



since

2021

LUMIA

• ITALIAN TRATTORIA •

APERITIVO

£11.00

APEROL SPRITZ

APEROL PROSECCO
SODA

CAMPARI SPRITZ

CAMPARI PROSECCO
SODA

HUGO SPRITZ

ST GERMAIN PROSECCO
SODA

NEGRONI

CAMPARI BOMBAY MARTINI
ROSSO

AMERICANO

CAMPARI MARTINI ROSSO
SODA

GARIBALDI

CAMPARI ORANGE JUICE

ROSSINI

PROSECCO AND
STRAWBERRY PUREE

MIMOSA

PROSECCO AND ORANGE

BITES

PANE & OLIO

£4.95

ARTISAN SOURDOUGH
FROM MEADOW BAKERY
SERVED WITH OLIVE OIL
AND BALSAMIC VINEGAR

NOCELLARA OLIVE

£4.95

SICILIAN GREEN OLIVES
MARINATED WITH ORANGE
ZEST AND GARLIC

PANE BRUSCATO

£5.95

TOASTED RUSTIC BREAD
WITH CREAMY BUTTER
AND ANCHOVIES

ARANCINO

£6.95

CLASSIC SICILIAN STREET
FOOD CONE-SHAPED
RISOTTO STUFFED WITH
BEEF RAGU

ALLERGIES & DIETARY REQUIREMENTS IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE SPEAK TO A MEMBER OF OUR TEAM. WE'LL BE HAPPY TO ACCOMMODATE YOUR REQUEST.

LISTA VINI



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WHITE WINE

	175ML	250ML	BOTTLE
BIANCO DI CASA MIA LIGHT, DRY, AND FRUITY – CRISP AND EASY TO DRINK.	6.95	8.95	26.95
PINOT GRIGIO DOCG FRESH AND BALANCED WITH FRUITY AND NUTTY HINTS.	8.00	11.00	31.95
SAUVIGNON IGT ZESTY AND AROMATIC WITH MELON, SAGE, AND TROPICAL NOTES.	8.50	12.00	32.95
CATARATTO IGP ELEGANT AND HARMONIOUS, WITH LIGHT CITRUS AND FLORAL AROMAS.	8.50	12.50	36.95
GAVI DI GAVI RIGHT AND BALANCED, WITH DELICATE FRUIT AND A CLEAN MINERAL FINISH			49.95

ROSE WINE

PINOT ROSE SOFT PINK, FRUITY, AND FLORAL WITH BALANCED FRESHNESS.	9.00	12.50	30.95
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PROSECCO & CHAMPAGNE

PROSECCO DOC BRUT BRIGHT AND LIVELY WITH APPLE, ALMOND, AND HONEY NOTES.	8.00		28.95
ROSÉ SPUMANTE FRESH AND FRUITY WITH RASPBERRY AND PINK GRAPEFRUIT AROMAS.	8.50		29.95
CHAMPAGNE CRISP AND ELEGANT, WITH FINE BUBBLES, NOTES OF GREEN APPLE, CITRUS, AND BRIOCHE. A REFINED AND REFRESHING FINISH.	12.00		64.00

ENJOY OUR WINES IN A SMALLER 125ML SIZE – JUST ASK YOUR SERVER

LISTA VINI

RED WINE

	175ML	250ML	BOTTLE
ROSSO DI CASA MIA SOFT, ROUND, AND DRY WITH FOREST BERRY AND WILD HERB NOTES.	6.95	8.95	26.95
NERO D'AVOLA IGP RICH AND FULL-BODIED WITH PLUM, CHOCOLATE, AND DARK RASPBERRY.	8.50	11.00	31.95
PRIMITIVO SORAYA BOLD AND INTENSE WITH DARK FRUIT, SPICE, AND FIRM TANNINS.	9.00	12.50	34,95
MONTEPULCIANO D'ABRUZZO DOC RUBY RED DEEP COLOUR WITH VIOLET GLARE. STRONG AND FRUITY WITH SCENTS OF RED FRUIT AND LIQUORICE. MEDIUM BODIED, SOFT AND WELL BALANCED.	8.00	10.50	29,95
CHIANTI DOCG ELEGANT TUSCAN RED WITH CHERRY, VIOLET, AND SPICE NOTES.	10.00	14.50	42.95
AMARONE DELLA VALPOLICELLA POWERFUL AND RICH, WITH CHERRY, TOBACCO, AND SPICE AROMAS.			79.95

SPARKLING RED WINE

UNEXPECTED BUBBLES UNFORGETTABLE TASTE

SPAGO ROSSO RABOSO VENETO IGT	8.50	10.50	29.95
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A VIBRANT RED WINE FROM THE VENETO REGION IN NORTHERN ITALY, MADE FROM THE TRADITIONAL RABOSO GRAPE. DEEP RUBY IN COLOUR, IT OFFERS AROMAS OF DARK CHERRIES, WILD BERRIES, AND SUBTLE SPICE. ON THE PALATE IT IS LIVELY AND STRUCTURED, WITH FRESH ACIDITY AND GENTLE TANNINS THAT LEAD TO A PLEASANTLY DRY FINISH.

