

- RISTORANTE -

• G • E • T • T • I •

- PIZZERIA -

Bread Basket (VE) 3

Focaccia rosmarino (VE) 5

Garlic bread (V) 4

Bruschetta al pomodoro (VE) 5

Olives (VE) 3

STARTERS

Minestrone (VE) (GF) <i>Homemade vegetable soup</i>	6	Bresaola, rucola e parmigiano <i>Bresaola, rocket, parmesan</i>	12	Prosciutto e coccole <i>San Daniele ham (DOCG) with crispy pizza dough</i>	12
Mozzarella di bufala, pomodorini e avocado (V) <i>Buffalo mozzarella, cherry tomatoes, avocado</i>	10	Fantasia di pomodori e burrata (V) <i>Burrata cheese, heritage tomato salad</i>	13	Melanzane alla parmigiana (V) <i>Aubergine parmigiana</i>	8
Calamari fritti <i>Calamari, homemade tartare sauce</i>	8	Avocado e gamberetti <i>Prawns, avocado, lettuce, cocktail sauce</i>	9		

LA PIZZERIA

Gluten free pizza available.

Margherita (V) <i>Tomato, mozzarella, basil</i>	9	Piccante <i>Tomato, mozzarella, spicy salami, chilli</i>	12	Bresaola <i>Tomato, mozzarella, cured beef, rocket, parmesan</i>	15
La parmigiana (V) <i>Tomato, mozzarella, aubergine and parmesan cheese</i>	12	Quattro stagioni <i>Tomato, mozzarella, olives, mushrooms, ham, artichokes</i>	14	Puglia <i>Mozzarella, coppa cured meat, sun-dried tomato, burrata</i>	15
Prosciutto e funghi <i>Tomato, mozzarella, ham, mushrooms</i>	12	Napoli <i>Tomato, buffalo mozzarella, anchovies, capers</i>	12	Calzone <i>Napolitan style pizza filled with mozzarella, ham, mushrooms</i>	14
		Crudo e burrata <i>Tomato, mozzarella, parma ham, burrata</i>	17		

SALADS

Insalata di pollo, avocado e pancetta (GF) <i>Cos lettuce, chicken, bacon, avocado</i>	16
Superfood salad (GF)(VE) <i>Quinoa, sweet potato, tomato, rocket, avocado sweet corn, beetroot pumpkin seeds add mozzarella / tuna 4 add chicken 7</i>	10
Manhattan Milanese <i>Chicken Milanese on a bed of cos lettuce and parmesan shavings (DOCG), house dressing</i>	18

SIDES

Crispy french fries	4
Zucchini fritti	4.5
Fresh tomato and red onion salad	4.5
Mixed or green salad	4.5
Rocket and parmesan	4.5

PASTA

Gluten free penne available.

Spaghetti alla carbonara <i>Spaghetti, crispy bacon, carbonara sauce</i>	11
Lasagna al ragu <i>Italian classic lasagna</i>	12
Risotto alla pescatora (GF) <i>Seafood risotto, garlic, chilli, parsley</i>	15
Tagliatelle della casa (V) <i>Fresh tagliatelle, truffle, porcini mushrooms</i>	16
Taglierini ai gamberi e zucchine <i>Fresh taglierini, king prawns, courgette, chilli, garlic, white wine</i>	15
Tagliatelle alla Bolognese <i>Fresh tagliatelle, bolognese sauce</i>	12
Ravioli gorgonzola e rucola (GF)(V) <i>Ricotta and spinach ravioli, rocket, gorgonzola sauce</i>	13
Linguine alle vongole e bottarga <i>Linguine, clams, bottarga, white wine</i>	15

MAINS

Little Italy Chicken Parm <i>Chicken Milanese with aubergine, mozzarella, tomato sauce and parmesan</i>	19
Fegato di vitello <i>Calf's liver, butter and sage or veneziana style</i>	20
Tagliata di manzo (GF) <i>Sliced beef fillet with rocket, parmesan shaves and balsamic drops</i>	28
Trancio di salmone alla griglia <i>Grilled salmon with pea puree</i>	18
Filletto branzino alla griglia <i>Wild grilled seabass</i>	20

(V) Vegetarian (VE) Vegan (GF) Gluten-Free (DOCG) Denomination of Controlled and Guaranteed Origin

Allergies: Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 12.5% on every bill