

Scarpetta

ARTISAN ITALIAN

Nibbles & Starters

OLIVES Pitted black olives marinated with herbs 🌿	2.50
BRUSCHETTA Classic tomato on toasted bread	4.00
PIADINA ROMAGNOLA Prosciutto Parma with Stracchino cheese	5.99
MOZZARELLA DI BUFALA with vine tomatoes	7.90

Fresh Pasta

Made from flour & water, sauces rotate weekly

BOLOGNESE	7.90
VEGGIE NORMA 🌿	6.50
MUSHROOM & TRUFFLE 🍄	6.90
N'DUJA & SAUSAGE 🌶️	7.50
RAGÙ OF LAMB	6.90

Italian Classics

LASAGNA BOLOGNESE Italian classic with beef bolognese	6.90
AUBERGINE PARMIGIANA Aubergine, mozzarella with tomato sauce 🍄	6.90

Chicken Specials

Tasty roasted chicken dishes with brown rice and veggies

SPICY CALABRIAN N'Duja sauce	7.40
MEDITERRANEAN Citrus vinaigrette	7.40
PINK PEPPER POMEGRANATE Pomegranate sauce	7.40

Salads

CHICKEN & AVOCADO	7.10
Chicken, avocado, broccoli, sweet potatoes, cherry tomatoes	
BRESAOLA CARPACCIO	7.20
Bresaola (Lean beef), parmesan, cherry tomatoes, balsamic glaze	
BUFALA CAPRESE	7.20
Buffalo mozzarella, tomatoes, avocado, mixed salad	
CHICKEN & AUBERGINE	7.10
Chicken, aubergine, feta cheese, cucumber, pickled onions, cherry tomatoes	
CHICKEN PANCETTA	7.20
Chicken, pancetta, parmigiano, egg, pickled onion, cherry tomatoes	
BRESAOLA & AVOCADO	8.90
Bresaola (lean beef), avocado, broccoli, sweet potatoes & cherry tomatoes	

Cured Meats & Cheeses

Make your own meat/cheese board

ONE 5.00 | FOUR 15.00

PARMIGIANO
Savoury yet delicate cheese with granular texture 🌿

PECORINO
Mature, hard, salty sheeps milk cheese 🌿

BRESAOLA VALTELLINA
Lean and tender salted beef

PROSCIUTTO COTTO
Rosted ham enriched by aromatic herbs

PROSCIUTTO DI PARMA Small 6.00 | Large 11.00
24 months aged, deserves its own board

Prosecco Cocktails

APEROL SPRITZ Aperol, prosecco, soda	6.50
CAMPARI SPRITZ Campari, prosecco, soda	8.50
NEGRONI SBAGLIATO Vermouth, Campari, prosecco	8.50
MIMOSA Prosecco, orange juice	8.50

Classic Cocktails

HENDRICK'S GIN & TONIC Gin & Fever Tree tonic	7.00
NEGRONI Vermouth, Campari, gin	8.50
ESPRESSO MARTINI Vodka, coffee liqueur, shot of Vesuvio	8.50
MOSCOW MULE Vodka, lime juice, ginger beer, bitter	8.50

Wine on Tap

PECORINO White Organic	5.50
MONTEPULCIANO D'ABRUZZO Red Organic	5.50
PROSECCO TERRA SERENA	5.50

Beer

PERONI or MENABREA	4.00
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HAPPY HOUR 4-7pm All cocktails £5



ITALIAN WINE LIST

White Wine

	175ml	Bottle
LA CHIUSA GRANDE ORGANIC PECORINO, Abruzzo, ITA	5.50	
TERRA SERENA PINOT GRIGIO, Veneto, ITA	7.50	24.00
FALANGHINA MANIMURCI PUELLA, Campania, ITA		27.00
FOSSA MALA SAUVIGNON BLANC, FRUILI GRAVE DOCG, Friuli, ITA		29.00
LA CHIARA GAVI DI GAVI, GAVI DOCG, Piemonte, ITA		34.00
SAN SANO CHARDONNAY, Tuscany, ITA		39.00

Red Wine

	175ml	Bottle
TOMMOLO, ORGANIC MONTEPULCIANO, D'ABRUZZO, Abruzzo, ITA	5.50	
NEL GIARDINO, CABERNET SAUVIGNON, Friuli, ITA	7.50	24.00
MINIMURCI CALORE, AGLIANICO, Campania, ITA		27.00
MANARA VALPOLICELLA CLASSICO, VALPOLICELLA DOC, Veneto, ITA		29.00
SAN SANO CHIANTI FONTE DELLA RANA, CHIANTI DOCG, Tuscany, ITA		34.00
NICOLLELO DOLCETTO D'ALBA ALBA DOC, Piemonte, ITA		39.00

Sparkling wine

	125ml	Bottle
PROSECCO FRIZZANTE, TERRA SERENA, Veneto, ITA	5.50	25.00
VALDOBBIADENE PROSECCO SUPERIORE DOCG, VILLE D'ARFANTA, Veneto, ITA		39.00

