

Wines by the Glass

Red Wine

MONTEPULCIANO

Abruzzo, DOC (13%)
Deep ruby red in colour with typically intense cherry flavours and soft tannins

125ml 5.00	250ml 10.00	btl 30.00
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BARBERA D’ASTI

DOCG, Piedmont (13.5)
Red cherry and plum flavours balanced with bright acidity and delicate tannins

125ml 5.50	250ml 11.00	btl 33.00
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PASSITIVO PRIMITIVO

Puglia (14.5%)
Deep coloured with a nose of dried fruits, prunes and raisins. Hints of smoke and chocolate. The palate is rich and full with a broad texture and sweet fruit flavours

125ml 6.00	250ml 12.00	btl 36.00
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White Wine

GRILLO

Sicilia (13%)
Smoky on the nose with citrus and tropical fruit. Rich and ripe flavours of peach and apricot

125ml 5.00	250ml 10.00	btl 30.00
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SAUVIGNON

Veneto (12%)
Herbaceous aromas with hints of elderflower. Light and dry on the palate with refreshing acidity

125ml 5.25	250ml 10.50	btl 31.50
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VERDICCHIO

Umbria (12.5%)
Light floral aromas on the nose. Plenty of ripe peach, apple and pear flavours with a bone dry finish

125ml 5.75	250ml 11.50	btl 34.50
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Rosé Wine

PINOT GRIGIO ROSE

Veneto (12%)
Pale coral with copper tints. The nose is fruity, with strawberry and red apple notes and the palate is soft with a zesty refreshing finish

125ml 4.75	250ml 9.50	btl 29.50
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PRIMITIVIO ROSE

Puglia (12%)
Elegant rose colour with apricot and lemon zest on the nose. The palate is rich with plenty of blackberry flavours, a touch of sweetness and raspberry acidity

125ml 5.00	250ml 10. 00	btl 30.00
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Y-ROSE

Veneto (13%)
Blended Corvina, Trebbiano di Lugana and Carmenere aged in French barrique. Red fruits, white flowers and a hint of citrus on the palate compliment vanilla notes from the oak

		btl 45.00
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Sparkling Wine

PROSECCO (10.5%)

125ml 6.75	btl 33.00
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*See our full wine list
for our selection
of Italian wines*

Cocktails

(all £13.-)

FONTANA

Italicus Begramot liqueur, raspberry aperitivo, cherry blossom vermouht, prosecco

Fruity—Spritz Style—Light

DOLCE VITA

Blanco Tequila, passion fruit syrup, Aperol, lime, smoked salt

Tropical—Margarita Style—Fruity

SORPASSO

Panarea Vodka, Campari, pine liqueur, carrot syrup, Mediterranean tonic

Light—Highball Style—Effervescent

TINTORETTO

Buffalo Trace bourbon, peach liqueur, Grillo dessert wine, doppio malto reduction, lemon juice, thyme bitters

Citric—Whisky Sour Style—Elegant

MERELLO

Dry Gin, Nuovo basil liqueur, pine liqueur, elderflower, lemon

Aromatic—Gin Sour Style—Powerful

TIZIANO

Havana 7 year old rum, coffee infused Campari, Italian sweet vermouht blend, dark chocolate liqueur

Strong—Kingston Negroni Style—Bittersweet

BAZZANI

Acqueverdi Dry Gin, Berto Old Tom Gin, Bols Genever, Italian sweet vermouht blend, Maraschino liqueur, Ramazzotti Amaro

Bold—Martinez Style—Intense

NEGRONI

Italian dry gin, Campari, Italian sweet vermouht blend

Rich—Bittersweet—Powerful

Italian Classic Spritz

topped with Prosecco and soda 9.50

APEROL

CAMPARI

LIMONCELLO

ARANCELLO

BELLINI

Peach puree, prosecco 9.00

HUGO

Elderflower, prosecco, soda, mint, lime 8.50

Mocktails

(£6.50)

PIPPINA

Warner’s pink berry 0%, watermelon, grapefruit, rose lemonade

PETRILLO

Seedlip Grove, peach, lemon, ginger ale, mint

Our bar offers a wide
variety of Italian and
international spirits,
liqueurs, amaro and grappa
from 4.50/25ml

Draught Beer

PORETTI

Premium Italian lager (4.8%)
Pint 7.00 Half pint 3.50

Bottled Beer

ICHNUSA

Crisp Sardinian lager (330ml, 4.7%) 5.25

MENABREA BIONDA

(330ml, 4.8%)
Rounded Italian lager brewed with spiced yeasts to give floral and fruity notes 5.25

