

EATALY RESTAURANT FEST

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

£22 two-course menu
per person + service charge

ANTIPASTI choose one

BUFALA E CRUDO

Buffalo mozzarella served with Parma ham

BRUSCHETTA

Frisella bread - similar to bruschetta but with a softer and less crispy base
- with seasonal tomatoes, capers, taggiasca olives, basil & buffalo mozzarella

CAPRESE v

Fiordilatte mozzarella, Natoora seasonal tomatoes & basil olive oil

Add

OLIVE DI

CERIGNOLA VE | £4
Bella di Cerignola olives

PIZZETTA ALL'

AGLIO VE | £6
Flatbread with rosemary
& garlic olive oil

Try our
mozzarella
trolley for
only £12!

PIATTI choose one

SPAGHETTO EATALY VE

Spaghetti di Gragnano IGP, datterino tomatoes, extra virgin olive oil,
raw Sicilian salt & basil

GNOCCHI ALLA SORRENTINA

Traditional gnocchi oven baked with tomatoes, basil & stracciatella

CHITARRINA COZZE E VONGOLE

Homemade seafood chitarrina pasta with garlic, chilli, mussels & clams

PIZZA PICCANTE

Tomato sauce, mozzarella, 'nduja, spicy salami, chili oil

PIZZA BUFALA

Italian tomatoes, buffalo mozzarella, fresh basil & extra virgin olive oil

PIZZA ORTOLANA v

Italian tomatoes, fiordilatte mozzarella, fried aubergine & peppers

Add CANNOLI for only £5!

CANNOLO 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.

EAT ALY RESTAURANT FEST

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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

FRAGOLA CUP

Dry gin, sweet Vermouth, bergamot, limonata, ginger beer, with strawberry and basil

RABARBARO SPRITZ

Rhubarb & Rose Gin, Campari, Cocchi Rosa, Mirto Rosso, Pomegranate, Prosecco, Grapefruit and mint