

Brunch

UOVA IN PURGATORIO 🍃	£8.5
Poached eggs in rich tomato sauce until set, served with bread. An iconic Italian dish symbolizing souls in purgatory (eggs, tomato sauce, basil, bread and olive oil).	
SPINACH AND CRISPY PANCETTA OMELETTE	£8.7
Served with balsamic glaze on top (eggs, pancetta, spinach, parmesan cheese, mozzarella and olive oil).	
FULL ITALIAN BREAKFAST	£12
Featuring two cheesy fried eggs, crispy pancetta, grilled tomatoes, savoury salami, tender cooked ham, creamy mozzarella and toasted ciabatta bread.	
BREAKFAST FOACACCIA	£11.5
Served with scrambled eggs, pancetta, mozzarella, avocado, tomatoes and homemade pesto.	

Build

YOUR AVO ON TOAST

CHOOSE YOUR BREAD £8

Sourdough/Gluten Free

CHOOSE YOUR MASH

Guacamole/Avocado slice

CHOOSE YOUR PROTEIN

Boiled egg/Fried egg/Scramble egg + £1

Poached egg + £1.8

Sautéed Mushrooms + 1.5

Smoked salmon + £2.5

Crispy pancetta + £1.8

Whole burrata + £2.5

Melted Scamorza + £2.5

CHOOSE YOUR DRESSING

Homemade pesto sauce +£1

Cherry tomatoes and EVO olive oil +£2

Breakfast Panini

TOMATO, MOZZARELLA & BASIL 🍃	£7.6
EGG & CHEESE 🍃	£7.6
EGG & PANCETTA	£8.2
SALMON, AVOCADO & CHEESE	£9
HAM, CHEESE & ROCKET	£8.7

Breakfast Croissant

TARANTO	£8.7
Cooked Italian ham, scrambled egg, homemade basil pesto and provolone cheese.	
BARI 🍃	£8.2
Fiordilatte mozzarella, mixed cherry tomatoes and fresh basil.	
BRINDISI	£9.2
Smoked salmon, avocado, parmesan cheese and lemon juice.	
LECCE	£9
Parma ham, rocket, provolone cheese, cherry tomatoes.	
FOGGIA 🍃	£8.8
Frittata made with courgettes, smoked scamorza and cherry tomatoes.	

Sharing Boards

CHARCUTERIE BOARD	£15/30
Small/Large	
CHEESE BOARD	£15/30
Small/Large	
CHARCUTERIE & CHEESE BOARD	£20/40
Small/Large	

Starters

MIXED BREAD SELECTION 🍃	£3.5
A variety of focaccia, puccia salentina, and ciabatta bread, served toasted.	
ROSEMARY FOCACCIA DUO 🍃	£8
Served with black olive paste and artichoke spread.	
ARANCINI MOZZARELLA & TOMATO 🍃	£8.5
Crispy, rice balls stuffed with mozzarella and tomato, topped with parmesan cheese.	
BRUSCHETTA AL POMODORO 🍃	£8
Sourdough bread topped with cherry tomatoes, fresh mozzarella, basil garlic and a drizzle of olive oil.	
BURRATA & PARMA HAM	£10
Served with olive oil, basil and a slice of ciabatta bread.	

THE APULIAN CORNER

Lunch
DEAL
£11.50

Mon - Fri
12PM - 2PM

Upgrade it with a glass of house wine for 5£
Items marked with a ★ are not included

Main or Sandwich + Soft Drink
£11.50

Main or Sandwich + Side + Drink
£18.50

3 Course Meal + Drink
£30

Build your Sandwich

CHOOSE YOUR BREAD

ROSEMARY FOCACCIA	£2
PUCCIA SALENTINA	£1.5
Typical Italian Flatbread From Puglia	
TOASTED CIABATTA	£1

CHOOSE YOUR FILLINGS

PISTACCHIO MORTADELLA DI BOLOGNA

PROVOLONE CHEESE, PESTO SAUCE	£9
STRACCIATELLA CHEESE, ROCKET ★	£10

PARMA HAM 18 MONTH DOP

MOZZARELLA FIORDILATTE, ROCKET, TOMATO, BALSAMIC GLAZE	£9.5
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BURRATA CHEESE, TRUFFLE SAUCE ★	£10.5
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SALAME MILANO, LEVONI

MOZZARELLA FIORDILATTE, ARTICHOKE CREAM, BASIL MAYO	£8.5
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MELTED SCAMORZA CHEESE, ROCKET BLACK OLIVE PASTE	£8.5
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ITALIAN COOKED HAM, LEVONI

MOZZARELLA FIORDILATTE, TOMATO, MIX LEAF SALAD, BALSAMIC GLAZE	£9.5
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STRACCIATELLA CHEESE, ★ TRUFFLE SAUCE, ROCKET	£10.5
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GRILLED PEPPERS, ARTICHOKE 🍃 CREAM, PROVOLONE CHEESE, TOMATO, ROCKET	£8.5
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Main

LASAGNA ALLA BOLOGNESE	£13
Traditional homemade lasagna, slow-cooked bolognese sauce, bechamel, mozzarella & smoked scamorza cheese. Add salad & bread +£2	

ORECCHIETTE, CHERRY TOMATOES, BURRATA & TRUFFLE SAUCE 🍃 ★	£15
Fresh orecchiette pasta cooked in olive oil, cherry tomatoes and garlic topped with burrata cheese and truffle sauce.	

