

Salted Marcona
almonds 4.50

Sicilian green
olives 4.25

Smoked salmon blinis
with lemon crème
frâche 6.95

Carrot & celery crudites,
with spicy avocado dip
5.95

SHARING PLATES

Italian antipasti selection of hams, salami,
marinated vegetables from around Italy, served
with salt & rosemary focaccia 15.95

Cheese selection, a range of cheeses from the
north to the south of Italy, served with vine chutneys
& a selection of breads 10.95

Mini brioche selection,
smoked salmon, prawn,
parma ham & mozzarella,
marinated peppers 11.95

CAVIAR	
	30g 50g
Imperial Gold	68.00 110.00
Acipenser	48.00 82.00
Baeri Royal	
served with crème frâche and blinis	

Colchester
Rock Oysters
three: 7.00
six: 13.00
nine: 19.00

Burrata with Torpedino
tomatoes, basil, olive oil 9.95

Severn & Wye smoked salmon
with shallots & Sicilian capers
with sourdough toast 10.95

Parma ham, buffalo
mozzarella & black truffle 10.95

Severn & Wye smoked
salmon with smashed avocado
on sourdough toast 11.95

Sashimi grade tuna
tartare with avocado
& pea shoots 11.50

Sicilian marinated sweet
peppers, grilled aubergines,
grilled courgettes & sweet
pickled onions 9.95

SANDWICHES & SALADS

Smoked chicken, avocado
& baby leaf on sourdough
8.95

Parma ham, mozzarella,
oregano & rocket on rosemary
& salt focaccia 9.95

Severn & Wye smoked
salmon, Norwegian
prawns with rocket &
lemon mayonnaise on
sourdough 13.95

Prawn cocktail brioche
roll with marie rose sauce
10.50

Mediterranean vegetables
& baby leaf on rosemary &
salt focaccia 8.95

Smoked chicken salad with Caesar dressing,
avocado, & Sardinian Pane Carasau 12.95

Baby leaf salad with avocado, Torpedino tomatoes,
buffalo mozzarella & sunblushed tomatoes 10.95

SWEETS

Our desserts and ice creams are homemade in our Italian Patisserie - all 6.95

Millefoglie (a thousand layers) flaky, layered
puff pastry biscuits filled with crema pasticcera

San Carlo's homemade Italian ice cream
(please ask for available flavours)

Ferrero Rocher Cake

Pimm's soaked strawberries
with vanilla ice cream

Pistachio Cake

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. An optional service charge of 10% will be added to your bill.



THERE ARE NO ENDANGERED FISH ON THIS MENU
SUPPORT PROJECT OCEAN
selfridges.com/projectocean

CHAMPAGNE 125ml flute / bottle

Prosecco 8.50 / 31.95	Laurent-Perrier La Cuvée 75.00
Rosé Spumante 9.00 / 32.95	Veuve Clicquot 12.95 / 76.00
Prosecco Le Manzane 9.00 / 32.95	Bollinger 74.50
House Champagne 10.90 / 44.90	Laurent-Perrier Rosé 14.95 / 90.00
House Champagne Rosé 12.70 / 49.80	Dom Perignon 195.00
Moët & Chandon 69.00	Cristal 250.00

APERITIVO

Rossini
Prosecco with fresh strawberries 9.50

Aperol Spritz
Aperol & Prosecco 9.95

Campari Spritz
Campari & Prosecco 9.95

WINE

white wine	175ml	250ml	bottle
House White	5.65	8.00	22.90
Grillo Bianco	5.90	8.20	23.60
Pinot Grigio	6.30	8.90	26.50
Chardonnay	6.90	9.70	28.00
Sauvignon Friuli	7.95	11.20	28.95
Vermentino	8.50	12.00	34.50
Colomba Platino	9.50	13.40	37.50
Gavi dei Commune di Gavi DOCG	9.95	14.00	39.00
rosé wine	175ml	250ml	bottle
Pinot Grigio Rosé	7.00	9.90	27.20
Rosé Costaripa Rosamara	9.00	13.00	37.00

red wine	175ml	250ml	bottle
House Red	5.65	8.00	22.90
Nero D'Avola	5.95	8.40	24.50
Cabernet	6.25	8.80	25.00
Chianti	7.00	9.80	29.00
Merlot	7.10	9.90	29.50
Barbera D'Alba	9.50	13.40	40.10
Barolo	13.00	18.50	54.80
Amarone	13.50	19.90	59.50

COCKTAILS

Bellini San Carlo peach purée
with St Germain, Italicus, lemon &
topped with prosecco 9.95

La Serenissima Aperol, lemon juice,
cherry syrup, mango & topped with
soda 10.95

Four Seasons Hennessy,
maraschino, strawberry syrup 9.95

The Grapevine Courvoisier VS,
Muffato dessert wine, tropical juice,
Supasawa topped with elderflower
tonic 10.95

