



SECRET | GARDEN

*a truly authentic italian experience*

# STARTERS

## MELANZANE PARMIGIANA 9.95

Aubergine parmesan

## BRUSCHETTA CLASSICA 6.95

Classic bruschetta

## BRUSCHETTA CON MOZZARELLA 6.95

Bruschetta with mozzarella cheese

## COCKTAIL DI GAMBERI 7.95

Prawn cocktail, with lettuce and cocktail sauce

## INSALATA DI POLPO ALLA GRIGLIA E RUCOLA 11.45

Grilled octopus and rocket salad, with cherry tomatoes

## CALAMARI FRITTI 7.95

Fried squid

## CALAMARI RIPIENI 10.95

Finely minced squid, with olive oil and garlic, cooked in white wine

## MOZZARELLA RIPIENA DI FUNGHI E SALSICCIA ITALIANA SERVITA CON RUCOLA E CREMA DI PARMIGIANO 11.95

Mozzarella stuffed with mushrooms and italian sausage served with rocket and parmesan cream

## COZZE ALLA MARINARA SERVITA CON PANE ALL'AGLIO 7.95

Mussels marinara, served with garlic bread

## GAMBERI PICCANTI SERVITI CON PANE ALL'AGLIO 10.95

Spicy prawns served with garlic bread

## INSALATA CAPRESE 6.95

Caprese salad, with mozzarella, di bufala, tomato, basil, and pesto sauce

IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS, PLEASE CONSULT WITH A MEMBER OF STAFF BEFORE ORDERING. CHILDREN SHOULD BE SUPERVISED WHEN EATING. ALL MENU ITEMS ARE SUBJECT TO AVAILABILITY.

 VEGETARIAN CUISINE

# PASTAS

## SPAGO CARBONARA 12.45

## PENNE ARRABIATA 8.95

## LINGUINE SECRET GARDEN 14.95

Prawns, lemon cream, basil, and rocket

## TAGLIATELLE GIGI 14.95

Prawns, cherry tomatoes, served with rucola, and parmigian cheese

## RISOTTO AL FUNGHI PORCINI SERVITO CON PARMIGANO 15.95

Risotto porcini mushrooms, served with parmesan cheese

## RISOTTO PESCATORA 17.95

Seafood risotto, with mussels, clams, prawns, and squids

## LINGUINE AL PESTO E GAMBERI 13.95

Linguine with pesto and prawns

## HOMEMADE LASAGNA 11.95

## PASTA LONDON 10.95

Chicken, mushroom, and double cream

## SPAGHETTI AGLIO E OLIO 8.95

Spaghetti with olive oil, crushed red pepper, and garlic

# MAIN COURSE

## FRITTURA DI MARE 17.95

Fried seafood, with squids, prawns, smelts, seabass, and salmon

## SALMONE GRATINATO AL FORNO SERVITO CON INSALATA MISTA E GLASSA ALL'ACTO BALSAMICO 16.95

Gratinated baked salmon with balsamic glazing, served with roast potatoes and mixed salad

## SEABASS ALLA MEDITERRANEA 15.45

Mediterranean style seabass, with tomato sauce, cherry tomatoes, capperi, oregano, garlic, and onion, served with roast potatoes and mixed salad

## POLLO ALFREDO SERVITO CON PATATE ARROSTO 12.95

Alfredo chicken with roast potatoes, porcini, double cream, and gravy sauce

## POLLO VALDOSTANA SERVITO CON PATATE ARROSTO 13.95

Valdostana chicken served with roast potatoes, mozzarella cheese, ham, and gravy sauce

## POLLO MILANESE SECRET GARDEN 14.45

Chicken fillet with spaghetti bolognese, ham and mozzarella cheese baked in oven

## TAGLIATA DI MANZO CON PATATE ARROSTO E INSALAT MISTA 15.95

Sliced beef with roast potatoes and mixed salad

## BISTECCA RIBEYE CON SALSAL AL GORGONZOLA E PATATE ARROSTO 16.95

Rib-eye steak with gorgonzola cream sauce and roast potatoes

## BISTECCA DIANA 16.95

Diana steak, with onions, mushrooms, and gravy sauce

## BISTECCA ALLA FIORENTINA SERVITA CON INSALATA MISTA, PATATE ARROSTO E SALSAL AL PEPE NERO 32.95

Florentine steak served with mixed salad, roast potatoes, and black pepper sauce

## COSTINE D'ANGELO ALLA GRIGLIA SERVITE CON INSALATA MISTA, PATATE ARROSTO E SALSAL AL PEPE NERO 21.95

Grilled lamb chops served with mixed salad, roast potatoes, and black pepper sauce

