

# The MENU

## TO START

**FOCACCIA & OLIVES** 6.25  
FRESH FOCACCIA BREAD, BALSAMIC GLAZE & INFUSED OIL, KALAMATA OLIVES. **V, VG, DF**

**HUMMUS & FLATBREAD** 6.5  
TAHINI HUMMUS, TOASTED PISTACHIOS, LEMON OIL & SUMAC, SERVED WITH HOMEMADE FLATBREAD. **V, VG, DF, GFO**

**HOUSE BAKED BREAD & DIPPING OIL** 6.5  
OLIVE OIL & BALSAMIC LOADED WITH SUN-DRIED TOMATO, CAPERS, OLIVES, CHILI FLAKES, CHIVES, PARMESAN FOR DIPPING. **V, VG, GFO**

## SHARING BOARDS

**THE CLASSIC BOARD** 65  
SLICED SIRLOIN STEAK, BRAISED LAMB, GREEK CHICKEN SKEWERS, HALLOUMI SKEWERS, HASSELBACKS, CORN RIBS, PADRON PEPPERS, TENDERSTEM BROCCOLI. **GFO, DFO**  
PERFECT FOR 2-3 PEOPLE

**THE MED BOARD** 65  
GAMBAS PIL PIL, HALLOUMI SKEWERS, GREEK CHICKEN SKEWERS, MINI CHICKEN KIEVS, MEDITERRANEAN FRIES, CORN RIBS, PADRON PEPPERS & TENDERSTEM BROCCOLI. **GFO, DFO**  
PERFECT FOR 2-3 PEOPLE

**THE ULTIMATE BOARD** 135  
SLICED SIRLOIN STEAKS, BRAISED LAMB, GREEK CHICKEN SKEWERS, HALLOUMI SKEWERS, MINI CHICKEN KIEVS, ARANCINI, GAMBAS PIL PIL, CORN RIBS, TRUFFLE FRIES, HASSELBACKS, PADRON PEPPERS & CAESAR SALAD. **GFO, DFO**  
PERFECT FOR 4-6 PEOPLE

## SMALL PLATES

**SLICED SIRLOIN STEAK** 17  
8OZ SIRLOIN STEAK, SERVED WITH CHIMICHURRI. **GF, DFO**

**PAN SEARED LAMB RUMP** 18  
ASPARAGUS, PEA & LEMON RISOTTO, SALSA VERDE.

**BRAISED LAMB** 12  
WHIPPED FETA, SALSA VERDE, WARM FLATBREAD.

**PORK RIBS** 12  
HALF RACK OF PORK RIBS IN OUR HOUSE RUB, SERVED WITH SALSA VERDE. **GF**

**CHICKEN VALDOSTANA** 16.5  
TOPPED WITH PROSCIUTTO, FONTINA CHEESE, WHITE WINE & MUSHROOM SAUCE.

**MINI CHICKEN KIEVS** 11  
CONFIT GARLIC AIOLI, CHIVE OIL.

**GREEK CHICKEN SKEWERS** 14  
TAHINI HUMMUS, WARM FLATBREAD, TOPPED WITH HOUSE PICKLES, POMEGRANATE SEEDS & MOLASSES. **GFO, DFO**

**CHICKEN CAESAR** 13.75  
MARINATED CHICKEN SKEWER, ANCHOVIES, PANCETTA, SOFT BOILED EGG, ROMAINE LETTUCE, PARMESAN, CROSTINI & HOUSE CAESAR DRESSING. **GFO**

**FIRE ROASTED WHOLE SEABASS** 18.5  
STUFFED WITH SHAVED FENNEL, DILL & LEMON. SERVED WHOLE. **GF, DFO**

**GIN CURED SALMON** 13.5  
48 HOUR CURED SALMON, SHAVED FENNEL, HOUSE PICKLED SHALLOTS, CREME FRAICHE, LEMON PRESERVE, SAMPHIRE. **GF, DF**

**GAMBAS PIL PIL** 14.5  
SPICY MARBELLA-STYLE KING PRAWNS SERVED WITH WARM FOCACCIA. **DFO, GFO**

**SCALLOP & CRAB RAVIOLI** 17.5  
WHITE CRAB MEAT & SCALLOP MOUSSE, STEM GINGER, WHITE WINE & SAFFRON SAUCE.

**WILD MUSHROOM RAVIOLI** 16  
PORCINI CREAM, ARTICHOKE & KALE CRISP. **V**

**WHIPPED FETA & HOT HONEY** 10  
SERVED WITH POMEGRANATE SEEDS, HOUSE PICKLES & WARM FLATBREAD. **V, GFO**

**TRIO OF ARANCINI** 10  
LEMON MASCARPONE, TOMATO MOZZARELLA, BOLAGNAISE ON PEPPERONATA & CHERRY TOMATO VINAIGRETTE. **VGO**

**CHARRED LEEKS** 9.5  
WHIPPED FETA, TOASTED HAZELNUTS, LEEK EMULSION, PICKLED SHALLOTS. **V, GF**

**FIRE ROASTED KENTISH ASPARAGUS** 9.5  
ASPARAGUS PUREE, BUFFALO MOZZARELLA, SERRANO HAM, GRAPEFRUIT VINAIGRETTE, TOASTED PINE NUTS. **GF**

