

LOVITALY

restaurant • coffee • deli

À la carte menu

V: vegetarian ~ **VE:** vegan ~ **NS:** contains nuts/seeds ~ **GF:** gluten free ~ **MF:** milk free ~

S: spicy ~ **F:** fish ~ **SF:** shellfish ~ **C:** celery

O: option available

**Not all ingredients can be listed.
If you have an allergy or an intolerance please inform a member of staff.**



Starters

Traditional Arancini alla Bolognese	£9
Traditional Italian rice ball with Bolognese sauce, peas and a heart of melted mozzarella	
Pane e olive (NS VE GFO MFO)	£6.5
Homemade mixed bread with EVO oil, balsamic vinegar, butter and mixed seasoned Sicilian olives	
Cozze allo zafferano e pomodorini (S F SF MF GFO)	£9.5
Sautéed fresh mussels in saffron, white wine e cherry tomatoes sauce served with Toasted homemade bread	
Bruschetta al pomodoro (MF VE GFO NS)	£7
Toasted homemade bread, topped with fresh chopped vine tomatoes, garlic, basil and EVO oil.	
Calamari fritti (MF F SF)	£10
Deep fried calamari served with dill and lemon mayo	
Buffala affogata con `nduja (V GFO)	£8.90
Oven baked Buffalo mozzarella with `nduja served with our home baked bread	
Tricolore (V GF)	£9.5
Buffalo mozzarella, avocado, tomato and basil with balsamic pearls	
Gamberi alla sarda (MF V F)	£12
Three Argentinian prawns breaded with Sardinian Pane Carasau served with saffron mayo	



Taglieri – Platters

Tagliere di formaggi

A generous selection of freshly cut Italian cheese and grilled vegetables, served with our homemade chilli jam, Italian truffle honey and sweet dips and homemade bread.

£18.5 for one - £32 for two
(V GFO NS S)

Tagliere Lovitaly

Our signature platter. The finest selection of freshly cut Italian cured meat and fresh Italian cheese, served with our homemade chilli jam and homemade bread.

£19.9 for one - £35 for two
(GFO MFO NS S)

Tagliere vegetariano

£27.50 - Platter for 2

A light and fresh platter with grilled vegetables, sundried tomatoes, eggs, olives, assorted vegetarian delights selected by our chef, served with our homemade chilli jam and homemade bread.

(V GFO MFO VEO NSO S)

Tagliere misto di pesce

£37 - Platter for 2

A succulent mixed of seafood and fresh fish: fresh sautéed mussels, smoked salmon, deep fried calamari, breaded Argentinian prawns all served with homemade aioli and toasted bread.

(F SF MF S)



Le Paste

Spaghetti alla Puttanesca (F S MF GFO)	£16
Spaghetti with tomato sauce , olives, red anchovies and chilli	
Rigatoni alla carbonara – Italian style (GFO)	£16
With pasteurized egg yolk, black pepper, pecorino romano cheese and guanciale	
Lasagna (NS C)	£17
Traditional Italian lasagna with homemade 100% beef Bolognese sauce served with mixed leaves salad	
Tagliatelle New Forest (VEO GFO NS MFO)	£17
Egg tagliatelle with New Forest garlic mushrooms, creamy mushroom sauce, truffle oil, and parsley	
Tagliatelle al ragù Bolognese (MFO DF C)	£16.5
Egg tagliatelle with homemade 100% beef Bolognese sauce	
Tortellini prosciutto e panna (NS)	£15
Fresh tortellini, filled with beef and pork, served with Parmigiano Reggiano cream, cooked ham and parmesan chips	
Linguine ai frutti di mare (F SF GFO MF S)	£20
Linguine pasta with Argentinian red prawns, king prawns, clams, squid, mussels, EVO oil, garlic, chilli and parsley	
Risotto del giorno	
Risotto of the day. Can be found on the special board or please ask a staff member.	



