

LEMONADES

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| CLASSIC ITALIAN 4.5 <i>With Tanqueray gin 8.5</i> | BLUEBERRY & LAVENDER 4.5 <i>With Jim Beam whiskey 8.5</i> | PEACH & GINGER 4.5 <i>With Johnie Walker Black Label scotch 8.5</i> | GRAPEFRUIT & VANILLA 4.5 <i>With Jose Blanco tequila 8.5</i> |
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STARTERS

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| OLIVES vg 3 | SPICY PRAWNS 10 |
| PADRÓN PEPPERS vg 5 | STRACIATELLA CHEESE TARTAR v 10.5 |
| BRUSCHETTA vg 6.5 | PAN FRIED SCALLOPS 12.5 |
| TRUFFLE ARANCINI v 8.5 | BEEF TARTAR 12.5 |
| CHIPIRONES 9.5 | ANTIPASTO PLATTER 15 |

PASTA

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| TAGLIATELLE ALLA BOLOGNESE 13 |
| MEZZE MANICHE ALLA NORMA v 13 |
| CAVATELLI ALLA SALSICCIA 14.5 |
| RAVIOLI ALLA PARMIGIANA v 14.5 |
| LINGUINE AL SALMONE 15 |
| FETTUCCHINE WITH PORCINI v 15 |
| TRUFFLE TAGLIOLINI v 17 |
| FRUTTI DI MARE 18 |

PIZZA & CALZONE

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| MARGHERITA v 9.9 |
| ROMANA 12 |
| PIZZA DA EZIO 13 |
| CAPONATA vg 14 |
| CAPRICCIOSA 14 |
| LISSOME 14 |
| QUATTRO FORMAGGI v 14 |
| PROSCIUTTO & BURRATA 15 |
| LISSOME CALZONE v 14 |
| MAMMA MIA v 14 |
| DIAVOLA 15 |
| TRUFFLE v 16 |

MAIN COURSES

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| ROASTED OCTOPUS 19.5 |
| CHICKEN MILANESE 20 |
| OSSOBUCCO ALLA MILANESE 23 |
| FRESH WILD HALIBUT 24 |
| WOOD-GRILLED CÔTE DE BOEUF 600 G 45 |

SIDES

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| PANE AGLIO vg 4 |
| PANE AGLIO & MOZZARELLA v 4.5 |
| MIXED LEAF vg 4 |
| STEAMED VEG vg 4 |
| ROASTED POTATOES vg 4 |
| ROCKET & PARMESAN v 5 |

ALL DAY BRUNCH

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| EGG ON TOAST v 7 |
| EGG BENEDICT 8 |
| SMASHED AVOCADO v 8.5 |
| EGG ROYALE 9 |
| OPEN SANDWICH v 8.5 |
| LISSOME FULL ENGLISH 10 |
| BLOODY MARY COCKTAIL 8 |

DESSERTS

All at 6

PANNA COTTA

TIRAMISU

BANANA CALZONE

ITALIAN PROFITEROLES

LEMON SORBET vg

v vegetarian vg vegan

A discretionary service charge of 12.5% will be applied to your bill.

All prices include VAT.

FOOD ALLERGIES If you have any food allergies or intolerances please speak to a member of our team who will be able to give you allergen information on all our dishes.

COCKTAILS

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|---------------------------|---|--------------------------------|---|---------------------------|---|
| CITY OF LOVE | 9 | PORNSTAR ROYALE | 9 | BAKEWELL TART SOUR | 9 |
| CHERRY BOMB SPRITZ | 9 | CREAMY ESPRESSO MARTINI | 9 | ITALIAN CONNECTION | 9 |
| RUMBA | 9 | DALSTON LADY | 9 | NEGRONI BLANC | 9 |

