



FOOD MENU

To Start With

- **Apulian Burrata** 
Fresh Burrata from Puglia, served on a bed of mixed leaf salad with a drizzle of extra virgin olive oil. Creamy, delicate, and authentically Italian. (ADD FRESH BLACK TRUFFLE £6= 3gr | £10= 6gr | £15= 10gr) £11,50
- **Bresaola, Rucola e Grana**
Air-dried cured beef slices served with rocket leaves, Parmesan flakes and extra virgin olive oil. A true classic from Northern Italy. £14,00
- **Prosciutto Crudo e Bufala**
24-month aged Parma ham served with fresh Buffalo Mozzarella. Simple, elegant and full of flavour. £15,00
- **Mortadella e Stracciatella**
Fine Bolognese Mortadella paired with creamy Stracciatella cheese. A perfect balance of savoury and smooth. (ADD FRESH BLACK TRUFFLE £6= 3gr | £10= 6gr | £15= 10gr) £12,00
- **Lingua di suocera Bruschettata** 
Crispy thin bread from Turin topped with chopped tomato, garlic, oregano, basil and extra virgin olive oil. A light and crunchy Italian classic. £9,50
- **Alici al Burro**
Mediterranean anchovies and whipped butter served on toasted sourdough bread. A refined antipasto with a rich coastal taste. £9,50
- **Camembert di Langa (2PPL)**
Baked Camembert from the Langhe hills in Piedmont, served warm with toasted bread. Rich, melting and perfect for sharing. (ADD FRESH BLACK TRUFFLE £6= 3gr | £10= 6gr | £15= 10gr) £16,50

I Taglieri

- **Selection of Italian Cheese**
A curated tasting of three fine Italian cheeses, served with Carasau bread, Taralli, fresh grapes, jam and honey. £14,50
- **Selection of Italian Charcuterie**
A hand-picked selection of three traditional Italian cured meats, served with Carasau bread. £15,50
- **Tagliere Misto Italian Cheese&Charcuterie (1person)**
A perfect mix of three cheeses and three charcuterie, served with Carasau bread and green olives. Ideal for one or to share as a starter. £16,50
- **Selection of Tuscany Marble Basin Aged Charcuterie**
A premium tasting of three aged Tuscan cured meats — Coppa with fennel, Lardo alle erbe, and Pancetta. Served with artisanal breadsticks. £17,50
- **Selection Imperiale Italian Cheese & Charcuterie (2ppl)**
A rich sharing board of three Italian cheeses and three charcuterie. Served with Carasau bread, grapes, jam, honey, olives and Taralli. £29,00
- **Selection Royal Italian Cheese & Charcuterie (2ppl)**
A luxurious platter featuring three aged Tuscan cured meats and three Italian cheeses. Served with Carasau bread, grapes, jam, honey, olives and artisanal breadsticks. Perfect for two to share with a glass of wine. £34,00

Salad

- **Caprese salad**
Beefsteak tomatoes, Buffalo Mozzarella, oregano, basil leaves and extra virgin olive oil. A timeless Italian classic. £11,00
- **Pochettino Delux**
Mixed leaf salad with tuna fillet, tomatoes, olives, artichokes and Buffalo Mozzarella, finished with extra virgin olive oil. Fresh, rich and full of Mediterranean flavour. £15,00

Service charge of 12.5%



Vegetable Sides

- Green Olives £4,50
- Mixed leaf salad £5,00
- Rocket leaf salad with Parmesan Flakes £6,50
- Tomato, Olives & Onions £5,00

Il Pane

- Bread basket £5,00
- Garlic Bread £8,00
Plain Pinsa Base, Garlic oil and Maldon salt.
- Apulian taralli (Bread Biscuit) £3,00
- Pane Guttiau (Sardinian crispy flat bread) £3,00
- Grissini Piemontesi (Artisanal Bread sticks) £3,00

Mains

- **Lasagna Bolognese** £15,50
Layers of egg pasta with slow-cooked beef ragù, béchamel, mozzarella and Parmesan. Traditional and comforting.
- **Parmigiana**  £14,00
Baked aubergine layers with tomato sauce, basil, mozzarella fior di latte and Parmesan. Vegetarian classic from Southern Italy.
- **Lasagna Funghi e Salsiccia** £16,00
Layers of egg pasta with béchamel, sautéed mixed mushrooms and Italian sausage. Rich, creamy and full of flavour. (ADD FRESH BLACK TRUFFLE £6= 3gr | £10= 6gr | £15= 10gr)
- **Polpette al Sugo** £15,00
Homemade beef and pork meatballs in tomato sauce, served on a bed of crispy Carasau bread. A rustic Italian favourite.

