

GASTROVINO

IT'S ALL ABOUT MODERN ITALIAN CUISINE,
GREAT DRINKS & AMAZING WINES

CASA DEL VERMOUTH & AMARO HOUSE DRINKS FROM THE BARREL

APEROS	ST GERMAIN, APEROL, RHUBARB BITTER, PROSECCO	£8
DRINKS	CAMPARI, MARTINI AMBRATO, DRY FIGS, PEANUTS & MENABREA BEER	£8
AMAROS	CYNAR, LUCANO, STREGA, TAGLIATELLA NARDINI & SODA	£8

NIBBLES £3

MIXED BREAD BASKET | SALAMI FENNEL | PECORINO AURICCHIO CHEESE
MORTADELLA PISTACCHIO CUBES | MIXED OLIVES | BORETTANE ONION
MIX ROSEMARY NUTS | CORNICHONS IN WHITE VINEGAR | PADRON PEPPERS

CRUDO BAR A SELECTION OF RAW DISHES

CARPACCIO DI BRANZINO	SEABASS CARPACCIO W/ POMEGRANITE SEEDS, CHIVE MAYO & ROCKET CRESS	£10
CARPACCIO DI GAMBERI	TIGER PRAWN CARPACCIO, HOMEMADE STRACCIATELLA & MALDON SALT	£12
CEVICHE DEL GIORNO	CEVICHE OF THE DAY (PLEASE ASK YOUR WAITER)	£9

CHARCUTERIE 50 GRAMS

24 MONTH AGED SAN DANIELE HAM	£7
PISTACHIO MORTADELLA	£6
FENNEL SALAMI	£6
PANCETTA COPPATA	£5

CHEESES SERVED WITH TOASTED BREAD

ANY 3 FOR £14

HOMEMADE BURRATA	£5.50
TRUFFLE SARDINIAN PECORINO	£5
HOMEMADE RICOTTA	£4.70
TRUFFLE RICOTTA CROSTINI	£5
STRACCIATELLA DI BURRATA W/ EXTRA VIRGIN OLIVE OIL	£7

PLEASE ASK OUR STAFF ABOUT ANY PARTICULAR DIETARY REQUIREMENTS
PLEASE NOTE THAT A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL