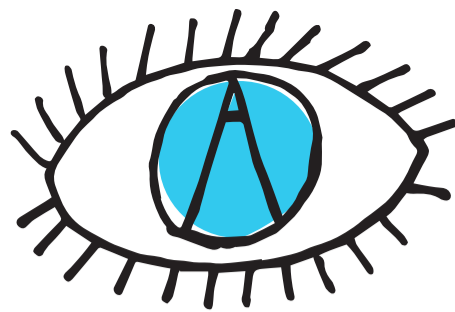


ACQUOLINA



IN BOCCA

Aperitivi

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

ANTIPASTI

- Bruschetta di Pomodoro e Ventricina 4.75
Toasted sourdough bread, fresh tomato and spicy ventricina
- Zuppa 4.85
Homemade vegetable soup with garlic croutons
- Cozze al Pomodoro 5.95
Mussels, Tomato served with Garlic Bread
- Involtini di Melanzane 5.95
Aubergines rolls with mozzarella, parmesan, basil and tomato sauce
- Vitello Tonnato 6.25
Thinly sliced veal with tuna mayonnaise, cherry tomatoes & capers
- Maiale al Forno 6.95
Pork medallion with potatoes and rosemary mousse
- Caprese Garlic Bruschetta 5.25
Mozzarella, tomato, basil and homemade mayonnaise
- Burratina 6.95
Mozzarella parcel filled with a creamy curd with rocket and a balsamic vinegar
- Pan-fried King Prawns 7.25
With lardo, onions served with sourdough bread
- Seppia al Nero 6.25
Cuttlefish with black squid ink, leeks, cherry tomatoes served with sourdough bread
- Charcuterie Sharing Platter (N) 11.25
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 7.35
With basil and tomato sauce
- Rigatoni Aubergine 8.65
With tomatoes and ricotta
- Linguine ai Funghi 9.15
With mixed vegetables
- Sedanini Amatriciana 9.85
Guanciale, tomato and pecorino
- Spelt Tagliatelle al Ragù 9.65
With beef onglet, osso buco and tomato
- Carbonara Acquolina 9.85
Spaghetti, guanciale and Clarence Court egg
- Spaghetti AOP Bottarga 9.65
Garlic, olive oil, chilli, fish roe, breadcrumbs and cauliflower puree
- Tagliatelle alla Seppia 9.95
Cuttlefish, burrata and yellow tomatoes
- Ravioli ricotta e Spinaci 9.95
with ricotta and spinach
- Minestra di Pesce 11.95
Sedanini pasta cooked in fish stock and seafood
- Spaghetti Cozze 11.45
With mussels, clams, courgettes and saffron
- Fusilli Pescatora 11.65
With mussels, clams, cuttlefish and prawns

PIZZA

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

- Marinara 5.95
Garlic, oregano, tomato and olive oil (No mozzarella)
- Margherita 7.45
Mozzarella, parmigiano reggiano, tomato and basil
- Napoli 8.45
Mozzarella, anchovies, tomato, capers, black olives, garlic and oregano
- Parmigiana 8.45
Aubergine, mozzarella, tomato, basil and parmesan
- Primavera 8.55
Tomato, mixed vegetables and parmesan
- Gloucester Old Spot Ham, Ricotta & Mushrooms 9.05
Mozzarella, ricotta and wild mushrooms
- Ventricina e Chorizo 9.45
Mozzarella, ricotta and spicy ventricina
- Salsiccia and Friarielli 9.45
Fennel sausage, wild broccoli, mozzarella (no tomato)
- Pizza Quattro Formaggi 9.95
four cheese and cherry tomato
- Bufala 10.45
buffalo mozzarella, guanciale, onions and tomato
- Pizza Cozze Pecorino 10.55
mussels, tomato, mozzarella and sheep cheese
- extra toppings** from 95p

