

MENU

STARTERS

HOME MADE BREAD & FOCACCIA WITH Gaeta, Nocellara & Cerignola MIXED OLIVES Served with Puglia Extra virgin olive oil and 6 years aged balsamic	£ 5.95
PIZZA GARLIC BREAD: plain, tomato or mozzarella	£ 5.95
ARANCINI E CARCIOFI: Deep fried baby arancini filled with peas and mozzarella served w baby artichokes	£ 7.50
COZZE E VONGOLE: Sautéed mussels and clams with garlic and white wine served with toasted bread	£ 9.95
PARMIGIANA: Baked aubergine layers with tomato sauce, mozzarella, fresh basil and parmesan	£ 7.50
CALAMARI FRITTI: Deep fried fresh calamari rings served with lemon & capers mayo	£ 8.50
ANTIPASTO: 24 months Parma ham, salame Napoli, beef bresaola with burrata cheese and carasau bread	£ 12.50

PASTA

(our pasta is cooked on order average waiting time 11 min)

RAQU' NAPOLETANO: Short tube pasta slow cooked Neapolitan with mixed meat ragout with parmesan	£ 10.95
GNOCCHI: Potato dumplings served with Italian baby plum tomatoes, fried aubergine and melted provola	£ 10.95
CAVATELLI: Home made pasta with Italian sausage, spicy nduja, tomato and provolone del Monaco cheese	£ 11.50
RAVIOLI: Homemade ravioli filled with roasted aubergine served with yellow cherry tomato and burrata	£ 13.50
PACCHERI DI MARE: Large tube pasta w calamari, mussels, cod, cherry tomatoes, garlic, chilly & w wine	£ 13.95
TONNARELLI AI GAMBERONI: Thin long pasta w sautéed king prawns, garlic, cherry tomatoes, chili	£ 14.50

GLUTEN FREE pasta is also available on request

All our food is cooked on order, should you have any allergy please let us know
Optional 10% service charge on table of 5 or more
Small portions available on request



MAINCOURSES

SCALOPPINA DI VITELLO: Pan fried veal medallions w Italian artichokes lemon sauce roasted potatoes	£ 14.50
ORATA ESTIVA: Pan fried seabream fillet with crushed potatoes, sprouting broccoli and gremolata sauce	£ 16.95
TAGLIATA DI MANZO: Grilled ribeye steak served sliced w rocket, cherry tomatoes, parmesan & balsamic	£ 19.95
MISTO MARE: Seafood casserole w calamari, clams, mussels, cod, seabass and Argentinian king prawns	£ 19.95

SIDES

Mixed, green or tomato & red onion salad	£ 3.95	Rocket and parmesan shavings salad	£ 4.50
Roast Potatoes	£ 3.95	Grilled vegetables	£ 4.95
Sprouting Broccoli	£ 4.50		

All our salad is served with Puglia extra virgin olive oil and 6 years aged balsamic

PIZZA

(pizza dough is made daily following the Neapolitan tradition)

MARGHERITA: Fior di latte mozzarella, tomato sauce, fresh basil and extra virgin olive oil	£ 9.50
FOCOSA: Italian Spicy sausages, fior di latte mozzarella, tomato sauce and red chili	£ 10.50
HAMSIK: Ham, mushrooms, olives, artichokes, fior di latte mozzarella and tomato sauce	£ 10.95
VESUVIO: Folded pizza filled with ricotta cheese, spicy nduja, spicy salame and fior di latte mozzarella	£ 11.50
SALSICCIA E FRIARIELLI: Italian pork sausages, Neapolitan broccoli and fior di latte mozzarella	£ 10.50
VALERIA: House basil pesto, semidried tomatoes, provola cheese and crispy pancetta	£ 10.50
MASANIELLO: Parma ham, fior di latte mozzarella, rocket, cherry tomatoes and parmesan shavings	£ 11.50
NAPOLETANA: Tomato sauce, black olives, capers, anchovies, garlic & oregano	£ 10.50
FORZA NAPOLI: Tomato, mozzarella, fresh burrata (creamy mozzarella), grilled aubergines & pancetta	£ 12.50

GLUTEN FREE PIZZA AVAILABLE (not suitable for celiac)

CHEF LIVIO TE

Our fish is from Sandys, the Twickenham fishmonger; Vegetables are bought by Livio in Covent Garden Market
The meat is from Puntrello Italian family run business and all the dried meat, cheeses and grocery are from Italy.
We do our best to give you a real Italian experience