

Breakfast served 7 – 11am

The Full Italian

Free-range scrambled eggs, bacon, sausage,
grilled tomato, Portobello mushroom
and bruschetta 9.50

Free-range scrambled eggs

On toast 3.75

On toast with streaky bacon 5.25

On toast with smoked salmon 6.25

(All eggs are served soft)

Buttermilk Pancakes

Streaky bacon and maple syrup 5.75

Blueberry, crème fraîche and maple syrup 5.50

Cinnamon French toast
with honey roasted banana 5.00

Toasted bacon and tomato sandwich 3.95

Mushrooms on toast 5.50

Toasted sourdough 1.95

Toasted brioche 1.95

(Toast served with butter and jam)

Porridge with sultanas and cinnamon 3.50

Home-made granola with
fresh fruit and Greek yoghurt 5.50

Fresh fruit salad 4.75

Croissant 1.95

Pain au chocolate 2.25

Apple Danish 2.25

Apricot Danish 2.25

Muffin, home-made 2.35

Lunch served 12noon – 3pm

(Ask for our daily café-deli menu)

Coffee

Espresso 2.25 / 2.50

Americano 2.50

Café latte 2.50

Cappuccino 2.50

Mocha 2.60

Hot Chocolate 2.50

Ice Tea 2.50

Iced Coffee 2.50

Canarino 1.80

Tea

English Breakfast 2.20

Earl Grey 2.20

Darjeeling 2.20

Assam 2.20

Green Tea 2.20

Camomile 2.20

Peppermint 2.20

Fresh Mint 2.50

Juice

Fresh Orange 3.25

Apple 2.50

Tomato 2.50

Cranberry 2.50

Pineapple 2.50

Soft Drinks

Belvoir Fruit Farm presses

Elderflower	2.50
Organic Lemonade	2.50
Organic Ginger Beer	2.50
Lime and Lemongrass	2.50
Pear and Elderflower	2.50

Pago fruit drinks

Pineapple	2.25
Mango	2.25
Peach	2.25

San Pellegrino

La Limonata (Lemon)	2.00
Aranciata (Orange)	2.00
Aranciata Dolce (Blood Orange)	2.00
Aranciata Amara (Bitter Orange)	2.00
Pompelmo Soda (Grapefruit)	2.00
Chinotto	2.00

Coca Cola	2.00
Diet Coke	2.00

Mineral Water

250ml 750ml

San Pellegrino	2.25	3.75
Aqua Panna	2.25	3.75

Beer

Draft Peroni (pint / half pint)	3.75 / 1.90
Peroni	3.50
Peroni Grand Reserva	4.25
Moretti	3.50
Budvar Budweiser	3.50
London Pride	3.95
Bishops Finger	6.50
Black Sheep Ale	5.50
Westons Organic Cider	4.25

Bar Dishes

Hand-made grissini	2.50
Burt's crisps	1.25
Mixed olives	3.50
Mixed nuts	3.00

Selection of artisan cured meats and or regional Italian cheeses	12.50
---	-------

Manicomio antipasti board for two	18.00
-----------------------------------	-------

Wine

175ml 250ml 750ml

White

Pinot Grigio De Stefani '08	6.60	9.55	27.50
Tomaresca Chardonnay '08	6.35	9.30	27.00
Il Palu Sauvignon Blanc '09	6.10	9.05	23.00
Regaleali Inzolia Sicily '08	7.60	11.05	32.00
Angelo Catarrato Sicily '08	4.60	6.80	18.25
Verdicchio Classico '08	6.35	9.05	26.00
Gavi di Gavi Tacchino '08			35.00
Sancerre Dom. Girault, Le Chene du Roy '08			37.25
Matakana Sauvignon Blanc NZ '08			34.00
Chablis Jean Marc Brocard Organic '08			45.50
Sannio Falanghina Vesevo Campania '08			28.00

Red

Valpolicella Ca' Rugate '07	6.85	9.65	29.00
Pieno Sud Sicily '08	4.60	6.65	17.50
Vitiano Cab / Merlot / Sang. '08	6.60	9.40	29.00
Montepulciano d'Abruzzo '08	7.35	10.65	32.00
Mendoza Malbec Argentina '09	6.10	8.90	26.50
Rioja Conde de Valdemar Reserva '04			42.50
Fleurie La Bonne Dame Jean Tete '07			35.50
Sangiovese Merlot, Toscana Rosso '06			23.00
Pinot Noir Mansion House Bay NZ '07			39.50
Peppoli Chianti Classico, Antinori '07			44.50
Rosso di Montepulciano, Angelini '07			39.50
Cotes du Rhone, le Clos du Caillou '08			36.50
Tempranillo, West Cape Howe, Aust '07			26.00

Rose

Rosa dei Masi Corvina '08	5.85	8.40	24.50
Sancerre Bernard Reverdy '07	8.85	11.90	35.50

Prosecco

125ml 750ml

Furlan Valdobbiadene	6.10	34.00
Furlan Valdobbiadene Rose	7.10	40.25

Champagne

125ml 750ml

J. Lassalle Premier Cru NV	9.85	49.50
Gosset Brut Excellence NV		55.50