

**Grapevine breakfast menu only served  
on Saturday and Sunday from 10am**

**Breakfast:**

**Full English break** £10.50

*(Black pudding, baked beans in homemade tomato sauce, portobello mushrooms, bacon, Cumberland sausages and poached egg served on a toasted bread)*

**Eggs Florentine** £7

*(Poached egg, sautéed spinach and hollandaise sauce on a toasted bread)*

**Eggs Benedict** £7.50

*(Poached egg, crispy bacon and hollandaise sauce on a toasted bread)*

**Eggs Royale** £8.50

*(Poached egg, smoked salmon and hollandaise sauce on a toasted bread)*

**Guacamole on toast** £6.50

*(Homemade guacamole with chilli, lime and coriander served on toasted ciabatta)*

**Pancakes** £7.50

*(With mix berries cream, and fresh fruit with bacon or maple syrup)*

**Granola** £4.50

*(Crunchy rolled oats with fresh yoghurt, banana, blackberries, flaked almonds and honey)*

**Pasta:**

**Homemade Spaghetti:**

**Pomodoro** £8.50

*(with tomato sauce and basil)*

**Tartufo** £15.50

*(black truffle, butter parmesan sauce, served in a parmesan basket)*

**Bolognese** £10.50

*(slow cooked beef ragu)*

**Carbonara** £11.50

*(egg yolk, guanciale, parmesan, pecorino)*

**Linguine:**

**Vongole** £12.50

*(sautéed clams, garlic, chili, parsley, white wine sauce)*

**Frutti di mare** £14.50

*(clams, mussels, prawns, garlic, chili, white wine sauce, parsley)*

**Risotto Primavera** £13.00

*(Italian rice, broccoli cream, garden peas, tomato concasse)*

**Homemade Ravioli:**

**Pumpkin** £13.50

*(filled with pumpkin and sage, in a tomato sauce)*

**Ricotta e spinaci** £12.50

*(filled with ricotta cheese and spinach, butter and sage sauce)*

**To Share:**

**Bread basket** £3.50

*(sourdough bread olives ciabatta, beetroot bread)*

**Nocellara green olives** £3.50

**Burrata platter** £18.50

*(carasau bread, parma ham, mixed grill vegetable, nocellara olives, burrata cheese)*

**Antipasto dello chef** £15.00

*(selection of ree starters from the chef)*

**Starters:**

<b>Bruschetta</b>	<b>£5.50</b>
<i>(cherry tomato, olive oil, basil, garlic, oregano)</i>	
<b>Parmigiana di melanzane</b>	<b>£7.80</b>
<i>(aubergine layers, tomato sauce, basil, parmesan, fiordilatte cheese)</i>	
<b>Insalata di rucola</b>	<b>£7.50</b>
<i>(rocket, cherry tomato, parmesan shavings)</i>	
<b>Capesante</b>	<b>£9.50</b>
<i>(pan fried scallops, pea puree, crispy pancetta)</i>	
<b>Gamberi in padella</b>	<b>£9.50</b>
<i>(sautéed prawns, garlic, chili, parsley)</i>	
<b>Beef Carpaccio</b>	<b>£9.50</b>
<i>(spring onions, lemon dressing, basil bread crumble)</i>	
<b>Prosciutto di Parma</b>	<b>£9.00</b>
<i>(parma ham, buffalo mozzarella)</i>	

**Meat:**

<b>Bistecca di manzo</b>	<b>£19.50</b>
<i>(rib-eye steak, rocket, cherry tomato, parmesan)</i>	
<b>Faraona ripiena</b>	<b>£17.50</b>
<i>(guinee fowl filled with red radish, pecorino cheese, served with spinach, heritage baby carrots, rosemary &amp; meat gravy)</i>	

**Fish:**

<b>Baccala'</b>	<b>£16.50</b>
<i>(pan fried cod fillet, pea cream, pickled rhubarb)</i>	
<b>Spigola in padella</b>	<b>£17.50</b>
<i>(pan fried sea bass fillet, sautéed broccoli, clams, white wine sauce)</i>	

**Dessert:**

<b>Traditional Italian tiramisu</b>	<b>£5.50</b>
<b>Vanilla panacotta</b>	<b>£6.50</b>
<i>(served with berries coulis)</i>	
<b>Lemon cheesecake</b>	<b>£6.50</b>
<i>(with a butter savoirdi crumble)</i>	
<b>Affogato al café</b>	<b>£5.50</b>
<i>(vanilla ice cream with shot of espresso)</i>	