

MAIELLA WORTH MENÙ

STARTERS

GREEN OLIVES (V) - 4.20 £

Large green Olives Nocellare

ANTIPASTO MAIELLA - 21.95 £

Selection of Abruzzo/Italian cured meats cuts, cheeses and three small hot appetisers

PALLOTTE CACE E OVE (V) - 10.95 £

Semi matured Abruzzo cheese and free range egg balls served in a slowly cooked tomato sauce

FRITTURA DI CALAMARI - 15.95 £

Fried Calamari serve with slice of lemon

PARMIGIANA DI MELANZANE (V) - 10.95 £

Layers of fried aubergine, tomato sauce, mozzarella & parmesan

BURRATA E TARTUFO (V) (GF) - 12.95 £

Burrata, rocket, cherry tomato and grated truffle

PIZZ'ONTA ABRUZZESE E CRUDO - 14.95 £

Fried pizza served w cured cuts Parma Ham Riserva

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MAINS (FRESHLY MADE PASTA)



CHITARRINA AL POMODORO (V) - 11.95 £

Spaghetti alla chitarra in a slowly cooked tomato sauce

CHITARRINA ALLE VONGOLE - 18.95 £

Spaghetti alla chitarra w clams, white wine, cherry tomato sauce

PAPPARDELLE CON RAGÙ D'AGNELLO - 17.95 £

12Hrs slowly cooked lamb sauce ragù and fresh Pappardelle
(May Contain Bones)

TIMBALLO - 14.95 £

Layered pasta sheets w a slow cooked beef ragù

HOME MADE TAGLIATELLE AL PESTO (V) - 13.95 £

Home made tagliatelle w freshly made basil pesto and cherry tomato

GNOCCHI ALLA BOSCAIOLA - 18.95 £

Home made potato gnocchi w fresh sausage, wild porcini mushroom
& shaved freshly truffle

CARBONARA TARTUFATA - 17.95 £

Mezzi paccheri w carbonara sauce, guanciale DOP and freshly
shaved truffle

MEZZI PACCHERI ALLA PECORARA (V) - 14.95 £

Mezzi paccheri in tomato sauce, aubergine, courgette, peppers,
basil and fresh sheep ricotta cheese

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PINSE

MARGHERITA (V) - 10.95 £

Fior di latte mozzarella, tomato sauce & basil

MARINARA (V) - 9.95 £

Tomato sauce, garlic & oregano

LA PICCANTE - 15.95 £

Fior di latte mozzarella, tomato sauce, ventricina salami, nduja & basil

LA VEGGIE (V) - 12.95 £

Fior di latte mozzarella, tomato sauce, aubergine, courgette, peppers & basil

LA MORTAZZA - 14.95 £

Fior di latte mozzarella, mortadella bologna d.o.p. pistacchio cream, granella di pistacchio & burrata cream

SAVICICC E PATATE - 14.95 £

Fior di latte mozzarella, sausage, roasted potato, smoked provola & basil



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SIDE

BREAD BASKET (VG) - 4.5 £

Freshly home made focaccia

N'SALAT MISTA (V) - 6.95 £

Mixed leaves salad, cherry tomatoes, carrots, grilled vegetables, capers, shaved grana & lemon dressing

ROCKET SALAD (V) - 5.95 £

Balsamic dressed rocket salad, cherry tomatoes & shaved grana

MIXED GRILLED VEGETABLES (VG) - 6.95 £

Crisp tender mexed grilled courgette, aubergine & peppers

PATATE A LU FORN (VG) - 5.95 £

Classic roasted potatoes w herbs & garlic

DESSERTS

BLUEBERRY CHEESECAKE - 6.5 £

Home made blueberry cheesecake

TIRAMISÙ - 6.5 £

Home made tiramisù

MILLEFOGLIE CHANTILLY - 7.5 £

Home made chantilly cream w puff pastry



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ARROSTICINI

MEAT SKEWERS

Arrosticini are a class of traditional dishes of skewered grilled meat characteristic of Abruzzo cuisine.

Arrosticini are typically made from sheep cut in chunks and pierced by a skewer.



ARROSTICINI - 1.75 £

Arrosticini by number minimum order 8Pcs

ARROSTICINI TRADIZIONALI - 17.95 £

10 Arrosticini served in bunches wrapped in alluminum foil in a traditional terracotta pot, home made focaccia bread

ARROSTICINI DA IMPAZZIRE - 26.95£

12 Arrosticini, home made focaccia bread, roasted potato & rocket salad

ARROSTICINI ALL' ABRUZZESE - 64.95 £

IDEAL FOR SHARING 12 Arrosticini, pallotte cacc e ove, home made focaccia bread, roasted potato & grilled veggie, fine bottle of montepulciano d' Abruzzo