## BEEF TOMAHAWK STEAK 47.95

served with mixed salad, roast potatoes, and black pepper sauce

## ROAST LAMB SHANK 22.95

served with mixed salad, roast potatoes, and black pepper sauce

### SIDES **INSALATA MISTA 4.95**

Mixed salad

### **PATATE ARROSTO 3.45**

Roast potatoes

### **VERDURE MISTE 5.45**

Mixed vegetables

### **PATATINE FRITTE 3.45**

Fries

### **ANELLI DI CIPOLLA 3.45**

Onion rings

### **MESCOLARE SOTTACETI 4.95**

Mixed pickles

### DESSERTS **TIRAMISU 5.45**

Traditional recipe

### **PANNA COTA 4.75**

A creamy and milky dessert with a touch of vanilla

### **CHOCOLATE SOUFFLÉ 7.45**

Rich chocolate dessert

### **CARAMEL MILKCAKE 5.95**

A buttery caramel cake with milk, with a sweet and smooth texture

### **CHEESECAKE 4.95**

Flavours:  
Biscoff, Oreo, or Red Fruits

TEAS & COFFEES	COLD DRINKS	BEERS & CIDERS
<p><b>ESPRESSO 1.65</b></p> <p><b>CAPPUCINO 2.45</b></p> <p><b>LATTE 2.95</b></p> <p><b>HOT CHOCOLATE 2.45</b></p> <p><b>ICED LATTE 2.95</b> Add flavour 0.50p + Vanilla, Chocolate, Caramel, and Hazelnut</p> <p><b>TEAS 2.95</b></p> <p><b>POT TEAS 7.45</b> Classic, Green, Lemon &amp; Ginger, Pure Camomile, Mint, and Fruit Tea</p>	<p><b>SOFT DRINKS 2.75</b> Coke, Coke Zero, Coke Diet, Fanta Orange, and Sprite</p> <p><b>ROSE LEMONADE 4.45</b></p> <p><b>REDBULL 4.95</b></p> <p><b>JUICE 2.95</b> Apple, Orange, Cranberry, and Pineapple</p> <p><b>FRESH ORANGE JUICE 4.45</b></p> <p><b>STILL WATER 0.25L 1.65</b></p> <p><b>STILL WATER 0.75L 3.45</b></p> <p><b>GINGER ALE 2.45</b></p>	<p><b>PERONI 4.95</b></p> <p><b>PERONI ALCOHOL-FREE 0% 3.95</b></p> <p><b>HEINEKEN 4.95</b></p> <p><b>HEINEKEN ALCOHOL-FREE 0% 3.95</b></p> <p><b>CORONA 4.95</b></p> <p><b>KOPPABERG 5.95</b> Strawberry &amp; Lime</p> <p><b>BIRRA MORETTI 4.95</b></p>

## MOCKTAILS

<p><b>VIRGIN SUN RISE 6.95</b> Pineapple juice, orange juice, and grenadine</p> <p><b>VIRGIN PORNSTAR MARTINI 6.95</b> Pineapple juice, vanilla syrup, passionfruit purée, and a lemonade shot</p>	<p><b>VIRGIN MOJITO 6.95</b> Apple juice, fresh lime, fresh mint, soda water, and sugar syrup</p> <p><b>VIRGIN PINA COLADA 6.95</b> Pineapple juice and coconut milk</p>	<p><b>PASSIONFRUIT PARADISE 6.95</b> Pineapple juice, passionfruit purée, grenadine, and lemonade</p> <p><b>HOMEMADE LEMONADE 6.95</b> Fresh lemon juice, sugar syrup, ginger, syrup, and water</p>
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## COCKTAILS

