

STARTERS

Tris di Montanarine - £8.99



Fried pizza dough topped with San Marzano tomato sauce, and DOP parmesan cheese.

Norma Arancino- \$4.00



The well known Norma sauce but in arancino shape: a golden, crispy rice ball with a rich medley of slowcooked tomato sauce, aubergine, creamy ricotta salata and mozzarella cheese

Duo di Calzoncini - £9.99



Folded fried dough filled with:

Ricotta cheese, Cicoli, and mozzarella Italian sausage, friarielli and provola

Vegan duo - £10.25 VEGAN



Folded fried dough filled with:

Vegan aubergine parmigiana Baked courgette, aubergine, mixed pepper, and vegan cheese.

Ragu' Arancino - £4.50

Fried cone shaped rice filled with a savory ragù sauce.

Fried Chicken Cacciatora - £9.99

Eight crispy fried chicken lollipops with spicy cacciatora sauce.

Garlic Bread - £5.00 VEGAN



Fresh made garlic bread with a tasty garlic paste. Fancy some cheese? Just add our delicious fior di latte!

> Add mozzarella £1.5 Add vegan cheese £2.00



SCHIACCIATA

Build your own Schiacciata £5.00

Unleash your imagination by creating your unique focaccia, choosing from our premium ingredients to tailor an experience that perfectly matches your taste preferences.

Schiacciata Caprese - £ 14.99



Crispy focaccia filled with burrata, bufala cheese, parma ham, rocket and sliced vine tomatoes.

PASTA

Lasagna bolognese - £ 13.99

Classic lasagna bolognese made of layers of pasta sheets, rich Bolognese sauce, and creamy béchamel sauce, topped with a blanket of melted parmesan cheese.

Veggie Lasagna-£12.99



Vegetarian lasagna made of layers of pasta sheets, mixed peppers, courgettes, aubergines and creamy béchamel sauce, topped with a blanket of melted parmesan cheese.

Tagliatelle Bolognese-£13.99

Handmade tagliatelle, in a rich beef Bolognese sauce, finished with a sprinkle of grated Parmesan cheese.

Truffle And Porcini Tagliatelle - £14.99



Handmade tagliatelle, in a rich truffle and porcini sauce, finished with a sprinkle of grated Parmesan cheese and a drizzle of Truffle oil.

Gnocchi Sorrentina- £12.99 ✓



Handmade potatoes gnocchi in a fragrant tomato sauce with fresh basil and melted mozzarella cheese.

DOWNLOAD OUR MENU



SALADS

Niçoise Salad-£13.99 V



Add bread focaccia sticks-£2.00

and boiled eggs.

Chicken Salad - £13.99

Tender grilled chicken, marinated with aromatic garlic and fragrant rosemary rests atop a bed of mixed salad, accompanied by cherry tomatoes and drizzled with our homemade dressing of balsamic vinegar and EVO oil

Add bread focaccia sticks-£2.00

Caprese Salad - £12.50 V



Vine tomatoes, whole bufala cheese and chopped cherry tomatoes, all topped with italian homemade pesto and fresh basil.

SIDES

Fries - £4 VEGAN



Fancy some fries? Try our crispy skin on fries!

Tuffle Fries - £5.50 VEGAN



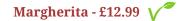
Upgrade you regular fries with this tasty truffle ones topped with truffle oil and parmesan cheese!

TRADITIONAL PIZZAS

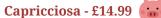
Our delicious Neapolitan pizzas are crafted with a perfected 48-hour leavened dough using high-quality Italian flour.

GLUTEN-FREE OPTIONS AVAILABLE.

Add extra toppings to any pizza!



San Marzano tomato sauce, fior di latte cheese, DOP parmesan cheese, Olio EVO, and fresh basil.





San Marzano tomato sauce, chestnut mushrooms, cooked Italian ham, Italian artichokes, black olives, fior di latte cheese, Olio EVO, and fresh basil.

Diavola - £15.25

San Marzano tomato sauce, spicy salami (Spianata), fior di latte cheese, DOP parmesan cheese, Olio EVO, and fresh basil.

Bufala - £15.25 V



Cosacca - £12.99



San Marzano tomato sauce, grated DOP parmesan cheese, Olio EVO, and fresh basil.

Four Cheese - £16.99



Fresh ricotta cheese, blue cheese, provolone cheese, fior di latte cheese, DOP parmesan cheese, Olio EVO, and fresh basil.

Provola e pepe - £13.99



One of the most traditional pizzas: San marzano tomato sauce, smoked provola cheese, black pepper, fresh basil and DOP parmesan cheese.





Classic Montanara-£10.99 V



Fried dough topped with tomato sauce and DOP Parmesan cheese.

Salsiccia and Friarielli - £15.99



Creamy friarielli sauce with tender pieces, Italian sausages, smoked provola cheese, Olio EVO and DOP Parmesan cheese.

Calzone - £16.99



Folded pizza filled with fresh ricotta cheese, Neapolitan salami, fior di latte cheese, San Marzano tomato sauce, pepper, and DOP parmesan cheese.

Napoletana - £13.99

San Marzano tomato sauce, capers, black olives, anchovies, fior di latte cheese, oregano, Olio EVO, and fresh basil.

SPECIAL PIZZAS

Truffle Pizza - £17.99 V



Chestnut mushrooms, truffle sauce, fior di latte cheese, DOP parmesan cheese, Olio EVO, and drizzle of truffle oil.

Hot Gialla and Provola - £14.99



Smoked provola cheese, yellow piennolo tomatoes, nduja calabrese, Olio EVO, DOP parmesan cheese, and fresh basil.

Pizza Parmigiana - £15.99



San Marzano tomato sauce, aubergine parmigiana, smoked provola cheese, DOP parmesan cheese, Olio EVO, and fresh basil.

Genuina - £17.99 🐷



Fior di latte cheese, cherry tomatoes, DOP parmesan cheese, Olio EVO, Parma ham and Burrata cheese.

Creamy Pumpkin-£15.99



The perfect fall pizza: smooth butternut squash cream, smoked provola cheese, neapolitan salami, blue cheese, DOP parmesan cheese, Olio EVO and fresh basil.

Purple Rain-£15.99



A velvety purple potato cream with Italian Sausage and smoked provola cheese, finished with a delicate drizzle of mint oil, fresh basil, and DOP Parmesan cheese.

VEGAN PIZZAS

Marinara - £10.99

San Marzano tomato sauce, Italian oregano, creamy garlic, Olio EVO, and fresh basil.

Ortolana - £16.25

Vegan cheese, baked aubergine, courgette, and mixed peppers, Olio EVO, and fresh basil.

Vegan Parmigiana - £16.75

San Marzano tomato sauce, vegan aubergine parmigiana, vegan cheese, Olio EVO, and fresh basil.

Vegan Margherita - £14.00

San Marzano tomato sauce, vegan cheese, Olio EVO, and fresh basil.

DESSERT

Nutella Bites - £6

Fried doughnuts filled with Nutella cream and topped with icing sugar.

Tiramisú - £7

Homemade fresh tiramisu, made of layers of Savoiardi (ladyfinger) soaked with coffee and fresh cream prepared with Italian mascarpone, sugar, and eggs.