Pinsa Romana

- **Pinsa Marinara**  £12,00
Tomato sauce, garlic, oregano and extra virgin olive oil.
- **Pinsa Margherita**  £14,00
Tomato sauce, mozzarella cheese and basil leaves.
- **Pinsa Diavola (Spicy)**  £16,00
Tomato sauce, mozzarella cheese, spicy salame & Spicy Nduja from Calabria
- **Pinsa Salsiccia & Friarelli** £17,00
Tomato sauce, mozzarella, Italian sausage and Friarelli (Italian Broccoli).
- **Pinsa Cotto & Funghi** £16,00
Tomato sauce, Mozzarella cheese, mushrooms and cooked ham.
- **Pinsa Pancetta & Taggiasche olives** £16,00
Mozzarella cheese, pancetta and taggiasche olives.
- **Pinsa Capricciosa** £17,50
Tomato sauce, mozzarella cheese, artichokes, mushrooms, taggiasche olives and cooked ham.



Gluten free Pinsa Base + £2.50

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Service charge of 12.5%



Pinsa Romana



Gluten free Pinsa Base + £2.50

- **Pinsa Regina Margherita**  £17,00
Tomato sauce, Buffalo mozzarella, Oregano & basil leaves.
- **Pinsa Delizia** £18,50
Mozzarella cheese, Truffle sauce, Mortadella, Olive Taggiasche and chopped Pistachio.
- **Pinsa Provola & Sausage** £17,50
Smoked provola cheese, mozzarella cheese and fresh Italian sausage.
- **Pinsa alla Romana** £16,50
Mozzarella cheese, sweet gorgonzola and pork cheek (guanciale).
- **Pinsa Cotto & Gorgonzola** £16,50
Mozzarella cheese, cooked ham and blue cheese.
- **Pinsa Vegetariana**  £16,00
Tomato sauce, mozzarella cheese, mushrooms, artichokes and taggiasche olives.
- **Pinsa al Tartufo**  £18,00
Mozzarella cheese, mushrooms, black truffle cream and truffle oil.
- **Pinsa Provola & Speck** £17,50
Speck, Mozzarella cheese and smoked provola cheese.
- **Pinsa 4 Formaggi**  £16,00
Mozzarella cheese, smoked scamorza, blue cheese and shaved parmesan cheese.
- **Pinsa Pochettino** £17,50
Tomato sauce, Mozzarella cheese, Parma ham and rocket.
- **Pinsa Rucola e Grana** £15,50
Tomato sauce, mozzarella cheese, rocket salad and Parmesan flakes.
- **Pinsa alla Sarda** £17,00
Tomato sauce, mozzarella cheese, Salami & Pecorino cheese from Sardinia.
- **Pinsa 4 Mori** £18,50
Tomato sauce, mozzarella cheese, artichokes, mushrooms, black olives, Salami and Pecorino cheese from Sardinia.
- **Pinsa Capperi & Acciughe** £15,50
Tomato sauce, mozzarella cheese, Anchovies fillets, Carpers.
- **Pinsa Tricolore**  £17,50
Ligurian Pesto, Cold Buffalo Mozzarella, Cold Cherry tomato, Oregano.
- **Pinsa Dolce Vita** £19,50
Tomato sauce, Buffalo Mozzarella, Parma Ham, Oregano and Basil leaves.
- **Pinsa Arrabiata** £17,50
Tomato sauce, mozzarella cheese, Grilled peppers, onions, black olives, and Spicy Salami.
- **Pinsa alla Carlofortina** £19,50
Tomato sauce, mozzarella cheese, Tuna fillet, cherry tomato and Pesto.
- **Pinsa Boscaiolo** £17,50
Tomato sauce, Mozzarella cheese, Italian sausage, mushrooms and olive Taggiasche.
- **Pinsa Contadina** £19,50
Tomato sauce, Buffalo Mozzarella, Italian sausage, onions, Oregano & Basil leaves.

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Desserts

- **Tiramisu Classic** £8,00
Espresso soaked sponge layered with mascarpone cream and dusted with cocoa powder.
- **Tiramisu Pistachio** £8,00
Sponge layered with mascarpone and Pistachio cream. Decorated with chopped Pistachios.
- **Cuore di Cioccolato** £8,00
*A unique and classic chocolate fondant souffle with a liquid chocolate centre.
Served warm with vanilla ice cream.*
- **Cannolo Siciliano** £6,50
Pastry shell filled with a creamy, sweet ricotta cheese filling, garnished with chopped pistachios .
- **Torta della Nonna** £6,50
*Shortcrust pastry filled with lemon flavoured patisserie cream and decorated with pine nuts,
dusted with icing sugar.*
- **Affogato** £10,00
Espresso with Vanilla Ice Cream & Amaretto.
- **Vanilla Ice Cream** £5,00
- **Lemon Sorbet** £7,00
Lemon sorbet served in a whole lemon shell.

