

DOLCI

Panna Cotta 11
*Italian cream with fresh strawberries,
crushed amaretti biscuit & fresh basil*

Crema Bruciata 11
*Italian style creme brûlée with a caramelised sugar
crust served with pistachio & hazelnut biscotti*

Tiramisú 11
The ultimate Italian dessert

Cheesecake al Cioccolato e Nocciola 12
*Chocolate & hazelnut cheesecake with Ferrero Rocher
& sour cherry compote*

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B A R

Bar Menu

STUZZICHINI

In Italy, sharing food is a way of life...

Tre Cicchetti	32
A selection of Gino's favourite antipasti, offering a true taste of Italy. Crispy fried arancine filled with a slow cooked beef ragù, mozzarella & basil King prawn bruschetta with chilli mayonnaise Heritage tomato & basil bruschetta	
Antipasti alla Gino	33.5
Start your meal the authentic Italian way! Our chef will present a generous platter of antipasti, showcasing the rich & diverse flavours from across Italy's regions. From delicate cured meats & artisanal cheeses to vibrant marinated vegetables & olives. Each bite offers a taste of Italy's culinary heritage.	
Olive ^{VE}	6.75
Marinated giant Apulian Cerignola olives	
Bruschetta al Pomodoro ^{VE}	11
Heritage tomatoes, fresh basil & extra virgin olive oil on toasted ciabatta	
Arancine al Ragù	12.95
Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roasted red pepper & tomato sauce	
Bruschetta con Gamberoni	15.5
Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta	
Prosciutto di Parma	14.5
Finely sliced Parma ham with creamy ricotta, walnuts, Italian honey drizzle & toasted ciabatta	
Calamari Fritti	12.95
Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon	

INSALATE

Tre Colori ^V	18
Avocado & heritage tomatoes with buffalo mozzarella, extra virgin olive oil & fresh basil	
Caesar	19.5
Grilled chicken with baby gem lettuce, crispy guanciale, ciabatta croutons, pecorino Romano & classic Caesar dressing	

PANE ALL'AGLIO

Pane all'Aglio ^{VE}	7.75
Garlic bread with fresh garlic & extra virgin olive oil	
Pane all'Aglio con Pomodoro ^{VE}	9.25
Garlic bread with San Marzano tomatoes & fresh basil	
Pane all'Aglio con Formaggi ^V	9.95
Garlic bread with mozzarella & smoked provola cheese	

PANINI

Panino con Bistecca	19.5
Steak sandwich, balsamic caramelised onions & spicy mayonnaise, served on toasted ciabatta with fries	
Panino al Pomodoro ^{VE}	16.5
Heritage tomatoes & fresh basil with creamy ricotta, served on toasted ciabatta with lightly salted Kettle chips	
Cheeseburger all'Italiana	20.5
Grilled Angus beef patty & provolone cheese on a brioche bun with fries & spicy mayonnaise	

CONTORNI

The provenance of our ingredients is extremely important to us, that's why we source quality seasonal vegetables & salad leaves, locally grown where possible, so that they are at their freshest.

Patatine Fritte ^V	6.25
Potato fries	
Patatine Fritte con Tartufo ^V	7.25
Potato fries with truffle pecorino	
Caesar	6.25
Baby gem lettuce, ciabatta croutons, pecorino & classic Caesar dressing	
Insalata di Rucola ^V	6.25
Rocket & pecorino salad with extra virgin olive oil	

ALLERGY & NUTRITIONAL INFORMATION

Please always inform your server of any allergies before placing your order as not all ingredients can be listed. Due to our cooking processes and kitchen set-up there is a potential risk of cross-contamination. This includes our recipes without intentional gluten ingredients for any items which are deep fried. Therefore, these may not be suitable for those with severe allergies or strict dietary requirements. Detailed allergen & calorific information is available on request.

An optional service charge will be added to your bill.