Garlic Pizza Bread

Ideal for sharing

Garlic Bread (VE MF)	£6.50
Pesto Garlic Bread (V) With pesto and cherry tomatoes	£8.00
Garlic bread gricia (VE F MF) Garlic base with crispy guanciale, pecorino romano cheese and black pepper	£8.00
Pistacchio Garlic Bread (V NS) With pistachio cream pistachio crumbs	£8.50

Add cheese for £2.50

Pizza

Pizza Marinara (VE MF) Tomato sauce, oregano, garlic oil, fresh capers, cherry tomatoes olives	£9
Pizza Margherita (V VEO MFO) Tomato sauce, mozzarella and fresh basil	£12
Pizza Cristina (F MF) Tomato sauce, red anchovies, onions, olives and capers	£15.5
Pizza Hawaiana (MFO) Tomato sauce, mozzarella, pineapple and Italian cooked ham	£13
Pizza Vegetariana (V VEO MFO) Tomato base with mozzarella, artichokes, spinach and roasted peppers	£14
Pizza 4 Formaggi (V) Tomato sauce, mozzarella, gorgonzola, parmesan cheese, pecorino e onions	£15
Pizza Calabria (S MFO) Tomato sauce, mozzarella, spicy salami, roasted peppers, caramelized onion, `nduja	£15
Pizza 4 Stagioni (MFO) Tomato sauce, mozzarella, olives, mushrooms, grilled artichokes, Italian cooked ham	£16.5

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Pizza Carbonara	£15
Pasteurized egg yolk sauce, roman pecorino and guanciale	
Pizza New Forest (NS)	£16.9
scamorza cheese, wild mushroom, truffle pesto and parmisan cheese	
Pizza Toscana (MFO)	£16
Tomato sauce, mozzarella, rocket, parma ham, cherry tomatoes and parmesan shavings	
Pizza Lovitaly (S MFO)	£17
Tomato sauce, mozzarella, spicy salami, guanciale, Italian cooked ham and Tuscany sausage	
Pizza alla Sarda	£15.9
Tomato base with mozzarella, traditional Pecorino Sardo and Tuscan sausage	
pizza Amatriciana	£15.9
Tomato, mozzarella, guanciale, caramellised onions and roman pecorino	
Pizza Novembre (N)	£16.9
Tomato, mozzarella, gorgonzola, Tuscan sausage and walnuts	
Pizza Fiorentina	£15
tomato mozzarella, spinach, olives and egg	
Pizza Piccante	15.2
tomato, mozzarella, gorgonzola 'nduja	

Stuffed crust option for £2.50

All pizzas are available calzone style



Secondi – Mains

Rib eye steak	£26
8oz grilled rib eye steak served with chips and a rocket and parmesan salad.	
Upgrade your steak with one of our sauces for £2.50	
- peppercorn sauce or gorgonzola sauce	
Hamburger Cristina (NS MFO)	£18.5
100% beef burger, garlic mayo, breaded mozzarella, caramelized red onion, fresh tomato, pancetta and salad served with chips in a homemade brioche bun	
Parmigiana di melanzane (V)	£15
Layers of fried aubergine, tomato and basil sauce, grated Parmigiano Reggiano. Served with mixed leaves salad	
Braciola di maiale (MFO)	£18.9
Oven baked breaded pork chop in a bed of pizzaiola sauce topped with mozzarella, grilled onion served with new potatoes and spring onion salad	
Cotoletta di pollo alla milanese (MFO)	£17
Breaded chicken escalope Milanese style, served with chips and mix salad	
Pollo ai funghi (GFO DFO N NFO)	£19
Chicken breast fillets cooked in a creamy mushroom sauce, served with sautéed potatoes	



Insalate – Salads

Caesar Salad (F GF GFO)	£14
Chicken breast, streaky bacon, roman lettuce, parmesan Shavings salad, with croutons and Caesar dressing.	
Insalata panzanella	£12.5
Gem lettuce, bread, fresh onions, olives, vine tomatoes and cucumber	

Contorni – Sides

Mixed leaves salad (VE GF MF)	£4
With onions, black olives, and tomatoes, cucumber and radish	
Rocket and parmesan salad (V GF)	£4
Tomato and onion salad (VE GF MF)	£4
Sautéed new potatoes (VE GF MF)	£5
Sautéed Mediterranean vegetables (VE GF MF)	£5
Skin on chips	£4.95
Truffle Parmesan Chips	£ 6.5
Cheesy chips	£6.5



Focaccia

Our Panini are made with homemade focaccia bread

Only available for lunch (12pm to 14pm)

