

Dessert



Pink Grapefruit Sorbet



Churros

9
\$7.9

Desserts*



Strawberry ice cream



Creme Brulee

19
\$7.9



Strawberry Cheesecake

7
\$8.6

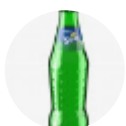
Non alcoholic drinks



San Pellegrino



Acqua Panna



Sprite

\$4.0



Cranberry

\$3.3



San Pellegrino Orange

\$3.3



Iced Tea

\$4.0



Mango Juice

\$3.3



Coke

\$3.3



Diet Coke

\$3.3



Lemonade

\$3.3



Masala Chai

Alcoholic Drinks



Aperol Spritz

\$6.6



Tanqueray



Vecchia Romagna



Peroni



Moretti



Bacardi Superior



Black Label

Appetizers*



Vitello Tonnato

19
\$11.9



Caponata

\$5.3

Soups*



Soup of the Day

Pasta*



Rigatoni Arrabbiata

\$14.6



Linguine Bolognese

\$7.3

Pizza*



Pizza Diavolo

\$14.6



Pizza Inverno

\$15.9

Mains



Pan Fried Whiting



Day Aged Sirloin Steak



Penne Homemade Pomodoro Sauce

\$7.3



Pizza Margherita Slice

\$6.0

Salads



House salad

9

Pasta dishes



Penne

10

Burgers*



Vegetarian Burger

\$13.2

Antipasti



Polpo Carpaccio

\$11.3



Burrata

9
\$10.6

Side dishes*



Onion Rings

16

Snacks



Bruschetta

29
\$5.3



Skittles

Sandwiches



Grilled Chicken Breast

\$13.2



Roast Chicken Mango Chutney

\$5.9



Mozzarella, Tomato Onion Chutney

\$5.9



Hummus Roasted Veg

\$6.6

Seafood



Fried Squid

13
\$9.2

Meat dishes



Pollo Milanese

\$19.9



Bistecca Tagliata

\$25.9

Chicken*



Grilled Chicken

8

Menu



Smoked Salmon Cream Cheese

\$6.6

Pasta & Risotto



Cavolfiore Risotto

\$17.2



Lemon Ricotta Ravioli

\$17.2

Desserts



Spiced Pineapple Carpaccio

\$6.6



Italian Regional Cheese Plate

\$11.9



Opera Gelato (To Share)

