

ANTIPASTI

Garlic bread 5.9 (add cheese, tomato or pesto £2, 'nduja £3) (v)

Italian 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 8.9

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

Bruschetta carciofo 8.9

Toasted Italian bread, artichokes and mozzarella

Scamorza affumicata al forno (v) 10.5

Melted scamorza cheese on tomato sauce, served with toasted bread

Mini parmigiana di Melanzane small £11 / large £16 (V)

Layered Aubergines with tomatoes sauce, mozzarella, and parmesan cheese

Caprese salad 11.5 (v)

Mozzarella, tomato, basil

PLATTERS

Veggie platter (v) £13

Mixed grilled vegetables, house dressing

Prosciutto & burrata 16

Burrata mozzarella & Italian dry-cured ham

Bresaola rucola e Grana 14

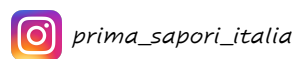
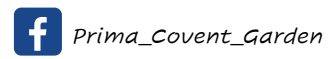
Air-cured beef, rocket salad, Parmesan

Antipasto all' italiana 13

Selection of Italian cheeses and cold cuts

Prima sharing platter (2 pers) 29

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



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) 11.9

Tomato, mozzarella & basil

Napoletana 13.9

Tomato, mozzarella, anchovies, capers, garlic, olives

Americana 13.9

Tomato, mozzarella, pepperoni

Prosciutto 13.9

Tomato, mozzarella, ham

Bufalina (v) 14.9

Tomato, buffalo mozzarella, basil

Quattro formaggi (v) 15.9

Mozzarella, ricotta, gorgonzola, provolone, Parmesan

Giardiniera (v) 15.9

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

Fiorentina (v) 15.9

Mozzarella, spinach, olives, garlic, egg, Parmesan

Capricciosa 15.9

Tomato, mozzarella, mushrooms, artichokes, ham, olives

Quattro stagioni 15.9

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

Contadina 15.9

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

Rustica 15.9

Tomato, mozzarella, ricotta, bacon, mushroom, olives

Salsiccia e friarielli 17.9

Mozzarella, Italian sausage, friarielli

Pugliese (v) 17.9

Tomato sauce, burrata, pecorino, aubergines, rocket salad

Marios 17.9

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

Meat lovers 17.9

Tomato, mozzarella, salami, ham,

Italian sausage, bacon, chicken

Porcini (v) 17.9

Porcini mushrooms, buffalo mozzarella, scamorza

Mortadella £17.9

Fiordilatte, mortadella, pistachio and stracciatella

I CALZONI

IL CLASSICO 15.9

Tomato, fiordilatte mozzarella, ham, ricotta, mushroom

YANKEE 15.9

Tomato, fiordilatte mozzarella, American cheese, spianata calabrese

EXTRA TOPPINGS

£2 toppings

Egg, pineapple, onions, spinach, artichoke, olives, courgette, aubergine, tomato, capers,

mushrooms, rocket, garlic, anchovies

£3 toppings

Ham, chicken, bacon, salami, mortadella, Italian sausage, tuna, gorgonzola, pecorino

cheese, goat cheese, 'nduja

£4 toppings

Parma Ham D.O.P., Buffalo Mozzarella D.O.P., Burrata

Bresaola Punta d'anca

SODA & WATER - £3.5

Coca cola

Diet coke

Ice tea; peach or lemon

Limonaia

Aranciata

Water - still & sparkling

Apple juice

PRIMA SAPORI D'ITALIA

LE PASTE

Please note: some of our pastas may contain eggs.