ANTIPASTI

(STARTER)

BRUSCHETTA SCAPECE

8.95

TOASTED SOURDOUGH, SERVED WITH FRIED COURGETTES MARINATED IN GARLIC, MINT & WHITE WINE VINEGAR, SOFT CHEESE

BRUSCHETTA CALABRESE

8.95

SOURDOUGH BREAD LAYERED WITH RICH, SPICY 'NDUJA, TOPPED WITH SWEET, SLOW-CARAMELISED RED ONIONS.

BURRATA

12.95

CREAMY BURRATA PAIRED WITH AROMATIC TRUFFLE PASTE, SERVED WITH TOASTED BREAD

POLPETTE

10.95

TRADITIONAL ITALIAN MEATBALLS, LOVINGLY PREPARED TO A FAMILY RECIPE AND SIMMERED IN A RICH, HOMEMADE TOMATO SAUCE.
THE WAY AN ITALIAN GRANDMA WOULD MAKE THEM.

MORTADELLA GRIGLIATA

10.95

SLICES OF GRILLED MORTADELLA, LIGHTLY CARAMELISED AND FINISHED WITH A SWEET AND TANGY BALSAMIC GLAZE.

BIANCHETTI FRITTI

9.95

LIGHTLY FLOURED AND CRISP-FRIED WHITEBAIT SERVED WITH GARLIC MAYO, DELICATE IN FLAVOUR AND PERFECTLY GOLDEN.

ALLERGIES & DIETARY REQUIREMENTS IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE SPEAK TO A MEMBER OF OUR TEAM. WE'LL BE HAPPY TO ACCOMMODATE YOUR REQUEST.

PASTA



FEDERICO FELLINI

“LIFE IS A COMBINATION OF MAGIC AND PASTA”

LASAGNE
BOLOGNESE

18.95

OVEN-BAKED LAYERS OF PASTA,
FILLED WITH RICH BOLOGNESE SAUCE,
CREAMY BÉCHAMEL, AND MELTED
PARMESAN

FETTUCCINE
PORCINI

20.95

FRESH HOMEMADE FETTUCCINE
WITH PORCINI MUSHROOMS AND
TRUFFLE SAUCE . (V)

PAPPARDELLE
BOLOGNESE

19.95

WIDE RIBBONS OF HOMEMADE PASTA
SERVED WITH A TRADITIONAL SLOW-
COOKED BEEF RAGÚ

CASARECCE
'NDUJA

20.95

HANDMADE PASTA COOKED
WITH 'NDUJA CALABRIAN
SPICY SAUSAGE AND BURRATA

CASARECCE
COZZE

22.95

HANDMADE PASTA IN A RUSTIC
TOMATO SAUCE, PAIRED WITH FRESH
MUSSELS AND FINISHED WITH
PECORINO.

MEZZO PACCHERO
PRIMAVERA

20.95

MEZZOPACCHERO WITH TENDER
ASPARAGUS AND CRISPY
GUANCIALE, FINISHED WITH A
TOUCH OF PARMIGGIANO

RAVIOLI RICOTTA
SPINACI

19.95

RAVIOLI RICOTTA & SPINACH
COOKED IN TOMATO SAUCE
AND
PARMESAN. (V)

SECONDI

(MAINS)

PORCHETTA

26.95

SLOW-ROASTED PORK BELLY, SEASONED WITH AROMATIC HERBS AND SPICES, SERVED WITH ROASTED POTATOES AND FINISHED WITH A RICH DEMI-GLACE.

FILETTO DI BRANZINO

26.95

SEA BASS FILLET SERVED WITH A FRESH MISTICANZA SALAD AND DRESSED WITH A FRAGRANT SALMORIGLIO SAUCE.

SAUTEED DI COZZE

20.95

FRESH MUSSELS SAUTÉED WITH CHERRY TOMATOES, GARLIC, CHILLI AND WHITE WINE, SERVED WITH TOASTED BREAD

CONTORNI

(SIDE)

ASPARAGI

6.95

HONEY LOEMON AND GARLIC

RUCOLA E

PARMIGGIANO

5.95

ROCKET AND PARMESAN

PATATINE

4.00

FRENCH FRIES OR ADD TRUFFLE AND PARMESAN FOR £1.50

PANE ALL'AGLIO

5.95 / 6.95

SOURDOUGH BREAD WITH GARLIC OR GARLIC AND CHEESE

PATATE AL FORNO

4.95

ROSTATED POTATO

EVERY TUESDAY
ENJOY 20% OFF OUR ENTIRE MENU.

WEDNESDAY & THURSDAY
JOIN US FOR OUR PASTA EXPERIENCE, A
CELEBRATION OF FRESHLY MADE PASTA AND
TRADITIONAL ITALIAN RECIPES.

WE ARE ALSO PLEASED TO HOST BESPOKE
EVENTS FOR SMALL GROUPS OF UP TO 30
GUESTS, INCLUDING SUNDAYS. PLEASE CONTACT
US BY PHONE OR EMAIL TO PLAN YOUR SPECIAL
OCCASION.

GIFT CARDS
A THOUGHTFUL WAY TO SHARE THE
EXPERIENCE. GIFT CARDS ARE AVAILABLE FOR
PURCHASE DIRECTLY AT THE RESTAURANT.