\$10.6

Starters



Flaked Tuna



Classic Chicken Caesar Salad

\$7.9

Tagliatelle



Tagliatelle Fresca

\$15.3

Cocktails



Salted Caramel Martini

\$12.0



Sex on the Beach

\$8.6



Mojito

\$8.6



Pina Colada

\$7.9

Chicken dishes



Lemon Chicken

9

Soft drinks*



Apple Juice



Orange Juice



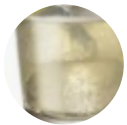
Still Sparkling Spring Water

Spirits



Americano

1
\$8.6



Smirnoff



Absolut



Jack Daniels

10



Premium Gin

\$13.3



Premium Vodka

\$13.3

Ice cream cup



Banana Split

\$9.2

Sauces



Mushrooms

9

Donuts - Ungefüllt



Cinnamon

Pesce - Fisch



Merluzzo

\$23.9

Vegan



Orecchiette

Alkoholfreie Cocktails



Fruit Punch

\$4.7

Crepes



Grand Marnier



Oreo

Tageskarte – Donnerstag



Linguine

\$21.2

Dolce – Dessert



Cannoli

\$7.9

FrISChe, handgemachte Pasta



Maccheroncini

Soft Drinks



Coke, Diet Coke

\$4.0

Rumpsteak



Bistecca

\$21.2

Classics



The James Bond Cocktail

\$14.0

Milk



Milk

Muffins



Raspberry

White wine



Foxwood Dawn Picked Viognier, France,



Candidato Viura, Spain,



Terre del Noce Pinot Grigio, Italy,



Buiten Blanc, Sauvignon Blanc, South Africa,



Featherdrop Hill Sauvignon Blanc, New Zealand,



Sancerre Millet Roger Domaine, France,



Chablis Jean-Marc Brocard, France,

Häagen Dazs



Salted Caramel

9

Pizza - Ø18cm



Classic

10
\$8.6

Häagen-Dazs Eiscreme



Baileys

Süßigkeiten



M&M's

Pizza - Small á 22cm



Malibu

Warme Getränke



Espresso Macchiato

\$2.5

Schokolade



Ferrero Rocher

Schwarze Tees



Earl Grey

9

Alkoholische Cocktails



Cosmopolitan

\$10.0

Milkshakes



Mango Saffron

Whisky



Glenfiddich

Gin



Gordon's



Ginpilz Italian Gin

Vodka



Grey Goose

Whiskey



Cointreau

Grappa



Grappa Greco Di Tufo – Russo



Grappa Falanghina – Russo



Grappa Pinot Nero – Pilzer



Grappa Chardonnay – Pilzer



Grappa Recioto – Allegrini



Grappa Amarone – Allegrini



Grappa Zibibbo – Ben Rye Donnafugata

Burger - Small 125g



Gourmet Burger

\$13.2

Pizza klein Ø 24cm



Banana

VIP Drinks



Bombay Sapphire

Kalbsfleisch



Fegato Alla Veneziana

\$23.9

Pizza Vegetarisch mini (22cm)



