

EHI! SWEETIE *Enjoy our homemade desserts*

CAKES

<b>Birramisù &amp; Black Stout</b>	<b>6.5</b>
Our signature homemade Tiramisu with ladyfinger biscuits soaked in our Black Stout beer and sprinkled with chocolate flakes.	
<b>Cheesecake all'italiana &amp; Più che Rosa</b>	<b>6</b>
Fresh Robiola cream cheese with Mantuan Sbrisolona cake crumble. Served with chocolate or blueberry sauce.	
<b>Nu Bbabbà &amp; Imperiale</b>	<b>6</b>
Rum flavoured traditional Neapolitan yeast cake, topped with whipped cream and chocolate or blueberry sauce.	
<b>La Sbrisolona &amp; Imperiale</b>	<b>5</b>
Crunchy traditional Mantuan Sbrisolona cake with almonds served with Nardini's double cream vanilla ice cream.	
<b>Torta Caprese &amp; Sexy Ipa</b>	<b>6</b>
Traditional Italian cake made with chocolate and almonds, sprinkled with icing sugar and served with Nardini's double cream vanilla ice cream.	
<b>Supercoppa &amp; Ipen Weiss</b>	<b>7</b>
Nardini's vanilla ice cream sundae served with mixed fresh fruit, whipped cream and chocolate or blueberry sauce.	
<b>Semifreddo Zuppa inglese &amp; Black Stout</b>	<b>6</b>
Trifle with Alchermes liqueur and sponge fingers, served with chocolate sauce, mint leaves and Mantuan Sbrisolona cake crumble.	
<b>Semifreddo Pistacchio &amp; Black Stout</b>	<b>6</b>
Pistachio parfait with sponge cake, served with chocolate sauce, mint leaves and Mantuan Sbrisolona cake crumble.	
<b>Nardini's Sorbet of the week</b>	<b>4.5</b>
Please ask your server for this week's flavour!	
<b>Nardini's double cream vanilla ice cream</b>	<b>4.5</b>
<b>MINI ICE CREAM STICKS</b>	
<b>Fior di panna &amp; Super Chiana</b>	<b>3</b>
A classic for all seasons; mini ice cream sticks covered with dark chocolate.	
<b>Caffè &amp; Più che Rosa</b>	<b>3</b>
Coffee to bite; homemade coffee ice cream, covered with dark chocolate.	

THE SHARING PLEASURE

<b>Mini cannoli siciliani &amp; Summer Ipa</b>	<b>10.5</b>
6 cinnamon and Marsala flavoured crunchy cannoli. Our DIY cannoli are not only delicious, but also fun to assemble. Served with ricotta cheese, ground pistachio and chocolate flakes.	
<b>Il trionfo di Bbabbà &amp; Imperiale</b>	<b>10.5</b>
Two soft rum flavoured Babbà, topped with whipped cream, chocolate and blueberry sauce.	

QUITE A PAIR

COFFEE & BEER		COFFEE & SPIRIT		COFFEE & CHOCOLATE	
<b>Imperiale</b>	<b>4.5</b>	<b>Irlandese</b>	<b>4.5</b>	<b>Capadolce</b>	<b>4</b>
Italian shaken coffee with our Imperiale beer. Finished with whipped cream, sugar, Mantuan Sbrisolona cake crumble and bitter cocoa black powder.		Italian coffee Baileys liqueur, whipped cream and black chocolate flakes.		Italian coffee with whipped cream, chocolate, Sbrisolona cake crumble and bitter cocoa black powder.	



