

Please order inside...

Panini and Sandwiches

On either ciabatta, rustic Italian or sandwich bread. Can be toasted if you like it hot!

1) Roasted vegetables, tomato and rocket	3.50
2) Prosciutto, mozzarella and tomato	3.75
3) Ham, cheese and tomato	3.75
4) Tuna, beans and onion and cheese	3.75
5) Mozzarella, tomato and pesto	3.50
6) Salami, cheese and tomato	3.75
7) King prawns in mayonnaise with mixed leaves	3.95
8) Chicken, sun-blushed veg and pesto	4.25
9) Italian bacon, lettuce and tomato	3.75
10) Chicken, Italian bacon and salad	4.25

or choose your own sandwich from 3.50...

Hot and Saucy Panini

Toasted ciabatta panini made with our homemade tomato ragu and a variety of fillings inspired by some classic Italian recipes...

11) Puttanesca – ragu, anchovy fillets, black olives and capers	4.25	chopped
12) Amatriciana – ragu, Italian bacon, red onion, grated Pecorino and a hint of chilli oil	4.25	
13) Tuna and Capers – ragu, tuna, red onion, capers and cracked black pepper	4.25	
14) Italian Sausage and Mozzarella – ragu, Italian sausage, mozzarella and grated Pecorino	4.25	
15) Roasted vegetable parmigiana – ragu, roasted grated Pecorino	4.25	vegetables, mozzarella and
16) Chicken Arrabiatta – ragu, chicken, a little garlic and chilli oil, cracked black pepper	4.25	

Focaccia Pizza

Authentic Altamuran sun-dried tomato and olive focaccia breads with mozzarella and delicious toppings...

Classic (just mozzarella)	3.75
Salami (spicy or regular)	4.50
Mixed vegetables	4.50

4 Cheese	4.50
Napolitano (anchovy and olive)	4.75
Ham and cheese	5.00
Prosciutto and mushrooms	5.00
Italian sausage and onions	5.50
4 Seasons	5.50
Plain (no mozzarella)	3.25

Salads

Mixed side salad	2.50
Italian tuna, beans and onion salad	4.50
Caprese salad (mozzarella and tomato)	3.95
Tricolore (as Caprese but with avocado)	4.75
Chicken breast and Italian bacon salad	6.50

To go with your salad please choose from either a House mustard vinaigrette, balsamic dressing or help yourself from the extra-virgin olive oil and vinegar caddy...

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Traditional Italian Antipasto

Bruschetta –

typical Italian toasted bread snack

With tomatoes	2.95
With tomatoes and mixed vegetables	3.75
With tomatoes and Italian cheese	3.75
With tomatoes and Italian salumi	3.75
Mixed (your choice of 2 of the above)	3.75

Antipasto plates

Italian salumi plate (mixed salami and prosciutto)	4.50
Italian cheese plate (mixed Italian cheeses)	4.50
Vegetable plate (roasted and Italian vegetables)	4.25
Italian mixed plate (a little of everything)	4.95
Vero Cibo mixed antipasto (mixed plate, bruschetta and olives)	7.50

Snacks

Olives (a mix of Bella di Cerignola and Nocellara)	1.95
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(+ marinated garlic cloves)	(+ 50p)
Marinated and mild garlic cloves	1.50
Taralli (typical Pugliese cracker snack)	1.75

Specials

Please see the specials board inside for details of our current specials...

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Sweets

A choice of locally made cakes (carrot, lemon syrup or chocolate brownie)	1.50
Panettone (traditional Italian fruit bread)	1.75
A selection of Italian morning snacks	0.95

Coffee

While we use the famous Paddy and Scott's coffee as standard we do also have some intensely strong, smooth coffee direct from the roasting house in Lucera. If you like your coffee strong and want a real taste of Southern Italian coffee culture let us know!

	Reg / Large Espresso	
	1.60	
Macchiato		1.60
Latte	1.85	
Cappuccino		1.85 / 2.25
Americano		1.70 / 1.85
Mocha	1.85 / 2.25	
Tea (regular, herbal or fruit)	1.25	
Hot chocolate	1.95	

Please ask if you would like decaffeinated coffee...

Drinks

All canned drinks		0.95
Juices	1.25	
San Pellegrino sparkling/still water	1.25	
Gaudianello naturally effervescent Italian water	0.95	
Peach or lemon ice tea	1.25	

Beers

Birra Moretti (275ml)	2.95
Nastro Azzurro (275ml)	3.25

Wines

Our wines come primarily from the sun-drenched Northern Puglia and go fantastically well with all of our foods, whether you feel like some artisan prosciutto, aged caciocavallo cheese or even one of our panini!

Reds

(175ml / 250 ml/ bottle)

Rosso Canosa DOC – obtained from Nero di Troia and Montepulciano grapes. This rounded, well structured and smoothly dry red has a fragrant bouquet with scents of forest fruit. **(Organic)**

3.50 / 4.40 / 12.95

Borgo Feudo DOC – this reserve Cacc'e' Mmitte di Lucera is made from the Nero di Troia, Sangiovese, Montepulciano and Bombino Bianco grapes and has been oak-aged for 18 months. Intense and elegant with hints of vanilla and tobacco.

4.50 / 5.50 / 14.95

Whites

Frisello IGT– a delicate, exquisitely fresh white wine obtained from the Bombino Bianco and Trebbiano Bianco grapes. An almost imperceptible perlage makes this wine pleasantly refreshing.

3.45/ 4.35 / 12.95

Taburno Falanghina DOC– from Campania comes this famous white made wholly from the Falanghina grape. Balanced, dry on the palate with an intense fruity and floral bouquet.

4.75 / 5.75 / 15.85

Rose'

Cioccarello IGT– award-winning rose' from Lucera obtained from Montepulciano and Nero di Troia grapes. Fresh, fruity, dry and full-bodied, with hints of strawberry and berries.

3.65/ 4.50 / 13.25

If you would like to try another wine off the shelf just add £6 to the labelled price for corkage...and then enjoy!!

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Our little deli inside...

Don't forget to check inside to find even more snacks and munchies, and to grab some small producer and artisan made goodies from our little deli, like organic Pugliese extra-virgin olive oil to drizzle over a salad, probably the best pasta you will eat outside of Italy to go with the deliciously rich tomato passata,

aubergines stuffed with anchovy and sun-dried tomatoes to go with a cold glass of wine, intensely fruity jams to have with cheeses or just on toast, cane-sugar, almond and cinnamon biscotti to nibble on with a coffee and lots more...

Take-aways!

While we love having you here we realise that for whatever reason it isn't always possible for you to eat in...so with that in mind we are making some of our favourite sandwiches fresh every day and having them ready for you to grab and go in a hurry! Of course if you do have a few extra minutes on your hand you can still get them toasted or make up your own sandwich on the spot!!