Tomato

\$6.0

Whiskies



Famous Grouse, Jameson's Maker's Mark



Canadian Club, Jack Daniels



Macallan (Gold Blend

Puddings



Chocolate Espresso Tart, Mascarpone

Mocktails



Mochito

\$4.7



Virgin Bellini

\$4.7



Virgin Elderflower Mint Fizz

\$4.7



'No' Sex on the Beach

\$6.3

Coffee



Espresso

10



Cappuccino

9
\$3.0

Soda



Fever-Tree Tonic Water

\$2.7

Red Wine



Cabernet Sauvignon Les Templiers, France,



Candidato Tempranillo, Spain,



Montepulciano d'Abruzzo, Angelo, Italy,



La Pluma, Spain,



Beringer Stone, USA,

Rose



Nero d'Avola Rosato, Il Paradosso, Sicily,



Pinot Grigio 'Ramato', Il Barco, Veneto,

Dessert Wines



Zibibbo Passito Baronazzo, Amafi Paolini Sicily



Recioto di Soave Tessari Veneto



Passito Lacrima di Morro D'alba, Conti di Buscareto Marches

Champagne & Sparkling



Prosecco NV Spumante Extra Dry DOC, Frasinelli, Veneto



Champagne NV Cuvée Speciale Brut, De Malherbe, France



Nyetimber, Classic Cuvée Southern England



Bollinger NV Special Cuvée nv, France



Iynera Prosecco, France,



Champagne Deutz Brut, France,

Signature Cocktails



White Spritz

\$10.0

Rosé Wine



Pinot Grigio Rose Mannara, Italy,



Candidato Rose, Spain,

Beer and Cider



Corona, Mexico,

\$5.7



Peroni, Italy,

\$5.7



Heineken, Netherlands,

\$5.2



Budweiser USA,

\$5.3



Koppaberg, Cider, Sweden,

\$5.7

Dessert Wine



Château Haura France,



Moscatel Finca Antigua, Spain,

The Negronis



Aged

\$9.2



Futurista

\$10.6



Negronino Spritz

\$5.3

Liqueurs



Amaretto, Bénédictine, Cointreau, Drambuie



Frangelico, Grand Marnier, Kahlua



Sambuca Bianca O Nera, Tia Maria, Strega



Baileys, Kummel, Limoncello

Martinis



Olive Twist Dirty

\$10.6



Orso Martini

\$12.6

Antipasti / Starters



Prosciutto Shaved Pears

\$10.6

Brandies



Armagnac Janneau VSOP, Rémy Martin VSOP



Calvados Château du Breuil VSOP



Armagnac duc Aquitaine XO

Signatures



The Orso

\$9.3



Oregano bloody Mary

\$8.6



Orso Gimlet

\$10.0



Sunset in Amalfi

\$10.0

Malt Whiskies



Glenlivet Year Old

Beers and Cider



Becks Low Alcohol Beer



London Urban Orchard Cider

Insalata / Salads



Orso Caprese

\$10.0



Granchio Bianco

\$13.2

Contorni / Sides



Fresh Wilted Spinach

\$6.0

Amari



Averna, Fernet Branca, Amaro Meletti



Ramazotti, Amaro Montenegro

Pane / Breads



Carta Di Musica

\$5.3

Secondi / Mains



Braised Beef In Barolo

\$21.2

Orso Specialities



Vino Santo Crociani

\$10.0



Valrhona Chocolate Pieces

\$4.7



Bonbon Coffee

\$5.3



Flight of Dessert Wines

\$10.6



A Flight of Grappa

\$13.3

After Dinner Cocktail



Ginger Nut Crunch

\$8.6

Dry, Light, Crisp



Malvasia, Allegri, Puglia,



Pinot Bianco, Garganega La Cavea Veneto



Trebbiano d`Abruzzo, `La Bella`Gran Sasso, Abruzzo,



Pinot Grigio, Paolini, Sicilia,



Gavi 'Cortese', Tenuta Neirano, Piedmont,



Soave, Pieropan, Leonildo Pieropan, Veneto,

Aromatic, Fruit Driven, Dry Finish



Grillo, Orso Cantine Selection, Sicilia,



'C' Chardonnay, Alpha Zeta, Veneto,



Pinot Grigio, delle Venezie Corte Giara, Veneto,



Sauvignon Blanc, Kaltern Caldaro, Alto Adige,

Rich, Full Complex Layers



Lance Grillo, Paulini, Sicilia,



Greco Fiano, Pipoli, Basilicata,



Pecorino, Civitas Lunaria, Abruzzo,



Verdicchio, Classico Superiore, Bucci, Marche,



Gavi di Gavi, Lugarara, Piemonte,

Light, Soft Elegant



Frappato, Orso Cantine Selection, , Sicilia,



Salice Salentino Riserva, Rione dei Dogi, Puglia,



Valpolicella, Allegrini, Veneto, Ripe Fruit, Supple Tannins



Barbera D'Asti Superiore, Tenuta Neirano, Piemonte,



Montepulciano d`Abruzzo, Il Faggio, Abruzzo,



Chianti, Da Vinci, Cantine Leonardo, Tuscany,



Appassimento, Edizione Oro, Puglia,



Barbera e Cabernet, 'SuSuSu' Piemonte,



Barolo, "Serralunga Enrico Rivetto, Piemonte,

Intense, Bold, Complex Flavours



Nero d'Avola Shiraz, Il Paradosso, Sicilia,



Primitivo, Vigneti Del Salento, I Muri, Puglia,



Rosso di Montepuciano, Cantina Crociani, Toscana,



Nero d'Avola, 'Il Passo' Nerello Mascalese, Vigneti Zabu, Sicilia,



Chianti, Classico Fontodi Toscana,



Vino Nobile di Montepulciano, Tenuta Valdipiatta, Tuscany,



Amarone, Corte Giara, Allegrini, Veneto,



Syrah, 'Case Via' Fontodi Tuscany,



Brunello di Montalcino, Poggio San Polo, Tuscany,



Corvina, La Poja, Allegrini, Veneto,

To Start and Bubbles



Contratto Spritz

\$7.9



Mint and lemon julep

\$8.6



Sour Cherry Sparkle

\$10.6

The Sours



Amaretto, Whiskey, Tequila, Gin, Rum

\$8.6

Small Plates | Platters



Breaded Fish Goujons Tartar Sauce

\$6.6

Sliders Station



Spicy Lamb Mint Yoghurt



Sweet Potato Mushroom



Lentil Chick Pea

5 Dollar Pancakes | Waffles



Dollar Pancakes Waffles

Chocolate Indulgence



Chocolate Amaretto Torte

\$9.2

Sundaes!!