MENABREA AMBRATA

(330ml, 5.0%)
Märzen style beer with a typical amber colour from the blending of dark malts 5.25

MENABREA ZERO –ZERO

(330ml, 0.0%)
Premium, alcohol free Italian style lager 4.25

Italian Craft Ale

MASTRI UMBRI 21

(300ml, 5.6%)
Crafted from the best Italian spelt and malts. Golden and cloudy with a rich aroma of lemon blossom with spicy undertones. 7.00

MASTRI UMBRI IPA

(300ml, 6.5%)
Intense cloudy amber colour with copper tones. Fresh and hoppy on the nose with plenty of citrus which carries through to the palate. Sweet malty notes with a dry and fruity finish. 7.00

MASTRI UMBRI 68

(300ml, 7.5%)
Doppio malto style strong ale. Intense amber colour and naturally cloudy with a fresh and herbal aroma. Intense notes of barley malt, caramel and some honeyed notes, balanced by the bitter hops. 7.00

Cider

MELA ROSSA

Italian red apple cider (330ml, 4.5%) 5.00

REKORDERLIG

Strawberry and lime (500ml, 4.0%) 6.00

Soft

MINERAL WATER

still/sparkling (750ml) 4.75

SAN PELLEGRINO

Limonata, Aranciata 3.50

SODAS

Pepsi, Pepsi Max, lemonade 3.30

JUICES

orange, apple, pineapple, cranberry 3.50

PREMIUM MIXERS

ginger ale, ginger beer, tonic, light tonic, Mediterranean tonic, elderflower tonic 3.00





*Inspired by the small plates of Veneto.
Served in a tapas style
Our dishes will come as soon as they are prepared and in no particular order.
However if you prefer to dine traditional style of courses, please be sure to ask your server, who will be delighted to assist.*

Nuovo Breads

Bread Plate

our focaccia and pane Toscano, which we bake daily, with grissini and Sardinian pane carasau (vg) Olive oil and balsamic vinegar 5.00 Add Olives (vg) 4.00

Focaccia with Rosemary and Sea Salt

baked here at Nuovo. Lightly toasted (vg) 4.25

Pane Toscano

slices of our rustic white loaf served warm with garlic butter or olive oil (vga) 4.25

Bruschetta

garlic, tomato, basil oil, grana padano shavings (v) (vga) 5.25

Antipasti ~ Insalata

Order these separately from pasta and/or meats if you prefer Italian style courses

Tuna Carpaccio

thinly sliced tuna, lemon, chilli, shallots, capers and pine nuts (n) (gf) 9.50

Burrata Mozzarella

creamy mozzarella, tomato textures, tomato almond pesto, fennel oil (v) (gf) (n) 11.25

Smoked Salmon Pate

served on squid ink crispbread, with pea puree and lemon gel (gfa) 9.00

Prosciutto e Gnocco Fritti

burrata mozzarella, fried bread pockets, olive oil, basil (p) (gfa) 9.25

Apple, Walnut & Fennel Salad

lemon dressing (n) (vg) (gf) 5.25

Arancini

four fried balls of risotto rice, mozzarella, peas and saffron (v) (gfa) 8.00

Goats Cheese & Grape Bruschetta

served on toasted pane Toscana bruschetta. Pistachio (n) (v) (gfa) 7.50

Taleggio al Forno

oven baked Italian soft cheese, focaccia crispbread (v) (gfa) 7.00

Vine-ripened Tomato Salad

with shaved red onion, mustard, honey and olive oil dressing, fresh oregano (vga) (gf) 5.00

Carpaccio di Manzo

thinly sliced raw beef, Grana Padano shavings, mini capers, rocket, olive oil (gf) 11.00

Piadine

folded, filled flatbreads

Mozzarella

tomato, oregano and rocket (v) (vga) 7.25

Prosciutto e Rucola

with mozzarella, dry cured ham and rocket (p) 8.25

Nduja & Mozzarella

spicy soft pork, mozzarella and rocket (p) 8.25

Mushroom & Smoked Scamorza

mixed mushrooms and porcini with smoked mozzarella (v) 8.25

Pesce/Fish

Fish of the Day

our chef's fish creation.
Your server will advise 13.50

Grilled Octopus

potato, nduja jam (gf) 13.00

Salmone e Spinaci

pan-fried salmon fillet, wilted spinach, white wine cream sauce (gf) 12.50

Baked Scallops

on the half shell with cream and grana padano topped with prosciutto (gf) (p) 14.00

