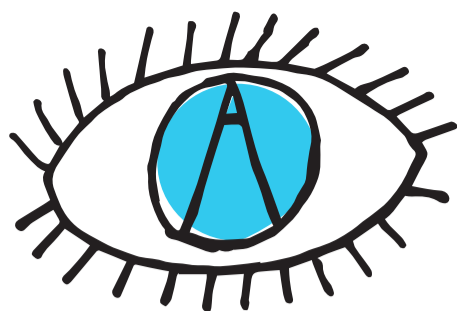


ACQUOLINA



IN BOCCA

Aperitivi

Aperol Spritz 5.75 Prosecco, Bellini, Kir Royale (175ml) 5.75

ANTIPASTI

Bruschetta di Pomodoro e Ventricina 4.45
Toasted sourdough bread, fresh tomato and spicy ventricina

Zuppa 4.55
Homemade vegetable soup with garlic croutons

Cozze al Pomodoro 5.65
Mussels, Tomato served with Garlic Bread

Vitello Tonnato 5.95
Thinly sliced veal with tuna mayonnaise, cherry tomatoes & capers

Octopus 7.95
broccoli sauce, olives, capers and tomatoes

Caprese Garlic Bruschetta 4.95
Mozzarella, tomato, basil and homemade mayonnaise

Burratina 6.65
Mozzarella parcel filled with a creamy curd with rocket and a balsamic vinegar

Pan-fried King Prawns 6.95
With lardo, onions served with sourdough bread

Seppia al Nero 5.95
Cuttlefish with black squid ink, leeks, cherry tomatoes served with sourdough bread

Charcuterie Sharing Platter (N) 10.95
A selection of cured meats, cheese and sourdough bread

PASTA

All our pastas are homemade using organic flour, cooked and served 'al dente' unless requested

Spaghetti Pomodoro 6.95
With basil

Rigatoni Aubergine 7.95
With tomatoes and ricotta

Linguine ai Funghi 8.45
With mixed vegetables

Sedanini Amatriciana 9.15
Guanciale, tomato and pecorino

Spelt Tagliatelle al Ragù 8.95
With beef oniglet, osso buco and tomato

Carbonara Acquolina 9.15
Spaghetti, guanciale and Clarence Court egg

Ravioli Di Zucca 9.25
With pumpkin, amaretto and spinach sauce

Spaghetti Merluzzo 9.65
Cod, tomatoes, capers and beetroot

Spaghetti Neri con Seppia 9.95
Cuttlefish, burrata, cherry tomatoes and bottarga

Spaghetti Cozze 10.75
With mussels, clams, courgettes and saffron

Fusilli Pescatora 10.95
With mussels, clams, cuttlefish and prawns

PIZZA

Our homemade sourdough is proved for 24hrs and cooked at 435c in our woodfired oven

Marinara 5.45
Garlic, oregano, tomato and olive oil (No mozzarella)

Margherita 6.95
Mozzarella, parmigiano reggiano, tomato and basil

Napoli 7.95
Mozzarella, anchovies, tomato, capers, black olives, garlic and oregano

Parmigiana 7.95
Aubergine, mozzarella, tomato, basil and parmesan

Primavera 8.05
Tomato, mixed vegetables and parmesan

Gloucester Old Spot Ham, Ricotta & Mushrooms 8.55
Mozzarella, ricotta and wild mushrooms

Ventricina e Chorizo 8.95
Mozzarella, ricotta and spicy ventricina

Salsiccia and Friarielli 8.95
Fennel sausage, wild broccoli, mozzarella (no tomato)

Viola 9.45
beetroot, blue cheese and mozzarella (no tomato)

Bufala 9.95
buffalo mozzarella, guanciale, onions and tomato

extra toppings from 95p

House Side Salad 3.75
Mixed leaves, rocket, fresh tomatoes with balsamic dressing

Roasted Potatoes 3.75

INSALATE

Avocado Bacon e Formaggio di Capra 8.95
Avocado, mixed leaves, bacon and goat's cheese, served with a balsamic dressing

Salade Nicoise 9.25
White bonito tuna, Clarence Court free-range egg, anchovies, French beans, mixed leaves, capers, dressing

SET MENU

STARTER

Bruschetta Classica
Toasted sourdough bread, tomato, garlic and extra virgin olive oil

Cozze al Pomodoro
Mussels, Tomato served with Garlic Bread

Zuppa
Homemade vegetable soup with garlic croutons

MAIN

Pizza Margherita
Mozzarella, parmigiano reggiano, tomato and basil

Pizza Parmigiana
Aubergine, mozzarella, tomato, basil and parmesan

Pizza Chorizo
Mozzarella, Tomato

Linguine Pomodoro
With basil

Rigatoni ai Funghi
With wild mushrooms and cherry tomatoes

Spaghetti Cozze e Pecorino
Mussels

DESSERT

Homemade Tiramisu

Panna Cotta
with chocolate sauce

Gelato
2 scoops, choose from vanilla, chocolate, lemon or pistachio (N)

2 courses 10.95

3 courses 14.95

(N) Contains nuts, however there is a possibility that traces may be found in other dishes. Full allergen menu available, please just ask.

ALL GRATUITIES GO DIRECTLY TO OUR STAFF.

