

BREAKFAST

Eggs Benedict 8.50

Poached Eggs, Ham & Hollandaise sauce on a Muffin

Eggs Royale 8.50

Poached eggs, Smoked Salmon & Hollandaise sauce on a Muffin

Eggs Florentine (v) 7.50

Poached Eggs, Spinach & Hollandaise sauce on a Muffin

Breakfast Platter 9.95

Bacon, Italian Sausage, Mushrooms, Egg, Tomato & Toasted Sourdough

Vegan Breakfast Platter (VE) 9.95

Vegan Sausage, Mushrooms, Avocado, Tomato, Spinach & Toasted Sourdough

Smoked Salmon & Avocado 9.50

With Rocket & Olive Oil dressing, served on Toasted Sourdough bread.

PANUZZO

Caprese (v) 8.00

Fresh Tomato, Mozzarella di Bufala, Rocket, Pesto

Parmigiana (v) 8.00

Parmigiana, Smoked Cheese, Garlic (Add Meatballs for + 1.50)

Prosciutto 9.50

Parma Ham, Tomato, Mozzarella di Bufala, Rocket

PIZZA SANDWICHES

Salsiccia E Friarielli 9.50

Sausage, Friarielli, Fior di Latte Cheese, Garlic

Salmone 9.50

Smoked Salmon, Sundried Tomatoes, Pesto & Fior Di Latte Cheese

Chicken Caesar 9.50

Romaine Lettuce, Chicken Breast, Parmesan, Anchovies & Caesar Dressing

SALADS

Insalata Burrata (v) 8.50

Mixed Leaf, Sundried Tomatoes, Burrata Cheese & Dressing with Focaccia

Insalata Salmone 10.95

Smoked Salmon, Mixed lettuce, Capers, Red onion & Avocado

Insalata Caprese (v) 7.95

Mozzarella di Bufala, Tomato & Pesto

Insalata Caesar (v) 9.95

Romaine Lettuce, Grana Padano, Anchovies, Croutons & Caesar Dressing (Add Chicken for + 2.00)

SHARING PLATTERS

Salumi 13.50

Board of our finest mixed cured meats served with homemade Bread, Olives & Cheeses

Cheese Board 12.50

Italian Cheeses accompanied by a sweet Chilli & Honey sauce. Served with Bread & Biscuits

C I C C H E T T I - I T A L I A N S M A L L P L A T E S

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Brie Fritto (V) Deep fried Brie Cheese lightly breaded, served with sweet Chilli sauce (Add Speck for + 2.00)	6.95	Polpette al Sugo Homemade Lamb Meatballs served with Tomato sauce & Parmesan cheese	7.50
Calamari Fritti Deep fried Calamari served with homemade Tartar sauce	7.95	Arancini Rice Balls served with Tomato sauce (Fillings changed daily)	7.95
Burrata Al Pesto (V) Homemade Bread, Garlic, Burrata, Anchovies, Sundried Tomatoes & Pesto	7.50	Parmigiana (GF) Layered Aubergine with Tomato sauce, Parmesan & Mozzarella	6.50
Patatine Fritte (V) Lightly seasoned Chips (Upgrade to Truffle and Parmesan Fritte + 1.50)	4.00	Bruschetta Friarielli (V) Friarielli, Ricotta & Garlic on toasted Bread.	6.95
Mixed Salad	4.50	Funghi Piccante Mushrooms, Garlic, Bacon, Chilli in a Tomato sauce	6.50
Mixed Olives	4.50	Fresh Bread	4.00

P I Z Z A & P A S T A - N E A P O L I T A N

Marinara (VE)(GF)* Tomato base with Garlic & Oregano	4.50	Beef & Wild Boar Lasagne Traditional homemade recipe	10.95
Margherita (V)(GF)* Traditional Neapolitan with Tomato Base, Mozzarella & Oregano	5.00	Penne Arrabbiata (VE) Tomato, Chilli Flakes & Garlic	9.95
Add Toppings Peppers Onions Mushroom Olives Salami Ham Anchovies Nduja	+ 0.50 + 1.50	Garlic Bread (VE)(GF)* Oven fired Garlic Bread	4.50
Grappa Dog Italian pizza dough Hotdog, with Gherkins, Onions & Mustard	6.50	Garlic Bread Cheese (V)(GF)* Oven fired Garlic Bread with Mozzarella	4.75

*** (Gluten-free base available +2.00)**

C O F F E E & C A K E S

Espresso Americano	2.00	Croissant (V) Choice of filling includes: Raspberry Jam, Pistachio, Almond & Nutella	3.00
Latte Iced Latte	2.75	Torta Della Nonna (V)	4.75
Cappuccino	3.00	Brownie (V)(GF)	4.25
Flat White	3.25	Carrot cake (V)(GF)	4.50
Mocha Hot Chocolate	3.50	Cheesecake (VE)(GF)	4.25
Breakfast Herbal Tea	2.50		

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Please let us know if you have any allergies or dietary requirements