Zuppa di minestrone £12.5 (V)

Mix seasonal veggies soup served with toasted bread cubes

Tagliolini al pomodoro (v) 13.9

Tomato sauce, basil, Parmesan

Maccheroni all'Amatriciana 15.9

Guanciale, onion, tomato and Pecorino cheese

Tagliatelle carbonara 15.9

Guanciale, onion, egg, dash of cream, Pecorino cheese

Pappardelle alla Bolognese 16

Veal, pork and beef ragù, Parmesan

Gnocchi "nduja" 16

Tomato sauce, mozzarella and spicy Calabrian salami

Tagliolino al pesto e burrata (v) 16.9

Pesto, Parmesan, sundried tomato and burrata cheese

Gnocchi cinque formaggi (v) 16.9

Ricotta cheese, taleggio, provolone, gorgonzola and Parmesan

Tagliolini carciofi e mandorle 16.9 (VV)

Artichokes cream and toasted almonds

Tagliatelle salmon and zucchine 17

Salmon and courgettes

Ravioli tartufo & porcini 17.9

Wild boar ravioli, truffle & porcini cream sauce, Parmesan

Pappardelle funghi porcini and salsiccia 17.9

Fresh porcini mushrooms and sausage

Tagliolini crab chilli 18.9

Devon crab cherry tomatoes, chilli and white wine

Pappardelle al Ragout di Cinghiale 18

Pappardelle with Wild Boar Ragout

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

£5.6 £6.9 £24

£6.9 £7.9 £28

£28

£7.4 £9.5 £32

£7.4 £9.5 £32

£35

£35

£40

£6.9 £8.2 £26

£8.5 £9.8 £35

£5.6 £6.9 £24

£6.9 £7.9 £28

£7.4 £9.5 £32

£7.4 £9.5 £32

£35

£40

£40

£50

£70

£70

£100

125ml bottle

£8.5 £32

£80

£4.9

£6.9

£5.5

£5.9

Selection of spirits available, ask our waiters for the menu

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.

PRIMA

OUR DESSERTS

Tiramisu £7.5

Cannolo Siciliano £7.5

Tortino al cioccolato £7.5

Cake of the day £7

Italian slice of panettone £7

Homemade Italian ice cream of the day £7.5

HOT DRINKS

Espresso £2,2

Teas £3

Double espresso £3,2

Cappuccino £3.8

Latte £3.8

Mocha £4

Hot chocolate £4

SELECTION OF LIQUEURS

ASK OUR WAITERS FOR OUR FINEST SELECTION

Amari

Grappe

Limoncello

STARTING FROM 7.50

MAINS

Stinco di maiale 19.5

Roast pork shank, balsamic vinegar, roast potatoes

Pollo 'nduja 16.9

Chicken leg, 'nduja sauce and roasted potatoes

SALADS

Greek salad (v) 13.9

Feta cheese, tomato, cucumber, olive oil, onion

Quinoa salad (v) 14.5

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

Goat cheese salad (v) 14.9

Mixed leaves, peppers, tomato, goats

cheese, bread, honey, pinenuts, beetroot, house dressing

Oak smoked salmon salad 15.9

Salmon flakes, mixed leaves, cappers, onion, olives, egg, house dressing

Chicken salad 16.9

Chicken breast, mixed leaves, cucumber, avocado, sundried tomatoes, bacon (add buffalo mozzarella for £3)

SIDES

Toasted basket of bread £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

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COCKTAILS

Pimms £10

Pimms. lemonade, mixed fresh berries, mint leaves

Mojito £10

Dark rum, sugar, mint, fresh lime, soda water

Dark & Stormy £10

Dark Rum, Ginger Beer

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

Irish Coffee £10

Irish whiskey, fresh cream, brown sugar, coffee

Porn Star Martini £12

Vanilla vodka, Passoa liqueur, passion fruit puree, shot of prosecco

Old Fashioned £12

Bourbon, OrangeBitters, Angostura

Adriatic £12

Aperol, AmaroMontenegro, Orange Juice

Espresso Martini £12

Vodka, Kahlua, Coffee

Il Mediterraneo £12

Gin Mare, elderflower syrup, cucumber, lime, lemonade

Amante piccante £12

Tequila, agave syrup, lime juice, hot