

Drink list



Beers

Peroni 5.1% (0.33 L)	£ 3.5
Moretti 4.6% (0.33) draft	£ 4.7

Cocktails

Jug of Pimm's	£ 19.5
<i>1lt of Pimm's with Italian twist (top up Prosecco)</i>	

Vintage Negroni	£ 5.5
<i>Classic Italian pre-dinner aged in OAK barrel for 6 month, Gin, Campari and sweet vermouth served with orange twist</i>	

Bloody Lisa	£ 5.5
<i>Vodka, homemade tomato sauce, Tabasco, chilly. Perfect cure for hangover</i>	

Spritz Veneziano	£ 5.5
<i>Aperol, Prosecco and soda. Classic Italian aperitivo</i>	

Shots £ 4

Tequila	Montenegro
Sambuca	Vermouth
Limoncello	Fernet
Amaro d'Erbe	Baileys
Vecchio Amaro del Capo	Port
Amaretto	Sherry

Soft Drinks

Freshly squeezed Apple or Carrot juice	£ 3.5
Coca Cola / Diet Coke / 7Up	£ 2
Juice (Apple, Orange)	£ 2
Still / Sparkling Water	£ 2.5
Sanpellegrino Limonata / Orange (0.33 L)	£ 2.5

Spuntini/Starters



Zuppa di pesce <i>Fresh seafood soup served with bread</i>	£ 8.9
Green Olives V <i>Big Green Olives from South of Italy</i>	£ 3
Gnocchi & cheese <i>Homemade potato Gnocchi baked with mozzarella and Parmesan</i>	£6.5
Bruschetta truffle V <i>Homemade bread, mushrooms, garlic, truffle and oregano</i>	£ 5.7
Bruschetta tomato V <i>Homemade bread, cherry tomatoes, basil, olive oil and oregano</i>	£ 5.2
Grilled tiger prawns <i>Served with lemon, garlic and parsley</i>	£8.9
Garlic Bread V <i>Homemade bread, garlic and mozzarella</i>	£ 4.7
Burrata Salad V <i>Fresh Burrata cheese, cherry tomatoes, rocket salad & house dressing</i>	£ 6.5
Bruschetta Parma Ham <i>Homemade bread, best Parma Ham, buffalo mozzarella & onions</i>	£ 5.7
Parmiggiana La Gioconda V <i>Oven baked layers of aubergines, mozzarella, parmesan cheese, basil & homemade tomato sauce</i>	£ 6.5
Antipasto La Gioconda (for 2) <i>Best Selection of Italian salami and cheeses from Italy served with homemade bread</i>	£ 12

Home made pasta



- Pappardelle al brasato di Chianti** £ 9.9/ starter £ 7
*slow cooked beef ragu' cooked with Chianti
& homemade tomato sauce*
- Linguine 'Nduja,** £ 9.9/ starter £ 7
spicy salami, homemade tomato sauce & pecorino cheese
- Homemade gnocchi prawns carbonara** £ 12/ starter £ 8
tomato sauce, buffalo mozzarella and fresh basil
- Creamy rigatoni** £9.9/ starter £ 7
brie cheese, smoked bacon and walnuts
- Handmade ravioli beetroot & goat cheese** £ 9.9/ starter £ 7
peanuts & reduced balsamic vinegar
- Homemade potatoes gnocchi Duck & Truffle** £ 12/ starter £ 8
Braised duck and fresh summer truffle from Italy
- Homemade linguine seafood** £ 12/ starter £ 8
*King prawns, mussels, calamari, cherry tomatoes
& Reduced Sauvignon Blanc*
- Homemade Tagliatelle
wild mushrooms & truffle** £ 12/ starter £ 8
Wild mushrooms, truffle in creamy sauce

Salads

- Beetroot and goat cheese** £12
Grilled goat cheese, beetroot, rocket salad, peanuts and roasted garlic
- Grilled Chicken** £9.90
Grilled chicken breast, rocket salad, cherry tomatoes, roasted garlic, lemon juice, onions.

Main Courses



Grilled sea bass <i>rocket salad and grilled vegetables</i>	£ 13.5
Grilled chicken fillet and wild mushrooms <i>roast potatoes, wild mushrooms in creamy sauce</i>	£ 14
Grilled Rib-Eye/Sirloin/fillet steak <i>roast potatoes and grilled vegetables</i>	£ 17.9
Slow cooked tender lamb shank <i>grilled vegetables, roast potatoes and Chianti gravy</i>	£ 15.5
Grilled Italian sausages <i>Two Italian sausage and roast potatoes</i>	£ 14.5

Pot of fresh Mussels

(to share) £19.90

Smoked mussels

Fresh mussels, smoked bacon, cream fresh, parsley, reduced sauvignon Blanc, roasted garlic.

Calabria mussels

Fresh mussels, Spicy N'duja, roasted garlic, reduced Sauvignon Blanc, parsley

Garlic mussels

Fresh mussels, roasted garlic, reduced Sauvignon Blanc

Sides



Roast potatoes	£ 4
Rocket salad and Parmesan cheese	£ 4
Grilled veg	£ 4
Mix salad	£ 4