PRIMA SAPORI D'ITALIA

ANTIPASTI

Garlic bread 7.5 *(add cheese, tomato or pesto £2, "nduja £3) (v)*

Italian olives 4.2 (v)

Bruschetta al Pomodoro 7.5 (v)

Fresh chopped tomato, garlic and basil on toasted Italian bread

Bruschetta 'nduja and goat cheese 7.9

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

Bruschetta acciughe 7.9

Toasted Italian bread, anchovies, cherry tomato and burrata

Scamorza affumicata al forno (v) 9.5

Melted scamorza cheese on tomato sauce, served with toasted bread

Mini parmigiana di Melanzane small 9.8 (V)

Layered Aubergines with tomatoes sauce, mozzarella, and Parmesan cheese

Caprese salad 12.5 (v)

Mozzarella, tomato, basil

Polpette della Mamma 11.9

Meatballs, melted scamorza cheese on tomato sauce, 'nduja, served with toasted bread

PLATTERS

Veggie platter (v) 14
Mixed grilled vegetables, house dressing

Antipasto all' italiana 15.9
Selection of Italian cheeses and cold cuts

Prosciutto & burrata 15.9
Burrata mozzarella & Italian dry-cured ham

Bresaola rucola e Grana 15.9
Air-cured beef, rocket salad, Parmesan

Prima sharing platter (2 pers) 32

While you wait to be served, you can follow us and tag us on your pictures

Prima_Covent_Garden prima_sapori_italia

LE PASTE

Please note: some of our pastas may contain eggs.

Tagliolini al pomodoro (v) 14.5

Tomato sauce, basil, Parmesan

Maccheroni all'Amatriciana 16.9

Guanciale, onion, tomato and Pecorino cheese

Tagliatelle carbonara 16.9

Guanciale, egg, dash of cream, Pecorino cheese

(Italian version available)

Tagliolino al pesto e burrata (v) 17.9

Pesto, Parmesan, sundried tomato and burrata cheese

Gnocchi cinque formaggi (v) 18.5

Ricotta cheese, taleggio, scamorza, gorgonzola and Parmesan

Pappardelle alla Bolognese 18.5

Veal, pork and beef ragú, Parmesan

Tonnarelli Cacio e Pepe 18.5

Aged pecorino Romano cheese, freshly ground black pepper

Gnocchi "'nduja" 18.5

Tomato sauce, mozzarella and spicy Calabrian salami

Pappardelle funghi porcini and salsiccia 21

Fresh porcini mushrooms and sausage

Pappardelle al Ragout di Cinghiale 22

Pappardelle with Wild Boar Ragout

Pappardelle della Mamma 22

Beef meatballs, tomato sauce

Ravioli tartufo & porcini 24

Wild boar ravioli, truffle & porcini cream sauce, Parmesan

Tagliatelle salmon and zucchine 22

Salmon and courgettes

Tagliolini crab chilli 24

Devon crab cherry tomatoes, chilli and white wine

Service not included.
100% of tips are shared across the team

MAIN

Stinco di maiale 24

21oz roast pork shank, balsamic vinegar, roast potatoes

Cotoletta alla Milanese 22

Fried chicken escalope, rocket cherry tomato and Parmesan (add tonnarelli with tomato sauce £5)

Costolette di Manzo 24

Off-the-bone beef ribs, marinated and slow-cooked 8 hours, with spinach and roasted potatoes

Pollo alla Parmigiana 25

Fried chicken escalope, topped with melted mozzarella and tomato sauce served with tonnarelli with tomato sauce

SALADS

Greek salad (v) 15.9

Feta cheese, tomato, cucumber, olive oil, onion

Quinoa salad (v) 15.9

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

Goat cheese salad (v) 16.9

Mixed leaves, peppers, tomato, goat cheese, bread, honey, pine nuts, beetroot, house dressing

Chicken salad 17.9

Chicken breast, mixed leaves, cucumber, avocado, sun-dried tomatoes (add buffalo mozzarella for £4)

