

## ANTIPASTI

- Garlic bread 5.9** (add cheese, 'nduja or pesto £1.5) (v)  
**Mixed olives 3.9** (v)  
**Bruschetta alla Sorrentina 7.5** (v)  
 Sun-dried tomatoes spread and melted Fior di latte mozzarella on rustic homemade bread  
**Bruschetta 'nduja and goat cheese 7.5**  
 Homemade rustic bread with fresh goat cheese, mix peppers and 'nduja spread  
**Bruschetta carciofo 7.5**  
 Toasted bread, artichokes and mozzarella  
**Caprese salad 9.5** (v)  
 Mozzarella, tomato, basil  
**Mini parmigiana di Melanzane £10** (V)  
 Layered Aubergines with tomatoes sauce, mozzarella, and parmesan cheese  
**Scamorza affumicata al forno 8.5**  
 Toasted bread with melted smoked cheese on top  
**Polipo alla sorrentina £11.9**  
 Octopus served in a tomato and chili sauce with crostini

## PLATTERS

- Veggie platter £13**  
 Mixed grilled vegetables, house dressing
- Prosciutto & burrata 14**  
 Burrata mozzarella & Italian dry-cured ham
- Bresaola rucola e Grana 12**  
 Air-cured beef, rocket salad, Parmesan
- Antipasto all' italiana 11**  
 Selection of Italian cheeses and cold cuts
- Prima sharing platter (2 pers) 25**

## PIZZE

Our pizza dough is homemade and left to rise for 24 hours.  
 We also have gluten free and vegan mozzarella options for £2 each.

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|--|---|
| <p><b>Margherita (v) 10.5</b><br/>                 Tomato, mozzarella &amp; basil</p> <p><b>Napoletana 11.9</b><br/>                 Tomato, mozzarella, anchovies, capers, garlic, olives</p> <p><b>Americana 11.9</b><br/>                 Tomato, mozzarella, pepperoni</p> <p><b>Prosciutto 11.9</b><br/>                 Tomato, mozzarella, ham</p> <p><b>Quattro formaggi (v) 12.9</b><br/>                 Mozzarella, ricotta, gorgonzola, provolone, Parmesan</p> <p><b>Giardiniera (v) 12.9</b><br/>                 Tomato, mozzarella, artichoke, mushroom, peppers, onion, olives</p> <p><b>Capricciosa 13.9</b><br/>                 Tomato, mozzarella, mushrooms, artichokes, ham, olives</p> <p><b>Florentina (v) 12.9</b><br/>                 Mozzarella, spinach, olives, garlic, egg, Parmesan</p> <p><b>Bufalina (v) 12.9</b><br/>                 Tomato, buffalo mozzarella, basil</p> <p><b>Quattro stagioni 13.9</b><br/>                 Tomato, mozzarella, mushroom, ham, salami, artichoke, anchovies</p> <p><b>Marios 14.9</b><br/>                 Tomato, mozzarella, Italian dry-cured ham, rocket, Parmesan</p> <p><b>Contadina 13.9</b><br/>                 Tomato, mozzarella, chicken, salami, fresh tomato, garlic, Parmesan</p> <p><b>Rustica 13.9</b><br/>                 Tomato, mozzarella, ricotta, bacon, mushroom, olives</p> <p><b>Salsiccia e friarielli 14.9</b><br/>                 Mozzarella, Italian sausage, friarielli</p> <p><b>Pugliese 14.9</b><br/>                 Tomato sauce, burrata, pecorino, aubergines, rocket salad</p> | <p><b>Meat lovers 15.9</b><br/>                 Tomato, mozzarella, salami, ham, Italian sausage, bacon, chicken</p> <p><b>Porcini (v) 15.9</b><br/>                 Porcini mushrooms, buffalo mozzarella, scamorza</p> <p><b>Mortadella £16.9</b><br/>                 Fiordilatte, Mortadella, pistachio and stracciatella</p> |
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## I CALZONI

- IL CLASSICO 13.9**  
 Tomato, fiordilatte mozzarella, ham, ricotta, mushroom
- YANKEE 13.9**  
 Tomato, fiordilatte mozzarella, American cheese, spianata calabrese

## EXTRA TOPPINGS

- £1.5 toppings**  
 Egg, pineapple, onions, spinach, artichoke, olives, courgette, aubergine, tomato, capers, mushrooms, rocket, garlic, anchovies
- £2.5 toppings**  
 Ham, chicken, bacon, salami, mortadella, Italian sausage, speck, tuna, gorgonzola, pecorino cheese, brie, goat cheese, 'nduja
- £3.5 toppings**  
 Parma Ham D.O.P., Buffalo Mozzarella D.O.P., Burrata  
 Bresaola Punta d'anca

