## ALBATTORIA

ANTIPASTI  We recommend three antipasti between two people to share	
Nocellara olives ve gf	4.5
Homemade Focaccia ve	5
Zucchini fritti v	6
Bruschetta with tomato & chives VE	7.5
Burrata with broccoletti & preserved lemon GF V	9.5
Calamari fritti, lemon mayo	9
Pork & fennel Polpettine, San Marzano tomato sauce & Pecorino Romano GF	8
Prosciutto crudo, with gnocchi fritti & Grana Padano GFO	9
Sea bream carpaccio with samphire, chilli and lemon GF	10

PASTA	We make all of our pastas in house every day.	
Tagliatelle alla Bolognese, slow	cooked beef ragu' GFO	14.5
Spaghetti alla carbonara with g	uanciale, egg yolk & Pecorino Romano GFO	15.5
Fregola Sarda with beetroot, ca	uliflower & hazelnuts VE N	12.5
Mafaldine with San Marzano to	matoes, Burrata & basil v GFO	15.5
Fettuccine al Nero with squid in	nk, king prawns, courgette, & chilli GFO	16.5

SECONDI	We work with exceptional British produce and some special ingredients from Italy	
Roast chicken breast wi	ith spring onions, Borlotti beans & salsa verde GF	17
Fillet of bream with Sa	ffron fennel, mussels & olives GF	19
Pork Chop Saltimbocca	with prosciutto crudo, sage, white chicory & Marsala sauce GF	18
Ribeye Steak served wi	th Sangiovese sauce, salsa verde & chips GFO	29

Our dough is fermented for 48 hours. Please ask us about Gluten Free and Vega	n options.
MARGHERITA: San Marzano tomato, Fiordilatte Mozzarella & basil v	9.5
NAPOLI: Fiordilatte Mozzarella, sausage and broccoletti	12
DIAVOLA: San Marzano tomato, Fiordilatte Mozzarella & spicy salame	14
BOSCAIOLA: San Marzano tomato sauce, Fiordilatte mozzarella wild mushroom	ıs,
Gorgonzola cheese & green olives V	12

Tenderstem broccoli with garlic & chilli 5.5 GF VE Triple cooked chips 4 VE San Marzano tomato salad with red onion & basil GF VE 4

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WINES		Pl	ease ask us for 1	125ml serve
	25ml	175ml	250ml	Bottle
FRIZZANTE Vitelli - Prosecco - Veneto Super fresh and full of personality with pristine aromas of ge	8.5 olden appl	e, citrus and sp	ring blossom.	39
Paltrinieri Solco - Lambrusco - Emilia Romagna Rich dark fruit, savoury dryness on the finish.				48
Baron de Villeboerg Brut - Champagne - France Elegant nose with notes of blossom and yellow fruits and a le	ong finish	with hints of $_{I}$	bear.	75
BIANCO Terre Forti - Trebbiano Chardonnay - Emilia Romagna Refreshing and light-bodied with citrus flavours and delicate	floral note	6.5	8.5	24
Il Conte Vecchio - Pinot Grigio - Veneto An inviting nose of fruits with delicate floral notes. Dry and crisp on the palate with an elegant, light body.		9	12.5	35
Picollo Ernesto - Gavi De Gavi - Piemonte Citrus and green apple flavours, followed by a hint of almond and a long, lemony finish, deep & complex.	l	10.5	13.5	43
Bastianich Vigne Orsone - Sauvignon Blanc - Friuli-Ver Vibrant and refreshing. Crisp citrus notes, followed by subtle	nezia Giul herbaceous	ia and mineral h	ints.	48
ROSSO Terre Forti - Sangiovese - Emilia Romagna Carries lovely red fruit characteristics and hints of spice and black pepper, followed by smooth tannins.		6.5	8.5	24
Villa Dei Fiori - Montepulciano D'Abruzzo - Abruzzo Ripe, round and pleasingly rustic. Combining spicy olives with morello cherry notes and a refreshing acidity.		9	12.5	35
Stocco - Pinot Nero - Friuli-Venezia Giulia Fresh, but elegant, without aging in wood. With silky tanning	and red f	ruits.	14.5	43
Rocca Di Frassinello Rigogolo - Cabernet Sauvignon, Merlot, Sangiovese - Toscana Combines strength, intensity and elegance, with soft tannins to give it a roundness in the mouth.				50
Fattoria Alois - Aglianico - Campania Bright ruby red, spicy aroma with notes of dark fruit. Volcan	ic soil.			58
Angelo Veglio - Barolo - Piemonte Warm, generous dark fruit, spices and flowers coming through	h. A beaut	ifully balanced	wine.	67
ROSE Terre Forti Rosato - Emilia Romagna Juicy, refreshing rosé which is made from Sangiovese with los fresh strawberry and cherry fruit flavours.	ts of	8.5	11	30
Casaretti Chiaretto - Corvina / Rondinella – Trentino A Made with whole bunch pressed grapes from Lake Garda's ed			eshing.	43
CANTINA From our Cantina to your table, please d		ut our cellar w	ines	