b> Cinnamon and raisin granola, Greek yoghurt Banana and blossom honey / blueberry compote	<b>5</b>
<b>Uova al forno (V)</b> Baked eggs, pomodoro sauce, roquito peppers, capers, baked beans, toasted sourdough	<b>8</b>	<b>Sourdough (V)</b> Toasted sourdough, butter and preserves	<b>3.5</b>

### SOFT DRINKS

<b>Homemade lemonade</b>	<b>3</b>	<b>Espresso - single / double</b>	<b>2.35 / 2.80</b>
<b>Coke / Diet Coke</b>	<b>3</b>	<b>Macchiato - single / double</b>	<b>2.35 / 2.80</b>
<b>San Pellegrino Lemon / Orange</b>	<b>3</b>	<b>Americano</b>	<b>3</b>
<b>Fentimans Ginger Beer</b>	<b>3.5</b>	<b>Piccolo</b>	<b>3.5</b>
<b>Orange juice</b>	<b>3</b>	<b>Cappuccino</b>	<b>3.5</b>
<b>Apple juice</b>	<b>3</b>	<b>Latte</b>	<b>3.5</b>
<b>Cranberry juice</b>	<b>2.75</b>	<b>Flat white</b>	<b>3.5</b>
<b>Pineapple juice</b>	<b>2.75</b>	<b>Mocha</b>	<b>3.5</b>
<b>Tomato juice</b>	<b>2.75</b>	<b>Hot chocolate</b>	<b>3.5</b>
<b>Still / sparkling water, 330ml / 500ml</b>	<b>3.5 / 5</b>	<b>Extra shot / syrup</b>	<b>0.60</b>

Straws available upon request

### COFFEE

### TEA

<b>Loose leaf teas</b>	<b>3</b>
English breakfast, Earl Grey, Peppermint, Camomile, Oriental Sencha, Garden berries, Elderflower and lemon, Lemon and ginger	

### BEERS & CIDERS

	1/2 Pint	Pint		Bottles
<b>Amstel 4.1% ABV</b>	<b>2.5</b>	<b>4.70</b>	<b>Peroni 330ml 5.1% ABV</b>	<b>5</b>
<b>Heineken 5% ABV</b>	<b>2.55</b>	<b>4.80</b>	<b>Sol 330ml 4.6% ABV</b>	<b>5</b>
<b>Birra Moretti 4.8% ABV</b>	<b>3</b>	<b>5.5</b>	<b>Budvar 330ml 4.8% ABV</b>	<b>5</b>
<b>1936 Bière 4.7% ABV</b>	<b>3.40</b>	<b>5.80</b>	<b>Meantime London Pale Ale 4.3% ABV</b>	<b>5.5</b>
<b>Deuchars 3.8% ABV</b>	<b>2.30</b>	<b>4.40</b>	<b>London Pride 330ml</b>	<b>5.75</b>
<b>Murphy's Stout 4% ABV</b>	<b>2.55</b>	<b>4.80</b>	<b>BrewDog Punk IPA</b>	<b>6</b>
<b>Symonds Cider 4.5% ABV</b>	<b>2.55</b>	<b>4.80</b>	<b>Bulmers Cider - Original / Pear / Berry 4.5% ABV</b>	<b>6</b>