

Stuzzichini & Antipasti

<u>Artisan Bread & Olives (DF V VE)</u> (GF available)	4.90
Garlic Pizza Bread (DF V VE) Add cheese for £1.00 extra	5.50
Bruschetta al Pomodoro (DF V VE) Toasted homemade bread topped with fresh chopped vine tomatoes, garlic, fresh basil and EVO oil (GF available)	5.50
<u>Polpette con Salsa</u> Homemade meatballs served in a tomato sauce served with homemade bread	6.90
<u>Zuppa del Giorno</u> Soup of the day (GF DF V VE available)	6.50
Parmigiana di Melanzane (V) Layers of fried aubergines with tomato sauce and Parmesan cheese, served with mixed leaves salad	7.50
<u>Bufala con Proscuitto Crudo e Pomodori Secchi (GF)</u> Buffalo mozzarella served with Parma Ham and sundried tomatoes	8.90
<u>Calamari Fritti (DF F)</u> Deep fried calamari served with homemade tartar sauce	8.90
<u>Bresaola, Rucola e Scaglie di Parmigiano (GF)</u> Bresaola Italian IGP cured beef served on a bed of rocket, Parmesan cheese shavings and Lovitaly dressing (DF available)	8.90
<u>Bruschetta con Nduja, Burratina e Rucola (GF S)</u> Toasted homemade bread topped with spreadable spicy salami (nduja), fresh burratina cheese and rocket	9.50



Taglieri – Platters

All our platters are freshly made and cut on order All meats and cheeses are from Italy, and we carefully select them from the best suppliers and producers They are great to share for 2 and can be shared by more for only £8pp extra

Vegetarian Platter 2pp (VVE)

A generous selection of grilled vegetables, sundried tomatoes and assorted vegetarian delights selected by our chef and accompanied with complimentary bread (GF available)

Cheese Platter 2pp

A generous selection of fresh cheeses and grilled vegetables accompanied with complimentary bread and homemade chili jam **(GF** available**)**

Meat and Cheese Platter 2pp

Our signature platter with a generous selection of freshly cut cured meats and fresh cheeses accompanied with complimentary bread and homemade chili jam (GF available) 14.95

16.95

21.95

GF = Gluten Free DF = Dairy Free V = Vegetarian VE = Vegan F = Fish S = Spicy Please ask before ordering for any dietary requirements



Pasta

<u>Spaghetti Aglio, Olio e Peperoncino (DF V VE)</u>	8.90
Spaghetti with EVO oil, fresh garlic, parsley and chili flakes (GF available)	
<u>Tagliatelle al Ragù Bolognese (DF)</u>	10.90
Tagliatelle with homemade 100% beef Bolognese sauce (GF available)	
<u>Gnocchi di Patate (V GF)</u> Homemade potatoes gnocchi in a fresh tomato sauce and fresh basi	10.90
<u>Homemade Lasagna</u>	10.90
Traditional Italian Lasagna with homemade 100 % beef Bolognese sauce served with mixed leaves salad	
<u>Tortellini Prosciutto e Panna</u>	10.90
Fresh Tortellini with cream, Italian cooked ham and Parmigiano Reggiano	
<u>Tagliatelle ai Funghi della New Forest e Porcini (V)</u> Tagliatelle with New Forest and Porcini mushrooms, garlic, EVO oil, parsley and Parmigiano Reggiano shavings (GF DF VE available – <u>contains nuts</u>)	13.95
<u>Ravioli del Giorno</u>	14.90
Fresh homemade Ravioli of the day - Please ask a member of staff (V available)



Mains

All mains are served with roasted Mediterranean vegetables *Served with salad not veg.

<u>Parmigiana di Melanzane (V)*</u> Layers of fried aubergines, tomato sauce, grated Parmigiano Reggiano served with mixed leaves salad	10.90
<u>Italian Style Hamburger*</u> 100% beef burger with burrata cheese, olive paté, sundried tomato mayo and caramelised onion (add chips for £2)	10.90
<u>Cristina's Special Hamburger*</u> 100% beef, mayo, gorgonzola cheese, caramelised onion, Cristina's famous sweet chilly jam, fresh tomatoes and crispy Italian pancetta (add chips for £2)	13.90
<u>Pollo alla Milanese*</u> Breaded chicken breast fillet "Milanese" style served with French fries and mixed leaves salad	12.50
<u>Insalata di Pesce (GF DF F)*</u>	15.50
Fish salad with king prawns, smoked salmon, tuna, grilled vegetables, marinated anchovies and mixed leaves salad	
<u>Filetto di Pollo alla Contadina (GF)</u> Chicken breast fillet topped with gorgonzola sauce and crunchy pancetta	15.50
<u>Stinco di Maiale con Patate Arrosto (GF DF)</u> Roast pork knuckle served with roast potatoes	17.50

Side dishes

<u>Mixed Seasonal Vegetables (GF V VE DF)</u>	3.50
<u>French Fries (V VE)</u>	3.50
<u>Mixed Salad (V)(GF)(DF)</u>	4.50
<u>Grilled Vegetables (V) (GF)DF)</u>	4.95



Pizza Vegetarian, Vegan and Dairy-free option available

<u>Pizza Marinara (V VE)</u> Tomato sauce, EVO oil, fresh basil, garlic	7.00
<u>Pizza Margherita (V)</u> Tomato sauce, mozzarella, EVO oil, fresh basil	8.50
<u>Pizza Hawaiana</u> Tomato sauce, mozzarella, Italian cooked ham, pineapple	9.50
Pizza Vegetariana (V) Tomato sauce, mozzarella, mixed grilled vegetables, cherry tomatoes	10.50
<u>Pizza Cristina (F)</u> Tomato sauce, marinated anchovies, onions, black olives, capers, garlic	10.50
<u>Pizza 4 Formaggi (♥)</u> Tomato sauce, mozzarella, gorgonzola, taleggio, brie	12.50
<u>Pizza Calabria (S)</u> Tomato sauce, mozzarella, nduja, spicy salami, grilled peppers, fresh chili, chilli oil	11.50

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Insalate - Salads

Egg and Tuna Salad (DFF) Tuna, black olives, boiled eggs, onions, tomatoes, mixed leaves salad and croutons (GF available)	7.90
<u>Pecorino Cheese Salad (V)</u> Fresh pecorino cheese, walnuts, mixed leaves salad, pears (GF)	9.90
<u>Buffalo Salad (GF)</u> Neapolitan buffalo mozzarella, fresh vine tomatoes, mixed leaves salad, avocado and basil Add Parma Ham for £1.95 extra	9.90
<u>Tirolese Salad (GF DF)</u> Rocket, walnut, pears and Bresaola Italian IGP cured beef	10.50

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Homemade Desserts:

Slice of cake Lemon Drizzle or Coffee & Walnut (GF available)

<u>Tiramisu</u>

Pannacotta (GF)

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