

STUZZICHINI – APPETISERS

Why not enjoy a small nibble with your pre-dinner drink? Choose from our authentic selection

Bruschetta Al Profumo Di Tartufo V	£7.90	Pizza Con Aglio E Pomodoro V	£6.95
Toasted altamura bread with melted pecorino cheese and truffle.		Garlic and tomato.	
Bruschetta Classica V	£5.90	Pizza Con Aglio, Pomodoro E Formaggio V	£7.95
Toasted altamura bread with chopped tomatoes, olive oil, garlic and fresh basil.		Garlic, tomato and cheese.	
Bruschetta Con Lardo Colonnato	£6.90	Bowl of Olives V GF	£4.90
Toasted altamura bread with cured lard, a drizzle of olive oil and tomatoes.			
Bread and Extra Virgin Olive Oil V	£4.60		

Note: All Bruschetta can be done Gluten Free GF

ANTIPASTI – STARTERS

Polpette E Salsiccia GF	£9.95	Antipasto All'Italiana GF	£17.95
Homemade meatballs and sausage cooked in a spicy tomato sauce.		A mixture of Italian cured meats with marinated vegetables.	
Fondue al Tartufo V GF	£16.95	Salmone e Friarelli GF	£13.90
Melted pecorino cheese with truffle, served with sardinian crusted bread. (Music Bread)		Smoked salmon with ricotta cheese and marinated broccoli from Napoli.	
Pecorino E Carciofi Grigliati V GF	£11.50	Insalata Di Polipo GF	£15.95
Pan fried artichokes served with pecorino cheese.		Marinated octopus in extra virgin olive oil served on a bed of salad (cold dish).	
Fonduta Di Pecorino GF	£10.50	Arrosticini Con Bruschetta e Rucola	£12.90
Fondue with pecorino cheese and speck (lightly smoked cured ham).		Grilled diced lamb skewers served with bruschetta and rocket.	
Scamozza Al Forno Con Funghi GF	£11.50		
Oven baked scamozza cheese with mushrooms, garlic and parsley.			

V – Denotes Vegetarian options

GF – Denotes Gluten Free options

PRIMI - PASTA E RISOTTI

You can also have a Pasta or Risotto dish as a Starter.

Strascinati Con Salsiccia Lucana
Strascinati cooked with homemade sausage meat, tomato sauce, basil and chilli. (Typical pasta from Vito's hometown)

Starter £9.50
Main £14.90

Risotto Al Tartufo ^{GF}
Carnaroli rice cooked with black truffles, wild mushrooms, a touch of cream and parmesan shavings.

Starter £12.90
Main £19.90

Spaghetti Carbonara
Spaghetti cooked with guanciale (cured pork cheek), egg, pecorino romano cheese and black pepper. (Cooked the original Italian way)

Starter £8.95
Main £13.95

Tortellini Alla Panna E Tartufo
Tortellini cooked with black truffle, a touch of cream and served with San Daniele Parma ham.

Starter £11.90
Main £19.50

Ravioli Aragosta
Lobster filled ravioli cooked with prawns and a touch of cream.

Starter £12.50
Main £18.50

Linguini Alle Capesante e Gamberi
Linguini cooked with scallops, prawns, fresh torpedino tomatoes, garlic and basil.

Starter £14.90
Main £21.90

Penne Amatriciana
Penne cooked with guanciale (pork cheek) white wine and tomato sauce.

Starter £8.95
Main £15.20

Spaghetti Pescatore
Spaghetti cooked with mixed seafood, fresh tomatoes, garlic and basil.

Starter £9.50
Main £17.95

Pasta Gluten Free ^{GF}

Spaghetti and Penne are available as a starter or main course for £3.50 supplement.

VEGETARIANI – VEGETARIAN

Gnocchi 4 Formaggi ^{GF}
Gnocchi cooked with gorgonzola, parmesan, fontina, mozzarella and a touch of cream.

Starter £8.95
Main £14.90

Spaghetti Al Pomodoro
Spaghetti cooked with tomato sauce, garlic, basil and extra virgin olive oil.

Starter £8.95
Main £13.60

Melanzane Parmigiana ^{GF}
Layers of aubergine oven baked with tomato sauce, basil, parmesan cheese and mozzarella cheese.

Main Only £15.20

Risotto Agli Asparagi
Carnaroli rice cooked with asparagus and parmesan cheese.

Starter £10.90
Main £17.60

Risotto Agro Dolce Al Gorgonzola ^{GF}
Carnaroli rice cooked with gorgonzola cheese, pear, cinnamon and lemon zest.

Starter £9.50
Main £17.50

Linguini Torpedino e Zucchini
Linguini cooked with fresh torpedino tomatoes and courgettes.

