

Amore & Limoncello

Southern Italian Cantina

Nibbles

Olive Bella Napoli (VG) (GF)

Pitted Green, Kalamata, Purple and Nocellara olives, seasoned with olive oil and herbs -5.99

Cestino di Pane (VG)

Homemade freshly baked dough strips and bread, served warm with olive oil and balsamic glaze dip -6.49

Focaccina al Rosmarino (VG)

Focaccia bread with extra virgin olive oil and rosemary -6.99

Starters

Zucchine fritte (V)

Flour dusted and deep-fried courgettes served with garlic mayo dip.
(Contains dairy) -8.99

Zeppoline con Alghe (VG)

Fried seaweed dough balls (5 pieces), served with sweet chili dip -8.99

Arancino Toledo (New)

Deep fried breaded rice ball, filled with tomato sauce, beef ragout, peas and mozzarella, served with warm tomato sauce and parmesan cheese -10.49

Parmigiana di Melanzane (V)

Layers of fried & backed aubergines, stuffed with tomato sauce, mozzarella, basil and parmesan cheese (Served warm) -12.99

Zuppetta di Cozze (New)

Fresh mussels in extra virgin olive oil, parsley, garlic, chili, and white wine served with homemade toasted bread -12.99

Bruschette Terrone (V) (New)

A selection of home-made bruschetta with three different toppings

- Datterino tomatoes, EVO oil, garlic, oregano and basil
- Sautéed Neapolitan friarielli and smoked mozzarella
- Pan fried aubergines with cherry tomatoes, basil and EVO oil -12.99

Burrata Piennolo (GF) (New)

Fresh Burrata cheese served with rocket salad, baby plum tomatoes and yellow sun blushed Neapolitan ciliegino tomatoes, basil and extra virgin olive oil and balsamic vinegar glaze -13.99

Pizzetta Montanara (V) (New)

Deep fried mini pizza, topped with tomato sauce, parmesan cheese and basil -8.99

Frittura di Calamari & Zucchine

Deep fried squid and courgettes, served with home made garlic mayo dip and lemon wedge -13.99

If you have any food allergy or dietary requirement, please speak to a member of our staff
An optional 12.5% Service Charge will be added to the final bill

Fresh Pasta

(Our Fresh pasta may contain eggs and dairy, please let us know if you have any food allergy or intolerance.

Some of our dishes are cooked traditionally with lard, but they can be prepared also with Extra Virgin Olive oil and be Vegetarian friendly)

All pasta also available Gluten Free

Scialatielli a` Puveriell (New) (V option available)

Home-made fresh scialatielli pasta with pan fried eggs, garlic, chili, lard, black pepper, basil and parmesan cheese -14.99

Cavatelli del Sud (New)

Homemade fresh cavatelli pasta with tomato sauce, datterino tomatoes, free range pork sausage, Calabrian nduja, Sardinian pecorino cheese and basil -16.99

Scialatielli Mare & Amore

Home-made fresh Amalfi style scialatielli pasta, with King prawns, clams palourde, squid, mussels, baby plum tomatoes, garlic, chili and white wine (Contains dairy) -18.99

Spaghettoni Scarpariello (New) (V option available)

Home-made fresh spaghettoni with datterino tomatoes, parmesan cheese, pecorino Romano cheese, lard, basil, garlic and chili -14.99

Scialatielli Melanzane e Provola (V)(New)

Homemade fresh scialatielli pasta with baby plum tomatoes sauce, datterino tomatoes, aubergines, basil, smoked mozzarella, parmesan cheese, garlic, and basil -16.99

Spaghettoni Alle Vongole Macchiato (New)

Homemade fresh spaghettoni with fresh clams palourde, datterino tomatoes, garlic, chilli, extra virgin olive oil, white wine, and basil -17.99

Cavatelli Provola & Patate (New)

Homemade fresh cavatelli pasta with potatoes, smoked mozzarella, a touch of tomato sauce, pancetta, celery, onions, parmesan cheese, black pepper and basil -16.99

Mains

Cotoletta di Pollo

Crispy deep fried chicken escalope, coated in beaten egg & breadcrumbs.
Served with potato chips, mix salad and lemon wedge -21.99

Salsiccia Provola & Patate (GF) (New)

Grilled Neapolitan sausages served with melted smoked mozzarella, sautéed rosemary potatoes, mix leaf salad and baby plum tomatoes -21.99

Grigliata Del Golfo (GF)

Two grilled seabass fillets, grilled King prawns, baby squid, served with mixed leaf salad, Baby plum tomatoes, extra virgin olive oil and lemon citronette -28.99

Side Orders

Insalata di Rucola (GF) (V)

Rocket salad, baby plum tomatoes (marinated with Evo Oil, garlic and oregano), parmesan cheese shavings, EVO oil and balsamic glaze -5.99

Patatine al Rosmarino (GF) (V)

Oven baked rosemary potatoes, sautéed with olive oil and butter -5.99

Insalata Mista (GF) (VG)

Mixed leaf salad, baby plum tomatoes (marinated with Evo Oil, garlic and oregano) and extra virgin olive oil -5.49

Patatine Fritte (GF) (VG)

Deep fried potatoes chips -5.49

