

Limoncello

Menu

WIFI

NAME: Limoncello-guest
PASS: limoncello

TAPAS / ANTIPASTI

Grand Antipasti Board (for 2 share).....	£14.00
Antipasti Board (for 1).....	£8.00
<i>Selection of cut meats, cheeses, salad, bread, olives and hummus</i> (gluten, milk)	
Cheese Board (for 1).....	£5.00
<i>Selection of cheeses with chutney/fruit, crackers</i> (gluten, milk)	
Olives Selection (V).....	£4.50
Bread with Olive Oil and Balsamic Vinegar (V).....	£4.00
(gluten, sulphites)	
Home-made Limoncello Hummus & Bread (V).....	£4.00
(gluten)	
Home-Made Garlic Bread (Fresh Garlic) (V).....	£4.00
(gluten)	
Bruschetta.....	£4.00
Bread, Mozzarella, Tomatoes, Parma Ham (gluten, milk)	
Buffalo Mozzarella Salad (V).....	£7.00
Buffalo Mozzarella, bread, tomatoes, rocket, olive oil, pepper (gluten, milk)	

MAINS / PRIMI PIATTI

Fresh Hand-made Pasta

Spinach & Ricotta Tortelloni (V).....	£10.00
(gluten, egg, milk)	
Mozzarella, Tomato & Basil Tortellini (V).....	£10.00
(gluten, egg, milk)	
Pumpkin Gnocchi.....	£10.00
(eggs, milk, sulphites)	
Lasagna.....	£5.00
(gluten, egg, celery, milk)	
Soup of the day.....	£5.00
<i>*Gluten Free Option available – please ask staff</i>	

SALADS

- PARMA HAM & MOZZARELLA SALAD.....£7.50
San Daniele/ Parma Ham, Mozzarella & tomato with Salad
(milk)
- SEAFOOD SALAD.....£7.50
Marinated octopus, mussels & calamari served in a bed of fresh salad leaves
(molluscs)
- GREEK SALAD.....£7.50
Feta, Tomato, Green Pepper, Cucumber & Oregano
(milk, sulphites)
- HALLOUMI/SALAD WITH BALSAMIC GLAZE.....£7.50
Pan Fried Halloumi Cheese, salad, tomato & olives with balsamic glaze
(milk)
- ROCKET SALAD.....£4.00
(Rocket, Parmesan, Lemon Juice, Black Pepper & olive oil)

CIABATTAS

Eat out £5.00 – Eat in £6.50

- 1.Green Pesto, mozzarella, salad, cooked ham, sun-blushed tomatoes
(gluten, soya, milk, eggs, nuts, pistachios)
- 2.Mozzarella, salad cooked ham, roasted peppers
(gluten, soya, milk)
- 3.Green Pesto, mozzarella, salad, Parma Ham, Sun-blushed tomatoes
(gluten, soya, milk, eggs, nuts, pistachios)
- 4.Parmesan, rocket, bresaola, lemon
(gluten, soya, milk)
- 5.Red pesto, mozzarella, salad, spianata, roasted peppers
(gluten, soya, milk, almonds)
- 6.Green pesto, mozzarella, salad, sun-blushed tomatoes (V)
(gluten, soya, milk, eggs, nuts, pistachios)
- 7.Green pesto, taleggio, salad, sun-blushed tomatoes V
(gluten, soya, milk, eggs, nuts, pistachios)
- 8.Green Pesto, goat's cheese, salad, sun blushed tomatoes V
(gluten, soya, milk, eggs, nuts, pistachios)
- 9.Mozzarella, mortadella, salad, sun blushed tomatoes
(gluten, soya, milk)
- 10.Surprise sandwich! Veg/Meaty
- 11.Provolone Dolce, salad, fennel salami, sun blushed tomatoes
(gluten, soya, milk)

*Extra filling or toasting, add 50 pence

PIZZA

MARGHERITA.....	£10.00
<i>Mozzarella, Tomatoes</i>	
(gluten, milk)	
PEPPERONI.....	£11.00
<i>Mozzarella, Spicy Pepperoni, Tomatoes</i>	
(gluten, milk)	
PARMA HAM.....	£12.00
<i>Mozzarella, Tomatoes, Parma Ham</i>	
(gluten, milk)	
ROCKET & GOAT'S CHEESE.....	£12.00
<i>Goat's Cheese, Tomatoes, Rocket</i>	
(gluten, milk)	
QUATTRO FORMAGGI.....	£13.00
<i>Fontina, Gorgonzola/Blue Cheese, Taleggio, Mozzarella, Tomatoes</i>	
(gluten, milk)	

SWEETS/DOLCI

Home Made Tiramisù.....	£5.00
(milk, wheat, traces of nuts)	
Home Made Affogato.....	£5.00
(milk)	
Panettone Slice.....	£2.50
(Eggs, wheat, milk, may contain traces of nuts and soya)	
Crossaint.....	£2.50
Pain au chocolat.....	£2.50
Alfajor.....	£2.00