Ferrero Rocher Nutella Sundae

\$9.2

Uncategorized



Bread Basket

\$3.0



Smoked salmon crostini

\$7.9



Rocket

\$7.9



Zucchini Fritti

\$6.6



Elderflower Bellini

\$7.9



Sicilian Olives

\$5.3



Maiale Arrosto

\$21.2



Ossobucco

\$29.9



Salsicce

\$18.5



Soft Parmesan Polenta

\$4.7



Olive Oil Mash

\$4.7



Roast Potatoes

\$4.7



Aged Negroni

\$9.2



Moretti Beer

\$5.7



Wild Rocket



Gorgonzola Dolce



Vanilla Gelato

\$5.3



Flourless Chocolate Cake

\$7.9



Raspberries

\$8.6



Venetian Coffee

\$9.3



Calypso Coffee

\$9.3



Irish Coffee

\$9.3



Tiramisu coffee

\$9.3



Caffè Corretto

\$4.0



Espresso Martini

\$12.0



Seasonal Vegetable Pot



Ice Cream Selection



Shirley Temple

\$4.7



Peach Melba

\$4.7



Cherry Bomb

\$4.7



Zucchini Fritte

\$4.7



Crispy Calamari

9
\$4.7



Breaded Chicken

\$8.6



Chocolate Salami

\$3.3



Cherry Bramble

\$9.3



Old Fashioned

\$10.0



Dark and Stormy

\$10.0



Orso Old Fashioned

\$10.0



Virgin Mary

\$4.7



Grappa della Casa



Sipsmith



Stolichnaya



Ketel One



Bells



Johnnie Walker Black Label



Poire William



Schweppes Ginger Beer

\$2.7



San Pellegrino Lemonade

\$4.0



Glass of Milk

\$2.0



Deep Fried Squid

\$7.9



Slow Cooked Sweet and Spicy, Sticky Chicken Wings

\$6.6



Hand Made Nachos

\$7.9



Hummus, Tzatziki and Olives

\$7.9



Grilled Halloumi

1
\$9.2



Roasted Butterflied Tiger Prawns in Garlic Butter

\$7.9



Spinach Croquettes

\$7.9



Maple Glazed Chicken

\$14.6



Fish N Chips

\$14.6



Chargrilled Beef Rump

\$22.5



Pan Seared Sea Bass

\$19.9



Moroccan Lamb Burger

\$13.2



Beef n Blue Cheese



Tiger Prawn



Battered Fish



Grilled Halloumi with Peppers



Club or Steak Sandwich

\$11.9



Tuna Sweetcorn

\$5.9



Mac 'N' Cheese



Dirty Chilli Fries



Triple Cooked Chips

9



Garlic and Thyme New Potatoes



Roasted Veg Couscous with Harissa



Rosemary Fries with Garlic Butter



Sauteed Spinach

9



Very Vanilla



Chocolate Chunky



Brownies 'n' Cream



Oreo Cookies



Pistachio



Honeycomb



Bubblegum



Afternoon Tea



Chocolate Profiterole

\$7.9



Chocolate Fondant

1
\$9.2



Mystery Chocolate Bomb

\$17.2



Sticky Toffee Pudding

9
\$7.9



Apple Crumble

\$7.9



Raspberry Mille-Feuille

\$9.2



Bread and Butter Pudding

\$7.9



Hot Chocolate Sundae

\$9.2



Toffee Waffle Crunch

\$7.9



Oreo Delight

\$7.9



Knickerbocker Glory

\$9.2



Chocolate Caramel Turtle

\$9.2



Raspberry Pistachio Sundae

\$9.2



PB and Chocolate Overload

\$9.2



Hennessy Cognac



Tia Maria



Disaronno



Havana Club Especial



Pimms



Mango Fizz

\$6.3



Virgin Piña Colada

\$6.3



The Sting

\$10.6



CCC

\$10.6



Cuban Rose

\$9.9



The Sugar Mill

\$8.6



Cherry Red

\$7.9



Freshly Squeezed Orange Juice

\$3.9



Farm Pressed Apple Juice

\$3.9



Cranberry Juice

\$3.3



Café mocha

\$3.1



Espresso Panna Cotta

\$3.1



Iced Coffee

\$3.1



Cloud Nine

\$7.2



Nutty Irishman

\$7.2



Ice Kaffe

\$7.2



Chocolate Mocha Latte

\$7.2



English Breakfast

9



Chamomile



Peppermint

9



MOROCCAN MINT



Green Tea



Jasmine Blossom



Luxury Hot Chocolate

\$3.9



White Hot Chocolate

\$4.3



Strawberry White Hot Chocolate

\$4.3



Caramel Flavour

\$4.3



Peanut Butter Milk Chocolate

\$4.3



Kinder Beuno



Hendricks



Taylor's I.b.v.



Aged Negronino

\$5.3