## SODA & WATER - £3

- Coca cola  
 Diet coke  
 Ice tea; peach or lemon  
 Limonata  
 Aranciata  
 Water - still & sparkling

## PRIMA OUR DESSERTS

- Tiramisu £6.5  
 Cannolo Siciliano £5.5  
 Tortino al cioccolato £7.5  
 Cake of the day £7  
 Slice of Panettone with ice cream £6.5

## HOT DRINKS

- Espresso £2.2  
 Teas £2.8  
 Double espresso £3  
 Cappuccino £3.5  
 Latte £3.5  
 Mocha £3.5  
 Hot chocolate £3.5

## SELECTION OF LIQUEURS

ASK OUR WAITERS FOR OUR FINEST SELECTION

- Amari  
 Grappe  
 Limoncello

STARTING FROM 6.50

## PRIMA SAPORI D'ITALIA

### LE PASTE

Please note: some of our pastas may contain eggs.

- Tagliolini al pomodoro (v) 10.5**  
 Tomato sauce, basil, Parmesan
- Pappardelle alla Bolognese 12.9**  
 Veal, pork and beef ragù, Parmesan
- Maccheroni all'Amatriciana 12.9**  
 Guanciale, onion, tomato and Pecorino cheese
- Tagliatelle carbonara 12.9**  
 Guanciale, onion, egg, and Pecorino cheese
- Tagliolino al pesto e burrata (v) 14.9**  
 Pesto, Parmesan, sundried tomato and burrata cheese
- Gnocchi cinque formaggi (v) 14.9**  
 Ricotta cheese, taleggio, provolone, gorgonzola and Parmesan
- Tagliatelle carciofi e mandorle £13.5 (VV)**  
 Tagliatelle with artichokes cream and toasted almonds
- Ravioli tartufo & porcini 14.9**  
 Wild boar ravioli, truffle & porcini cream sauce, Parmesan
- Gnocchi Polpo e "nduja" £15.9**  
 Tomato sauce, octopus and spicy Calabrian salami
- Pappardelle funghi porcini and salsiccia 16.9**  
 Fresh porcini mushrooms and sausage
- Tagliatelle salmon and zucchini £15.9**  
 Salmon and courgettes
- Tagliolini crab chilli £17.9**  
 Devon crab cherry tomatoes, chilli and white wine
- Pappardelle al Ragout di Cinghiale £16.90**  
 Pappardelle with Wild Boar Ragout

## WINES

### WHITE

|                                     | 125 ml 175ml bottle |      |     |
|-------------------------------------|---------------------|------|-----|
| House white                         | £5.2                | £6.2 | £24 |
| Pinot Grigio delle Venezie          | £6.5                | £7.2 | £26 |
| Grillo IGT Terre Siciliane Nicosia  |                     |      | £28 |
| Chardonnay Sicilia Principe Buttera | £7                  | £8.9 | £32 |
| Sauvignon Friuli DOC Pitars         | £7                  | £8.9 | £32 |
| Gavi di Gavi                        |                     |      | £35 |
| Falanghina                          |                     |      | £40 |
| Etna bianco                         |                     |      | £45 |

### ROSE\*

|                                      |      |      |     |
|--------------------------------------|------|------|-----|
| Pinot Grigio delle Venezie Blush DOC | £5.3 | £6.5 | £25 |
|--------------------------------------|------|------|-----|

### RED

|                                  |      |      |     |
|----------------------------------|------|------|-----|
| House red                        | £5.2 | £6.2 | £24 |
| Montepulciano Piane di Maggio    | £6.5 | £7.2 | £28 |
| Nero D'Avola IGT Terre Siciliane | £7   | £8.9 | £32 |
| Merlot Friuli DOC                | £7   | £8.9 | £32 |
| Primitivo Piluna Salento         | £7   | £8.9 | £32 |
| Barbera d'Asti DOCG              |      |      | £35 |
| Sangiovese Tuscany               |      |      | £35 |
| Chianti Classico Riserva         |      |      | £50 |
| Pinot Noir                       |      |      | £45 |
| Valpolicella Ripasso DOC         |      |      | £50 |
| Marchesi di Barolo               |      |      | £90 |

