

Pesantissimo



You should always inform a senior member of staff of any dietary requirements including allergies & intolerances.

ANTIPASTI

OLIVES (V) 5
marinated

MOZZARELLA STICKS (V) 8.5
breaded sticks of creamy mozzarella with a light herb seasoned coating served with our tomato sauce on the side

PANE POMODORO (V) 8.5
Baked flatbread topped with tomato, garlic and oregano

POLPETTE SUGO 8.5
home made pork meat ball in tomato sauce
additional option: toasted ciabatta + 1.95

CAPRESE BURRATA (V) 9.5
vin ripened tomato, imported burrata, basil and sea salt

PARMIGIANA di MELANZANE (V) 11
baked layers of aubergine, tomato sauce, basil mozzarella and parmesan
additional option: toasted ciabatta + 1.95

CALAMARI FRITTI 12
pineapple-cut squid pieces in a crispy salt and pepper coating

TRICOLORE (V) 12
vin ripened tomato, imported buffalo mozzarella, avocado, basil and sea salt

PANE MOZZARELLA (V) 12.95
Baked flatbread topped with garlic and mozzarella

GAMBERONI alla MUGNAIA (no shell) 12.95
pan fried prawns in rich butter, garlic and lemon sauce with a touch habanero chili (very spicy)
additional option: toasted ciabatta + 1.95

ZUPETTA di MARE (no shell) 16
calamari, clams, mussels and prawns in tomato marinara soup
additional option: toasted ciabatta + 1.95

PIZZE

12 inches, thin & crispy

MARGHERITA (V) 17
tomato, basil & mozzarella
* or with vegan mozzarella instead

FIORENTINA (V) 17.75
tomato, baby leaf spinach, egg & mozzarella

PIZZA N'DUJA (no mozzarella) 17.75
N'duja (soft-spicy-spreadable salami from calabria), tomato sauce, pepperoni,
optional additions:
*(added after) burrata Pugliese + 3.5
*(added after) buffalo mozzarella + 3.5

ZUCCHINE e MELANZANE (V) 17.95
tomato, mozzarella, baked aubergine and courgette
* or with vegan mozzarella instead

FUNGHI (V) 17.95
chestnut mushrooms & mozzarella
* or with vegan mozzarella instead

NAPOLI 17.95
tomato, anchovies, black olives, capers & mozzarella

HOT AMERICANA 17.95
pepperoni, habanero chili (very spicy), tomato & mozzarella

COTTO 17.95
imported Italian ham, chestnut mushrooms, olives, garlic, mozzarella & tomato

QUATTRO FORMAGGI (V) 17.95
tomato, gorgonzola, goats' cheese, mozzarella, parmesan

CARCIOFI e FORMAGGI di CAPRA (V) 18.45
artichoke, goat cheese, black olives, mozzarella & tomato

CARNOSA 18.45

pepperoni, pork meat balls, bolognese, mozzarella and tomato

BOSCAIOLA 18.45

chestnut mushrooms, mozzarella, Italian sausages & tomato

SOFIA 18.45

chicken, pepperoni, Italian sausages, mozzarella, tomato, habanero chili (very spicy) & rosemary

QUATTRO STAGIONI 18.45

chestnut mushrooms, pepperoni, imported Italian ham, artichokes, mozzarella & tomato

PASTA

SPAGHETTI POMODORO (V) 16.5

cherry tomato, garlic, basil and extra virgin olive oil in tomato sauce

optional additions:

*(added after) burrata Pugliese + 3.5

*(added after) buffalo mozzarella + 3.5

RAVIOLI POMODORO (V) 16.95

pasta parcel filled with spinach and ricotta cheese in tomato sauce

PENNE all'ARRABBIATA (V) 16.95

garlic & habanero chili (very spicy) in tomato sauce

PENNE al PISTACHIO PESTO (V) 16.95

homemade pesto made with imported Persian pistachio, fresh basil, garlic, extra virgin olive oil, parmesan, sea salt, and ground pepper with a touch of cream

optional addition: chicken pieces + 3.95

PENNE MELLANZANE e SPINACHI (V) 17.5

baked aubergine, spinach, garlic and cherry tomatoes in tomato sauce

optional additions:

*(added after) burrata Pugliese + 3.5

*(added after) buffalo mozzarella + 3.5

GNOCCHI GORGONZOLA (V) 17.5

potato dumpling and chestnut mushrooms in creamy gorgonzola and parmesan sauce

RISOTTO FUNGHI (V) 17.5

chestnut mushrooms, garlic and parsley in butter and parmesan sauce and drizzles of truffle oil

SPAGHETTI N'DUJA 17.5

pork meat balls, N'duja (soft-spicy-spreadable salami) in tomato & herb sauce

SPAGHETTI PESANTISSIMO (V) 17.5

tender stem broccoli, courgette, asparagus, habanero chili (very spicy)

optional additions:

*(added after) burrata Pugliese + 3.5

*(added after) buffalo mozzarella + 3.5

PENNE CHICCHI RICCHI 17.75

chicken pieces, chestnut mushrooms and garlic in cream sauce

GNOCCHI RUSTICA 17.75

potato dumplings, Italian sausages, N'duja (soft-spicy-spreadable salami), cherry tomatoes & garlic in tomato sauce and a dash of cream

RAVIOLI FIORENTINA (V) 17.75

pasta parcel filled with spinach and ricotta cheese in baby leaf spinach, parmesan and cream sauce

RISOTTO ROSSO 17.95

risotto with chicken, N'duja (soft-spicy-spreadable salami), butter, parmesan and baby leaf spinach in tomato sauce

RISOTTO VEGETERIANO (V) 17.95

asparagus, courgette, baked aubergine, tender stem broccoli, garlic, butter and parmesan

