

## RED WINE

ARPEGGIO NERELLO settesoli 2015 Sicily- £18.75  
Medium bodied with ripe fruit character  
175ml Glass £4.25/250ml Glass £6.50 500ml  
Carafe £12.95

PRIMITIVO DEL SALENTO 2017-Puglia-£20.75  
Aroma of plums and strawberry jam. Beautifully balanced.

BIFERNO RISERVA Palladino 2012-Molise- £21.95  
Complex and intense with hints of black berry jam.

BRUSCO DEI BARBI 2015-Tuscany-£24.95  
A fragrant bouquet with hints of plum and red berries

NEGOAMARO DEL SALENTO 2016-Puglia-£26.50  
Ruby red with shades of purple fascinating scents of wild berries and velvety texture

DONNAFUGATA NERO D AVOLA Sicily - £34.95  
Ruby red with purple hues, bouquet of strawberries with violets and hints of black pepper

GRANDARELLA ROSSO (MASI) £ 64.50  
DISTINCT AROMA OF PLUM JAM WITH RIPE BERRY FRUITS FLAVOURS

## SPARKLING WINE

CASA CANEVEL  
PROSECCO (masi)

A fine mousse and a fresh green pear character.  
125ml Glass £7.00 /Bottle £27.00

## ITALIAN BEER

MORETTI £4.00

## SOFT DRINKS

Water, still or sparkling £3.25

San Pellegrino and others £3.00

Luscombe Organic £3.00

Prices include 20% VAT - Service is at your discretion. For tables of 10 or more a 10% service charge will be added. All tips go to the staff

## WHITE WINE

ARPEGGIO CATARRATTO , Settesoli 2015-Sicily-£18.75  
Lightly aromatic and floral with delicate flavours  
175ml Glass £4.25 /250ml Glass £6.50/ 500ml Carafe £12.95

VIOGNIER MANDRAROSSA 2016-Sicily-£22.95  
Fresh cut white flowers, plenty of tropical fruits flavours with hints of white spices and a crisp clean finish

FIANO MANDRAROSSA 2016-Sicily-£22.95  
Aromatic tropical fruits and hints of minerals. Medium bodied and dry with balancing acidity keeping the tropical fruits clean and refreshing, finishes dry, textured and crisp.

VILLA SOLARIS , Vermentino Di Sardegna 2016-£23.95  
Clean, citrus nose with fresh pear, herb and spice

URRA DI MARE - Mandrarossa 2016-Sicily- £26.95  
100% sauvignon blanc, peach & passion fruit blossom with spice warmth

GAVI DI GAVI LA MINAIA 2016- Piemonte -£29.50  
A light, fresh, mineral and citrus bouquet. The palate is crisp and dry with a hint of ripe pears

## ROSE WINE

CHATEAU PEYRASSOL  
Cotes de Provence 2016-France-£28.50

Pale in colour, nose of citrus, vine peach, apricot and fine floral notes. Full body and long fruit finish palate

PINOT GRIGIO BLUSH SOSPIRO 2017-£21.95  
Salmon pink colour with an aromatic nose freshly crushed cranberries .  
175ml Glass £4.25/ 250ml £6.95  
500ml Carafe £14.95

Wines by the glass are also available in 125ml.  
Wine vintages are subject to change

COCKTAIL TO START - £ 8.00

Aperol spritz

## ANTIPASTI

**HERITAGE TOMATO & BURRATA - 11.00**

WITH GREEN PESTO DRESSING & BLACK OLIVE TAPENADE

**DUCK LIVER PARFAIT - 8.00**

Served with toasted sourdough & trimmings

**PANZANELLA (CLASSIC Tuscan salad) (- 8.00**

Tomato, wood fired bread, crushed anchovies & capers,

Red peppers, red onion, olives

**SALAD CAPRESE - 8.00**

Buffalo mozzarella, tomatoes, oregano, fresh basil & olive oil

**RARE VENISON carpaccio - 11.50**

With black pepper, rocket pesto and parmesan shave

**POLPETTE PICCANTI - 9.00**

Sicilian Meat balls made with 100% Beef locally sourced, Chilli, garlic, parsley, breadcrumbs, tomato sauce & Parmesan

**FRESH BURRATA**

A fresh buttery mozzarella cheese from Puglia with a choice of

\*Grilled vegetables, Pine Nuts & Pesto **11.00**

\*Parma ham rocket & tomato **11.00**

**CACIUCO TOSCANO - 10.00**

Squid in a Mediterranean mildly hot and spicy sauce with anchovies, garlic, onion, pepper and chilli

**VEGETERIAN ANTIPASTI - 12.00**

A wooden platter of "Buffalo" mozzarella, grilled vegetables & trio bruschetta

**AFFETTATO MISTO (cured meats) 13.00**

A wooden platter of Italian cure meat prosciutto, capocollo, finocchiona, salami served with artisan bread, olive oil & balsami

## SIDE ORDERS

Artisan bread basket 4.00

A selection of artisan bread with olives, olive oil & balsamic

Mixed Leaf Salad 3.45

Mixed olive 2.25

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## ARTISAN SOURDOUGH PIZZAS



**MARGHERITA - 8.00**

Tomato, Mozzarella Fiordilatte, basil & olive oil

**DIAVOLA - 9.00**

Tomato, spicy Calabrese salami, chilli  
& Mozzarella Fiordilatte

**CAPRICIOSA - 12.00**

Tomato, Ham, artichoke, mushrooms, black olives & Mozzarella  
Fiordilatte

**RUCOLA (no tomato) - 12.00**

Burrata, rocket, Parma ham, shaved parmesan & olive oil

**TARTUFA (no tomato) - 14.00**

Truffle carpaccio, grilled zucchini, stracchino soft cheese

**TARANTINA - 14.00**

Tomato, Mozzarella Fiordilatte, anchovies, capers, Kalamata olives,  
oregan and basil

**AFFUMICATA (no tomato) - 14.00**

Frijarielli (wild broccoli), Tuscan sausage (or olives for vegetarian),  
smoked mozzarella, chilli flakes

**SPIGA SPECIAL (no tomato) - 13.00**

Mozzarella Fiordilatte, gorgonzola, pear walnut & Rocket

**PASTA DISHES - 12.00**

Beef Lasagna, Cannelloni, Aubergine parmigiana

La Spiga at The Bread Collection  
1701 High Street, Knowle, B93 0LN  
01564 772124

Open Thursday - Friday - Saturday - 5.30pm till late

GLUTEN FREE bases £3 Supplement. Extra toppings from £1