Starter £9.50
Main £15.50

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SECONDI

POLLAME - POULTRY

Pollo Toscano ^{GF}

Chicken breast filled with mushrooms, spinach, parmesan cheese, mozzarella cheese, garlic, wrapped in smoky bacon. This is served in a cream and mushroom sauce

£21.90

Galletto Calabrese ^{GF}

Poussin on the bone cooked with olives, peppers, nduja salami (spicy Calabrian salami paste), herbs and tomato sauce.

£21.90

Galletto Alla Cacciatore ^{GF}

Poussin on the bone cooked with mushrooms, celery, garlic, tomatoes and red wine.

£21.90

MANZO – BEEF

The Chianina Tuscan Beef

The Beef we use has been matured for at least 21 days.

Tagliata Di Filetto Con Rucola ^{GF}

Strips of fillet steak cooked rare with garlic, olive oil, parsley and chilli, topped with rocket and parmesan shavings.

£34.50

Filetto Con Lardo Colonnato ^{GF}

Fillet steak wrapped in lard and herbs.

£34.50

Filetto Al Pepe Verde ^{GF}

Fillet steak cooked with fresh cream, peppercorns, brandy and a hint of mustard.

£35.20

Filetto Boscaiola ^{GF}

Fillet steak cooked with meat stock, butter, white wine, Porcini mushrooms, truffle and garlic.

£47.50

Filetto Toscano ^{GF}

Pieces of fillet steak cooked with garlic, rosemary, red wine, tomato puree, olive oil and corn flour.

£34.50

Filetto Al Gorgonzola

Fillet steak cooked with gorgonzola, brandy and a touch of cream.

£34.50

Chianina Alla Fiorentina

Chianina T-Bone steak can be pre-ordered two weeks in advance (for two people).
The weight varies between 1.4kg-1.6kg.

£115-

£140

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CARNE

Agnello Siculo ^{GF}

Very tender lamb cooked with sweet marsala wine, peppers, mushrooms, garlic, onions and chilli.

£22.20

Stinco di Maiale ^{GF}

Pork shank cooked with extra virgin olive oil, rosemary and served on a base of cannellini beans.

£21.50

Agnello Alle Prugne ^{GF}

Very tender lamb cooked with prunes, almonds, onions, garlic, cinnamon, ginger, saffron, olive oil, honey and white wine. (Served almost dry)

£22.95

Salsiccia e Friarielli ^{GF}

Homemade Italian sausage with fennel seeds, cooked with extra virgin olive oil, spring broccoli and chillies.

£18.50

PESCE - FISH

Merluzzo Vito ^{GF}

Fresh cod baked in a cream sauce with garlic, parsley and topped with smoked mozzarella cheese.

£22.20

Merluzzo Fiorentina ^{GF}

Fresh cod baked with cheese, spinach, cream, almonds, basil, white wine and garlic.

£22.50

Gamberoni Siciliana ^{GF}

Red king prawns cooked with white wine, capers and mixed herbs.

£31.95

CONTORNI – SIDE DISHES

Insalata Di Pomodori e Auricchio

Piccante ^{GF}

Tomato salad with spicy Italian cheese, basil and olive oil

£8.50

Insalata Mista ^{GF}

Mixed Salad Small

£3.90

Mixed Salad Large

£6.90

Patate Arrosto ^{GF}

Roast potatoes

£5.20

Friarielli

Neapolitan style broccoli with garlic and chili.

£5.70

All meat and fish dishes are served with vegetables or salad.

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PIZZA 12" BASE

Pizza San Daniele

Topped with tomato, mozzarella cheese, San Daniele ham, rocket, oregano and parmesan shavings.

£15.95

Pizza Friarielli (White Pizza)

£14.90

Typical Neapolitan pizza topped with smoked cheese, homemade sausage, spring broccoli and chillies.

Pizza Vegetariana V

Topped with tomato, mozzarella cheese, oregano, mushrooms, spinach, onions and peppers.

£12.90

Pizza Capricciosa

£14.90

Topped with tomato, mozzarella, ham, artichokes, mushrooms and olives.

Pizza Margherita V

Topped with tomato, mozzarella cheese and basil.

£10.60

Pizza Nduja

£15.60

Topped with tomato, mozzarella, nduja salami (spicy Calabrian salami paste) and parmesan shavings.

Calzone

Folded pizza filled with ham, mozzarella, tomato, made the traditional Italian way.

£13.95

Pizza Tartufo (White Pizza) V

£26.50

Mozzarella cheese, black truffle, parmesan shavings and a touch of honey.

Pizzas are all 12" and are also available in  base (£2.50 supplement)

Add extra toppings for £1 each

Add Parma Ham for £2.90

We pride ourselves with a variety of fresh meat and fresh fish on offer; due to this the desired dish may not always be available.

We also cater for vegan diets.

Please let us know of any allergies some dishes may contain nuts, butter and flour.

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