Panino Italiano (MFO) Italian cooked ham, mozzarella and mushrooms.	£7
Panino Vegetariano (V) Mixed grilled vegetables, mozzarella, pesto and fresh vine tomato.	£8
Panino Calabrese (S MFO) Italian spicy salame, mozzarella, rocket, fresh vine tomato and chilli oil.	£8
Panino Lovitaly Parma ham, buffalo mozzarella, rocket, fresh vine tomato and oregano.	£9
Panino Salmone (F SF S MF) Fresh tomato, avocado, smoked salmon and homemade chilli jam.	£9
Panino al tonno (F SF MF) Tuna in olive oil, red onions, mayonnaise, tomatoes and lettuce.	£8
Panino Milanese (MF) Breaded crispy chicken escalope, fresh tomato, mixed leaves salad and mayonnaise.	£9

Add chips for £2.50



Dolci/Dessert

Tiramisu

Orange and chocolate cheesecake

Pannacotta (chocolate, forest fruit, caramel, passion fruit)

Torta del giorno (cake of the day)

Spicy Brownie

Vegan ice cream Biscuit with berry cream

Chocolate Italian Truffle ice cream

3 cheeses platter

(Gorgonzola, pecorino, taleggio)

£ 9.9



Breakfast

Available from 09:00-12:00pm
Fluffetts farm eggs

Eggs and more:

On toast (GFO MF) 2 Fried or poached eggs	£5.5
Scramble (GFO) 3 scramble eggs with parmesan cheese served with toasted bread	£6.5
Omelette (GF MF DFO) Served with toasted bread	£6.5
Benedict (GFO MF) Poached with cooked ham, toasted bread served with hollandaise sauce	£8.9
Royale (F MF GFO) Poached, spinach, smoked salmon, toasted bread served with hollandaise sauce	£10
Lovitaly (GFO MF) Poached, bacon, avocado, toasted bread served with hollandaise sauce	£10.5

Lovitaly special breakfast deal £6.50

(Available only Monday to Friday from 09:00 to 11:00 am)

Choose between croissant, savoury pastry or a slice of panettone, medium coffee and a glass of our juices



Breakfast

Available from 09:00-12:00pm

Fluffetts farm eggs

Traditional and Special

Full English bagel (GFO MF) Sausage, bacon, fried egg and hash brown	£9.9
Vegetarian bagel (V VEO S) Avocado, tomato, fresh mozzarella, fried egg and sweet chilli jam	£9.5
Salmon bagel (S NS MF) Smoked salmon, avocado, tomato, sesame seeds	£9
Bacon and cheese Panini (GFO MFO) Homemade focaccia bread with bacon and cheese	£7.5
Full English (GFO MF) Italian sausage, fried egg, 2 bacon, baked beans, mushroom, hash brown, grilled tomato and bread	£10.5
Vegetarian (V VEO GFO) Fried egg, fresh mozzarella, avocado, mushroom, baked beans, hash brown, grilled tomato, mix grilled vegetables and a slice of bread	£10.5
Cristina Special (GFO MF) 2 eggs cooked in a tomato sauce, topped with grated pecorino cheese, served with bread	£7.9
Colazione italiana (GFO MFO) Parma ham, buffalo mozzarella, mushrooms 2 fried eggs and Italian sausage	£10.5

Add some extra to your breakfast:

Egg	£1	Baked bean	£1.50	Avocado	£2.5
Hash brown	£1	Cheese	£2	Italian sausage	£2.5
Onion	£1	Mushroom	£2	Smoked salmon	£3
Cheese	£1.5	Cured meat	£2	Parma Ham	£3



Do you know Lovitaly is an Italian delicatessen?
We are specialize to sell fresh, cured meat and cheeses
from Italy.

Why not sample our products? Ask a member of staff to
create your own platter.

Start your dinner with some cicchetti to share

3 cicchetti to share for only £16

Mix Spicy Sicilian Olives	£4.50
Pesto e formaggio di capra Pesto and soft goat cheese	£5.95
Speck e Taleggio Smoked cured ham served with Taleggio cheese	£7.90
Crostini di Pecorino e Salsiccia Mature Pecorino cheese and cured Sausages	£8.95
Cipolline borettane all'aceto balsamico Pickled onions with sweet balsamic vinegar	£6.75
Pomodori secchi e formaggio di Capra Sundried tomatoes and soft goat cheese from Sardinia	£6.75
Acciughe Marinate Marinated Anchovies	£6.90
Pane guttiau Sardinia bread with pesto sauce dip	£6.90