WHITE

175 ml / 500 ml / 750 ml

TREBBIANO RUBICONE
Italy, 11.5% 6 / 16 / 21

PINOT GRIGIO DELLE VENEZIE PASQUA
Italy, 12% 6 / 16 / 22

RIESLING FEINHERB MOSEL
Germany, 10.5% 7 / 21 / 25

CHARDONNAY ARDECHE LOUIS LATOUR
France, 13% 7 / 21 / 26

TOURAINES SAUVIGNON
France, 12.5% 29

SANCERRE MICHEL GIRARD 750 ML
France, 13.5% 35

CHABLIS 1ER CRU BEAUROY 750 ML
France, 13.5% 39

DOMAINE LOUIS MOREAU CHABLIS GRAND CRU LES CLOS 750 ML
France, 13% 150

SOFTS

HARROGATE WATER 330 ML / 750 ML 2.5 / 4
Still / Sparkling

COKE / DIET COKE COKE ZERO / SPRITE ZERO 3

SAN PELLEGRINO 3
Aranciata / Limonata

ORANGE / APPLE JUICE 2.5
Served with ice

SPIRITS

Double up to 50ml +3

VODKA Vanilla Vodka 4 · Smirnoff Vodka 4 · Belvedere Vodka 5

GIN Martin Miller's 6 · Roku Gin 7 · Beefeater Gin 4.8

GIN Monkey 47 8 · Gin Mare 5 · Tanqueray 5 · Gordon gin 4.5

RUM Havana Club 3yr 4.5 · Lambs Spiced Rum 4.5 · Bacardi 4

WHISKEY Jameson 5 · Jack Daniel's 5.5 · Red Label 5 · Jim Beam 5.5

DIGESTIF Tia Maria 4 · Disaronno Amaretto 4.5 · Campari 4 · Martini 4

COGNAC Martell Cognac 5 · Courvoisier VSOP Cognac 5

RED

175 ml / 500 ml / 750 ml

MONTEPULCIANO D'ABRUZZO PASSOFINO
Italy, 12.5% 6 / 16 / 21

MALBEC SEPTIMA
Argentina, 14% 7 / 21 / 25

MIOPASSO NERO D'AVOLA
Italy, 14% 7 / 21 / 24

CHIANTI DOCG FLASCO 750 ML
Italy, 12% 28

BAROLO DOCG PERNO 2011 750 ML
Italy, 14% 59

CÔTES DU RHÔNE 750 ML
France, 13.5% 32

BOURGOGNE PINOT NOIR 750 ML
France, 13% 29

BRIO DE CANTENAC BROWN 750 ML
France, 13.5% 150

ORGANIC WINE

DA VERO CATARRATO
Italy, 13% 25

DA VERO NERO D'AVOLA
Italy, 14% 25

MOCKTAILS

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| PASSIONFRUIT VIRGIN MOJITO | 6 |
| POMEGRANATE & RASPBERRY FIZZ | 6 |

SPARKLING

125 ml / 750 ml

COPE HILL DRY PROSECCO / COPE HILL DRY PROSECCO ROSE
Italy 11%, 6 / 26

ROSÉ

175 ml / 500 ml / 750 ml

PINO GRIGIO BLUSH
Italy, 11% 6 / 16 / 21

COTES DE PROVANCE HENRI GAILLARD 750 ML
France, 12.5% 27

GIN & TONICS

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| CUCUMBER & MINT | 9 |
| ROSEMARY & BASIL | 10 |
| STRAWBERRY & ELDERFLOWER | 11 |
| BLACKBERRY & LEMON | 12 |

GIN WEDNESDAYS

Unlimited Beefeater gin & tonic + olives and any pizza

35 per person
Every Wednesday

Enjoy 2 hours of Gin Wednesday offer.
Ask your waiter for details

BOTTLED BEER

MORETI BEER 330 ML / 660 ML 4.5 / 7.8

ASAHI BEER 330 ML 4

BREWDOG STATE (ALCOHOL FREE) 330 ML 4

CIDERS

ORCHARD PIG REVELLER CIDER 500 ML 6

KOPPARBERG STRAWBERRY & LIME CIDER 500 ML 6

DRAUGHT BEER

PERONI 1/2 pint 3.5 pint 6
4.7% abv original brand.

A discretionary service charge of 12.5% will be applied to your bill. All prices include VAT.