COFFEE

Single Espresso/Macchiato.....	£2.00
Double Espresso/Macchiato.....	£2.20
Americano, Cappuccino, Caffè Latte (with Milk).....	£2.50
Flat White (with Milk).....	£2.50
Caffè Mocha, Hot Chocolate (White/ Milk /Dark).....	£3.00

TEAS

£2.50

Breakfast Tea
Early Grey
Peppermint
Super Fruit
Super Berry
Decaf Tea
Lemon & Ginger
Green Tea
Camomille

Peach Ice Tea SanBenedetto
Lemon Ice Tea San Benedetto

SOFT DRINKS

£2.50

Coke
Diet Coke
Limonata San Pellegrino
Limoni di Sicilia e Menta
Aranciata
Aranciata dolce
Aranciata amara
Chinotto
Arance di Sicilia e fichi d'india
Melograno e arancia
Pompelmo
Limonata
Clementina
Spicy Ginger
Acqua Panna
Sparkling Water
Bellini Peach (£1.50)

FRUIT JUICES

£2.50

Peach
Apricot
Pear
Orange
Blood Orange
Peach and Mango
Green Apple
Banana
Pineapple
Caribbean Fruits

BEERS/BIRRE

Nastro Azzurro.....	£5.00
Peroni.....	£5.00
Moretti.....	£5.00
Peroni Gran Riserva.....	£6.00

ITALIAN COCKTAILS

£7.00

- Bellini (Prosecco and Peach juice)
- Italian Martini (Gin and Martini Bianco)
- Negroni (Campari, Martini Rosso and Gin)
- Negroni Sbagliato (Campari, Martini Rosso and Prosecco)
- Amaretto Sour (Amaretto, Lime and Sugar)
- Aperol Spritz (Aperol, Prosecco and Soda)

LIQUEUR SHOT

£3.00

- Liquore al Caffè Lucano 26%
- Liquore Nocino F.lli Vena 30%
- Liquore Mirto F.lli Vena 30%
- Liquore di Noci Villa Massa 30%
- Liquore di Mandarini Villa Massa 30%
- Limoncello Villa Massa 30%
- Crema di Limoncello 17%
- Limoncello Gioia Luisa 30%
- Limoncello Staibano 25%
- Sambuca al Caffè 40%

£4.00

- Grappa Cristal 37,5%
- Amaro Lucano 28%
- Amaro Ramazzotti 30%
- Liquore Strega 40%

RED WINES

PAPALE

Primitivo di Monduria D.O.P. - Cantina "Carvaglione"

From Taranto, Puglia

14% Alc.

The colour is intense ruby red with beautiful violet tints. The flavour is very intense and recall sensations such as fruit jam and blackcurrant, blackberry, cherry, cocoa and licorice. It's a soft wine with a long aromatic finish.

Glass £6.5

Carafe £14

Bottle £23

CAMARDA

Brindisi Rosso D.O.P. – Cantina "Due Palme"

From Taranto, Puglia

12.8% Alc.

The colour is ruby red with violet reflections. The flavour is fruity, with notes of ripe cherries, on discreet hints of wood. Warm on the palate, soft, pleasantly present tannins.

Glass £5

Carafe £12

Bottle £18

MONTECOCO

Salice Salentino D.O.P. – Cantina "Due Palme"

From Brindisi, Puglia

12.5% Alc.

The colour is ruby red with purple reflections. The flavour reveals aromas about damson, blackberries, wild strawberries and toasted notes. Harmonious, elegant palate, tannic.

Glass £5

Carafe £10

Bottle £18

ROCCAMORA

San Giovese I.G.P. – Vignali "Roccamora"

From Verona, Veneto

12.5% Alc.

This Wine is a reminiscence of red berries and fresh herbs. Taste fresh, balanced and persistent.

Glass £5

Carafe £10

Bottle £16

PRAGO

Bonarda D.O.C. – Cantina "G. Testori"

From Pavia, Lombardia

12% Alc.

Lively wine, Ruby Red, intense and pleasant with clear fruity flavour of cherries and almond cadences full and harmonious.

Glass £5

Carafe £12

Bottle £20

ALTAS CUMBRES

Malbec – Bodega "Lagarde"

From Mendoza, Argentina

14% Alc.

The colour is intense, with red shades. The aroma is voluminous, with a fine jam and berry fruits reminiscence. Harmonious and persistent on roof of the mouth.

Glass £5

Carafe £10

Bottle £16

PASSO DEL LUPO

Rosso Conero D.O.C. – Cantina "Fazi-Battaglia"

From Ancona, Marche

14% Alc.

Red ruby, intense, brilliant, with violet shades. The flavour is dry, harmonious, with fragrances of fruit and red flowers wilted.

Glass £5

Carafe £12

Bottle £20

IROSO

Iroso I.G.T. – Cantine "Alberto Ravazzi"

From Siena, Tuscany

14% Alc.

