

Starters

Green olives <i>(Vegan)</i>	4.5
Zuppa di pesce <i>Best selection of sea food soup with crostini bread</i>	12.9
Bruschetta mushrooms & truffle <i>(Vegan)</i>	7.9
Bruschetta tomato <i>(Vegan)</i>	6.7
Bruschetta burrata Anchovies <i>Burrata cheese, aubergines and anchovies</i>	9.2
Burratina <i>(vegetarian option on request)</i> <i>Burrata cheese, rocket salad, tomato and Parma ham</i>	9.7
Antipasto La Gioconda <i>(for 2)</i> <i>Best Selection of Italian salami, cheeses and bread</i>	18.9
Garlic bread <i>(V)</i> <i>Mozzarella, garlic</i>	6.3
Aubergine Parmigiana <i>(V)</i> <i>Oven baked aubergines, mozzarella, tomato, Parmesan</i>	8.5
Grilled tiger prawns <i>Butter, chilli, garlic, parsley, Sauvignon sauce</i>	9.8
Homemade beef meatballs <i>Tomato sauce and garlic crostini bread</i>	7.7

Main Courses

Grilled sea bass <i>Served with grilled veg & potatoes</i>	19.5
Grilled chicken fillet and mushrooms <i>Roast potatoes, wild mushrooms in creamy sauce</i>	18.9
Braised beef and roast potatoes	18.9
Rib-eye steak (300gr/10OZ) <i>Served with truffle chips and mix salad</i>	26.9

Pasta

Oven backed gnocchi 4 cheeses <i>(Veg)</i> <i>Gorgonzola, mozzarella, parmesan, pecorino Romano</i>	14.9
Spaghetti with beef meatballs <i>Served with Parmesan</i>	14.9
Pappardelle al brasato di Chianti <i>Braised beef in Chianti, tomato sauce and Parmesan</i>	15.9
Tagliatelle wild mushrooms <i>(Veg)</i> <i>Porcini mushrooms, cream and Parmesan</i>	15.9
Gnocchi Sorrentina <i>(V, Vegan on request)</i> <i>Homemade potatoes gnocchi with tomatoes sauce, Mozzarella, basil & fresh burrata</i>	14.9
Ravioli with scallops and prawns <i>Ravioli pasta filled with scallops and prawns in cherry tomato and Sauvignon Blanc sauce</i>	16.9
Ravioli ricotta and spinach <i>(V)</i> <i>Handmade pasta filled with ricotta and spinach</i>	14.9
Linguine Sea food <i>Best selection of fresh sea food in tomato, garlic and Sauvignon Blanc sauce</i>	16.9
Wagyu beef Tortelloni <i>Butter sauce, truffle, Sardinian Pecorino</i>	21

Sides

Roast potatoes <i>(Vegan)</i>	4.5
Rocket salad and Parmesan	4.5
Grilled veg <i>(Vegan)</i>	4.5
Mix salad <i>(Vegan)</i>	4.5
Tomato and onion salad <i>(Vegan)</i>	4.5
Truffle and parmesan fries	5.9
French fries <i>(Vegan)</i>	4.5

	M	L	XL
MARINARA V Tomato, capers pitted, garlic and oregano	£7.9	£9.9	£12
MARGHERITA V Tomato, mozzarella and Basil	£8.9	£11.9	£15
CAPRICCIOSA Tomato, mozzarella, ham, artichokes and egg	£13.9	£15.9	£19
PROSCIUTTO E FUNGHI Tomato, mozzarella, Ham and mushrooms	£13.9	£15.9	£19
PORCINI V Tomato sauce, Buffalo mozzarella, fresh Portobello and wild mushrooms	£13.9	£15.9	£19
NAPOLETANA Tomato mozzarella, anchovies, capers, pitted black olives and oregano	£13.9	£15.9	£19
VEGETARIANA V Tomato, mozzarella, grilled veg and mushrooms	£13.9	£15.9	£19
QUATTRO STAGIONI Tomato mozzarella, Ham, mushrooms, artichokes, olives	£13.9	£15.9	£19
QUATTRO FORMAGGI V Tomato sauce, Mozzarella, Scamorza cheese, Parmesan, Gorgonzola, basil	£13.9	£15.9	£19
DIAVOLA Tomato, mozzarella, Spianata salami, Pepperoni salami, fresh chili, Nduja	£13.9	£15.9	£19
CALZONE Tomato, Mushrooms mozzarella, ham, basil	£13.9	£15.9	£19
SAN DANIELE Tomato, mozzarella, rocket salad and Parma ham	£14.9	£17.5	£20
3 MEATKETEERS Tomato, mozzarella, ham, beef and salami	£14.9	£17.5	£20