	glass 125ml	glass 175ml	glass 250ml	bottle 75cl
<b>Apulo Rosso IGT</b> Blend of Primitivo grapes, intense notes of red fruit on the nose, plum and black cherry jam, with hints of vanilla and cinnamon on the palate.	-	<b>5.5</b>	<b>7.5</b>	<b>20</b>
<b>Negroamaro Salento IGT</b> 100% Negroamaro. This wine is dark ruby red in colour, it is full bodied with notes of cherries, ripe red fruit, jam and a light spicy sweetness with scents of coffee and cocoa.	-	<b>6</b>	<b>8</b>	<b>22</b>
<b>Primitivo Sasseo</b> 100% Primitivo. On the nose, it displays aromas of plums and red fruit jam, it is full bodied, with notes of blackberries, ripe fruit and spices with soft tannins. Well balanced wine with long finish.	-	<b>6.5</b>	<b>8.5</b>	<b>24</b>
<b>Amarone della Valpolicella DOCG</b> Blend of Corvina, Molinara and Rondinella grapes are semi-dried for 120 days. The wine then matures in oak barrels for two and further six months in a bottle. It is Garnet-red in colour, displays notes of ripe black cherry and plum, full bodied wine.	-	-	-	<b>45</b>
<b>Pinot Grigio Ca' Bolani DOC</b> 100% pinot grigio Grapes. Ca' Bolani is one of the finest growing zones for the production of the variety in Italy.Intense bouquet of ripe fruit, apples and citrus peel.	-	<b>7.5</b>	<b>9.5</b>	<b>26.5</b>
<b>Apulo Bianco IGT</b> Blend of Fiano Grapes. Fresh and intensely aromatic wine. The fruity and floral note on the nose follow perfectly on the palate.	-	<b>5.5</b>	<b>7.5</b>	<b>20</b>
<b>Fiano Salento IGT</b> 100% Fiano. On the nose, it displays aroma of grape-fruits, lemon peel. The palate matches the nose aromas, well balanced, mineral and fresh.	-	<b>6</b>	<b>8</b>	<b>22</b>
<b>Rosé Zinzula IGT</b> 100% Negroamaro. Delicately fruity, fragrant, full and intense with notes of cherry and red fruit.	-	<b>6.5</b>	<b>8.5</b>	<b>24</b>
<b>Prosecco Cuvee Brut DOC</b> 100% Glera Grapes. Bright straw yellow in colour with a fine mousse and delicate perlage.	<b>5</b>	<b>7.5</b>	-	<b>26.5</b>
<b>Prosecco Rosé Millesimato</b> The blend of Glera Grapes and pinot nero. A lightly-coloured sparkling rose with fine bubbles and soft, persistent mousse	<b>5</b>	<b>7.5</b>	-	<b>26.5</b>
<b>Moet &amp; Chandon Imperial Rosé</b> Intense, Red berries, Sophisticated	-	-	-	<b>65</b>
<b>Moet &amp; Chandon Imperial</b> Rich, Smooth, Elegant	<b>10.5</b>	-	-	<b>50</b>

@DOPPIOMALTOUK



DOPPIO MALTO

A New Way to Italian

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ONLY THE BEST AUTHENTIC ITALIAN INGREDIENTS

- Nazionale Rognoni Fontal**  
From the tiny region of Aosta in Northern Italy, this is a milder and creamier version of the classic Fontina d'asta.
- Vallespluga Chicken**  
Young roosters ground raised in the Italian Alps that result in a tender and tasty meat. Famously served open on the back.
- Bella Lodi Raspadura**  
Raspa is a technique where cheese is scraped off using a particular type of knife. The result is a very soft and light cheese that melts in your mouth.
- Fratelli Corrà Porchetta**  
The Corra brothers are one of the oldest and most respected cured meat producers in Italy.
- Burrata Apulian**  
A cheese from the Puglia region with a mozzarella exterior and creamy stracciatella interior.
- Sardinian Fried Guttiau bread**  
Pana guttiau from Sardinia is a paper-thin crisp-like bread, drizzled in extra virgin olive oil and seasoned with sea salt.
- Vesuvian Piennolo tomatoes**  
The Vesuvio Piennolo cherry tomato is a tomato variety grown in the southern region of Campania, around Mount Vesuvius. It is one of the oldest and most typical varieties grown in the region.
- Stracciatella Cheese**  
This soft, fresh cheese may be best known as the delicious centre of burrata.
- Fior De Latte Mozzarella**  
Meaning "flower of the milk". A classic, traditional mozzarella made with whole cow's milk.
- Spilinga 'Nduja**  
Nduja is a soft, spreadable fermented pork salume, spiked with fiery Calabrian chillies.
- PGI Tropea red onion**  
With its unique sweetness, inimitable crunchiness and versatility, the red onion of Tropea, which in 2008 obtained the PGI (Protected Geographical Indication) certification, is an ambassador of Calabria in the world.
- Pecorino DOP**  
Originating from Sardinia, Lazio and Tuscany (each having their own style). Pecorino Romano DOP is one of the most ancient Italian cheeses from Roman times and is said that it was the food of soldiers at war.



