



EVENING MENU

NIBBLES

Olives 4.5 | Garlic bread 4.8 | Bruschetta 5.5 | Mixed bread 4

STARTERS

Bruschetta e Burrata

Fresh Italian burrata cheese served on Bruschetta and rocket salad
12.5

Formaggio di Capra

Gratinated goat's cheese served with baby spinach, honey and walnuts
14

Melanzane Alla Parmigiana

Baked aubergine with melted mozzarella, fresh basil, tomato sauce and a touch of parmesan cheese
12.5

Insalata Tricolore

Buffalo mozzarella, avocado and beef tomatoes
12.2

Grigliata di Verdure

Grilled seasonal vegetables served with fresh basil and extra virgin olive oil
12.5

Prosciutto e Burrata

Fresh burrata cheese served with parma ham
13.5

Carpaccio di Manzo

Grass fed beef carpaccio served with cherry tomato, rocket salad, parmesan and truffle
16

Frittura o Grigliata di Calamari

Deep fried or grilled calamari served with lemon and tartar sauce
14.8

Gamberoni Piccanti

Pan-fried king prawns served with bisque sauce, chilli and garlic
14.9

Insalata di Salmone Marinato

24h marinated salmon served with fennel, fresh baby leaves and cherry tomatoes
13.5

Abbracci de Polpo

Grilled octopus served with courgette, buffalo mozzarella and edible flowers
14.9

Cozze Alla Diavola

Fresh mussels served with chilli, cherry tomatoes, basil and toasted sourdough
13.5

L'arte Carpaccio

Fresh tuna and swordfish carpaccio served with cherry tomatoes, baby mixed leaves and smoked aubergine cream
16

SHARING

Tagliere Misto di Salumi (Serves 2 people)

Italian cured Meats platter served with grilled vegetables and fresh burrata cheese
24

Misto Mare dello Chef (Serves 2 people)

Seafood platter with fried squid, marinated salmon and bacon-wrapped king prawns served on toasted bread with bisque sauce
29



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PASTA

Penne All'arrabbiata

Penne pasta with tomato sauce, red chilli and garlic
14

Spaghetti Primavera

Served with cherry tomatoes, garlic, pine nuts,
shaved parmesan and fresh basil
14.8

Ravioli Burro e Salvia

Homemade filled ricotta and spinach ravioli
served with butter and sage sauce
15

Pappardella Alla Bolognese

Homemade Pappardelle pasta with bolognese sauce
16

Lasagna Della Nonna

Homemade traditional lasagna
16

Leo's Gnocchi

Homemade gnocchi with burrata,
truffle oil and cherry tomato sauce
15.5

Spaghetti alle Vongole

With fresh clams, cherry tomatoes, garlic and chilli
19

Linguine Frutti di Mare

With mixed fresh seafood, cherry tomatoes, garlic
and chilli
21

Paglia e Fieno al Branzino

Homemade Paglia e Fieno pasta with wild sea bass,
courgettes, cherry tomatoes and chilli
18.5

Linguine ai Gamberoni

King prawns with cherry tomatoes, garlic and chilli
20

L'arte del Risotto

With mixed seafood, garlic cherry tomatoes and chilli
21

Risotto Primavera

Risotto with seasonal vegetables
17

L'arte Pappardelle

Homemade pappardelle pasta with slow cooked prime
ribeye steak, truffle carpaccio and fresh basil
22.5



EVENING MENU

SALADS

Insalata D'anatra

Duck breast salad served with fresh oranges, baby leaves, caramelised figs, red wine reduction with gratinated pistacchio and walnuts

21.5

Insalata di Pollo

Grilled chicken, avocado, lettuce, cherry tomatoes, house dressing with parmesan shavings and croutons

20.5

Bresaola Rucola e Grana

Cured beef bresaola with rocket, cherry tomatoes and parmesan cheese

16.5

Insalata di Salmone Marinato

24h marinated salmon served with fennel, fresh baby leaves and cherry tomatoes

17.5

Insalata di Tonno Fresco

Fresh tuna salad served with black olives, red onion, cherry tomatoes, green beans, boiled eggs and steamed new potatoes

22.5



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MAINS

Nodino di Vitello

Veal chop served with roasted potatoes, rosemary and
homemade red wine juice
29.5

Fegato e Pancetta

Pan fried calves liver with pancetta,
seasonal vegetables and caramelised onions
24.5

Scaloppina Alla Milanese

Golden breadcrumb coating chicken escalope
served with tomato sauce spaghetti
22

Carré di Agnello

Rack of lamb served with fresh sautéed spinach
and thyme
29.5

Costata di Manzo

Flamed grilled 300g grass fed ribeye steak,
served with rosemary potatoes and
homemade red wine juice
40

