

All day menu

Snacks

Maldon oysters Lambrusco mignonette (each/half dozen)	5.5/30
Nocellara del Belice olives (vg)	5.5
Sourdough bread, extra virgin olive oil (vg)	6
Homemade rosemary focaccia (vg)	5.5
Homemade potato crisps (vg)	5
Smoked almonds (vg)	6
Grilled artichokes in extra virgin olive oil (vg)	6
Sicilian anchovies bread, whipped butter	9

Italian cold cuts & cheeses

Cold cuts selection (regular, half meter, meter)	16/45/90
Three Italian cheeses plum compote, Carasau bread	16
Cold cuts and cheeses (regular, half meter)	26/56

Fine cold cuts

Cooked truffle ham	10
Duck speck	8
Wild boar salami	8
Beef bresaola	10

Fine cheeses

All cheeses are served with plum compote, Carasau bread

Parmigiano Reggiano 40 months (unpasteurized cow milk)	8
Beppino Ocelli wrapped in chestnut leaves (pasteurized cow and sheep milk)	9
Goat Blue Alta Langa	8

Events



BOTTLES guest WIFI password: wineworld

Should you require any information on allergens, please ask a member of our team. Please note we take caution to prevent cross-contamination, however, any product may contain trace as all dishes are produced in the same kitchen. A discretionary service charge of 12% will be added to the bill.

v vegetarian – vg vegan