

## ANTIPASTI

**Garlic bread 5.9** (add cheese, 'nduja or pesto £1.5) (v)

**Mixed olives 3.9** (v)

**Bruschetta alla Sorrentina 7.9** (v)

Sun-dried tomatoes spread and melted Fior di latte mozzarella on toasted Italian bread

**Bruschetta 'nduja and goat cheese 8**

Toasted Italian bread with fresh goat cheese, mix peppers and 'nduja spread

**Bruschetta carciofo 8**

Toasted Italian bread, artichokes and mozzarella

**Scamorza affumicata al forno 9.5**

Melted scamorza cheese on tomato sauce, served with toasted bread

**Mini parmigiana di Melanzane £10 (V)**

Layered Aubergines with tomatoes sauce, mozzarella, and parmesan cheese

**Caprese salad 10.5** (v)

Mozzarella, tomato, basil

**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**

## PRIMA SAPORI D'ITALIA

### LE PASTE

Please note: some of our pastas may contain eggs.

**Tagliolini al pomodoro (v) 11.5**

Tomato sauce, basil, Parmesan

**Maccheroni all'Amatriciana 13.9**

Guanciale, onion, tomato and Pecorino cheese

**Tagliatelle carbonara 13.9**

Guanciale, onion, egg, and Pecorino cheese

**Pappardelle alla Bolognese 14.5**

Veal, pork and beef ragú, Parmesan

**Tagliolino al pesto e burrata (v) 15.9**

Pesto, Parmesan, sundried tomato and burrata cheese

**Gnocchi cinque formaggi (v) 15.9**

Ricotta cheese, taleggio, provolone, gorgonzola and Parmesan

**Tagliolini carciofi e mandorle 16 (VV)**

Artichokes cream and toasted almonds

**Ravioli tartufo & porcini 16**

Wild boar ravioli, truffle & porcini cream sauce, Parmesan

**Gnocchi Polpo e "nduja" 16.9**

Tomato sauce, octopus and spicy Calabrian salami

**Pappardelle funghi porcini and salsiccia 16.9**

Fresh porcini mushrooms and sausage

**Tagliatelle salmon and zucchini 17**

Salmon and courgettes

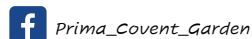
**Tagliolini crab chilli 18.9**

Devon crab cherry tomatoes, chilli and white wine

**Pappardelle al Ragout di Cinghiale 18**

Pappardelle with Wild Boar Ragout

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



## 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

**Quinoa salad 13.9**

Quinoa, feta cheese, onion, fresh chilli, cucumber, avocado, cherry tomato

**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

Bread basket £3.5

Mixed leaves, tomato & cucumber £5.5

Tomato salad with onions and capers £5.5

Rocket, tomato & Parmesan £5.9

Roast new potato £5.9

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.

## 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.

### Margherita (v) 11.5

Tomato, mozzarella & basil

### Napoletana 12.9

Tomato, mozzarella, anchovies, capers, garlic, olives

### Americana 12.9

Tomato, mozzarella, pepperoni

### Prosciutto 12.9

Tomato, mozzarella, ham

### Quattro formaggi (v) 13.9

Mozzarella, ricotta, gorgonzola, provolone, Parmesan

### Giardiniera (v) 13.9

Tomato, mozzarella, artichoke, mushroom, peppers, onion, olives

### Fiorentina (v) 13.9

Mozzarella, spinach, olives, garlic, egg, Parmesan

### Bufalina (v) 13.9

Tomato, buffalo mozzarella, basil

### Capricciosa 14.9

Tomato, mozzarella, mushrooms, artichokes, ham, olives

### Quattro stagioni 14.9

Tomato, mozzarella, mushroom, ham, salami, artichoke, anchovies

### Contadina 14.9

Tomato, mozzarella, chicken, salami, fresh tomato, garlic, Parmesan

### Rustica 14.9

Tomato, mozzarella, ricotta, bacon, mushroom, olives

### Salsiccia e friarielli 15.9

Mozzarella, Italian sausage, friarielli

### Pugliese 15.9

Tomato sauce, burrata, pecorino, aubergines, rocket salad

### Marios 16.5

Tomato, mozzarella, Italian dry-cured ham, rocket, Parmesan

### Meat lovers 16.9

Tomato, mozzarella, salami, ham,

Italian sausage, bacon, chicken

### Porcini (v) 16.9

Porcini mushrooms, buffalo mozzarella, scamorza

### Mortadella £16.9

Fiordilatte, mortadella, pistachio and stracciatella

## I CALZONI

### IL CLASSICO 14.9

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, tuna, gorgonzola, pecorino cheese, 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

Apple juice

## WINES

### WHITE

House white

Pinot Grigio delle Venezie

Frascati

Chardonnay Sicilia

Sauvignon Friuli DOC Pitars

Falanghina

Calasole Vermentino Tuscany

Gavi di Gavi

### ROSE'

Pinot Blush

Syrosa Rosato Tuscany

### RED

House red

Montepulciano Organic

Nero D'Avola IGT Terre Siciliane

Merlot Friuli DOC

Primitivo Piluna Salento

Malbec Gazerotta

Barbera d'Asti DOCG

Chianti Classico

Chianti Riserva

Valpolicella Ripasso DOC

Amarone Valpolicella

Marchesi di Barolo

### BUBBLES

Prosecco

Champagne

### BEERS

Peroni bottle 33 cl

Birra Moretti draft pint

Cider

No Alcohol beer

125 ml 175ml bottle

£5.2

£6.2

£24

£6.5

£7.2

£26

£28

£7

£8.9

£32

£7

£8.9

£32

£35

£35

£40

£6.5

£7.5

£26

£8.5

£9.8

£35

£5.2

£6.2

£24

£6.5

£7.2

£28

£7

£8.9

£32

£7

£8.9

£32

£7

£8.9

£32

£35

£40

£40

£50

£70

£70

£100

125ml bottle

£8.5

£32

£80

£4.5

£6.5

£5

£5.9

Selection of spirits available, ask our waiters for the menu

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## COCKTAILS

### Porn Star Martini £12

Vanilla vodka, Passoã 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

Buon  
appetito!