Casino Royale Nikka from the
barrel, banana liqueur, coffee
liqueur, chocolate liqueur, maple
syrup topped with soda 11.95

Murano & Burano vodka, plum
wine, orange juice, lemon juice,
dusting of hibiscus 9.95

Bridge of Sighs Bacardi, pistachio
syrup, dry martini, honey & lemon
9.95

Black Forest Salazar Vermouth,
Aztec chocolate bitter, cherry syrup
topped with cream soda 9.50

Aperol Lemonade Aperol, sugar
syrup, Italicus, lemon juice topped
with Sicilian lemonade 9.50

Clover Club gin, lemon juice,
raspberry liqueur garnished with
candy floss 9.95

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Wines by the glass are also available in 125ml An optional service charge of 10% will be added to your bill.

GIN & TONICS (gin 25ml)

Bombay Sapphire with lemon, cardamom, lime & Fever-tree Indian tonic 7.50

Tanqueray with orange zest, mint, lemon & Fever-tree Indian tonic 8.00

Elephant Gin with lemon, apple, ginger & light Fever-tree tonic 9.00

Hendrick's with cucumber, mint & Fever-tree Mediterranean tonic 8.50

Malfy with lime, cardamom & Fever-tree Mediterranean tonic 8.50

Monkey 47 with lemon zest, grapefruit, star anise & Fever-tree elderflower tonic 10.00

Pinksters Pink Gin with strawberry, mint, raspberry & Fever-tree ginger ale 8.50

Gin Mare with basil, mango chips, rosemary & Fever-tree Mediterranean tonic 8.50

Star Of Bombay with lemon peel, orange peel, cardamom & Fever-tree Indian tonic 9.00

Warner's Rhubarb Gin garnished with orange, lime, raspberry & Fever-tree ginger ale 8.50

Tanqueray 10 with apple, raspberry, grapefruit zest & Fever-tree Indian tonic 8.50

William Chase Orange with orange slice, orange wheel, orange zest & Fever-tree Mediterranean tonic 8.50

William Chase Grapefruit with grapefruit slice, lemon, lime & Fever-tree light tonic 8.50

Martin Millers with basil, strawberry, grapefruit & Fever-tree elderflower tonic 8.50

O'ndina with strawberry, mint, raspberry & Fever-tree Mediterranean tonic 9.50

Collesi with strawberry, mint, raspberry & Fever-tree Mediterranean tonic 9.50

Cotswolds Gin with grapefruit, lemon zest & Fever-tree Indian tonic 8.50

Manchester Gin with dry orange, almond, rosemary & Fever-tree Indian tonic 9.50

VIRGIN COCKTAILS all 7.20

Carnival Seedlip spice, monin passion fruit, agave, lime juice topped with ginger beer

Orange Grove Seedlip Grove, Chinotto, orange juice, grapefruit syrup

Choc'spresso Seedlip spice, shot of espresso, chocolate & nut syrup garnished with a Lindt Caramel chocolate

Marco Polo Seedlip Grove infused with English breakfast tea, a mixture of peach and spice syrups

SOFT DRINKS & JUICES

Coke	2.80	Appetizer	2.80
Diet coke	2.80	Fruit juices	3.20
Sparkling water	500ml 2.85 750ml 3.60	orange, apple, cranberry, pineapple, grapefruit	
Still water	500ml 2.85 750ml 3.60	Double dutch pomegranate & basil	3.50
Sanbitter Rosso	3.00	Fever-tree mixer	3.50
non-alcoholic Italian Aperitif made from chinotto fruit		(Indian tonic water, naturally light tonic water, elderflower tonic water, Mediterranean tonic water, ginger ale, ginger beer, lemon tonic, soda water)	
Crodino	3.00		
Italy's favourite non-alcoholic Aperitif, bitter & sweet			

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BIRRA

Theresianer Pale Ale (Treviso)

It is a typical victorian pale ale, full-bodied distinguished by the fruity scent. 330ml 5.00

Theresianer Vienna (Treviso)

This classic auburn-red lager descends directly from the first "Vienna" produced in Trieste at the beginning of the twentieth century. 330ml 5.00

Moretti (Marche)

Birra moretti is a genuine beer produced using a traditional process that has remained almost unchanged since 1859.

330ml 4.25

Menabrea (Piedmonte)

A great malt lager that leaves a long finish with a slight yeasty texture. 330ml 4.50

Angioletti Cider 5.0% abv

500ml 5.10

Peroni Nastro Azzurro (Roma)

Brewed from the finest spring planted barley malts, has a unique balanced taste with a delicate aroma arising from the hops of the most exclusive varieties.

330ml 4.10

Peroni Libera 0.0%

A light, crisp and refreshing non-alcoholic beer. 330ml 4.00

CAFFE

Americano 3.00

Espresso 2.80

Cappucino 3.20

Caffe Latte 3.20

TEA

A selection of
teas available 3.00

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