VINO

All our wines are organic, without the use of chemical pesticides, herbicides or fertilisers

BIANCO

Tenute Normanno Botte Inzolia Sicilia Igt 175ml / 250ml / Btl 4.65 / 5.85 / 16.95
Inzolia
Sunny and aromatic. A Sicilian mermaid

Carlindepaolo Maggior Gorzano 4.95 / 6.85 / 18.95
Cortese, favorita and arneis
Fruity light dry wine. Like a Gavi from a different terroir of view

Firmanum Marche Bianco 5.35 / 7.15 / 19.45
Trebiano bianco
Vibrant and mineral. Sharpish dry. Seafood calling

Francesco Cirelli Bianco 5.45 / 7.25 / 19.55
Trebiano d'Abruzzo
Rich and generous, sharp and focused. Almost as through a grassy silent river

ROSE

Tenute Normanno Botte Rosato 175ml / 250ml / Btl 4.65 / 5.85 / 16.95
Nero D'avola
Raspberries crush with a dash of sun. A pinker shade of pale

ROSSO

Tenute Normanno Botte Perricone 175ml / 250ml / Btl 4.65 / 5.85 / 16.95
Perricone
Berries from the wood during an Indian summer. Hidden treasure

Carlindepaolo Maggior Gorzano 4.95 / 6.85 / 18.95
Dolcetto, Babera and Croatina
Fruity and juicy. A casual aristocratic.

Firmanum Marche Rosso 5.35 / 7.25 / 19.45
Sangiovese
Sip a go go style of sangiovese. Adriatic coast breed

Francesco Cirelli Rosso 5.45 / 7.25 / 19.95
Montepulciano
Floral and fruity, authentic and honest, refreshing and grippy. Iconic

PROSECCO

Carline Frizzante Bio (Screw top) 175ml / Btl 5.95 / 22.95
(Glera) Guilt free fizz from Venice. Bio vegan

Wines also available in 125ml

ANDREA'S PRIVATE WINE COLLECTION

BOLLICINE

Franciacorta Brut, 1701 41.45

Chardonnay, Pinot Nero

The ultimate Italian sparks. Vertical and full of tension. Vibrant in 3 D. Long and lingering mineral finish.

BIANCO

Pinot Grigio Delle Venezie Igt, Le Carline 22.75
Pinot Grigio
Guilt free, clean, fresh, rich and generous. Organic & Vegan

Grillo Grillo Terre Siciliane Igt, Antonino Caravaglio 23.50
Grillo
Ripe prickley pear, a warm ray of sunlight diving into the Mediterranean sea. Organic

Garganega Igt Saro', Cristiana Meggiolaro 26.95
Garganega
Elegance plus elegance plus elegance. Naturally organic. From the volcanic soil of Gambellara

Pecorino Igp Senza Niente, Marina Palusci 28.45
Pecorino
Wild yellow flowers surrounding fresh stone fruits. Juicy and rich with a long finish. Natural

Sauvignon, Ronco Delle Betulle 31.95
Sauvignon
Riper, richer and deeper than its new world counterparts. Aromatic.

Fiano Di Avellino Particella 928, Cantine Del Barone 39.75
Fiano
Most complex white varietal from Italy, chesnut flowers, fresh stone fruits, hazelnuts, almonds. Fresh and mineral. Organic

ROSSO

Rosso Della Motta, Centovigne 25.95
Nebbiolo, Vespolina, Croatina and Uva Rara
From the red sandy soils in Mottalciata in Alto Piemonte. An austere and elegant gentleman. A lighter shade of Barolo with a savoury finish.

Montepulciano D'Abruzzo Senza Niente, Marina Palusci 28.45
Montepulciano
Blunt honest and brutally frank. George Orwell speaking wine. Natural

Barbera Del Monferrato, Auriel 31.95
Barbera
Heaven sent biodynamic angels deliver this enchanted Barbera from an isolated vineyard hidden in the woody hills of Monferrato. Natural, Organic and Biodynamic

Cannonau Di Sardegna, Pusole 31.95
Cannonau
An exquisite example of Cannonau made by a guy who has spent years making Barolo in Monforte. Fruity, leathery and spicy. Full body and dry

Brunello Di Montalcino, Piombaia 47.00
Sangiovese
Dynamic Brunello! Full 3D Sangiovese. Spicy, fresh, fruity, leathery, vibrant and mineral. Medium tannins. Full body

OUR PREMIUM GUEST BEERS

True craft brewers (Paddy, Will, Jim and Bob) from the Windsor & Eton Brewery are really local; just over six miles away! After many tastings, we have carefully chosen three true craft beers that we feel go brilliantly with our food...we hope you enjoy them as much as we did/ do

Knight of the Garter 500ml
- an easy drinking Golden Ale (3.8% abv) 5.35

Republika Pilsner lager 330 ml
- a premium lager made with Saaz hops, Czech pilsner yeast and malt (4.8% abv) 5.25

Uprising Treason West Coast IPA
- Multi award winning. Imperial and Munich malts. Bottle conditioned (6% abv) 5.95

Birra Moretti 330ml 3.55

SPIRITS AND VERMOUTH

3.85

Gin

Whiskey

Vodka

Martini Dry

Martini Rosso

Coca Cola, Diet Coke 330ml 2.65

Sprite, Fanta 330ml 2.65

Fresh Orange 250ml 2.65

Apple Juice 250ml 2.65

Ferrarelle Naturally Sparkling 500ml 2.65

Natia Still Water 500ml 2.65

DIGESTIVI

3.85

Fernet

Frangelico

Cynar

Amaretto

Limocello

Sambuca

Liquore Finocchietto

Liquore Liquirizia

Grappa