

CHARLIE'S BAR

CICCHETTI MENU - Monday to Saturday from 5pm

Cicchetti :- (pronounced chi - KET - tee) small plates served in bars in Venice perfect for sharing and or light bites whilst drinking

£7.95 each or 3 for £15

PIZZETTE *half size stretched pizza's*

Marinara

tomato, oregano, garlic, olives & basil (vg)

Margherita

classic tomato, mozzarella, basil & olive oil (v)

Calabrese

tomato, mozzarella, salami and 'Nduja

Pizza Capri

goats cheese, for di latte mozzarella, figs, honey, rocket and pine nuts (v) (n)

Chicken Pesto

char-grilled chicken, basil pesto, roquito peppers, rocket and shaved grana cheese (n)

Salsiccia & Friarielli

classic white pizza of fennel sausage and Italian turnip tops with smoked scarmorza mozzarella

SALAD & BRUSCHETTA

Chicken Caesar

classic salad with pancetta, croutons, soft egg, and roast chicken

Classic Caprese

vine plum tomatoes, buffalo mozzarella, fresh basil and extra virgin olive oil (v) (gf)

Melon & Ham

Prosciutto crudo with sun ripened melon (gf)

Bruschetta Calabria

ground nduja sausage with mozzarella & roast peppers

Tuscan Pate Bruschetta

with chicken liver and macerated figs

FRITTO

Tempura Vegetables

tempura mixed vegetables with chilli jam (vg)

Sicilian Arancini (5)

fried rice balls with mushrooms, mozzarella and truffle (v)

Frito Misto

calamari, king prawns, zucchini with lemon and roast garlic mayonnaise

PASTA

Penne Arrabbiata

Spicy pasta dish from Lazio region with chilli peppers, garlic and tomato (vg)

Spaghetti Carbonara

cured guanciale bacon, Italian cheeses with fresh egg sauce no cream is used in this authentic dish from Rome

Short Rib Agnolotti

beef rib and marrow stuffed pasta finished with brown butter and toasted parmesan

Linguini Gamberoni

king prawns, chilli butter, courgette, & cherry tomato

Tagliatelle Bolognese

authentic Italian Bolognese with ribbon pasta or British classic served with spaghetti, let us know which way you would like yours

Rigatone Agnello

Slow cooked lamb ragu finished with mint and pecorino cheese

MEAT & FISH

San Lorenzo Meatballs

our signature meatballs fried and stewed tomato with basil

King Prawn Diavola

Pan fried garlic prawns with chilli and parsley deglazed with white wine

Seared Scallops

caponata and lemon butter (gf)

Moules Mariniere

mussels steamed in white wine finished with garlic cream sauce

SIDES - all £3.95

French Fries (v)

Zucchini Fritto

courgette fries with sea salt (v)

Garlic Mushrooms (vg) (gf)

Broccoletti

tenderstem broccolli with chilli & garlic (v) (vg) (gf)

Only the freshest food accepted by our chefs, cooked and served with care and passion

Some of our dishes contain nuts and other allergens. More detailed information on allergens is available on request from our duty manager.

(v) - denotes vegetarian dishes (vg) - denotes vegan dishes and suitable for vegetarians (gf) - denotes gluten free dishes (n) - denotes contains nuts (s) - denotes contains sesame

A discretionary optional service charge of 10% will be added to the bill

CHARLIE'S BAR

At San Lorenzo

**BOTTOMLESS
PIZZA & PROSECCO**
SATURDAY & SUNDAY

£29

ALL DAY SUNDAY ROAST

At San Lorenzo

EVERY SUNDAY
12noon - 9pm

£5 LUNCH

5 PIZZA
5 PASTA

5 DAYS A WEEK
Monday - Friday 12 - 5pm
upstairs at San Lorenzo

BUCKET OF BEERS*

4 BEERS FOR
£12

ALL DAY EVERY DAY
*Birra Moretti

PRIVATE DINING AT

*THE
Treasury*

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