

Mele & Pere

TRATTORIA & VERMOUTH BAR

We are three brothers and a friend on a journey to create the best of an independent Italian Trattoria

ANTIPASTI

Nocellara olives <small>VE GF</small>	4.5
Homemade Focaccia <small>VE</small>	5.5
Zucchini fritti <small>V</small>	7.5
Ascolana Olives, stuffed with Nduja & deep fried	7.5
Bruschette with pesto, artichoke & sun-dried tomatoes <small>VE</small>	8.5
Burrata with aubergine sott'olio, dill and chilli <small>GF V</small>	12.5
Calamari fritti, lemon mayo	10
Pork & fennel polpettine, San Marzano tomato sauce & pecorino <small>GF</small>	9
Beef carpaccio with rocket, parmigiano reggiano, lemon and mustard dressing <small>GF</small>	13
Mortadella with pistacchio and gnocchi fritti	11.5

PASTA

We've been hand making all our Pasta in house since we opened our doors in 2012

Tagliatelle alla Bolognese, slow cooked beef ragu' <small>GFO</small>	17.5
Spaghetti alla carbonara with guanciale, egg yolk & pecorino <small>GFO</small>	18.5
Pappardelle verdi al tartufo with duck ragu and black truffle <small>GFO</small>	27.5
Paccheri, sugo al pomodoro & burrata <small>V GFO VEO</small>	17
Traditional lasagne all Emiliana, pork & beef ragu and parmigiano reggiano	17.5
Taglierini with king prawns, garlic and chilli <small>GFO</small>	20.5
Risotto alla Milanese with wild mushrooms <small>V GF VEO</small>	18

SECONDI

Porchetta with tropea onion marmalade <small>GF</small>	22.5
Roast chicken breast with artichoke, mushrooms and sun dried tomatoes <small>GF</small>	19.5
Fillet of bream with butternut squash, sage & braised lentils <small>GF</small>	21
Costata di manzo, bone-in sirloin with salsa verde 400g <small>GF</small>	36
Ribeye steak with sangiovese sauce 300g <small>GF</small>	35
28-day-aged Welsh black angus t-bone steak alla Fiorentina for two to share 1.2kg <small>GF</small>	75

PIZZA

Margherita San Marzano tomato, fiordilatte mozzarella and basil <small>V VEO</small>	13.5
Diavola San Marzano tomato, fiordilatte mozzarella, spicy salame, chilli	16.5
Toscana Fiordilatte mozzarella, roasted porchetta, potato, rosemary oil & pecorino cheese	17
Boscaiola San Marzano tomato, fiordilatte mozzarella, mushrooms, artichoke & rocket <small>V VEO</small>	15
Tartufo Fiordilatte mozzarella, finocchiona salame and black truffle	19
Genovese San Marzano tomato, fiordilatte mozzarella, black olives & basil pesto <small>V</small>	15.5

All our Pizzas are available gluten free and we also have vegan mozzarella

CONTORNI

Green beans with garlic & chilli 6 <small>GF VE</small>	Patatine fritte 5.5 <small>VE</small>	Roast potatoes, garlic & rosemary 6 <small>VE GF</small>
Insalata mista 6 <small>GF VE</small>	San Marzano tomato salad, red onion & basil <small>GF VE</small>	5.5

Please let us know if you have any food allergies or special dietary requirements

VEGETARIAN | V VEGAN | VE CONTAINS NUTS | N GLUTEN FREE | GF GLUTEN FREE OPTION | GFO VEGAN OPTION | VEO A discretionary 12.5 % service charge will be added to your bill

FRIZZANTE

VITELLI - PROSECCO - VENETO

Super fresh and full of personality with aromas of golden apple, citrus and spring blossom.

125 ml 175 ml 250 ml BOTTLE
8.8 39.9

FRANCIACORTA - LA MONTINA BRUT - LOMBARDIA

Crisp, well rounded, candied fruit nose, fresh plummy palate.

