

# CUCINA *by* ARCHY'S

## ANTIPASTI

**Mushroom and Truffle Arancini**  
315KCAL **9.5**

**Sicilian Fennel Salad**  
Oranges, red onion, black olives, fresh mint and a lemon dressing (VG) (NGCI) 550KCAL **9**

**Nocellara Olives**  
(VG) (NGCI) 108KCAL **6**

**Bruschetta**  
Toasted ciabatta, mozzarella, pesto, sun-dried tomato, basil and extra virgin olive oil (V) 337KCAL **6.5**

**Buffalo Mozzarella**  
Heritage tomatoes, basil oil and balsamic glaze (V) (NGCI) 486KCAL **14**

*Try it with an Italian Aperitif*

## PIZZA

**Margherita**  
Tomato sauce, basil and mozzarella (V) 1134KCAL **18**

**The Gardener**  
Tomato sauce, garlic, mozzarella, sweet red onion, roast courgette, artichokes, mild piquant peppers and roquette (V) 1320KCAL **19**

**American Hot Honey**  
Tomato sauce, cured salami, red chillies, dried chilli flakes, mozzarella and hot honey 1392KCAL **21**

**Quattro Formaggi**  
Tomato sauce, mozzarella, goat cheese, dolcelatte, parmesan cheese and rocket leaves (V) 1188KCAL **19.5**

## PASTA

**Penne Boscaiola**  
Sauteed mushrooms in creamy tomato sauce (V) 852KCAL **19**

**Prawn Clam and Salmon Linguini**  
Prawns, salmon, clams, red pesto and baby spinach 840KCAL **20**

**Spaghetti Arrabiata**  
Tomato sauce, chillies and garlic (V) 644KCAL **16.5**

**Add Meatballs (NGCI) 1100KCAL +6.5**

**Spinach and Ricotta Tortellini**  
Cherry tomatoes, sage, garlic and olive oil (V) 438KCAL **18**

## DESSERTS

**Hackney Gelato:**  
**Italian Born. London Raised.**  
Vanilla 184KCAL, Chocolate 170KCAL, Pistachio 183KCAL (V) **5 each**

**Sicilian Lemon Tart**  
Raspberry sauce and citrus cream (V) 489KCAL **10**

**Tiramisù**  
A classic Italian tiramisù made of ladyfinger biscuits soaked in coffee, layered with rich mascarpone cream and dusted with cocoa (V) 445KCAL **10.5**

*Chef's favourite*

## WINE

175ml / 250ml / Bottle

### WHITE

**Piattini Pinot Grigio** (Delle Venezie)  
*Delicate, well balanced, green pear*  
11.5 / 12.5 / 37

**Tenuta Il Cascinone Sauvignon Blanc** (Piemonte)  
*Zesty, grapefruit, rhubarb*  
12.5 / 15.5 / 43

**Gavi del Comune di Tassarolo** (Italy - Organic)  
*Elegant, mineral, clean*  
14.5 / 17.5 / 49

### RED

**Uggiano Chianti Colli Fiorentini** (Toscana)  
*Supple, generous, vibrant*  
11.5 / 12.5 / 37

**Bottega Vinai Merlot** (Brentino)  
*Classic Merlot, plums, dark chocolate*  
12.5 / 15.5 / 43

**Prà Morandina** (Valpolicella)  
*Sophisticated, vibrant, red fruits*  
14.5 / 17.5 / 49

### ROSÉ

**Principato Pinot Grigio Rosato** (Provincia di Pavia)  
*Pale blush, redcurrants, easy drinking*  
11.5 / 12.5 / 37

**Montresor Chiaretto Bio** (Bardolino - Organic)  
*Pale, elegant, stone fruit*  
12.5 / 15.5 / 43

### SPARKLING

125ml / Bottle

**Palladiano Durello** (Spumante Brut)  
*Delicate, ripe fruit, refreshing*  
9 / 41

**Le Dolci Colline Prosecco** (Spumante Brut)  
*Sprightly, pear drops, moreish*  
10.5 / 45

*Great with pasta*

## BEER

**Peroni 6.75**  
**Peroni 0% 5.75**  
**Birra Moretti 6.75**

## GINS, APERITIFS & LIQUEURS

25ml / 50ml

**Malfi Originale / Arancia / Limone 6 / 12**  
**Amaro Montenegro 5.25 / 10.5**  
**Aperol 5.25 / 10.5**  
**Campari 5.25 / 10.5** *Palette cleanser*  
**Frangellico 5.25 / 10.5**  
**Grapa Tosolini 5.25 / 10.5**  
**Italicus Rosolio Liqueur 5.25 / 10.5**  
**Limoncello Luxardo 5.25 / 10.5**  
**Martini Extra Dry / Rosso / Bianco 4.75 / 9.5**

## COCKTAILS

### Giovani Collins

Malfi dry gin, fresh lemon juice, simple syrup, Fever-Tree soda water, orange wheel and maraschino cherry **14**

### Italicus Margarita

Patron Silver Tequila, Italicus Rosolio Liqueur, lime juice, agave syrup and lime wheel **14**

### Amaretto Espresso Martini

Absolut Vanilla vodka, Amaretto, simple syrup and fresh espresso **14**

### Classic Negroni

Malfi dry gin, Campari, Martini Rosso, Maraschino cherry and orange twist **14**

*Classic icon*

## SPRITZ

### Limoncello Spritz

Limoncello, Dolci Colline Prosecco, Fever-Tree soda water and lemon wheel **14**

### Aperol Spritz

Aperol, Dolci Colline Prosecco, Fever-Tree soda water and orange wheel **14**

*Our most popular*

## MOCKTAILS

### Italiano Mule

Fever-Tree ginger beer, simple syrup, fresh lime juice, fresh mint leaves and lime wheel **9.5**

### Il Lampone Spritzer

Fever-Tree lemonade, raspberry syrup, freshly squeezed lime juice and raspberry skewer **9.5**

(V) Vegetarian. (VG) Vegan. (NGCI) No Gluten Containing Ingredients.

Adults need around 2,000 kcal a day. If you have any dietary requirements, allergies, or intolerances, please inform your server before placing your order. Please be aware that while we take every precaution to prevent cross-contamination, our kitchens and food preparation areas are not allergen-free environments. All prices are inclusive of VAT at the current rate. A discretionary 13.5% service charge will be added to your bill. All wines are 11-15% and Champagne 12-13% ABV. Beers/Cider 3.8-5.8%. Spirits 37.5-63% ABV. Liqueurs, Aperitifs & Other 15-37% ABV. All prices are inclusive of VAT at the current rate. A discretionary 13.5% service charge will be added to your bill.