

- RISTORANTE -

• G • E • T • T • I •

- PIZZERIA -

Truffle arancini (V) 6
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	Crostone allo speck <i>Toasted bread, melted cheddar cheese, speck</i>	8

LA PIZZERIA

Gluten free pizza available.

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

SALADS

Insalata al caprino (V) (GF) <i>Goats cheese, rocket, beetroot, pine nuts</i>	11
Insalata di pollo, avocado e pancetta (GF) <i>Cos lettuce, chicken, bacon, avocado</i>	16
Superfood salad (GF)(VE) <i>Black rice, 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
Steamed spinach or broccoli	4.5
Roast potatoes	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.

Gnocchi alla Sorrentina (V) <i>Gnocchi, tomato sauce, mozzarella, fresh basil</i>	11
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 al balsamico <i>Grilled stripped sirloin steak, balsamic parmesan shavings (DOCG)</i>	25
Filetto di manzo (GF) <i>Fillet steak served with roast potatoes</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
Frittura di pesce <i>Typical mediterranean fried fish plate</i>	21

(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