Caffetteria

- **Espresso** £2,20
- **Macchiato** £2,20
- **Cappuccino** £3,20
- **Caffé Latte** £3,20
- **Americano** £2,70



Water

- **San Bernardo Liscia** £3,50
Still natural mineral water from Piedmont , 75cl
- **San Bernardo Frizzante** £3,50
Sparkling mineral water from Piedmont , 75cl

Beers & Cider

- **Ichnusa** £5,00
Sardinian Lager , 33cl, 4.7%
- **Baladin Nazionale** £7,00
100% ITALIAN CRAFT BEER , Blond Ale, 33cl, 6.5%
- **Baladin Nazionale Gluteen Free** £5,50
100% ITALIAN CRAFT BEER , Blond Ale, 33cl, 6.5%
- **Baladin Nora** £7,00
SPICED ALE, 33cl, 6.8%
- **Baladin Isaac** £7,00
WITBIER (BLANCHE) , 33cl, 5%
- **Baladin L'IPPA** £7,00
INDIA PALE ALE (IPA) ITALIAN STYLE, 33cl, 5.5%
- **Baladin Wayan** £7,00
SAISON, 33cl, 5.8%
- **Baladin Rock 'n Roll** £7,00
AMERICAN PALE ALE ITALIAN STYLE, 33cl, 7.5%
- **Baladin Botanic IPA** £5,50
100% ITALIAN CRAFTSMANSHIP (Alcohol Free Beer)
- **Menabrea Zero 0.0%** £3,50
Piedmont Lager, 33cl, 0.0% (Alcohol Free Lager)
- **Melarossa Cider** £4,00
Italian Crafted cider made with 100% Italian apple juice, 33cl, 5%

Soft Drinks

- **Aranciata BIO San Bernardo** £3,60
Sparkling Soft Drinks orange, 26cl
- **Chinotto BIO San Bernardo** £3,60
Sparkling Soft Drinks Chinotto, 26cl
- **Limone&Menta BIO San Bernardo** £3,60
Sparkling Soft Drinks Lemon-Mint, 26cl
- **Limonata BIO San Bernardo** £3,60
Sparkling Soft Drinks Lemonade, 26cl
- **Galvanina Gassosa BIO** £3,60
Sparkling Soft Drinks Lemon
- **Coca Cola (Classic or Zero)** £3,00
Iconic Glass Bottle 33cl .
- **Pago Fruit Juice (Apple / Orange / Peach / Pear)** £3,00
Simply 100% fruit, nothing added.



Cocktails

- **Gin Tonic Baladin**
Italian Craft Gin made from distilled cereals, Floral Aroma blend with a gentle note of smoked juniper. Tonic Water (grapefruit / classic / hay). £12,00
- **Gin Tonic**
Gin, Tonic water. £10,00
- **Pink Gin**
Artisanal Pink Gin from Sardinia Island, Tonica al pompelmo (Grapefruit tonic). £12,00
- **Negroni Pochettino way**
Baladin Gin - Artisanal Vermouth slowly age in old Balsamic Vine garcasks by Giusti of Modena - Aperitivo Montanaro made with extracts such as red apple, radish, cherry, sweet potato and carrots. £12,00
- **Aperol Spritz**
Aperol, Prosecco, Soda £10,00
- **Lemon Spritz**
Limoncello, Prosecco, Soda £10,00
- **Americano**
Artisanal Vermouth, Aperitivo Montanaro, Soda £10,00
- **Limoncello Negroni**
Gin, Bitter, Limoncello £10,00
- **Bellini Classic**
Peach Juice, Prosecco £9,00
- **Violet Spritz**
Prosecco, Violet Syroup, Soda £10,00
- **Martini Royale**
Martini Rosato, Prosecco £10,00
- **Campari Gin Classic**
Campari, Gin £10,00
- **Campari Gin Tonic**
Campari, Gin, Tonic £10,00

Mocktails & 0% Alcohol Prosecco and Rose'

- **Bella Gin Tonic 0% Alcohol**
Gin, Tonic water. £8,00
- **Negroni 0% Alcohol**
Gin, Vermouth, Bitter £8,00
- **Garibaldi 0% Alcohol**
Bitter, Orange juice £8,00
- **Spritz Bella 0% Alcohol**
Bitter aperitivo, Prosecco, Soda £8,00
- **Prosecco 0% Alcohol** £7,00
- **Sparkling Rose' (Bottle) 0% Alcohol** £18,00

Spirits & Liqueurs (25ml)

Amaretto - Limoncello - Grappa - Amaro del Capo - Amaro Averna - Frangelico - Mirto Barolo Chinato - Sambuca classic - Liqueurice Sambuca £5,00

Service charge of 12.5%