Calamari Fritti

crisp fried squid, sea salt, parsley, lemon (gf) 8.50

Gamberoni

fried tempura prawns, tomato and almond pesto, chilli and lemon aioli (gf) (n) 9.50

Pasta / Risotto

Ravioli/Tortelloni

today's filled pasta. 7.50

Gnocchi con Scamorza

potato pasta dumplings, stringy smoked mozzarella and grana padano cheese sauce. Baked (v) 7.50

Rigatoni Melanzane

pasta tubes, tomato sauce, fried aubergine, finished with salted ricotta (vga) (gfa) 7.00

Risotto

Seasonal. Chef's risotto for today (vga) (gf) 8.00

Fazzoletto Piccante

chilli, parsley, garlic, lemon, grana padano, crisp breadcrumbs (vga) (gfa) 7.00

Triangolini Fritti

Fried, pesto and burrata filled pasta, dusted in tomato and grana padano (v) (n) 7.50

Carbonara

linguine, guanciale, egg, parmesan (p) (gfa) 7.50

Rotolo

baked pasta rolls filled with rich beef and pork ragu under melted provolone (p) 7.75

Spaghetti Vongole

squid ink pasta with clams, tomato, chilli, white wine (gfa) 10.25

Verdure

Verdure Fritte

crispy fried courgette and carrot strips, smoked paprika aioli (gf) (vg) 7.25

Grilled Vegetables on Tomato, Almond Pesto

peppers, courgette, aubergine, artichoke, fennel, tomato (vg) (gf) (n) 7.25

Rosemary Potatoes

garlic, olive oil and sea salt (vg) (gf) 4.50

Glazed Celeriac

Celeriac glazed with Italian cider reduction, apple, pickled walnuts and celeriac, spinach and mustard puree (vg) (gf) (n) 4.50

Seasonal Vegetables

chef's choice from 4.75

Fries

(vg) (gf) 3.25

Carne/Meat

Bistecca di Manzo

steak grilled pink, tallow butter (gf) 15.00

Roast Tarragon Chicken

with light white wine and cream sauce (gf) 9.00

Polpette

pork meatballs braised in red wine and tomato, topped with lemon zest and salted ricotta (gf) 8.75

Pollo

chicken breast stuffed with lemon, thyme and ricotta. Finished with olives and pine nut crumb (n) (gf) 11.00

Pork Belly

Apple glazed, with celeriac, mustard and spinach puree, crispy pork cracker (p) (gf) 12.25

Salsiccia con Lenticchie

Lamb sausages, locally made with our chef's own recipe with braised lentils (gf) 9.00

Manzo Brasato

Slowly braised beef shin, cheese polenta, rich red wine jus, cavolo nero 11.25

Braciolo

beef parcels with pesto stuffing, tomato sauce, baked under melted provolone (n) 8.50

Lamb Shoulder

rolled, slow roasted and glazed.
Served with green vegetables (gf) 12.75

A cicchetti selection created for groups of four or more diners

Cicchetti Experience

begin with

our homemade Focaccia and Toscano breads.
Mediterranean Olives

then our chef's selection of antipasti including

Goats Cheese & Grape Bruschetta
~ Arancini ~ Salmone Crostini ~
Prosciutto e Gnocco Fritti

next we will present a selection of our pastas

Ravioli in Sage Butter
Rigatoni Melanzane
Gnocchi con Scamorza
Triangolini Fritti

followed by meat and fish plates

Salsiccia con Lenticchie
Manzo Brasato
Salmone e Spinaci
Tarragon Roast Chicken
Rosemary Potatoes

to complete your cicchetti experience

Tre Dolce Platter

featuring

Tiramisu,

Raspberry and Pistachio Cannoli,
Chocolate Hazelnut Gnocco Fritti

£43 per person

Minimum of 4 diners

Dishes may vary subject to availability,
season or dietary requirements.

Please be sure to inform us of any allergies before you order

Because we cook a wide variety of different dishes at the same time in our kitchen and we will take reasonable steps to avoid it, we cannot completely rule out the possibility of cross contamination. Written allergen advice is available.

Advisory indicators

(gf) gluten free (Coeliacs please inform your server) (gfa) gluten free version available

(n) contains nuts/pine nut (p) contains pork (vg) vegan (vga) vegan version available

(v) vegetarian but may contain dairy produce including eggs and cheeses made with rennet
so please check with your server if you prefer cheeses not made with rennet