NOT ONLY BEER

CRAFT SOFT DRINKS

<b>Polara Orange Soda (275ml)</b>	<b>3.5</b>
<b>Polara Limonata (275ml)</b>	
<b>Polara Gassosa (275ml)</b>	
<b>Polara Tonic Water (275ml)</b>	
<b>Polara Peach Tea (275ml)</b>	
<b>Coca Cola (330ml)</b>	
<b>Coke Zero (330ml)</b>	
<b>Irn Bru (330ml)</b>	
<b>Irn Bru Sugar Free (330ml)</b>	

MINERAL WATER

<b>Italian Still Water (50cl)</b>	<b>3</b>
<b>Italian Sparkling Water (50cl)</b>	

COFFEE BAR

<b>Espresso   Espresso Macchiato</b>	<b>2</b>
<b>Doppio Espresso   Americano</b>	<b>3</b>
<b>Cappuccino   Latte   Flat White</b>	<b>3.5</b>
<b>Hot Chocolate   Mocha Coffee</b>	<b>3.5</b>

WINES

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<b>Moet &amp; Chandon Imperial</b> Rich, Smooth, Elegant	<b>10.5</b>	-	-	<b>50</b>

MEET OUR BEERS

Look for pairing recommendations throughout the menu

Our Doppio Malto Breweries in Erba and Iglesias are driven by our Mastro Birraio Simone Brusadelli and produce over 15 different types of beer along with various seasonals. Continuous research and accurate selection of the best raw materials and meticulous testing are key in awarding all our beers their ideal character, making them suited for all occasions

<b>Ultra Pils</b>	<b>STUBBORN &amp; COOLING</b> Classic Pils style. The perfect balance between the sweetness of cereals and the strength of hops.	<b>Super Chiana</b>	<b>PURE &amp; BITING</b> Lager Style. Unfiltered, intense with grassy notes and aromas. Want it Gluten Free? Bottle 33cl <b>£4</b>	<b>Summer Ipa</b>	<b>LAZY &amp; CITRUSY</b> IPA Session. Citrus fruits can be found in its colour and taste. Brewed with orange zest.
<b>Sexy Ipa</b>	<b>SEDUCTIVE &amp; EXOTIC</b> Colonial, IPA style. Amber mahogany in its colour, grapefruit and citrus in its tasting note.	<b>Ipen Weiss</b>	<b>NATURALISTIC &amp; NOSTALGIC</b> Yeasty, Weiss style. Floral hints of yeast prevail accompanied by the fruity notes of banana and Williams pear.	<b>Zingy Ale</b>	<b>SOFT &amp; SPICY</b> Spiced Ginger Ale. A gorgeous unions between spiced earthy ginger and the citrus bitter of American hop.
<b>Extra Bitter</b>	<b>REFRESHING &amp; PERSUASIVE</b> Special Bitter style, with 5 American hops. The hops' sweetness has never been so aromatic and seducing.	<b>Bella Rosa</b>	<b>COMPLEX &amp; CHARMING</b> Strong, English Ale Style. Sweet hints of malt and warm colour of caramel.	<b>Honey Ipa</b>	<b>FRAGRANT &amp; ROMANTIC</b> Triple Honey IPA. A strong, bittersweet beer. Chestnut honey, American hop and caramel.
<b>Imperiale</b>	<b>FULL-BODIED &amp; GENTLE</b> Black imperial, IPA style. Full-bodied and extra strong.	<b>Black Stout</b>	<b>CHEEKY &amp; STOUT</b> Chocolate Stout style. Toasted, cheeky, chocolate and liqueurs prevail decisively.	<b>Più che Rosa</b>	<b>RICH &amp; ECCENTRIC</b> Fruity, English Ale Style. A fruity taste that reminds of plums and raisin.
small	half pint <b>£3</b>	medium	schooner (2/3 pint) <b>£5.5</b>	beer dispenser	4 pints <b>£24</b>

LIVE BEER EXPERIENCE

£11

Look at the dedicated menu and try our three proposals: a hop, malt or aroma tour



DON'T KNOW WHAT TO DRINK? Let's try them all!

£30



LET’S START!

