



MAIN MENU

STARTERS

OLIVES	2.10
HOMEMADE BREAD & FOCACCIA	2.60
GARLIC BREAD (Add Cheese £1.50)	5.20
BRUSCHETTA CLASSICA	5.40
Toasted homemade bread, with fresh tomatoes, garlic and basil.	
BUFALA & PROSCIUTTO CRUDO	10.90
Buffalo mozzarella cheese and Parma ham platter, garnished with rocket.	
SOUP OF THE DAY	6.20
PARMIGIANA DI MELANZANA	8.80
Layers of fried aubergine, tomato sauce, mozzarella cheese, parmesan cheese and basil.	
FRITTO DI CALAMARI	11.40
Deep-fried breaded squid served with basil garlic mayo.	

PASTA (Fresh eggs pasta)

LASAGNA	15.60
Fresh made layers of egg pasta, with Bolognese sauce, bechamel sauce, mozzarella and parmesan cheese.	
GNOCCHI ALLA SORRENTINA	14.40
Fresh potato pasta with tomato sauce, with buffalo mozzarella cheese and basil.	
SPAGHETTI ALLA BOLOGNESE	14.80
Fresh made egg pasta with minced beef meat in slow cooked tomato sauce.	
MEZZE MANICHE ALLA CARBONARA	16.30
Fresh made pasta with egg, pecorino cheese and guanciale (Italian bacon).	
PASTA ALFREDO	15.70
Fresh made egg pasta with chicken, garlic, parsley and cream	
RAVIOLI BURRO E SALVIA	15.30
Fresh made egg pasta stuffed with ricotta cheese and spinach, seasoned with butter and sage.	
RAVIOLI AL POMODORO	15.30
Fresh made egg pasta stuffed with ricotta cheese and spinach with tomato sauce.	
SPAGHETTI ALLA BOSCAIOLA	17.60
Fresh made egg pasta with mushroom, homemade porcini mushroom cream, guanciale (Italian bacon) and truffle oil.	
RISOTTO FUNGHI E TARTUFO	18.60
Rice with mushroom, home made porcini mushroom cream and truffle oil	
RISOTTO ALLA PESCATORA	19.90
Rice with mix seafood, garlic, cherry tomato and olive oil.	
SPAGHETTI ALLE VONGOLE.....	17.90
Fresh made egg pasta with Clams, garlic, cherry tomato and olive oil.	



FE BE RESTAURANT

MAINS

CHICKEN SALAD	14.90
Lettuce and cherry tomatoes, avocado, croutons, marinated chicken and garlic mayo	
TAGLIATA DI MANZO ALLA GRIGLIA	26.70
Grilled steak with rocket, Parmesan shavings and balsamic glaze.	
CALAMARI ALLA DIAVOLA	14.00
Sauteed calamari in spicy tomato sauce with fresh cherry tomatoes, served with toasted homemade bread.	
SCALOPPINA AI FUNGHI E TARTUFO	17.80
Chicken escalope with home-made porcini cream, mushrooms and truffle oil served with mashed potatoes	
FILETTO DI SPIGOLA ALLA GRIGLIA.....	19.80
Grilled seabass fillet served with green salad and cherry tomatoes	
SIDE	
PURÈ DI PATATE	5.10
Mashed potatoes	
PATATE FRITTE	5.10
French fries	
RUCOLA	4.60
Rocket salad with parmesan shavings	
INSALATA VERDE	4.10
Green salad	
INSALATA MISTA	4.60
Mix salad	
TENDERSTEM BROCCOLI WITH GARLIC.....	5.10

PIZZA

MARGHERITA (VG)	12.60
Tomato sauce, fior di latte mozzarella cheese and olive oil.	
DIAVOLA	14.20
Tomato sauce, fior di latte mozzarella cheese, spicy salami and olive oil.	
SEAFOOD	19.20
Tomato sauce, fior di latte mozzarella cheese, mix seafood, garlic oil and black olives.	
CARBONARA (W)	15.80
Fior di latte cheese, pecorino, guanciale (Italian bacon), egg yolk and black pepper.	
VEGETARIANA (VG)	13.90
Tomato sauce, fior di latte mozzarella cheese, mushrooms, artichokes, cherry tomatoes and olive oil.	
VEGANA (V)	19.95
Tomato sauce, vegan cheese, vegan salami, black olives and mushrooms and olive oil.	
FEBE (W)	16.80
Fresh Bufala mozzarella cheese, ham, rocket salad, cherry tomatoes, parmesan shavings and olive oil.	

VG = Vegetarian / V = Vegan / GLF = Gluten Free / W = White base / H = Halal meat

Gluten Free Pasta/Pizza dough is available at an additional £3.00 per item.

