

## ANTIPASTI

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

**Italian olives 3.9 (v)**

**Bruschetta al Pomodoro 7.9 (v)**

Fresh chopped tomato, garlic and basil 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

**Prosciutto e melone £16**

Sliced 24 months Parma Ham with fresh melon

## PLATTERS

**Veggie platter (v) 14**

Mixed grilled vegetables, house dressing

**Antipasto all' italiana 14**

Selection of Italian cheeses and cold cuts

**Prosciutto & burrata 16**

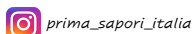
Burrata mozzarella & Italian dry-cured ham

**Bresaola rucola e Grana 16**

Air-cured beef, rocket salad, Parmesan

**Prima sharing platter (2 pers) 32**

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



## PRIMA SAPORI D'ITALIA

### LE PASTE

Please note: some of our pastas may contain eggs.

**Tagliolini al pomodoro (v) 13.9**

Tomato sauce, basil, Parmesan

**Maccheroni all'Amatriciana 16.9**

Guanciale, onion, tomato and Pecorino cheese

**Tagliatelle carbonara 16.9**

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

**Tagliolino al pesto e burrata (v) 17.9**

Pesto, Parmesan, sundried tomato and burrata cheese

**Gnocchi cinque formaggi (v) 17.9**

Ricotta cheese, taleggio, provolone, gorgonzola and Parmesan

**Tagliolini carciofi e mandorle 17.9 (VV)**

Artichokes sauce and toasted almonds

**Pappardelle alla Bolognese 18**

Veal, pork and beef ragú, Parmesan

**Gnocchi "nduja" 18**

Tomato sauce, mozzarella and spicy Calabrian salami

**Pappardelle funghi porcini and salsiccia 18.9**

Fresh porcini mushrooms and sausage

**Ravioli tartufo & porcini 19**

Wild boar ravioli, truffle & porcini cream sauce, Parmesan

**Pappardelle al Ragout di Cinghiale 19**

Pappardelle with Wild Boar Ragout

**Tagliatelle salmon and zucchini 21**

Salmon and courgettes

**Tagliolini crab chilli 21**

Devon crab cherry tomatoes, chilli and white wine

## MAIN

**Stinco di maiale 24**

21oz roast pork shank, balsamic vinegar, roast potatoes

## SALADS

**Greek salad (v) 14.9**

Feta cheese, tomato, cucumber, olive oil, onion

**Quinoa salad (v) 14.9**

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

**Goat cheese salad (v) 15.9**

Mixed leaves, peppers, tomato, goats cheese, bread, honey, pinenuts, beetroot, house dressing

**Chicken salad 16.9**

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

**Oak smoked salmon salad 18**

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

## SIDES

Basket of toasted 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

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) 11.9

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 18

Tomato, fiordilatte mozzarella, ham, ricotta, mushroom

### YANKEE 18

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

Limonata

Aranciata

Water - still & sparkling

Apple/pineapple juice

## WINES

### WHITE

House white

Pinot Grigio delle Venezie

Chardonnay Sicilia

Sauvignon Friuli DOC Pitars

Falanghina

Greco di Tufo

Calasole Vermentino Tuscany

Gavi di Gavi

### ROSÉ

Pinot Blush

Provence

### 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

Solatino Chianti Gran Selezione

Marchesi di Barolo

Super Tuscany "Acciaiuolo"

### BUBBLES

Prosecco Ca' Bolani

Champagne

(\*125ml glasses also available upon request for all wines)

### BEERS

Peroni bottle 33 cl

Birra Moretti draft pint

Cider

No Alcohol beer

### 175ml bottle

£7.40

£27

£8.40

£31

£9.80

£35

£9.80

£35

£40

£45

£45

£50

£8.40

£29

£10.80

£40

£7.40

£27

£8.40

£31

£9.80

£34

£9.80

£34

£9.80

£34

£40

£45

£45

£60

£80

£100

£120

£150

### 125ml bottle

£9

£35

£80

### Pimms £10

Pimms. lemonade, mixed fresh berries, mint leaves

### Aperol Spritz £10

Aperol, Prosecco, Soda Water

### Limoncello Spritz £10

Prosecco, limoncello, soda

### Mojito £12

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

### Dark & Stormy £12

Dark Rum, Ginger Beer

### Bloody Mary £12

Vodka, tomato juice, Worcester sauce, tabasco, salt, pepper, celery

### Negroni £12

Gin, Campari, Antica Formula

### Moscow Mule £12

Vodka, Ginger Beer

### Margarita £12

Tequila, lemon sugar, Cointreau

### Piña Colada £12

Pineapple juice, white rum, coconut cream

### Porn Star Martini £12

Vanilla vodka, Passoà 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 pepper sauce, cilantro

## COCKTAILS



Buon  
appetito!

Selection of spirits available, ask our waiters for the menu  
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