<b>Burrata e Piccadilly</b> <i>&amp; Summer Ipa</i>	7
Creamy burrata cheese with piccadilly tomatoes over fried Guttiau bread chips finished with basil emulsion and fresh leaves. Served with seeded bread croutons.	
<b>Mini gnocco fritto con porchetta</b> <i>&amp; Ipen Weiss</i>	7.5
Small fried pizza dough pillows with thinly sliced roast pork belly and Grana Padana cheese sauce	
<b>Pollo fritto</b> <i>&amp; Super Chiana</i>	6.5
Chicken wings lightly dusted in semolina served with a sun-dried tomato mayonnaise.	
<b>Pollo fritto piccante</b> <i>&amp; Super Chiana</i>	6.5
Chicken wings lightly dusted in semolina covered in a spicy sauce.	
<b>Mozzarella in carrozza</b> <i>&amp; Ultra Pils</i>	6.5
Mozzarella bread and ham slices coated in breadcrumbs and deep fried.	
<b>Parmigiana di melanzane</b> <i>&amp; Ipen Weiss</i>	6.5
Grilled aubergines, mozzarella and Edam cheese, tomato sauce and breadcrumbs. Topped with grated parmesan cheese, basil leaves. Served with flavoured bread croutons.	
<b>Crocchette di patate</b> <i>&amp; Super Chiana</i>	6.5
Deep fried breaded potato croquettes stuffed with mozzarella. Served with sun-dried tomato mayonnaise.	

<b>Bruschetta Tricolore</b> <i>&amp; Sexy Ipa</i>	6.5
Toasted Italian bread coated in pesto, topped with creamy Stracciatella cheese and Vesuviano tomatoes.	
<b>Bruschetta Fior di Latte e Pancetta</b> <i>&amp; Sexy Ipa</i>	6.5
Toasted Italian bread with Fior Di Latte mozzarella, pancetta and caramelised onions.	
<b>Montanara</b> <i>&amp; Ultra Pils</i>	5.5
Crispy fried pizza dough, topped with San Marzano tomato sauce and parmesan cheese.	
<b>FOCACCIA</b> <i>48 hour roundough</i>	
<b>Focaccia rosmarino</b>	5.5
Focaccia with rosemary, sea salt flakes & EVO oil.	
<b>Focaccia all'aglio</b>	4.5
Focaccia with garlic and EVO oil.	
<b>Focaccia rosmarino e olive</b>	4.5
Focaccia with olives, rosemary, sea salt flakes and EVO oil.	
<b>Focaccia bufala e crudo</b>	10
Focaccia with PDO Parma ham & buffalo mozzarella.	
<b>Focaccia aglio olio e Fior di Latte</b>	6.5
Focaccia with garlic, extra virgin olive oil and Fior di Latte mozzarella.	

<p><b>Mini gnocco fritto con porchetta</b></p>	<p><b>Bruschetta Fior di Latte e Pancetta</b></p>	<p><b>Bruschetta Tri Colore</b></p>
<p><b>Mozzarella in carrozza</b></p>	<p><b>Burrata e Piccadilly</b></p>	<p><b>Pollo fritto piccante</b></p>
<p><b>Parmigiana di melanzana</b></p>		
<p><b>Fritto Assoluto</b> <i>&amp; Sexy Ipa</i></p> <p>Pollo fritto, mozzarella in carrozza, Anelli di cipolla and crocchette di patate. Served with beer flavoured mayonnaise and sun-dried tomato flavoured mayonnaise.</p>		
<p><b>Gran Taglieri</b> <i>&amp; Extra Bitter</i></p> <p>PDO Parma Ham, Porchetta, Spianata Calabrese Salami, Buffalo Mozzarella, Giardiniera e Gnocco Fritto.</p>		

BE KIND AND SHARE

<b>Chitarre pesto e patate</b>	<b>Orecchiette all'ortolana</b>	<b>Fusilli cacio e pepe</b>	<b>Paccheri ai due pomodori</b>
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FRESH PASTA *Fresh pasta from Maffei Pastaia. Taste your way through Italy's regional pasta dishes*

<b>Paccheri ai due pomodori (Campania)</b> <i>&amp; Ipen Weiss</i>	8.5	<b>Chitarre pesto e patate (Liguria)</b> <i>&amp; Sexy Ipa</i>	11
Mezzi paccheri with a rustic tomato sauce, Piccadilly and plum yellow tomatoes, basil leaves and EVO oil.		Spaghetti with basil pesto and potatoes topped with paprika flavoured Guttiau bread.	
<b>Paccheri all'Amatriciana (Lazio)</b> <i>&amp; Eungu Me</i>	10	<b>Orecchiette all'ortolana (Puglia)</b> <i>&amp; Summer Ipa</i>	11
Mezzi paccheri with tomato sauce, cured pork cheek, Raspadura cheese flakes, chilli pepper and basil leaves.		Whole-grain orecchiette with a rustic tomato sauce, diced courgettes, aubergines, peppers and basil leaves	
<b>Fusilli Cacio e pepe (Lazio)</b> <i>&amp; Black Stout</i>	10	<b>Lasagne caserecce (Emilia-Romagna)</b> <i>&amp; Black Stout</i>	10
Fusilli with Pecorino DOP cheese sauce, grated Pecorino cheese and black pepper.		Egg pasta layers with beef and pork Bolognese sauce, creamy béchamel, grated grana padono cheese served with flavoured bread croutons.	
<b>Chitarre alla carbonara (Lazio)</b> <i>&amp; Bella Roma</i>	10.5	<b>Fusilli al pesto rosso (Calabria)</b> <i>&amp; Ipen Weiss</i>	11
Spaghetti with fresh egg yolks, pancetta, Pecorino cheese and black pepper.		Fusilli with red pesto, spicy sausage 'Nduja, Raspadura cheese flakes and basil leaves.	
<b>Chitarre al ragu' (Emilia-Romagna)</b> <i>&amp; Black Stout</i>	11		
Spaghetti with our Bolognese sauce & basil leaves.			