	M	L	XL
SMOKE ME! Italian sausages, smoked cheese smoked speck and roasted potatoes	£13.9	£15.9	£19
MARADONA Mozzarella, scamorza cheese, aubergine and Parma ham	£13.9	£16.9	£20
BAMBINA V Tomato sauce, buffalo mozzarella and grilled aubergine	£13.9	£15.9	£19
RUSPANTE Tomato sauce, mozzarella, roast chicken, pesto and spinach	£13.9	£15.9	£19
PIZZA CK Tomato sauce, spianata salami, mozzarella and Gorgonzola	£13.9	£15.9	£19
TRICOLORE V Tomato sauce, mozzarella, rocket salad, shaved parmesan and tomatoes	£13.9	£15.9	£19
LA GIOCONDA Burrata, mozzarella, wild mushrooms, Italian sausage and truffle oil	£14.9	£17.9	£20
SALSICCIA & FRIARIELLI Tomato sauce, mozzarella, Broccoli rabe and Sausages	£13.9	£16.9	£20
BEEF ME UP mozzarella, pulled beef & pecorino	£13.9	£15.9	£20
NEPTUNO Mozzarella, sea food, garlic and tomato sauce	£14.9	£17.9	£20
FIorentINA Tomato, mozzarella, spinach, mushrooms and egg	£13.9	£15.9	£19
WICKED LISA Tomato mozzarella, red onions, gorgonzola, spicy salami	£13.9	£15.9	£19
PEPPE..RONI Tomato, mozzarella, pepperoni	£13.9	£15.9	£19

La Gioconda

Wine list

Prosecco Spumante, DOC

Modella, Bella Modella

Clean and fresh prosecco



175ml

5.00



Bottle

21.00

Prosecco Superiore, Brut Nature, Conegliano Valdobbiadene DOCG

Giavi, Bella Modella

Top Quality prosecco



Bottle

38.00

Moscato d'Asti Frizzante, Tenuta Olim Bauda (sweet), Piedmont

Sweet, lovely elderflower
flavours



175ml

5.50



Bottle

26.00

Trebbiano, Terre Allegre

Puglia

Light and fresh
wine



175ml

4.50



Bottle

14.50

Sauvignon Blanc, Casa Defra

Veneto

Fruity and citrus
fruits flavours



Bottle

18.00

Soave, DOC, Ilatium Morini,

Veneto

Intense and aromatic
white wine



Bottle

21.00

Pinot Grigio, Bella Modella

Umbria

Apples and pears
after taste



Bottle

23.00

Gavi, DOCG, Tenuta Olim Bauda, Piedmont

Elegant and
refreshing aromatic
dry wine



175ml

6.00



Bottle

26.00

Rosé, Bella Modella

Veneto

Roses and red fruit
flavours.



175ml

5.50



Bottle

23.00

Sangiovese, Terre Allegre

Puglia

Light, juicy, fresh
red fruits



Bottle

14.50

Frappato, Baglio Gibellina

Sicily

Elegant, aromatic and
wild berry fruit



175ml

4.50



Bottle

18.00

Chianti DOCG

Tuscany

Dry, intense red and
black fruits



Bottle

21.00

Negroamaro, Casato di Melzi
Puglia

Ripe and intense
fruit flavours



175ml
5.00
Bottle
23.00

Gamay, La Crotta di Vegneron
Vall d'Aosta

Light, elegant, very
juicy



Bottle
24.00

**U. Passimiento, Baglio
Gibellina, Sicily**

Intense flavour of
black fruits and
mocha finish



175ml
6.00
Bottle
26.00

**Barbera d'Asti DOCG, Tenuta
Olim Bauda, Piedmont**

Rustic, wild berry
fruit flavours



Bottle
28.00

**Montepulciano d'Abruzzo, DOP,
Feudo Antico**

Berry fruit flavours
with an elegant finish



Bottle
28.00

**Valpolicella, DOC, ILatium
Morini, Veneto**

Light red aromatic
fruit flavours



Bottle
29.00

**Lacrima di Morro d'Alba,
DOC, Zaccagnini, Marche**

Rustic with a lovely
refreshing after taste



Bottle
30.00

**Meraner St. Valentin, Cantina
Merano, Alto Adige**

Lots of blueberry and
wild berry flavours



Bottle
31.00

**Susaminiello Oltremere,
Tenute Rubino, Puglia**

Dark fruits flavours,
with a chocolate after
taste



Bottle
32.00

**Cannonau di Sardegna, DOC,
Mora & Memo**

Dry, intense and
aromatic



Bottle
33.00

**Dolcetto di Diano d'Alba,
DOC, Cascina Adelaide,
Piedmont**

Light, juicy and
elegant red fruit flavours



Bottle
32.00

**Fumin, La Crotta di Vegneron,
Val d'Aosta**

Ripe and elegant fruit
flavour



Bottle
39.00

**Barolo, DOCG, Cascina
Adelaide, Piedmont**

Complex and aromatic,
with lots of intensity



Bottle
48.00

La Gioconda