Taglio del Giorno

Special steak of the day (ask waiter for availability)

Turbante di Branzino

Wild sea-bass fillet rolls served with
king prawns and seasonal vegetables
28.5

Salmone Alla Griglia

Grilled salmon fillet with guacamole and
edible herbs
26

Gamberoni Dello Chef

Giant king prawns with basmati rice,
bisque sauce, chilli and garlic
27.5

Grigliata di Pesce

Mixed grilled seafood served
with seasonal vegetables
33.5

Frittura mista di Pesce

Deep fried squid, prawns, courgettes served with
homemade tartar sauce
30

Pescato del Giorno

Catch of the day (ask waiter for availability)

SIDES

Verdure al Vapore

Mixed steamed vegetables
5.5

Insalata Mista

Mixed salad
4.5

Broccoli al Vapore

Tenderstem broccoli
4.5

Patate al Rosmarino

Rosemary roasted potatoes
4.5

Insalata Rucola e Grana

Rocket and parmesan salad
4.5

Zucchine Fritte

Deep fried courgettes
4.5

Spinaci Saltati

Fresh sautéed spinach
4.5

Patatine Fritte

French fries
4.5

Insalata di Pomodoro

Tomatoes and onion salad
4.5



DRINKS MENU

For any request, please ask your waiter.

TONIC

Schweppes Indian tonic water	3.2
Schweppes Naturally Light Tonic	3.2
Appletiser Glass	3
San Pellegrino Aranciata	3
Luscombe English Apple Juice	4.65
Luscombe Sicilian lemonade	4.65
Luscombe Raspberry Crush	4.65

BEER - 330ML

Moretti	5.5	Corona	5.5
Peroni	5.5	Brewdog Punk IPA	5.5

COCKTAILS

Pina Colada	12	Bellini	9.5
Passionfruit Martini	11	L'arte Mojito	11
Espresso Martini	10	Blueberry Mojito	12
Aperol Spritz	10	Margarita	12
Campari Spritz	11	Strawberry Margarita	13
Negroni	12	Comsopolitan	13

MOCKTAILS

Nojito	7	Coke/Diet Coke/	3.5
Pina Colada	7	Coke Zero/Fanta/Sprite	
Pineapple & Passionfruit	7	Still Water	3/5
Fragolino	7	Sparkling Water	3/5

HOT DRINKS

Espresso	2.8	Loose tea leaves	
Double Espresso	3.2	Breakfast Tea	3
Cappuccino	3.5	Chamomile	3
Cafe Latte	3.5	Lemon and Ginger	3
Macchiato	2.9/3.5	Wild Berry	3
Flat White	3.5	Fresh Mint Tea	3
Add caramel, vanilla, hazelnut			+50p
Soya, oat, or coconut milk			+20p

GIN

Warner's Elderflower	5/9
Tarquin's Strawberry and Lime	5/9
Roku Japanese	7/12.5
Sipsmith Sloe	5/9
Hendricks	5/9
Bombay Sapphire	5/9

VODKA & TEQUILA

Grey Goose	6/10
Belvedere	6/10
Absolute Vanilla	5/9
Chase Vodka	6/10
Patron Silver (35ml)	7.2
Patron Reposado (35ml)	8.5
Cazcabel Coffee (35ml)	5

WHISKEY

Hibiki Harmony	8/15
Glenfiddich 12	5/9
Glenmorangie 10	5/9
Laphroaig 10	6/10
Jameson	5/9
Monkey Shoulder	5.5/9.5

RUM

Malibu	4/8
Bacardi	5/9
CARTA BIANCA	
Bacardi Gold Oro	6/10
Kraken Black Spiced Rum	6/10
Ron Zacapa, 23 y/o	7/13
Don Papa Rum, 7 y/o	6/10

BRANDY & COGNAC

Riserva Tre Botti	5/9
Baron de Sigognac, 10 y/o	5.5/10
Courvoisier	6.5/12
VSOP Fine Cognac	
Rémy Martin XO	23
Cognac (50ml)	

LIQUEUR - ALL SHOTS 35ML

Amaro del Capo	7	Baileys	5
Amaro Montenegro	6.5	Pink Tequila	5
Amaro Averna	6.5	Cazcabel Coffee Liqueur	5
Antica Sambuca Classic	6	Grappa di Merlot	12
Antica Sambuca	6	Grappa di Moscato	12
Liquorice			
Amaretto	5.5		