PIZZA ALLA PINSA *A hand-pressed Roman-style 48 hour proven roundough pizza with a light and crunchy crust.*

<b>Margherita</b> <i>&amp; Ultra Pils</i>	7	<b>Pancetta e funghi</b> <i>&amp; Sexy Ipa</i>	11.5
San Marzano tomato sauce, Fior di Latte mozzarella, fresh basil and EVO oil.		San Marzano tomato sauce, Fior di Latte mozzarella, pancetta and champignon mushrooms.	
<b>'Nduja e Fior di Latte</b> <i>&amp; Black Stout</i>	9.5	<b>San Marzano e cipolla</b> <i>&amp; Ultra Pils</i>	12
San Marzano tomato sauce, Fior di Latte mozzarella, spicy 'Nduja sausage, red onion and basil emulsions.		San Marzano tomato sauce, Fior di Latte mozzarella, soft-ripened goat's cheese, Vesuviano tomatoes, Tropea red onion in a sweet and sour sauce.	
<b>Porchetta, Fior di latte e patate</b> <i>&amp; Bella Roma</i>	12	<b>'Nduja e Soppressata</b> <i>&amp; Honey Ipa</i>	13
San Marzano tomato sauce, Fior di Latte mozzarella, roast pork belly and rosemary roasted potatoes.		San Marzano tomato sauce, Fior di Latte mozzarella, spicy 'Nduja sausage, salami, Vesuviano tomatoes and basil leaves.	
<b>Verdure grigliate e San Marzano</b> <i>&amp; Summer Ipa</i>	9	<b>Salamella</b> <i>&amp; Sexy IPA</i>	11.5
San Marzano tomato sauce, Fior di Latte mozzarella, diced courgettes, aubergines and peppers with basil leaves.		San Marzano tomato sauce, Fior di Latte mozzarella, Italian Sausage and French fries.	

Change to vegan cheese	1.5	Upgrade to Buffalo Mozzarella	2
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<b>Porchetta Fior di latte e patate</b>	<b>'Nduja e Soppressata</b>	<b>Salamella</b>
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<b>Suprema e Pecorino</b>	<b>Tagliata e Raspadura</b>
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FILONE SANDWICHES *Classic Italian soft "baguette style" bread sandwiches served with skin-on fries and beer flavoured mayonnaise.*

<b>Suprema e Pecorino</b> <i>&amp; Ipen Weiss</i>	12	<b>Tagliata e Raspadura</b> <i>&amp; Ultra Pils</i>	14
Breast of chicken slowly cooked in the oven and then grilled, Pecorino cheese, plum yellow tomatoes drizzled in oil, rocket leaves and mayonnaise.		Scottish chargrilled sliced beef, Raspadura cheese flakes, champignon mushrooms, rocket leaves, beer flavoured mayonnaise and EVO oil.	

<b>Pancetta, funghi e zafferano</b>	<b>Porchetta e Provola affumicata</b>
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ITALIAN GRILL *All cooked in our Pina Vegetable Charcoal Grill for that extra smokey flavour.*

BEEF

All our steaks come with champignon mushrooms, our beer gravy on the side and a choice of roasted skin-on potato wedges, French fries or grilled vegetables.

