

## SNACKS

<b>Bella di Cerignola olives</b>	£3.75
<b>Salt and pepper almonds</b>	£4.25
<b>Ricotta, mixed herbs, grissini</b>	£5.95
<b>Chinotto infused focaccia Genovese</b>	£3.25

## FROM THE OVEN

<b>Nduja</b> Tomato, mozzarella, nduja, pesto, rocket	£10.95
<b>Speck</b> Tomato, mozzarella, speck, oregano	£9.75
<b>Portofino</b> Basil pesto, mozzarella, tomato, black pepper	£8.50
<b>Brittaly</b> (white pizza) Mozzarella, stilton, fresh tomato and fresh English herbs	£10.50

## SALADS (Lunch only)

<b>Antipasto</b> Fusilli pasta, bocconcini, basil pesto, cherry tomato, lemon dressing	£9.25
<b>Finocchio</b> Shaved fennel, Sicilian orange, burrata, anchovy	£11.75
<b>Pollo e avocado</b> Baby gem, chicken, avocado, egg, chilli <i>Served with Chinotto infused focaccia Genovese</i>	£10.50

## SHARING BOARDS

<b>Affettati selection</b> Speck, nduja, coppa	£16.50
<b>Formaggi Selection</b> Grana Padano, buffalo mozzarella, fontina	£19.50
<b>Affettati &amp; formaggi selection</b>	£18.50

*All boards are served with:  
Pickles, Chinotto infused focaccia, chilli jam*



**APRIL – SEPTEMBER 2018**

**Monday – Saturday: 12pm – late**  
**Sunday: 12pm – 6pm**  
**Food served: 12.00 – 15.00 & 18.00 – 21.30**

For special occasions and to book your summer party  
For 10-80 guests at the terrace bar, please email  
[terrace@compass-group.co.uk](mailto:terrace@compass-group.co.uk) or call 020 7845 4651

Discover more at  
[www.thehouseofperoni.com](http://www.thehouseofperoni.com)



## BEER

<b>Peroni Ambra</b> (250ml)	£6.00
<b>Peroni Nastro Azzurro Draught</b> Pint (500ml)	£6.00
Half Pint (250ml)	£3.50
<b>Peroni Nastro Azzurro</b> (330ml)	£4.95
<b>Peroni Nastro Azzurro Gluten Free</b> (330ml)	£4.95
<b>Asahi Super Dry</b> (330ml)	£4.95
<b>Meantime, London Pale Ale</b> (330ml)	£5.00

## CIDER

<b>Urban Orchard Apple</b> 330ml	£5.50
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## COCKTAILS

£9.75

### Ambra Spritz

Peroni Ambra, Aperol, peach syrup, lemon juice

### Chinotto Negroni

Earl Grey infused Gin, sweet vermouth, campari bitter and sweet Chinotto liqueur

### Tonic Champagne

Rhubarb, white German vermouth, tonic bitter, topped with champagne

### Passiona

Havana dark rum, lime, vanilla syrup, passion fruit, ginger beer

### Lemon Hello

Limoncello, vodka, raspberry, chambord

### Seedlip alcohol free Gin & Tonic

£8.00

**Garden**, served with green peas

**Spice**, served with grapefruit peel

*Please speak to a member of our team for if you have any specific requests*

## SPIRITS (50ml standard serve)

House spirit with mixer	£8.75
Premium spirit with mixer	from £9.75

## BUBBLES

	175ml	750ml
<b>Prosecco Jeio</b>	£7.50	£36.00
<b>Prosecco Jeio Rosato</b>	£7.50	£36.00
<b>Palmer Brut Reserve NV</b>	£11.50	£62.00
<b>Palmer Brut Reserve Rose NV</b>	£12.00	£66.00
<b>Moët &amp; Chandon Brut Imperial NV</b>		£75.00
<b>Moët &amp; Chandon Rose Imperial NV</b>		£95.00

## WHITE

	175ml	750ml
<b>Trebbiano, Poderi Dal Nespole Le Coste</b> Emilia-Romagna, Italy '15	£6.00	£23.00
<b>Furmint, Pinot Blanc Puklavek Family</b> Heritage Gomila, Slovenia '13	£7.50	£30.00
<b>Sauvignon Blanc, Chateau de la Roche</b> Loire, France '16	£8.50	£36.00
<b>Pinot Gris, Huia</b> Marlborough, New Zealand '13		£46.00

## ROSE

	175ml	750ml
<b>Ceppaiano Rosato, IGT</b> Toscana, Italy '15	£6.50	£26.00
<b>Rose Domaine d'Astros, Maures</b> Provence, France '15		£30.00

## RED

	175ml	750ml
<b>Sangiovese Poderi Dal Nespole</b> Fico Grande, Emilia-Romagna, Italy '15'	£6.00	£23.00
<b>Cave Terraventoux Terres de Truffes</b> Rhône France '13'	£7.50	£30.00
<b>Malbec, Tilia</b> Mendoza, Argentina '15	£8.50	£36.00
<b>Satellite Pinot Noir</b> Marlborough, New Zealand '14'		£46.00

(125ml glass of wine available upon request)