ORECCHIETTE, BROCCOLI, PANCETTA & SCAMORZA	£12.5
Orecchiette Pasta tossed with broccoli cream, crispy pancetta, melted scamorza and parmesan cheese.	

GNOCCHI AL FORNO 🍃	£13
Gnocchi baked in a rich tomato sauce with melted mozzarella, smoked scamorza and fresh basil.	

STROZZAPRETI CREMA DI PEPERONI E BURRATA	£13
Fresh pasta in a creamy roasted pepper sauce, topped with fresh burrata.	

PARMIGIANA DI MELANZANE 🍃	£13
Layers of fried aubergine cooked in rich tomato sauce, mozzarella and smoked scamorza cheese. Make it a sandwich for +£2	

COTOLETTA DI POLLO	£12.5
Fried chicken escalope topped with fresh tomato sauce and parmesan cheese. Served with rocket and cherry tomatoes. Make it a sandwich for +£2	

POLPETTE AL SUGO	£12
Homemade meatballs slow-cooked in a rich tomato sauce, served with rocket & parmesan salad. Make it a sandwich for +£2	

Sides

BURRATA SALAD 🍃	£9.5
CAPRESE SALAD 🍃	£8.5
BRUSCHETTA AL POMODORO 🍃	£8

Dessert

TIRAMISÙ	£7
CANNOLI AL PISTACHIO 2 pieces	£5



Coffee

Latte	£3.50
Cappucino	£3.60
Americano	£3.20
Flat white	£3.30
Hot chocolate	£3.80
Espresso	£2.10/£2.50
Macchiato	£2.50/£2.80
Mocha	£3.90

Happy hour

Mon - Fri
4PM - 6:30PM

Choice of Limoncello or
Aperol Spritz, Glass of
Prosecco, Glass of Red,
White or Rose wine

2 Spritz or
glass of wine
for **£12.50**

Spritz

Campari-Soda	£4.80
Aperol Spritz	£9
Limoncello Spritz	£9
Campari Spritz	£9.50

After dinner

Limoncello	£4
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Soft Drinks

Still or Sparkling Water	£1.90
Coca Cola, Diet Coke, Coke Zero, Fanta Orange, Seven Up	£2.20
San Pellegrino (Lemonade, Pomegranate & Orange or Grapefruit)	£3.25
Santal Juice (Red Orange, Apple, Peach, Pineapple, Pear or ACE)	£3.50
Iced Tea (Lemon or Peach)	£2.75

Beer

Moretti L'Autentica	£4.95
Moretti Sale di Mare	£5.30
Messina	£5.30
Peroni Classic	£4.95
Peroni Gran Riserva	£6.85

Amaro del Capo	£4
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Wine list

STRUCTURED RED

Salice Salentino Riserva - Candido 2020	125ml 750ml Glass Bottle
Rosso del Salento - Cappello di Prete - Candido 2019 ★	£7.5 £33
Rosso delle Murge - Pier delle Vigne - Botromagno 2019 ★	£8 £35
Primitivo di Manduria - Papale Oro - Varvaglione 2019	£52
	£55

YOUNG RED

Primitivo di Puglia - Botromagno 2021	£7.5 £36
Nero di Troia - Murgia Rosso - Botromagno 2021	£8 £42
Susumaniello del Salento - Varvaglione 2022	£47

SWEET RED

Aleatico di Puglia - Candido 2019 ★	£46
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ROSÈ

Salice Salentino Rosato - Le Pozzelle - Candido 2022	£7.5 £30
Susumaniello Rosè - Varvaglione 2022	£45

WHITE

Malvasia Salento - Varvaglione 2022	£7.5 £32
Gravina Bianco - Botromagno 2022 ★	£8 £34
Margrande Fiano - Varvaglione 2022	£8.5 £40

SPARKLING WINE

Prosecco Doc Brut Argeo - Ruggeri	£7.5 £28
Prosecco Doc Brut Rosè - Ruggeri	£7.5 £30
Franciacorta Docg Brut - Mosnel	£54
Franciacorta Docg Pas Dosè - Mosnel	£54

All wines marked with the symbol ★ have been evaluated by two of the best Italian guides: Vini di Veronelli and Vitae (AIS), and have received a score of at least 90 points, making them excellent wines.

A discretionary 12.5% service charge will be added to your bill.