

E A T A L Y

Birra Flōa®

[bee-rah flay-ah]

AUTHENTIC ITALIAN BEER

*Crafted in the heart of Umbria, where passion,
quality ingredients and traditional brewing techniques
come together to create distinctive craft beers.*



ALLA SPINA ON TAP



LEGGERA

ALC. 4.5% VOL.

Light and refreshing easy ale, with delicate floral notes and a crisp, clean finish.

½ PINT | PINT

5.0 | 7.5



FEDERICO II EXTRA IPA

ALC. 6.6% VOL.

Bold and aromatic, with lively citrus aromas and a bitter finish.

5.5 | 8.0



BASTOLA IMPERIAL RED ALE

ALC. 6.9% VOL.

Rich and full-bodied, balancing toasted malt flavours with notes of caramel and hazelnut.

6.0 | 8.5

BOTTIGLIA BY THE BOTTLE

330ML

COSTANZA BLONDE ALE

ALC. 5.2% VOL.

A bright and easy-drinking blonde ale with subtle fruity notes and a refreshing finish.

4.9

FEDERICO II EXTRA IPA

ALC. 6.6% VOL.

A bold IPA with vibrant citrus character, balanced by herbal notes and a clean bitterness.

5.9

BASTOLA IMPERIAL RED ALE

ALC. 6.9% VOL.

Deep amber in colour, with layers of caramel, roasted nuts and a smooth, warming finish.

5.9

VIOLANTE BELGIAN STRONG ALE

ALC. 8.0% VOL.

Smooth and complex, with aromas of ripe fruit, warm spice and a hint of caramel sweetness.

5.9

APERITIVO

2 CRAFT BEERS WITH MARGHERITA AL PADELLINO 20.0

Any 2 Birra Flea beers, paired with handmade pan pizza, tomato sauce, mozzarella.

2 DRINKS WITH SALUMI E FORMAGGI 35.0

Any 2 drinks, paired with selection of Italian cured meats and cheeses from our fresh counter.

STUZZICHINI TRY WITH LEGGERA

PANE E OLIO ^{VG} 4.0

Handmade sourdough bread served with extra virgin olive oil from our fresh counter.

SELECTION OF TARALLI ^{VG} 5.0

Traditional Italian savoury taralli biscuits.

PATATINE FRITTE ^{VG} 4.5

Deep-fried potato crisps.

ZUCCHINE FRITTE ^V 4.5

Crispy fried courgette slices.

POLPETTE FRITTE CON MAIONESE 7.0

Fried Italian meatballs served with mayonnaise dip.

MARGHERITA AL PADELLINO ^V 12.0

Tomato sauce, fior di latte mozzarella, fresh basil and extra virgin olive oil.

TOAST & BRUSCHETTE TRY WITH FEDERICO II EXTRA IPA

TOAST MORTADELLA 9.5

Handmade toasted pan brioche filled with mortadella, caramelised onion and cheese.

BRUSCHETTONE STRACCIATELLA ^V 11.0

Handmade toasted bread topped with stracciatella cheese and mixed tomatoes from our fresh counter.

CARBONARA BRUSCHETTA 13.0

Toasted bread with cheese sauce, guanciale, egg cream and Pecorino Romano DOP.

SALUMI & FORMAGGI TRY WITH BASTOLA IMPERIAL RED ALE

MORTADELLA & LIMONE 9.5

Grilled mortadella served with traditional taralli and lemon.

BURRATA E PROSCIUTTO DI PARMA 12.0

Creamy burrata served with sliced Parma ham.

MISTO DI SALUMI 8.5

Selection of Italian cured meats.

MISTO DI FORMAGGI 8.5

Selection of Italian cheeses.

DISCOVER OUR HANDMADE PIZZA & PASTA AT OUR COUNTER INSIDE THE STORE!

^V VEGETARIAN | ^{VG} VEGAN

A discretionary 12.5% service charge will be added to your bill. All prices are in £. For allergen information, please ask a member of the team. While we take care in preparation, we cannot guarantee our dishes are free from allergens. Some ingredients may be frozen to maintain quality and safety.

L'APERITIVO ITALIANO

APEROL SPRITZ	12
<i>Aperol, Prosecco, soda</i>	
CAMPARI SPRITZ	12
<i>Campari, Prosecco, soda</i>	
SARTI ROSA SPRITZ	12
<i>Sarti Rosa, Prosecco, Soda</i>	
NEGRONI	12
<i>Campari, dry gin, vermouth rosso</i>	

SPRITZ & COCKTAILS

HUGO SPRITZ	12
<i>Elderflower, mint, lemon juice, Prosecco, soda</i>	
STRAWBERRY SPRITZ	12
<i>Rosé wine, bergamot liqueur, strawberries, ginger beer</i>	
LIMONCELLO SPRITZ	12
<i>Limoncello Mamma Mia, Prosecco & soda</i>	

BOLLICINE SPARKLING

	125ML BTL
ZEROTONDO BIO ALCOHOL FREE	6 30
<i>Uve Bianche, Astoria, Veneto</i>	
PROSECCO DOC	7 35
<i>Glera, Ronco Belvedere, Veneto</i>	
BLANC DE BLANCS SPUMANTE BRUT	9.5 40
<i>Chardonnay-Grechetto Gentile, Chiarli Cleto, Emilia</i>	

BIANCHI WHITE

	175ML 250ML BTL
GAVI	9 14 35
<i>Cortese, Santa Vittoria, Piemonte</i>	
CINQUE GRADI LOW ALCOHOL	9.5 14.5 40
<i>Chardonnay, Tormaresca, Puglia</i>	
ALASTRO SICILIA DOC	11 16 43
<i>Grecanico-Grillo-Sauvignon Blanc, Planeta, Sicilia</i>	

ROSATI ROSÉ

	175ML 250ML BTL
TERRE SICILIANE ROSATO	9 14 35
<i>Santa Vittoria, Sicilia</i>	
SANRHAYS TOSCANA ROSATO IGT	12 17 45
<i>Sangiovese-Syrah, Colombaio di Cencio, Toscana</i>	

ROSSI RED

	175ML 250ML BTL
PIEMONTE BARBERA	9 14 35
<i>Barbera, Santa Vittoria, Piemonte</i>	
LACRIMA DI MORRO D'ALBA DOC	10 15 40
<i>Lacrima, Conti di Buscareto, Marche</i>	
PINOT NERO IGT VENETO	13 19 48
<i>Pinot nero, Serafini e Vidotto, Veneto</i>	

All our wines by the glass are also available in 125ml upon request.
Please ask your server for more info.

For full allergen information, please ask a member of the team. We cannot guarantee our dishes are free from allergenic ingredients and may contain traces. Wine contains sulphites and beer contains gluten.