### BUBBLES

|                        | 125ml bottle |     |
|------------------------|--------------|-----|
| Prosecco Friuli        | £8.5         | £32 |
| Berlucchi Franciacorta |              | £45 |

### BEERS

|                          |      |
|--------------------------|------|
| Peroni bottle 33 cl      | £4.5 |
| Birra Moretti draft pint | £6.5 |
| Cider                    | £5   |
| No Alcohol beer          | £5.9 |

Selection of spirits available, ask our waiters - 25ml £5.5 / 50ml £8.5

12.5% discretionary service charge will be added to your bill

\*\*Please speak to your waiter with any dietary requirements or allergies. Note that due to the presence of gluten and nuts in our kitchen, we are unable to guarantee the absence of these allergens in our food items.

## MAINS

- Stinco di maiale 17.9**  
 Roast pork shank, balsamic vinegar, roast potatoes
- Pollo 'nduja 14.9**  
 Chicken leg, 'nduja sauce and roasted potatoes

## SALADS

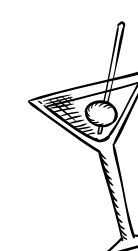
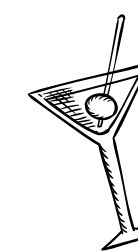
- Greek salad (v) 11.9**  
 Feta cheese, tomato, cucumber, olive oil, onion
- Goat cheese salad (v) 13.9**  
 Mixed leaves, peppers, tomato, goats cheese, bread, honey, pinenuts, beetroot, house dressing
- Chicken salad 15.9**  
 Chicken breast, mixed leaves, cucumber, avocado, sundried tomatoes, bacon (add buffalo mozzarella for £3)
- Oak smoked salmon salad 15.9**  
 Salmon flakes, mixed leaves, cappers, onion, olives, egg, house dressing

## SIDES - £5.5

- Mixed leaves, tomato & cucumber  
 Tomato salad with onions and capers  
 Rocket, tomato & Parmesan  
 Roast new potato

## COCKTAILS

- Porn Star Martini £12**  
 Vanilla vodka, Passoà liqueur, passion fruit puree, shot of prosecco
- Pimms £10**  
 Pimms. lemonade, mixed fresh berries, mint leaves
- Mojito £10**  
 Dark rum, sugar, mint, fresh lime, soda water
- Aperol Spritz £10**  
 Aperol, Prosecco, Soda Water
- Negroni £10**  
 Gin, Campari, Antica Formula
- Moscow Mule £10**  
 Vodka, Ginger Beer
- Margarita £10**  
 Tequila, lemon sugar, Cointreau
- Old Fashioned £12**  
 Bourbon, OrangeBitters, Angostura
- Dark & Stormy £10**  
 Dark Rum, Ginger Beer
- Adriatic £12**  
 Aperol, AmaroMontenegro, Orange Juice
- Espresso Martini £12**  
 Vodka, Kahlua, Coffee
- Il Mediterraneo £12**  
 Gin Mare, elderflower syrup, cucumber, lime, lemonade
- Irish Coffee £10**  
 Irish whiskey, fresh cream, brown sugar, coffee
- Amante piccante £12**  
 Tequila, agave syrup, lime juice  
 hot pepper sauce, cilantro



While you wait to be served, you can follow us and then tag your meal on our social media

Prima\_Covent\_Garden

prima\_sapori\_italia



Buon  
Appetito!

## PRIMA CHRISTMAS MENU 3 COURSES- £49

AVAILABLE EVERY DAY OF THE WEEK EXCEPT SATURDAY  
 LUNCH FROM 12PM TO 3PM - DINNER FROM 5PM TO 9:30 PM  
 PRE-BOOKINGS ONLY

### STARTERS

MIXED ANTIPASTO TO SHARE  
 (Garlic bread, veggie platter, cured ham, and salami buffalo mozzarella and mixed Italian cheese)

### MAINS

MACCHERONI AL FORNO  
 Oven Pasta with aubergines mozzarella cheese on tomato sauce

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 TAGLIOLINI SALSICCIA E FRIARIELLI  
 Italian sausage, with wild Italian broccoli

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 PAPPARDELLE ZUCCHINE & CRAB CHILLI  
 Pappardelle fresh pasta with a courgette sauce and crab

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 SALMON OR CHICKEN SALAD  
 Mixed leaves, cucumber, avocado, sundried tomatoes  
 (add salmon or chicken breast)

### DESSERTS

ITALIAN PANETTONE  
 TIRAMISU  
 -  
 COFFEE OR TEA OR  
 LIMONCELLO