Oak smoked salmon salad 17.9

Oak smoked salmon flakes, mixed leaves, capers, onion, olives, egg, house dressing

SIDES

Basket of toasted bread £3.5
Mixed leaves, tomato & cucumber £6
Tomato salad with onions and capers £6
Rocket, tomato & Parmesan £6
Roast new potato £6

*****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

Americana 14.5
Tomato, mozzarella, pepperoni

Prosciutto 14.5
Tomato, mozzarella, ham

Bufalina (v) 14.9
Tomato, buffalo mozzarella, basil

Napoletana 15.9
Tomato, mozzarella, anchovies, capers, garlic, olives

Quattro formaggi (v) 17.9
Mozzarella, ricotta, gorgonzola, scamorza, Parmesan

Giardiniera (v) 16.9
Tomato, mozzarella, artichoke, mushroom, peppers, onion, olives

Fiorentina (v) 16.9
Mozzarella, spinach, olives, garlic, egg, Parmesan

Capricciosa 17.9
Tomato, mozzarella, mushrooms, artichokes, ham, olives

Quattro stagioni 17.9
Tomato, mozzarella, mushroom, ham, salami, artichoke, anchovies

Contadina 17.9
Tomato, mozzarella, chicken, salami, fresh tomato, garlic, Parmesan

Rustica 17.9
Tomato, mozzarella, ricotta, bacon, mushroom, olives

Salsiccia e friarielli 18.5
Mozzarella, Italian sausage, friarielli

Pugliese (v) 19.5
Tomato sauce, burrata, pecorino, aubergines, rocket salad

Marios 19.5
Tomato, mozzarella, Italian dry-cured ham, rocket, Parmesan

Meat lovers 19.5
Tomato, mozzarella, salami, ham, Italian sausage, bacon, chicken

Mortadella 19.5
Fiordilatte, mortadella, pistachio and stracciatella

I CALZONI

IL CLASSICO 17.9
Tomato, fiordilatte mozzarella, ham, ricotta, mushroom

YANKEE 17.9
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, 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 - £4.5

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

WINES

WHITE	175ml	bottle
House white	£7.50	£26
Pinot Grigio delle Venezie	£8.50	£29
Chardonnay Sicilia	£9.50	£34
Sauvignon Friuli DOC Pitars	£9.50	£34
Falanghina		£40
Greco di Tufo		£45
Gavi di Gavi	£12	£45

ROSÉ		
Pinot Blush	£8.50	£29
Provence	£11.20	£40

RED		
House red	£7.50	£26
Montepulciano Organic	£8.50	£29
Nero D'Avola IGT Terre Siciliane	£9.50	£34
Merlot Friuli DOC	£9.50	£34
Primitivo Piluna Salento	£9.50	£34
Barbera d'Asti DOCG	£12	£45
Malbec Gazzerotta		£40
Chianti Classico Riserva		£60
Valpolicella Ripasso DOC		£80
Solatio Chianti Gran Selezione		£100
Barolo		£90
Super Toscany "Acciaiolo"		£150

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

BUBBLES	125ml	bottle
Prosecco Ca' Bolani	£9	£38
Champagne		£80

BEERS	
Peroni bottle 33 cl	£6
Birra Moretti draft pint	£7.90
Cider	£6.50
No Alcohol beer	£6

Service not included
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COCKTAILS

Campari Spritz £9.50
Campari, Prosecco, Soda Water

Aperol Spritz £9.50
Aperol, Prosecco, Soda Water

Limoncello Spritz £9.50
Prosecco, limoncello, soda

Pimms £12
Pimms. lemonade, mixed fresh berries, mint leaves

Mojito £12
Dark rum, sugar, mint, fresh lime, soda water

Dark & Stormy £12
Dark Rum, Ginger Beer

Bloody Mary £12
Vodka, tomato juice, Worchester 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, Passoã 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

Selection of spirits available, ask our waiters for the menu

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