

Pesantissimo



You should always inform a senior member of staff of any dietary requirements including allergies & intolerances.
Please note that special requests will incur an extra charge.

ANTIPASTI

OLIVES (V) 4.95
mixed & marinated

CAPRESE BURRATA (V) 7.95
tomato, imported burrata, basil
and sea salt

MOZZARELLA STICKS (V) 8.75
breaded sticks of creamy mozzarella with a
light herb seasoned coating served with
our tomato sauce on the side

POLPETTE SUGO 8.75
home made pork meat ball in tomato sauce
topped with mozzarella
additional option: toasted ciabatta + 1.95

MOMENTI di MORTADELLA 9.95
slices of mortadella salami, burrata and crushed Persian
pistachio topped with drizzle of extra virgin oil

PARMIGIANA di MELANZANE (V) 10.95
baked layers of aubergine, tomato sauce, basil
mozzarella and parmesan
additional option: toasted ciabatta + 1.95

TRICOLORE (V) 10.95
tomato, imported buffalo mozzarella,
avocado, basil and sea salt

CALAMARI FRITTI 13.45
pineapple-cut squid pieces in a crispy salt
and pepper coating

GAMBERONI alla MUGNAIA (no shell) 13.95
pan fried prawns in rich butter, garlic, chilli
and lemon sauce
additional option: toasted ciabatta + 1.95

ZUPETTA di Mare (without shell) 16.95
squid, mussel meat, octopus, shrimp and prawns
in tomato marinara sauce
additional option: toasted ciabatta + 1.95

PIZZE

12 inches, thin & crispy

MARGHERITA (V) 17.75
tomato, basil & mozzarella
* or with vegan mozzarella instead

FIORENTINA (V) 18.25
tomato, spinach, egg & mozzarella

FUNGHI (V) 18.25
mushrooms & mozzarella
* or with vegan mozzarella instead

PIZZA N'DUJA (no mozzarella) 18.25
N'duja (soft-spicy-spreadable salami from Calabria),
tomato sauce, pepperoni,
optional additions:
*(added after) burrata Pugliese + 3.45
*(added after) buffalo mozzarella + 3.45

MORTADELLA 18.45
thin crisp crust bread, added after (mortadella slices,
crushed Persian pistachio and burrata)

NAPOLI 18.45
tomato, anchovies, black olives, capers & mozzarella

HOT AMERICANA 18.45
pepperoni, chilli, tomato & mozzarella

COTTO 18.45
ham, mushrooms, olives, garlic,
mozzarella & tomato

VEGETERIANA (V) 18.45
tomato, mozzarella, tender stem broccoli,
black olives, mushrooms and spinach
* or with vegan mozzarella instead

QUATTRO FORMAGGI (V) 18.45
tomato, gorgonzola, goats' cheese,
mozzarella, parmesan

CARCIOFI e FORMAGGI di CAPRA (V) 18.95
artichoke, goat cheese, black olives,
mozzarella & tomato

CARNOSA 18.95

pepperoni, pork meat balls, bolognese, mozzarella and tomato

BOSCAIOLA 18.95

mushrooms, mozzarella, Italian sausages & tomato

SOFIA 18.95

chicken, pepperoni, Italian sausages, mozzarella, tomato and chili

QUATTRO STAGIONI 18.95

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

PASTA

SPAGHETTI POMODORO (V) 16.95

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

optional additions:

*(added after) burrata Pugliese + 3.45

*(added after) buffalo mozzarella + 3.45

PENNE all'ARRABBIATA (V) 17.25

cherry tomato, garlic & chilli in tomato sauce

TAGLIATELLE CARCIOFI e SPINACI (V) 17.85

artichoke, baby leaf spinach and cherry tomatoes in creamy tomato sauce

TAGLIATELLE SALSICCE e BROCCOLI 17.85

Italian sausages, tenderstem broccoli, cherry tomatoes, garlic & chili in buttery parmesan sauce

GNOCCHI GORGONZOLA (V) 17.85

potato dumpling and mushrooms in creamy gorgonzola and parmesan sauce

RISOTTO FUNGHI (V) 17.85

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

SPAGHETTI N'DUJA 17.85

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

PENNE al PISTACHIO PESTO (V) 18.25

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 CHICCHI RICCHI 18.25

chicken pieces, mushrooms and garlic in cream sauce

SPAGHETTI PESANTISSIMO (V) 18.25

tender stem broccoli, courgette, asparagus and chili

optional additions:

*(added after) burrata Pugliese + 3.45

*(added after) buffalo mozzarella + 3.45

GNOCCHI RUSTICA 18.25

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

RAVIOLI FIORENTINA (V) 18.25

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

RISOTTO ROSSO 18.25

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

RISOTTO VEGETERIANO (V) 18.25

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

TAGLIATELLE GAMBERONI 18.65

(without shell)

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

TAGLIATELLE CARBONARA 18.65

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 18.65

spaghetti classic with bolognese sauce

RISOTTO PESCATORE 19.95

(without shell)

arborio rice, squid, mussel meat, octopus, shrimp and prawns in white marinara sauce

TAGLIATELLE MARINARA 19.95

(without shell)

squid, mussel meat, octopus, shrimp and prawns in tomato marinara sauce

SECONDI

PETTI di POLLO IN SALSA CREAMOSA
di FUNGHI e SPINACI 23.45
chicken breast in creamy mushrooms and spinach
sauce + tender stem broccoli

SPIGOLA 23.45
pan fried sea bass fillet in buttery
cherry tomato lemon sauce served
+ french fries

AGNELLO COTTO LENTAMENTE IN
SALSA DI MENTA 23.45
slowly cooked lamb shank in mint sauce served
+ buttery mashed potato

MILANESE di POLLO
pan fried breaded chicken breast with:

spaghetti pomodoro 23.45

penne arrabiata 24.45

spaghetti bolognese 26.95

SALMONE AVOCADO 24.95
pan fried salmon topped with avocado in buttery
cherry tomato and lemon sauce + mashed potato

BRANZINO 24.95
pan-fried sea bass fillet topped with prawns,
cherry tomato lemon sauce served
+ tender stem broccoli

CONTORNI

CIABATTA 1.95

FRENCH FRIES 4.95

MASHED POTATO 4.95

TENDER STEM BROCCOLI 6.95

TOMATO & RED ONION SALAD 7.95
tomatoes, red onion and basil
+ pomogranate dressing

ROCKET SALAD 7.95
rocket leaves, shaved parmesan
+ pomegranate dressing

BEVANDE FREDDE

CRODINO (175ml) 6.95
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) 3.95

FEVER-TREE GINGER ALE (200ml) 3.95

APPLE JUICE (200 ml) 3.95

LIMONATA (330 ml) 3.95

ARANCIATA (330 ml) 3.95

STILL WATER (500 ml) 4.45

SPARKLING WATER (500 ml) 4.45

COKE ZERO (330 ml) 4.45

DIET COKE (330 ml) 4.45

COKE (330ml) 4.45

PERONI 0% (330 ml, alcohol free) 6.45

MORETTI (330 ml) 6.45

APEROL SPRITZ 12.95
prosecco, aperol, splash of sparkling water

BEVANDE

ESPRESSO 3.50

DOUBLE ESPRESSO 4

CAPPUCCINO 4.50

MACCHIATO 4

LATTE 4.50

AMERICANO 4

EARL GREY 3

PEPPER MINT 3

VINI BIANCHI

HOUSE WHITE
bottle 75cl £23
glass 175ml £8.50
glass 250ml £10.5

PINOT GRIGIO, PREVIATA
DELLE VENEZIE, DOC (12%)
bottle 75cl £27
glass 175 ml £10
glass 250 ml £12

GAVI DI GAVI MINAIA (13%)
Region: PIEDMONT
bottle 75cl £36
glass 175 ml £12
glass 250 ml £14

ROSE

PINOT GRIGIO BLUSH,
PREVIATA, DELLE VENEZIE (12%)
bottle 75cl £27
glass 175 ml £10
glass 250 ml £12

SPARKLING WINE

VINO SPUMANTE PROSECCO, (10.5%)
Region: Northy East
bottle 75cl £32
single serve bottle 20cl £11



VINI ROSSI

HOUSE RED
bottle 75cl £23
glass 175ml £8.50
glass 250ml £10.5

MONTEPULCIANO D'ABRUZZO, DOC
GALADINO (12.5%)
Region: ABRUZZO
bottle 75cl £27
glass 175 ml £10
glass 250ml £12

VALPOLICELLA RIPASSO CANTINE DI ORA (14.5%)
Region: VENETO
bottle 75cl £30

CHIANTI CLASSICO PONTICELLO, DOCG (13%)
Region: TUSCANY
bottle 75cl £36
glass 175 ml £12
glass 250ml £14

BAROLO CASA SANT'ORSOLA (14%)
Region: PIEDMONT
bottle 75cl £50

- 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.