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## Il Posto

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### MENU

#### PIZZA

**Margarita**  
Our tomato sauce, fior di latte mozzarella  
& basil  
£9

**Parma ham**  
Rocket & Parmesan  
£11.50

**'Nduja & chicken**  
Sweetcorn  
£11.50

**Vegetarian**  
Tomato, Mozzarella, mushroom, spinach,  
artichoke  
£11.50

**Hot smoked salmon**  
Dill, capers & honey  
£12.50

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#### SOUP

**Minestrone**  
Pesto  
£7.50

#### SALADS

**Caprese**  
Buffalo, mozzarella, tomato & basil  
£12

**Caesar**  
Gem lettuce, chicken & garlic dressing  
£12

**Prosciutto crudo**  
Garden pickles, pine nuts &  
wild rocket  
£10

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#### DESSERTS

**Affogato**  
Cantucci, whisky & chocolate  
£8

**Lemon Pollenta Cake**  
White chocolate ice-cream  
£8

**Cheeseboard**  
Selection of cheeses, chutney, crackers  
£12

#### ANTI PASTI

**Nocellara olives**  
Vivid green Sicilian olives, fruity & firm  
£7

**Fritto misto**  
With salsa Verde mayonnaise  
£8

**'Nduja croquette**  
Winter vegetables  
£8

**Selection of cured meats**  
Garden pickles  
£12

**Parmigiano chips**  
Roasted garlic aioli  
£6.50

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#### PANINI'S

**Tuna**

**Ham & Cheese**  
Roasted pepper, mozzarella  
£8.50

# Il Posto

## WINE LIST

### SPARKLING WINE

**Terredirai Prosecco Extra Dry DOC**  
*Veneto, Italy*

Lively and fresh with notes of apple and pear. Perfect for celebrations or a sunny afternoon.  
125ml £6.50 Bottle £36.00



### CHAMPAGNE

**Champagne Ayala NV**  
*Champagne, France*

This elegant chardonnay dominant wine has three years of ageing on the yeast lees, leading to an elegant green-apple and floral Champagne with freshly baked pastry notes and bright refreshing acidity.  
Bottle £65.00

**Bollinger Special Cuvée NV**  
*Champagne, France*

Fresh flavours of citrus with hazelnuts, brioche and toast. Perfect for a celebration.  
Bottle £85.00

### ROSÉ WINE

**Out of America White Zinfandel**  
*California, USA*

Luscious strawberry ice cream on the nose supported by a bright, berry fruited palate and an off-dry finish  
175ml £7.90 Bottle £29.00

**Domaine des Jeanne JJ Rosé**  
*Lubéron, France*

Delicious ripe red berry flavours with touches of pear and anise. The finish is long with rich fruit flavours, balanced with a cleansing citrus zing.  
175ml £8.00 Bottle £32.00



### WHITE WINE

**Il Meridione Grillo**  
*Sicily, Italy*

A ripe & spicy nose with floral & stone fruit characters. The palate has more honeyed stone fruit and savoury notes backed by fresh citrus acidity.  
175ml £7.90 Bottle £29.00

**Domaine des Jeanne JJ Blanc**  
*Languedoc, France*

The initial scents of wildflowers give way to layers of light citrus, pear, ripe melon and a hint of honey richness.  
Bottle £32.00

**Il Tempo Passa Pinot Grigio**  
*Lombardia, Italy*

Light and crisp with hints of citrus and green apple. Perfect for a warm day or with light pasta dishes.  
175ml £8.50 Bottle £34.00

**Bon Courage Unwooded Chardonnay**  
*Robertson, South Africa*

Smooth and creamy, with notes of ripe peach and melon. A versatile wine that goes well with seafood or creamy pasta dishes.  
175ml £8.50 Bottle £34.00

**Riversdale Sauvignon Blanc**  
*Wairarapa, New Zealand*

A classic Sauvignon Blanc bursting with grapefruit and passion fruit aromas. Perfect with seafood or fresh goat cheese.  
Bottle £41.50

### RED WINE

**Il Meridione Nero d'Avola**  
*Sicily, Italy*

A medium-bodied, easy drinking red with aromas of ripe plum and black cherry. Ideal with tomato sauce based pasta dishes, or grilled red meat.  
175ml £7.90 Bottle £29.00

**Mesa Trinas Malbec**  
*Mendoza, Argentina*

A bold and rich red with notes of plum and blackberry. A great match for steak or a hearty stew on a chilly night.  
175ml £8.50 Bottle £34.00

**Domaine Jeanne Prestige Red**  
*Lubéron, France*

Smooth and balanced with hints of cherry and a touch of spice. Enjoy with roasted chicken or a simple pasta dish.  
175ml £9.90 Bottle £38.00

**Villa Dante Montepulciano d'Abruzzo**  
*Abruzzo, Italy*

Medium-bodied with cherry flavours and a hint of spice. A classic Italian red that pairs beautifully with pizza or pasta.  
Bottle £37.00

**Bordón Rioja Crianza**  
*Rioja, Spain*

Elegant and well-rounded with red fruit and a subtle touch of vanilla from oak aging. Pairs well with lamb, roasted vegetables, or cheese.  
175ml £11.50 Bottle £41.00