<p><b>MARGARITA 8.95</b> Tequila, triple sec, lime juice, and sugar syrup</p> <p><b>MOJITO 8.95</b> White rum, fresh lime, fresh mint, soda water, and sugar syrup</p> <p><b>PINA COLADA 8.95</b> White rum, malibu liqueur, pineapple juice, and coconut milk</p> <p><b>TROPICAL CHERRY PUNCH 8.95</b> Rhubarb &amp; ginger gin, cherry brandy liqueur, pineapple juice, lime juice, and grenadine</p> <p><b>PASSIONFRUIT SOUR 8.95</b> Vodka, passionfruit purée, lime juice, and sugar syrup</p> <p><b>LADY KILLER 8.95</b> Pink gin, strawberry liqueur, cranberry juice, lime juice, and sugar syrup</p> <p><b>JUNGLEBIRD 8.95</b> Spicy rum, strawberry liqueur, pineapple juice, lime juice, grenadine, and set on fire</p>	<p><b>WHISKEY SOUR 8.95</b> Bourbon whiskey, lime juice, and sugar syrup</p> <p><b>OLD FASHIONED 8.95</b> Bourbon whiskey, sugar syrup, and orange bitters</p> <p><b>APEROL SPRITZ 8.95</b> Aperol prosecco soda</p> <p><b>MAI-TAI 8.95</b> Diplomatico old rum, sugar syrup, fresh lime, orange curaçao, and almond syrup</p> <p><b>PORNSTAR MARTINI 8.95</b> Vanilla vodka, passoa, pineapple juice, passionfruit purée, vanilla syrup, and a shot of prosecco</p> <p><b>ESPRESSO MARTINI 8.95</b> Vodka, kahlúa liquer, and espresso coffee</p> <p><b>ELECTRIC LONG ISLAND 8.95</b> Gin, vodka, rum, tequila, blue curaçao liqueur, lime juice, and lemonade</p>	<p><b>BRAMBLE 8.95</b> Gin lemon juice, sugar syrup, and creme de mure liqueur</p> <p><b>SEX ON THE BEACH 8.95</b> Vodka, peach schnapps, orange juice, and grenadine</p> <p><b>CAIPIRINHA 8.95</b> Cachaça, fresh lime, and sugar syrup</p> <p><b>STRAWBERRY DAIQUIRI 8.95</b> Rum, fresh lime juice, sugar syrup, and fresh strawberries</p> <p><b>STRAWBERRY MOJITO 8.95</b> A classic with a strawberry twist</p> <p><b>MAGIC PASSOA 8.95</b> Passoa, vodka, lemon, bubble gum syrup, and rose syrup</p> <p><b>MIDORI SOUR 8.95</b> Midori, lemon, lime, and sugar syrup</p>
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## S H O T S

**B52 2.95**

**SAMBUCA 2.95**

**JAMESON 2.95**

**JACK DANIEL'S 2.95**

**VODKA 2.95**

**SUNSET 2.95**

**JÄGERBOMB 4.95**

**TEQUILA 2.95**

**ORGASM 2.95**

## V O D K A S

	SINGLE	DOUBLE	BOTTLE
<b>CIROC</b>	5.95	8.45	179.95
<b>GREY GOOSE</b>	5.95	8.45	179.95
<b>BELVEDERE</b>	5.95	8.45	179.95

## R U M S

	SINGLE	DOUBLE	BOTTLE
<b>BACARDI</b>	4.25	6.45	99.95
<b>CAPT. MORGAN</b> Original Dark, and Spiced Rum	4.25	6.45	99.95
<b>HAVANA</b> Original, and Dark	4.25	6.45	99.95

## W H I S K E Y S

	SINGLE	DOUBLE	BOTTLE
<b>JAMESON</b>	4.25	6.45	119.95
<b>MAKER'S MARK</b>	4.25	6.45	119.95
<b>J.W. RED LABEL</b>	4.25	6.45	119.95
<b>J.W. BLACK LABEL</b>	5.25	7.45	129.95
<b>J.W. DOUBLE BLACK</b>	5.99	8.45	179.95
<b>CHIVAS 12 YEARS</b>	4.25	6.45	119.95
<b>JACK DANIEL'S</b> Original, Apple, and Honey	4.25	6.45	119.95
<b>J.D. SINGLE BARREL</b>	5.95	8.45	179.95
<b>GENTLEMAN JACK</b>	5.95	8.45	179.95

## G I N S

	SINGLE	DOUBLE	BOTTLE
<b>GORDON'S PINK GIN</b>	4.25	6.45	109.95
<b>WHITLEY NEILL</b> Rhubarb & Ginger	4.99	7.95	119.95
<b>HENDRICK'S GIN</b>	5.95	8.45	179.95
<b>GIN MARE</b>	5.95	8.45	179.95