80

PALTRINIERI SOLCO - LAMBRUSCO - EMILIA ROMAGNA

Rich dark fruit, savoury dryness on the finish. It's a little gem.

9.5

50

BARON DE VILLEBOERG BRUT - CHAMPAGNE - FRANCE

Elegant nose with notes of blossom and yellow fruits and a long finish with hints of pear.

89

ROSÉ

LA MAGLIA ROSA- PINOT GRIGIO BLUSH - VENETO

Juicy, refreshing and dry rosé full of cherry fruit flavours.

9.3 13.5 35

MAROTTI CAMPI - LACRIMA - MARCHE

Organic, rose petal coloured rose, made from Lacrima grape. Roses and wild strawberries on the nose. Fresh & fruity.

42

BIANCO

TERRE FORTI - TREBBIANO blend - EMILIA ROMAGNA

Crisp with citrus flavours and delicate floral notes.

8.3 11.3 33

IL CONTE VECCHIO - PINOT GRIGIO - VENETO

An inviting nose of apple and pear. Dry on the palate with an elegant, light body.

9.3 12.9 36

TREMITO - INZOLIA - SICILIA

Very aromatic with hints of white flowers and lemongrass, fresh on the palate with a zesty citrus finish.

10.8 15.2 43

TUFFOLO - GAVI - PIEMONTE

Green apple flavours, followed by a hint of almond and a long, lemony finish.

12.4 17.2 49

BASTIANICH VIGNE ORSONE - SAUVIGNON BLANC - FRIULI-VENEZIA GIULIA

Vibrant and refreshing. Subtle herbaceous and mineral hints.

13 18 56

CASTELLO DI MONSANTO - CHARDONNAY - TOSCANA

Inspired by the great white wines of Burgundy, aged in French oak on the lees for about 7 months.

89

ROSSO

TERRE FORTI - SANGIOVESE - EMILIA ROMAGNA

Carries lovely red fruit and hints of spice and black pepper, followed by smooth tannins.

8.3 11.3 33

VILLA DEI FIORI - MONTEPULCIANO D'ABRUZZO - ABRUZZO

Ripe, round and pleasingly rustic. Combining spicy black olives with morello cherry notes and a refreshing acidity.

9.3 12.9 38

ZENSA - PRIMITIVO - PUGLIA

Cherries, dried berries & toasted almonds. Full-bodied yet smooth and elegant with a silky texture.

11.5 16 45

RIVA LEONE - BARBERA - PIEMONTE

Medium body, deep ruby color and a rich, fruity flavor with hints of black cherry, plum, and spice.

11.7 16.9 47

FATTORIA DI BASCIANO - CHIANTI - TOSCANA

Produced by the third generation winemaking Masi family. The estate is in the Chianti Rufina area on a hill overlooking the river Sieve.

12.8 17.5 53

ANGELO VEGLIO - BAROLO - PIEMONTE

Warm, generous dark fruit, spices and flowers coming through. A beautifully balanced wine.

73

CONTE VISTARINO - PINOT NERO - LOMBARDIA

One of the best-known producers in Oltrepo Pavese. Family owned since 1850.

74

MONSANTO - CHIANTI CLASSICO - TOSCANA

Red-berry, blue flower and earthy aromas, juicy palate, bright acidity, orange zest & hint of aniseed.

115

LA CA NOVA - BARBARESCO - PIEMONTE

Wild Berry, fragrant blue flower, balsamic note of menthol to the nose, structured & focused.

93

ANTOLINI MOROPIO - AMARONE DELLA VALPOLICELLA - VENETO

Produced from grapes traditionally dried on straw mats for about four months. Deep, rich & gamey.

133

ERALDO VIBERTI - BAROLO - PIEMONTE

A classic Barolo from the family-run Eraldo Viberti winery made from 100% Nebbiolo and aged for 24 months in small barrels.

115

PARADISO DI FRASSINA - BRUNELLO DI MONTALCINO DOCG - TOSCANA

One of the best wineries in Montalcino, where the vines are played Mozart all day long.

132

Please ask us for a 125ml serve