



COCKTAILS

SOX ON THE BEACH 12.5

Vodka, Peach Schnapps, Orange & Cranberry Juice

MOJITO 12.5

White Rum, Lime, Sugar, Mint & Soda

COSMOPOLITAN 11.5

Triple Sec, Vodka, Lime & Cranberry Juice

LONG ISLAND ICED TEA 12.5

Gin, Vodka, Tequila, Triple sec, White Rum, lime juice topped with a splash of Coke

TEQUILA SUNRISE 11.5

Tequila, Orange Juice & Dash of Grenadine syrup

APEROL SPRITZ 12.5

Italy's favourite Cocktail! Prosecco, Aperol & Soda

PIMMS CUP 12.5

Pimms & Gin, topped up with Lemonade

BLUE SKY 12.5

Vodka, White Rum, Malibu, Blue Curaçao & Apple Juice

BONESTAR MARTINI 13.5

Vodka, vanilla syrup, passion fruit liqueur; accompanied with a chilled shot glass of Prosecco

STRAWBERRY DAIQUIRI 12.5

White Rum, Strawberry Purée, Sugar syrup & Lime Juice



MOCKTAILS

VIRGIN MOJITO 7

Choose your favourite flavour;
Classic, Strawberry, Peach or Passionfruit

BLUE LAGOON 7

Blue Curaçao, Coconut syrup, Soda, Lemon Juice

TEA & COFFEE
AVAILABLE



BEVERAGES

SOFT DRINKS

FIZZY DRINKS 3.5

Coca Cola, Diet Coke, Coke Zero, Sprite Zero, Fanta Orange

Bundaberg Ginger Beer 4.5

Juice 3.5

Orange, Apple, Pineapple, Cranberry

Fresh Orange Juice 4.5

Still / Sparkling Water 4

SPARKLING WINE

175ml

750ml
Bottle

Prosecco, Bepin de Eto, (11.5% abv) 9

Richly fruity with flowery, delicate fragrance

Bellini 9.5

Prosecco with a splash of peach puree

Limoncello Cooler 10

Prosecco with Limoncello

Deluxe Bellini 11

Prosecco with a splash of peach puree & amaretto

BEER & CIDER

DRAUGHT BEER

Peroni, (5.1% abv) 1/2 Pint, 1 Pint 4.5 / 7

Peroni, (5.1% abv) 330ml 5

Corona Extra, (4.5% abv) 330ml 5

San Miguel Zero Alcohol, 330ml 4

Kopparberg Cider, (4.5% abv) 500ml 6
Strawberry & Lime

Magners Cider, (4.5% abv) 568ml 6
Apple



25ml premium liqueur (inc. mixers) from 7.5

50ml premium liqueur (inc. mixers) from 9.5

single standard shots from 4

(10 shots offer 35)

WHITE WINE

175ml 250ml 750ml
Bottle

Villa Rossi Trebbiano Rubicone, (11.5% abv) 6.5 8 23

Crispy & Fruity with a delicate nutty aroma

Mancura Etnia Sauvignon Blanc, (12.5% abv) 7 9 26

Tropical fruit aromas and white flowers.
Well balanced & refreshing finish

Prima Pietra Pinot Grigio (13% abv) 7 9 26

Classic fruity aroma, crisp with a dry finish

Picpoul de Pinet Beauvignac, (13% abv) 32

Elegant aromas of citrus & white flowers,
Mineral palate ideally suited to seafood

ROSE WINE

175ml 250ml 750ml
Bottle

Pieno Sud Rosato - Negroamaro, (13% abv) 6.5 8 23

A refreshing rose with notes of
red fruits & orange blossom

Rioja Rosado Bodega Valdemar, (13.5% abv) 27

Aromas of red fruits - subtle floral notes
of violet petals

RED WINE

175ml 250ml 750ml
Bottle

Angelo Nero d'Avola, Sicilia IGT, (13.5% abv) 6.5 8 23

Fresh, juicy red from the Sicily's greatest
red grape; spicy, succulent & berry-fruited

Morandé Pionero, Merlot Res. (13% abv) 7 9 26

A round, voluptuous Merlot with plum &
wild blackberry aromas, juicy & smooth

La Piuma Chianti, (12.5% abv) 33

Pleasantly lingering with soft, smooth feel;
full of red berries

Corralillo Pinot Noir, Organic, Chile, (13.5% abv) 37.5

A vibrant & lively nose that brims
with berry fruit & spices.

A discretionary 12.5% service charge
will be added to all bills. VAT is inclusive in all prices.

  @mio.mosaic



2 courses
£25

BANCHETTO SET MENU

3 courses
£30

ANTIPASTI

BRUSCHETTA {VG}

Sun-dried tomato purée on rustic bread topped with chopped marinated Heritage tomato, basil & garlic

SEAFOOD CATCH

Lightly battered & fried whitebait, mussels, prawns, squid and courgette served with our house made tartare sauce

ARANCINI

Breaded crispy hand shaped rice balls filled with bolognese & peas served on Napoli sauce

CRESELLE {V}

Baked pancakes filled with ricotta & spinach served on Napoli sauce

MAINS

SPAGHETTI DI MARE

£5

with mixed seafood; mussels, squid, vongole, king prawn, white wine and tomatoes

RIGATONI ALFREDO

Chunks of chicken in a creamy seasoned sauce of garlic, onion, mushrooms, egg yolk, black pepper, parmesan & parsley



RUCOLA E PARMA

San Marzano Tomato sauce, Fior di Latte, Parma ham, rocket leaves, cherry tomato & Parmesan



AMERICANO HOT

San Marzano Tomato sauce, Fior di Latte, Pepperoni, bell peppers & jalapeños

VEGGIE LASAGNA {V}

Egg Lasagne sheets layered with with Parmesan Béchamel seasonal vegetables & house Napoli sauce

RISOTTO VERDURE {V/GF}

Arborio rice with seasonal vegetables Broccoli, Asparagus, Spring onion and Courgettes

SPAGHETTI BOLOGNESE

Our house made, slow cooked traditional seasoned mince beef Ragù

CHICKEN CEASER SALAD

Chargrilled chicken breast, baby gem lettuce, croutons, anchovy fillets, boiled free range egg, parmesan; finished with our house made Caesar dressing

SPAGHETTI POLPETTE

Our house made Beef meatballs, mushrooms & caramelised onions in our slow simmered Napoli sauce



LA MUCCA

San Marzano Tomato sauce, Fior di Latte, Bresaola, fresh Burrata, Parmesan, topped with rocket salsa verde

BRANZINO {GF} £5

Seabass fillets, crushed potato & sautéed spinach with a caper, lemon & garlic sauce on the side



FIRENZE {V}

San Marzano Tomato sauce, Fior di Latte, Spinach, free range egg, black olives & Parmesan

DOLCE

TIRAMISÙ

Savoiardi biscuit soaked in Amaretto & fresh espresso layered with rich mascarpone cream, dusted with cocoa

CRÈME BRÛLÉE {GF}

Creamy Tahitian vanilla custard, topped with a brittle caramelised sugar

AFFOGATO {GF}

Vanilla gelato, drowned with hot espresso & Kahlúa

SORBET {GF} {VG}

Seasonal flavour - Alphonso Mango

Follow us on Instagram, Facebook & TikTok @mio.mosaic and share your experience by tagging us.

A discretionary 12.5% service charge will be added to all bills. Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however, we are unable to provide information on other allergens.