Let temptation take you with this deep ruby red colour wine. Awaken, your senses with the scent of red fruit, blueberry, raspberry and carnation fruits. A selected wine that evolves with time. From an highly awarded Tuscan wine producer.

Glass £9

Carafe £20

Bottle £30

HIPPOCRAS COMMENDAE

Medieval Curative Wine – Cantine “Hippocras”

Genova – Liguria

12% Alc.

The invention of this wine, with curative properties, is attributed to Ippocrate, founding father of modern medicine, Widely used during the Roman Empire, the recipe is dated back to 460 b.C. This spicy wine is made with ginger, cinnamon and galangal, with a warm and a overall sweet flavor.

Glass £10

Bottle £20

TOLLO

Montepulciano d’Abruzzo D.O.P. – Cantine “Tollo”

Chieti, Abruzzo

13% Alc.

It’s a red ruby wine with violet tints. The smell remember sour cherry and berry. The soft flavour hug the sweet perfume.

Glass £5

Carafe £12

Bottle £20

ZINFADEL

Primitivo di Manduria I.G.P. – Cantine “Di Marco”

Taranto – Puglia

1. Alc.

Grapes, grown in the sun-drenched vineyards of Puglia the wine is always rich, ripe and robust - just like this one, with blackberry flavours and generous spice.

Glass £5

Carafe £12

Bottle £16

ROSE' WINES

VIA VAI

Pinot Grigio I.G.T. – Cantina “Delle Venezie”

Faenza – Emilia Romagna

12% Alc.

Sourced from vineyards around Verona and Venice. Lemony on the nose, with a delicious balance in the mouth, this Pinot Grigio is a very easy-to-drink.

Glass	£5
Carafe	£12
Bottle	£20

SIBILIANA

Roceno/Nerello Mascalese I.G.P. – Cantina “Terre Sicilian”

Trapani – Sicily

12% Alc.

This rosé is beautifully made, presenting a crystal-clear colour with a very fine and pleasurable nose. In the mouth it remains true with a complex and balanced flavour, with primary notes of red fruit and spice, followed by some herbaceous nuances.

Glass	£5
Carafe	£12
Bottle	£20

ANCHOR STEP

White Zinfandel

California

10,5% Alc.

The primary flavours of Zinfandel are jam, blueberry, black pepper, cherry, plum, boysenberry, cranberry, and licorice. When you taste Zinfandel it often explodes with candied fruitiness followed by spice and often a tobacco-like smoky finish.

Glass	£5
Carafe	£12
Bottle	£20

VIN DE BORDEAUX

Claret D.O.C. – Cave `a vin “Yvon Mau”

New Aquitaine - France

12.5% Alc.

Directly from the French, It's a soft and sweet wine, with aromatic red fruits flavor.

Glass	£5
Carafe	£10
Bottle	£16

WHITE WINES

TERRE SICILIANE

Grecanico I.G.P. – Vignali Roccamora

12% Alc.

Fragrance of apple with gentle nuance of citrus fruits. Sapid and involving taste with floral persistence

Glass £5
Carafe £12
Bottle £20

VIA VAI

Pinot Grigio I.G.T. Cantine "Caviro"

Ravenna – Emilia Romagna

12% Alc.

Crisp and refreshing with delicious citrus and apple notes are completed with a lovely balance of fruit sweetness and acidity

Glass £5
Carafe £12
Bottle £20

SPARKLING WINES

VALDOBBIADENE

Brut D.O.C.G. – Cantine "Santa Margherita"

Venice – Veneto

11.5%

Sparkling wine, clean, fruity scent, reminiscent of Green Apple and peach blossoms. The taste is soft and harmonious, freshness combined with aromatic sensations

Bottle out £20
Bottle in £25

SAN LEO

Brut D.O.C. – Cantine "Gambellara"

Vicenza – Veneto

11% Alc.

Its aromatic bouquet, fresh fruity and light flavour make it an ideal aperitif for parties and everyday celebrations.

Bottle out £20
Bottle in £2

FORTIFIED WINE

L'ECRU'

Passito I.G.T. – Cantine "Firriato"

Trapani – Sicily

14% Alc.

Intense golden yellow colour. Highlight a delicate scent of honey and candied orange peel, dried figs, dates, peaches, in perfect harmony with Oriental spices. Delicate expression of the warm lands of Sicily and its Mediterranean aromas.

Bottle 25£

LOMBARDO

Il Santo – Cantine "F.lli Lombardo"

Trapani – Sicily

16% Alc.

Intense golden yellow colour. A sweet taste of honey and citrus fruits from Sicily

Bottle £25

FATTORIA DEL CAPITANO

Vin Santo D.O.C. – Azienda Agricola "Balbi

Firenze Tuscany

16,5% Alc.

A meditation wine, golden yellow. Very sweet, it's a traditional fortified from Tuscany.

Bottle £25