## C O G N A C S

	SINGLE	DOUBLE	BOTTLE
<b>COURVOISIER V.S</b>	5.25	7.45	119.95
<b>HENNESSY V.S</b>	5.95	8.45	179.95

## L I Q U E U R S

	SINGLE	DOUBLE	BOTTLE
<b>MONTENEGRO</b>	4.25	6.45	109.95
<b>DISARONNO</b>	4.25	6.45	109.95
<b>AMARO DEL CAPO</b>	4.25	6.45	109.95
<b>JÄGERMEISTER</b>	4.25	6.45	109.95

P R E M I U M   B O T T L E S

**JOHNNIE WALKER BLUE LABEL** 400

**CIROC 1.75L** 340

**GREY GOOSE 1.75L** 400

**BELVEDERE 6L** 1000

**HENNESSY 1.5L** 340

**HENNESSY X.O** 400

**PATRON** 250

**CLASE AZUL** 600

**DON JULIO 1942** 600

**LAURENT-PERRIER CUVÉE ROSÉ** 150

**MOET & CHANDON ORIGINAL** 140

**MOET & CHANDON ROSÉ** 150

**DOM PERIGNON** 500

**DOM PERIGNON ROSÉ** 700

## RED WINES

### PRIMITIVO

A red wine grape variety hailing from southern Italy. Pairs well with grilled meaty cuisines

GLASS  
4.95

BOTTLE  
24.95

### MONTEPULCIANO

A rustic, medium-bodied red wine hailing from central Italy. Pairs well with grilled meaty cuisines

4.95

24.95

### NERO D'AVOLA

Fruity red, full bodied with a bold dark fruit flavour. Pairs well with lamb, beef, and steaks dishes

4.95

24.95

### CHIANTI

A medium-bodied wine with earthy and rustic aromas. Pairs well with red meats and steaks

4.95

24.95

## WHITE WINES

### FALANGHINA

A velvety, fruity and delicate white wine. Pairs well with seafood dishes

GLASS  
4.95

BOTTLE  
24.95

### TREBBIANO

A sharp white wine with citrus fruit flavours. Pairs well with cheese and dairy based cuisines

4.95

24.95

### GRILLO

A light white wine with nutty and fruity driven aromas. Pairs well with seafood dishes

4.95

24.95

### PINOT GRIGIO

A white wine with peach notes, and a slightly citrus hint. Pairs well with salads, chicken and seafood dishes

4.95

24.95

## ROSÉ WINES

### PRINCIPE DI GRANATEY

A light and eclectic rosé, with notes of grapefruit and red fruits hailing from southern Italy. Pairs well with pastas, beef, and lamb cuisines

GLASS  
4.95

BOTTLE  
24.95

## CLASSIC SHISHAS

**DOUBLE APPLE 17.95**

**MINT 17.95**

**GRAPE 17.95**

**WATERMELON 17.95**

**LEMON 17.95**

**ORANGE 17.95**

**KIWI 17.95**

**PEACH 17.95**

**STRAWBERRY 17.95**

**BLUEBERRY 17.95**

**FROZEN WATERMELON 17.95**

**FROZEN RASPBERRY 17.95**

**FROZEN APPLE 17.95**

**FROZEN BLUEBERRY 17.95**

**FROZEN LYCHEE 17.95**

**LOVE 66 17.95**

**LADY KILLER 17.95**

**BLUE MIST 17.95**

## PREMIUM SAVACCO

**PURPLE RAIN 19.95**

Dark ripe blueberry with black grape and menthol

**MAGNA CARTA 19.95**

Famous Cuban mojito, crushed lime and ice

**BLK MAMBA 19.95**

Blackberry with an undertone of ice cold peach

**FROZEN S.M.F 19.95**

Blend of berries with a refreshing black mint

**IRN-ADE 19.95**

The English rose of flavours with a dash of lemon and orange

**FROZEN APPLE 19.95**

Tangy green apple with a wild black mint

**PICASSO 19.95**

Tropical juicy pineapple with an ice cold exhale

**SUPERSTAR 19.95**

Subtle yet sweet orange and lime mix

**G6 ON THE ROCKS 19.95**

An explosion of bittersweet citrons & black mint

**BLUEPRINT 19.95**

Unique blend of vibrant of blueberries and refreshing mint

**MELLOW HZE 19.95**

Sweet melon with a creamy subtle tone of vanilla