House Side Salad 4.25

Mixed leaves, rocket, fresh tomatoes with balsamic dressing

INSALATE

- Avocado Bacon e Formaggio di Capra 9.45
Avocado, mixed leaves, bacon and goat's cheese, served with a balsamic dressing
- Salade Nicoise 9.75
White bonito tuna, Clarence Court free-range egg, anchovies, French beans, mixed leaves, capers, dressing
- Bufala & Prosciutto 10.45
Buffalo mozzarella, parma ham, cherry tomatoes and mixed leaves
- Salmone, Mela e Rapa Rossa 10.45
Smoked salmon, apple, beetroot, mixed seeds, mixed leaves and lemon 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
- Tagliatelle 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 11.45
- 3 courses 15.45

(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

	175ml / 250ml / Btl
Tenute Normanno Botte Inzolia Sicilia Igt Inzolia Sunny and aromatic. A Sicilian mermaid	4.65 / 5.85 / 16.95
Carlindepaolo Maggior Gorzano Cortese, favorita and arneis Fruity light dry wine. Like a Gavi from a different terroir of view	4.95 / 6.85 / 18.95
Firmanum Marche Bianco Trebiano bianco Vibrant and mineral. Sharpish dry. Seafood calling	5.35 / 7.15 / 19.45
Francesco Cirelli Bianco Trebiano d'Abruzzo Rich and generous, sharp and focused. Almost as through a grassy silent river	5.45 / 7.25 / 19.55

ROSE

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

ROSSO

	175ml / 250ml / Btl
Tenute Normanno Botte Perricone Perricone Berries from the wood during an Indian summer. Hidden treasure	4.65 / 5.85 / 16.95
Carlindepaolo Maggior Gorzano Dolcetto, Babera and Croatina Fruity and juicy, A casual aristocratic.	4.95 / 6.85 / 18.95
Firmanum Marche Rosso Sangiovese Sip a go go style of sangiovese. Adriatic coast breed	5.35 / 7.25 / 19.45
Francesco Cirelli Rosso Montepulciano Floral and fruity, authentic and honest, refreshing and grippy. Iconic	5.45 / 7.25 / 19.95

PROSECCO

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

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 Pinot Grigio Guilt free, clean, fresh, rich and generous. Organic & Vegan	22.75
Grillo Grillo Terre Siciliane Igt, Antonino Caravaglio Grillo Ripe prickly pear, a warm ray of sunlight diving into the Mediterranean sea. Organic	23.50
Garganega Igt Saro', Cristiana Meggiolaro Garganega Elegance plus elegance plus elegance. Naturally organic. From the volcanic soil of Gambellara	26.95
Pecorino Igp Senza Niente, Marina Palusci Pecorino Wild yellow flowers surrounding fresh stone fruits. Juicy and rich with a long finish. Natural	28.45
Sauvignon, Ronco Delle Betulle Sauvignon Riper, richer and deeper than its new world counterparts. Aromatic.	31.95
Fiano Di Avellino Particella 928, Cantine Del Barone Fiano Most complex white varietal from Italy, chestnut flowers, fresh stone fruits, hazelnuts, almonds. Fresh and mineral. Organic	39.75

ROSSO

Rosso Della Motta , Centovigne 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.	25.95
Montepulciano D'Abruzzo Senza Niente , Marina Palusci Montepulciano Blunt honest and brutally frank. George Orwell speaking wine. Natural	28.45
Barbera Del Monferrato, Auriel Barbera Heaven sent biodynamic angels deliver this enchanted Barbera from an isolated vineyard hidden in the woody hills of Monferrato. Natural, Organic and Biodynamic	31.95
Cannonau Di Sardegna, Pusole 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	31.95
Brunello Di Montalcino, Piombaia Sangiovese Dynamic Brunello! Full 3D Sangiovese. Spicy, fresh, fruity, leathery, vibrant and mineral. Medium tannins. Full body	47.00

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 2.85
Sprite, Fanta 330ml 2.85
Fresh Orange 250ml 2.85
Apple Juice 250ml 2.85
Ferrarelle Naturally Sparkling 500ml 2.85
Natia Still Water 500ml 2.85

DIGESTIVI

3.85

Fernet
Frangelico
Cynar
Amaretto
Limocello
Sambuca
Liquore Finocchietto
Liquore Liquirizia
Grappa