TAGLIATELLE GAMBERONI 17.95

prawns, cherry tomato, garlic, butter and parsley in tomato marinara sauce

TAGLIATELLE CARBONARA 17.95

guanciale (guanciale is an Italian cured meat product prepared from pork jowl or cheeks), white onion, dash of cream, egg yolk & parmesan

SPAGHETTI alla BOLOGNESE 17.95

spaghetti classic with bolognese sauce

TAGLIATELLE MARINARA (no shell) 20

calamari, clams, mussels, prawns, garlic, cherry tomato and parsley in tomato marinara sauce

SECONDI

PETTI di POLLO IN SALSA CREAMOSA
di FUNGHI e SPINACI 20
chicken breast in creamy chestnut mushrooms and
spinach sauce + tender stem broccoli

SPIGOLA 20
pan fried sea bass fillet in buttery
cherry tomato lemon sauce served
+ french fries

AGNELLO COTTO LENTAMENTE IN
SALSA DI MENTA 20
slowly cooked lamb shank in mint sauce served
+ buttery mashed potato

MILANESE di POLLO
pan fried breaded chicken breast with:

spaghetti pomodoro 20

penne arrabiata 23

spaghetti bolognese 26

SALMONE AVOCADO 23
pan fried salmon topped with avocado in buttery
cherry tomato and lemon sauce + mashed potato

BRANZINO 23
pan-fried sea bass fillet topped with prawns,
cherry tomato lemon sauce served
+ tender stem broccoli

CONTORNI

CIABATTA 1.95

FRENCH FRIES 5

MASHED POTATO 5

TENDER STEM BROCCOLI 6.5

MIXED SALAD 8
tomato, mixed leaves, beetroot, pomegranate,
avocado + pomegranate dressing

BEVANDE FREDDE

CRODINO (175ml) 7
Crodino is a lightly sparkling Italian non-alcoholic
aperitif made with aromatic herbs, which takes its
name from Crodo, a small town located in the
Piedmont region of North West Italy, where it has
been produced and bottled since 1964.

FEVER-TREE LEMONADE (200ml) 3.5

FEVER-TREE GINGER ALE (200ml) 3.5

APPLE JUICE (200 ml) 4

LIMONATA (330 ml) 4

ARANCIATA (330 ml) 4

STILL WATER (500 ml) 4.5

SPARKLING WATER (500 ml) 4.5

DIET COKE (330 ml) 4.5

COKE (330ml) 4.5

MORETTI (330 ml) 6.5

APEROL SPRITZ 12.95
prosecco, aperol, splash of sparkling water

BEVANDE

ESPRESSO 3.5

DOUBLE ESPRESSO 4

CAPPUCCINO 4.5

MACCHIATO 4

LATTE 4.5

AMERICANO 4

EARL GREY 3

PEPPER MINT 3

VINI BIANCHI

HOUSE WHITE
bottle 70cl £23
glass 175ml £8.5
glass 250ml £10.5

PINOT GRIGIO, PREVIATA
DELLE VENEZIE, DOC (12%)
bottle 70cl £27
glass 175 ml £10
glass 250 ml £12

PECORINO TERRE DI CHIETI I.G.P.
'ORSETTO ORO' (13%)
Region: ABRUZZO
bottle 70cl £39
glass 175 ml £12
glass 250 ml £14

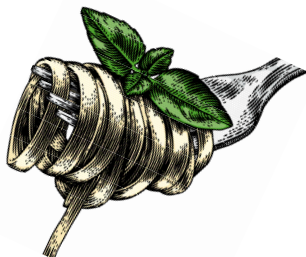
ROSE

PINOT GRIGIO BLUSH,
PREVIATA, DELLE VENEZIE (12%)
bottle 70cl £27
glass 175 ml £10
glass 250 ml £12

SPARKLING WINE

VINO SPUMANTE PROSECCO, (10.5%)
Region: Northy East
bottle 70cl £32
single serve bottle 20cl £11

VINO SPUMANTE PROSECCO ROSÉ, 11%, DOC
Country Of Origin: Italy,
Producer: C.V.B.M., Salgareda (TV),
single serve bottle 20cl £11



VINI ROSSI

HOUSE RED
Bottle 70cl £23
glass 175ml £8.5
glass 250ml £10.5

MONTEPULCIANO D'ABRUZZO, DOC
GALADINO (12.5%)
Region: ABRUZZO
bottle 70cl £27
glass 175 ml £10
glass 250ml £12

CHIANTI CLASSICO PONTICELLO, DOCG (13%)
Region: TUSCANY
bottle 70cl £36
glass 175 ml £12
glass 250ml £14

CANNONAU DI SARDEGNA DOC, (13.5%)
Region: SARDINIA
bottle 70cl £36

PRIMITIVO LU RAPPALIO, DOP (14%)
Region: APULIA
bottle 70cl £45

VALPOLICELLA RIPASSO SUPERIORE, DOC (14%)
Region: VENETO
bottle 70cl £45

- . Minimum credit card payment is £10
- . Prices are subject to change without notice.
- . V - Vegetarian dishes.

It would be best if you always informed a senior staff member of any dietary requirements, including allergies & intolerances. We will advise you of the ingredients used; however, although we will describe as thoroughly as we can the ingredients we use in our dishes, we cannot guarantee that traces of allergenic food never occur. This is due to the nature of our kitchen setup and food equipment during preparation. We use celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites, and nuts, to name a few. We do not accept responsibility should any traces of allergenic foods be present in our dishes. Please exercise your discretion. Olives may contain stones. Fish, meat and seafood dishes may contain bones or shell particles. All dishes may contain items not mentioned in the menu description.

The sale of alcohol is for when accompanied by food, using a credit card for payment. We cannot serve alcoholic beverages to persons under 18 years of age; proof of age may be required.