

RED WINE

ARPEGGIO NERELLO settesoli 2015 Sicily- £19.75

Medium bodied with ripe fruit character

175ml Glass £4.50/ 250ml Glass £6.95/ Carafe £13.95

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

2014 BAROLO, FONTANAFREDDA £ 69.95

Blood red with ruby highlights, it has a clear-cut, intense nose with overtones of vanilla, spices, withered roses and underbrush. The palate is dry, but soft, full bodied, velvety and well balanced

SPARKLING WINE

PROSECCO Terre Di Sant'Alberto

A fine mousse and a fresh green pear character.

125ml Glass £7.00 / Bottle £27.00

BEER

MORETTI £4.00 BUTTY BACH £5.00

SOFT DRINKS

San Pellegrino and others £3.00

Luscombe Organic £3.25

WHITE WINE

ARPEGGIO CATARRATTO , Settesoli 2015-Sicily-£19.75

Lightly aromatic and floral with delicate flavours

175ml Glass £4.50 /250ml Glass £6.95/ 500ml Carafe £13.95

VIIGNIER 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 £4.75/ 250ml £7.50

500ml Carafe £14.95

Wines by the glass are also available in 125ml.

Wine vintages are subject to change

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

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

SALAD AL GRECO 8.00

Cucumber, tomato, fresh mint, red onion, feta cheese & olive oil

SALAD CAPRESE 8.00

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

RARE beef 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**

VEGETERIAN ANTIPASTI 12.00

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

AFFETTATO MISTO (cured meats) 14.50

A wooden platter of Italian cure meats: prosciutto, capocollo, finocchiona, salami served with artisan bread, olive oil & balsamic

SIDE ORDERS

Artisan bread basket 4.00

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

Mixed Leaf Salad 3.45

Mixed olives 2.25

ARTISAN SOURDOUGH PIZZAS

£10 Lunch Tues/Fri noon until 2:30pm

Pizza Margherita or pasta of the day with salad & can of soft drink

Ham/ Bresola plus £2 supplement

MARGHERITA 8.50

Tomato, Mozzarella Fiordilatte, basil & olive oil

DIAVOLA 9.95

Tomato, spicy Calabrese salami, chilli

& Mozzarella Fiordilatte

CAPRICIOSA 12.95

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

RUCOLA (no tomato) 12.50

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

TARTUFA (no tomato) 14.00

Mozzarella Fiordilatte, Mushrooms, ham, truffle oil

TARANTINA 14.50

Tomato, Mozzarella Fiordilatte, anchovies, capers,

Kalamata olives, oregan, basil

AFFUMICATA (no tomato) 14.50

Frijarielli (wild broccoli), Tuscany sausage (or olives for vegetarian),

smoked mozzarella, chilli flakes

CALZONE 14.50

Tomato, Mozzarella Fiordilatte, ricotta,

spicy Calabrese salami, spinach, parmesan

PASTA DISHES - 12.95

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

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