

EAT ALY RESTAURANT FEST

2ND-15TH MAY Celebrating with your most loved dishes

£19.50 two-course menu
per person + service charge

ANTIPASTI *choose one*

MOZZARELLA E POMODORI *v*
Mozzarella, Natoora seasonal tomatoes & basil

RICOTTA E CAPONATA *v*
Fresh ricotta, sicilian caponata topped with honey dressing & walnuts

BURRATA E POMODORI *v*
Burrata, Natoora seasonal tomatoes & basil

*Similar to bruschetta but with a softer less crispy base,
this Italian bread is baked once before being toasted to perfection*

FRISELLA POMODORI *ve*
Frisella bread topped with natoora seasonal tomatoes

FRISELLA TONNO
Frisella bread topped with fresh borlotti bean salad, red onion & tuna flakes

FRISELLA BURRATA *v*
Frisella bread topped with sicilian caponata & smoked burrata

PIATTI *choose one*

PIZZA ALLA PALA CAPRICCIOSA
Italian tomatoes, cotto ham, artichokes, mushrooms, olives & mozzarella

PIZZA ALLA PALA DIAVOLA
Italian tomatoes, mozzarella & spicy salami

TONNARELLO CACIO E PEPE *v*
Tonnarelli with pecorino romano cheese & cracked black pepper

RAVIOLI ALLE MELANZANE *v*
Aubergine ravioli with cherry tomatoes & cacio ricotta cheese

TAGLIATELLE ALLA BOLOGNESE
Tagliatelle with traditional bolognese ragù

Add CANNOLI for only £5!

CANOLO CLASSICO
Sicilian pastry shell filled with ricotta cream & chocolate chips

v VEGETARIAN | *ve* VEGAN

A discretionary 12.5% service charge will be added to your bill. As our food and drinks menus do not include all ingredients or allergens, for all allergen information please ask our staff, or consult our Allergens Information Card or packaging. Wine contains sulphites and beer contains gluten.

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£8 wines
by the glass 175ml



£32 wines
by the bottle

WINE MENU

BOLLICINE *Sparkling*

MAXIMUM BLANC DE BLANCS
Ferrari, Trentino (Chardonnay)

ALTA LANGA C. ROSA ROSE
Fontanafredda, Piemonte (Pinot Nero, Chardonnay)

FRANCIACORTA BRUT SATEN
Sullali, Lombardia (Chardonnay)

BIANCHI *White*

ETNA BIANCO
Carranco, Sicilia (Carricante)

NO NAME BIANCO
Le Vigne di Žamò, Friuli (Friulano)

PHIGAIA EL BLANCO
Serafini e Vidotto, Veneto (Sauvignon Blanc, Pinot Blanc, Riesling)

GRAPPOLI DEL GRILLO
De Bartoli, Sicilia (Grillo)

ROSSI *Red*

CHIANTI CLASSICO DOCG
Certosa Belriguardo, Toscana (Sangiovese, Merlot)

BARBARESCO C. RUBIN
Fontanafredda, Piemonte (Nebbiolo)

LAGREIN FRIEDBERG
Baron Longo, Trentino-Alto Adige (Lagrein)

ETNA ROSSO
Benanti, Sicilia (Nerello Mascalese)

Each wine is available either by the glass or by the bottle

COCKTAILS

£35 cocktail to share
Serves 2-4

DANTE FRUIT CUP
Lambrusco, Italian brandy, orange juice and fig syrup

LEONARDO DA VINCI
Rhubarb and rose gin, bergamot, grapefruit and San Pellegrino pomegranate aranciata