## SIDE PLATES

**MEDITERRANEAN FRIES** 6.75  
CRISPY FRIES, SALSA FRESCA, CRUMBLLED FETA, SUMAC HONEY. **V, VGO**

**TRUFFLE, ROSEMARY & PARMESAN FRIES** 6.75  
CRISPY FRIES, TRUFFLE OIL, ROSEMARY & PARMESAN. **V**

**HASSELBACK POTATOES** 6.5  
CRISPY, GOLDEN HASSELBACK POTATOES ROASTED IN CONFIT GARLIC & ROSEMARY OIL, FINISHED WITH SEA SALT. **V, VG, GF, DFO**

**SEASONED CORN RIBS** 6.5  
TOSSED IN OUR SIGNATURE SMOKY SPICE BLEND. **V, VG, GF, DFO**

**TENDERSTEM BROCCOLI** 6.5  
SERVED WITH LEMON & CHILLI. **V, VGO, DFO**

# The MENU

## PIZZAS

OUR PIZZAS ARE THIN AND CRISPY WITH A SOFT CHEWY CRUST - AVAILABLE IN 10" OR 20"

<b>MARGHERITA CASA</b> HOUSE MARINARA SAUCE AND FRESH BASIL. <b>V</b>	10 / 20
<b>PEPPERONI SALSICCIA</b> HOUSE MARINARA SAUCE AND PEPPERONI.	13.5 / 25
<b>LEEK &amp; PANCETTA</b> CONFIT GARLIC & PARMESAN CREAM BASE, LEEKS & CRISPY PANCETTA.	14 / 25.5
<b>TRUFFLE DI FUNGHI</b> CONFIT GARLIC & PARMESAN CREAM BASE, WILD MUSHROOMS AND FONTINA CHEESE. <b>V</b>	13.5 / 25
<b>PICCANTE DIABLO</b> NDUJA, SPIANATA PICCANTE, RED ONION AND FRESH JALAPEÑOS.	13.5 / 25
<b>BIANCA CALABRESE</b> CONFIT GARLIC & PARMESAN CREAM BASE, CALBRIAN PEPPER SAUSAGE, SHAVED FENNEL, CHILLI FLAKES	13.5 / 25
<b>AGNELLO GRECO</b> BRAISED LAMB, WHIPPED FETA, CRUMBLLED FETA, RED ONION & BLACK OLIVES.	14 / 25.5
<b>STRACCIATELLA FRESCA</b> PARMA HAM, BUFFALO MOZZARELLA, BALSAMIC, PESTO, ROCKET & PARMESAN.	13.5 / 25
<b>GAMBAS PIL PIL</b> HOUSE MARINARA SAUCE & SPICY MARBELLA-STYLE KING PRAWNS.	13.5 / 25
<b>ORTOLANA</b> COURGETTE, BUFFALO MOZZARELLA, WHIPPED FETA, TOASTED PINE NUTS, LEMON ZEST. <b>V</b>	13.5 / 25
<b>CALZONE</b> MAKE ANY PIZZA A CALZONE, SERVED WITH YOUR CHOICE OF DIP & TOPPED WITH PARMESAN.	17
<b>HALF &amp; HALF</b> CAN'T DECIDE? CHOOSE ANY TWO FLAVOURS TO SPLIT YOUR PIZZA!	16 / 28

## THE EIGHTFOLD

8 LARGE SLICES INCLUDING 2 OF EACH: MARGHERITA, PEPPERONI, LEEK & PANCETTA, TRUFFLE DI FUNGHI. **30**

"Great for sharing"



## PIZZETTAS

A SMALL TEAR AND SHARE PIZZA

<b>MOZZARELLA GARLIC</b> GARLIC BUTTER, MOZZARELLA, PARMESAN. <b>V</b>	13
<b>NDUJA GARLIC</b> NDUJA BUTTER & FRESH NDUJA.	13
<b>TENDERSTEM &amp; LEEKS</b> ROASTED TENDERSTEM BROCCOLI & LEEKS, CONFIT GARLIC & PARMESAN CREAM, BUFFALO MOZZARELLA, CRISPY ONIONS. <b>V</b>	13
<b>CREAMY GNOCCHI</b> PANFRIED GNOCCHI IN A CHEESY GARLIC & TOMATO MASCARPONE SAUCE. <b>V</b>	13

## KICKS, DIPS & DRIZZLES

<b>PESTO DRIZZLE</b> <b>V</b>	
<b>HOT HONEY</b>	
<b>SPICY MARINARA</b> <b>V, VG</b>	<b>DRIZZLES 1</b>
<b>HOUSE RANCH</b> <b>V</b>	<b>DIPS 2.5</b>
<b>CAESAR</b>	
<b>SAFFRON AIOLI</b> <b>V</b>	
<b>BISTROBAR</b> <b>INFERNO OIL</b> <b>V, VG</b>	
<b>ZESTY ZIKI AIOLI</b> <b>V</b>	

<b>V</b> - VEGETARIAN	<b>VO</b> - VEGETARIAN OPTION
<b>VG</b> - VEGAN	<b>VGO</b> - VEGAN OPTION
<b>GF</b> - GLUTEN FREE	<b>GFO</b> - GLUTEN FREE OPTION
<b>DF</b> - DAIRY FREE	<b>DFO</b> - DAIRY FREE OPTION

FOOD IS SERVED TAPAS-STYLE, WITH DISHES ARRIVING AS THEY'RE READY TO BE ENJOYED AND SHARED.



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