8oz Scottish sirloin	20
13oz Scottish rib-eye	29

CHICKEN

<b>Galletto Mediterraneo</b> <i>&amp; Ultra Pils</i>	16
Whole baby chicken glazed with our Honey Ipa beer, honey and spices. Served with oven roasted potato wedges and beer flavoured mayonnaise.	
<b>Galletto al Fuoco Rosso</b> <i>&amp; Bella Roma</i>	16
Whole baby chicken marinated with oil and hot pepper, grilled and served with our spicy sauce. Served with oven roasted potato wedges and beer flavoured mayonnaise.	
<b>Suprema di Pollo</b> <i>&amp; Ultra Pils</i>	14
11oz chicken breast, slowly cooked in the oven then grilled. Marinated with sweet paprika, black pepper and brown sugar. Served with grilled courgettes, aubergines, peppers. Served with our beer gravy on the side.	
<b>Suprema di Pollo Mediterraneo</b> <i>&amp; Eungu Me</i>	15
11oz chicken breast, slowly cooked in the oven then grilled. Marinated with sweet paprika, black pepper and brown sugar. Served with grilled courgettes, aubergines, peppers. Served with spicy Mediterranean sauce.	
<b>Suprema di Pollo ai Funghi</b> <i>&amp; Bella Roma</i>	15
11oz chicken breast, slowly cooked in the oven then grilled. Marinated with sweet paprika, black pepper and brown sugar. Served with grilled courgettes, aubergines, peppers. Served with mushroom sauce.	

PORK

All our pork is served with friarielli (Italian broccoli), potato wedges and our beer gravy on the side.	
<b>24oz pork ribs</b> <i>&amp; Bella Roma</i>	14
Marinated with spices, slowly cooked and smoked on the grill with sweet and sour Mediterranean sauce.	
<b>11oz Italian Mantuan sausages</b> <i>&amp; Sexy Ipa</i>	14
11oz Italian sausages flavoured with Honey Ipa beer, oven-cooked and grilled.	

SHARING IS CARING

Brace Mista *& Sexy Ipa*26 per person - Minimum 2 people

8oz Scottish sirloin sliced steak, 23oz whole roast (baby) chicken (Mediterraneo or Fuoco Rosso) 24oz pork ribs and 8oz Italian sausages. Served with oven roasted skin-on potato wedges, grilled vegetables, beer flavoured mayonnaise and our beer gravy on the side.

<b>Suprema e Piccadilly</b>	<b>Verdure grigliate e Burrata</b>
<b>Manzo e Bufala</b>	

ITALIAN GOURMET BURGERS

*Our special recipe 8oz fresh beef burgers. Served on a buttered brioche bun, skin on fries and beer flavoured mayonnaise.*

<b>Pancetta e Fontal</b> & <i>Bella Roma</i>	12	<b>Porchetta e Provola affumicata</b> & <i>Ipen Weiss</i>	11.5
Beef burger with creamy Fontal cheese, pancetta, green salad and beer flavoured mayonnaise.		Beef burger with roast pork belly, smoked provola cheese, green salad and mayonnaise.	
<b>'Nduja e stracciatella</b> & <i>Extra Bitter</i>	11	<b>Crudo e Bufala</b> & <i>Pui che Roma</i>	13.5
Beef burger with creamy Stracciatella cheese, spicy 'Nduja sausage and red cabbage.		Beef burger with Parma ham, buffalo mozzarella, thyme flavoured Vesuviano tomatoes, green salad and sun-dried tomato flavoured mayonnaise.	
<b>Pancetta, funghi e zafferano</b> & <i>Ipen Weiss</i>	12	<b>Extra Patty</b>	4
Beef burger with pancetta, Grana Padano cheese, champignon mushrooms and saffron sauce.			
<b>Vegetarian Mais en Provola affumicata</b> & <i>Extra Bitter</i>	11		
Corn burger with cheese, thyme flavoured Vesuviano tomatoes, Tropea red onion in sweet & sour sauce and red cabbage, served with beer mayonnaise.			

<b>Suprema di pollo</b>	<b>Rib-Eye Steak</b>
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<b>Galletto al fuoco rosso</b>	<b>Galletto Mediterraneo</b>
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<b>Brace mista</b>
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SALADS & CO.

<b>Manzo e Bufala</b> <i>&amp; Super Chiana</i>	14
Scottish sirloin chargrilled steak, buffalo mozzarella, Piccadilly tomatoes and bread croutons.	
<b>Supreme e Piccadilly</b> <i>&amp; Ipen Weiss</i>	11
Breast of chicken slowly cooked in the oven and then grilled, Piccadilly tomatoes and fried bread croutons. Served with Grana Padano cheese sauce.	
<b>Verdure grigliate e Burrata</b> <i>&amp; Super Chiana</i>	13
Grilled courgettes, aubergines and peppers, Piccadilly tomatoes, creamy Burrata cheese, basil leaves and EVO oil.	