DESSERT

TIRAMISU	7.90
In-house made with classic Italian coffee	
TORTA DELLA NONNA	6.20
Italian custard tart made with shortcrust pastry, pastry cream and topped with almond	
PIZZA ALLA NUTELLA	7.70
Nutella on pizza dough with pistachio	
TORTINO AL CIOCCOLATO	7.40
Rich chocolate dough with chocolate cream filing with a scoop of vanilla ice cream	
SELEZIONE DI GELATI E SORBETTI	
Selection of Italian ice creams and sorbets	
1 scoop	2.10
2 scoops	2.10
3 scoops	2.10

All of the above prices are inclusive of VAT at standard rate. There is a discretionary 12.5% service charge add to your bill.



LONDON
ITALIAN
FOOD
 &
BAR

CROMWELL RD IL FEBE



£1

VOLUME XXII - NO. 155

Evening Edition

GLOUCESTER RD TIMES

BAR MENU

COLD DRINKS

STILL/SPARKLING WATER (750ML)	4.40
TONIC WATER	3.00
GINGER ALE (ALCOHOL FREE)	4.50
LEMONADE	3.40
COCA COLA/DIET/ZERO	3.90
FANTA	3.90
ORANGE/APPLE JUICE	3.40

WARM DRINKS

TEAS SELECTION	2.80
ESPRESSO	2.80
DOUBLE ESPRESSO	3.80
ESPRESSO MACCHIATO	3.20
CAPPUCCINO	3.40
LATTE	3.90
AMERICANO	2.40

COCKTAILS

APEROL SPRITZ	9.65
Prosecco, Aperol, Soda Water	
CAMPARI SPRITZ	9.65
Prosecco, Campari, Soda Water	
AMERICANO	10.00
Martini, Campari and Gin	
NEGRONI	10.50
For the brave: Martini red, Campari, Gin	
BELLINI FIZZ	8.50
Prosecco, Peach Juice	

BEERS

MORETTI PINT	6.90
MORETTI 1/2 PINT	3.90
MORETTI (<0.5% alc) (bottle)	5.20
PERONI LAGER (bottle)	6.40



RED WINES

glass/bottle

ROSSO TOSCANA,	9.20/35.00
A soft, elegant and full-bodied wine. Its Tuscan origin recalls the full bodied scent of the Mediterranean Sea.	
BARBERA D ASTI, CASTELLO DEL POGGIO	10.70/38.00
Ruby-red color and red fruit driven wine from 2020, fresh and deep flavored. It has a long finish and is well balanced.	
AMARONE DELLA VALPOLICELLA	110.00
It is garnet-red in colour and displays notes of ripe black cherry and plum. Full bodied wine, great structure, well-balanced and perfectly balanced tannins, alcohol.	

WHITE WINES

glass/bottle

PINOT GRIGIO, CA' BOLANI	9.20/35.00
Very balanced Pinot Grigio from 2021, with a gentle floral aroma, medium tones and a refreshing flavor.	
CHARDONNAY, CA' BOLANI	10.20/38.00
Elegant, fruity scent with hints of red apples, apricot, white melon and citrus fruit. This 2021 edition tastes dry and crisp.	
SAUVIGNON BLANC, CA' VESCOVO	9.50/36.00
Elegant and well pronounced fruity and floral aromas, followed by a citrus fruit aftertaste (2021).	

CHAMPAGNE

bottle

CHAMPAGNE ELLNER, BLANC DES BLANCS	98.00
It is ripe and full, with a creamy texture and balanced acidity. The texture is soft and the finish is zesty. A subtle tasting Champagne.	
CHAMPAGNE ELLNER, GRANDE RESERVE BRUT	90.00
Tones of fresh cut fine herbs, lingering undertones of citrus and deeply fizzy, making this Champagne a unique experience.	

PROSECCO/ROSÉ

glass/bottle

PROSECCO EXTRA DRY, CA' VESCOVO	9.00/37.00
A classic Prosecco with aromas of white peach, pear and flowers. The taste is fresh, not too dry and clean.	
DU TOITSKLOOF ROSE'	8.00/37.00
Crisp and dry, coming from the western cape of South Africa.	

SPIRITS/LIQUEURS

single/double

GORDON'S GIN	6.00/9.00
TANQUERAY GIN	8.00/10.00
TEQUILA SILVER	5.00/7.00
BAILEY'S	6.50/9.50
JACK DANIEL'S WHISKEY	7.00/10.00
SMIRNOFF VODKA	6.00/9.00
BACARDI WHITE	7.00/10.00
BACARDI BLACK	7.00/10.00
HAVANA CLUB RUM	7.00/10.00
ITALIAN DIGESTIVE LIQUOR	6.00/9.00
LIMONCELLO	5.00/8.00

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