

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	£ 5.50
POLPETTE PICCANTI: Pan fried beef and spicy nduja meat balls served with a fresh yogurt salsa	£ 7.25
COZZE & POLIPO: Steamed Scottish mussels and Spanish octopus with toasted bread and red chilly oil	£ 10.95
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
BRUSCHETTA: Roasted marinated aubergine, sliced pancetta and burrata on toasted bread	£ 7.95
ANTIPASTO: Parma ham, spianata toscana, burrata cheese, semi dried cherry tomatoes and flat bread	£ 11.95

PASTA

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

RAGU'NAPOLETANO: Tube pasta w traditional Neapolitan Slow cooked meat ragout sauce with parmesan	£ 10.95
RIGATONI RICOTTA: Short pasta with fried aubergine, tomato sauce, ricotta cheese and melted mozzarella	£ 10.50
SPAGHETTI VESUVIANI: Livio's favourite tomatoes from the Vesuvius w garlic, basil & extra virgin oil	£ 10.95
RAVIOLI: Homemade roasted aubergine filled ravioli with yellow cherry tomato sauce and burrata cheese	£ 13.50
VONGOLE E FRIARIELLI: Long pasta with Neapolitan friarielli broccoli cream, clams, garlic and chilly	£ 12.95
CALAMARATA MASANIELLO: Large tube pasta w sautéed mussels, calamari, cod & cherry tomatoes	£ 13.95
SCIALATIELLI: Neapolitan fresh pasta w oyster mushrooms, porcini cream, pancetta and smoked ricotta	£ 11.95
GNOCCHI NDUJA: Potato dumpling w spicy nduja, pork sausages, red peppers & smoked scamorza cheese	£ 11.50

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

SALSICCIA NOSTRANA: Pan fried house made sausage with red onion, sundried tomato and fontina served w friarielli and potato parmigiana	£ 13.95
ORATA ACQUA PAZZA: Sautéed seabream fillets with mussels, cherry tomatoes, garlic and white wine	£ 15.50
HALIBUT: pan fried halibut supreme w braised leeks, yellow potatoes, mussels & parsley infused oil	£ 17.95
AGNELLO: Grilled lamb cutlets with pea puree, confit shallots, roast potatoes and port jus	£ 18.95
MISTO MARE: Fish Casserole with mussels, calamari, seabream, clams and cod bites	£ 19.95
BISTECCA: Grilled Scottish rib eye with sweet peppers cream, roast potatoes and garlic fine beans	£ 18.95

SIDES

Mixed, green or tomato & red onion salad	£ 3.95	Rocket and parmesan shavings salad	£4.50
Roast Potato	£3.95	Grilled vegetables	£4.95
Fine Beans	£4.50	Potato Parmigiana	£4.95

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: Mozzarella, tomato sauce, fresh basil and extra virgin olive oil	£ 8.95
FOCOSA: Italian Spicy sausages, ,mozzarella, tomato sauce and red chili	£ 9.50
HAMSIK: Ham, mushrooms, olives, artichokes, mozzarella and tomato sauce	£ 10.95
VESUVIO: Folded pizza filled with ricotta cheese, spicy nduja, spicy salame and fior di latte mozzarella	£11.25
SALSICCIA E FRIARIELLI: Italian pork sausages, Neapolitan broccoli and mozzarella	£ 10.50
SNELLA: Mozzarella, tomato sauce and grilled marinated vegetables	£ 10.50
MASANIELLO: Parma ham, 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

**We do our best to give you a real Italian experience
Any small pasta or pizza for kids £4.95**