

LOVITALY

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ANTIPASTI – STARTERS

PANE E OLIVE 5.5 V NS DF VE GFO DF

Homemade bread and mixed olives

PIZZA ALL'AGLIO 5.5 V DF VE DF

Garlic Pizza Bread ~ add cheese for 1

BRUSCHETTA AL POMODORO 6.9 DF V VE GFO NS

Toasted homemade bread topped with fresh chopped vine tomatoes, garlic, basil, EVO oil

CALAMARI FRITTI 8.9 F DF

Salt and pepper crust deep fried calamari served with homemade aioli

BURRATA CON PROSCIUTTO DI PARMA AL TARTUFO 9.9 GFO NS

Burrata, truffle Parma ham and rocket served with Italian grissini

CAPRINO AL PISTACCHIO 7.6 V GFO NS

Goat cheese balls coated with pistacchio served with honey mustard dressing and caramelised onions

ARANCINI 7.95 NS

Classic Sicilian homemade Bolognese rice balls served with pesto mayo

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TAGLIERI – PLATTERS

ALL PLATTERS ARE FOR 2PP

TAGLIERE VEGETARIANO 17.90 V GFO DFO VEO NS S

A light and fresh platter with grilled vegetables, sundried tomatoes, eggs, homemade Italian honey mayonnaise, olives, assorted vegetarian delights selected by our chef and all accompanied with our homemade chilli jam, Sardinian flat bread, homemade bread and Italian grissini

TAGLIERE DI FORMAGGI 19.90 V GFO NS S

A generous selection of freshly cut Italian cheeses and grilled vegetables accompanied with our homemade chilli jam, Italian truffle honey and sweet dips, Sardinian flat bread, homemade bread and Italian grissini

TAGLIERE LOVITALY 21.95 GFO DFO NS S

Our signature platter. The finest selection of freshly cut Italian cured meats and fresh Italian cheeses on a bed of Sardinian flat bread accompanied with homemade chilli jam, Italian truffle honey, homemade bread and Italian grissini

TAGLIERE FRITTO MISTO DI PESCE 23.95 F SF DF S

A succulent mixed deep fried fish platter especially selected for you from local sustainable areas. The platter includes king prawns, whitebait, calamari and salmon bites served on a bed of chips. All accompanied with our homemade chilli jam, homemade aioli and fresh lemon slices

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PASTA & CO.

TAGLIATELLE AL RAGÙ BOLOGNESE 10.9 GFO DF

Tagliatelle with homemade 100% beef Bolognese sauce

LASAGNA 10.95 NS

Traditional Italian lasagna with homemade 100 % beef Bolognese sauce served with mixed leaves salad

TORTELLINI PROSCIUTTO E PANNA 10.95 NS

Fresh tortellini with Italian cooked ham, parmigiano reggiano, cream

TAGLIATELLE AI FUNGHI DELLA NEW FOREST E PORCINI 13.95 VO VEO GFO NS DFO

Egg tagliatelle with New Forest and porcini mushrooms, truffle, parmigiano reggiano shavings, garlic, parsley

RAVIOLI DEL GIORNO from 14.95 VO

Fresh homemade ravioli of the day ~ please ask a member of staff

RISOTTO DEL GIORNO from 15.5 VO VEO GFO DFO

Please ask a member of staff ~ 30 min waiting time

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SECONDI – MAINS

PARMIGIANA DI MELANZANE 11.9 v

Layers of fried aubergines, tomato and basil sauce, grated parmigiano reggiano served with mixed leaves salad

HAMBURGER CRISTINA 14.9 DFO S

100% beef burger, mayo, gorgonzola cheese, caramelised onions, homemade chilli jam, fresh tomatoes, crispy Italian pancetta served with chips

FILETTO DI POLLO ALLA PIZZAIOLA 12.5 GFO DF

Chicken breast, black olives, capers, tomato sauce, origano served with roast vegetables and potatoes

FILETTO DI MAIALE AL FUNGHETTO 15.5 GFO DFO NS

Italian pork loin fillet with a rich mushroom cream sauce served with roast vegetables and potatoes

COTOLETTA ALLA MILANESE 16.95 DF

Breaded chicken breast, Milanese style, served with chips

TAGLIATA DI MANZO 21.9 DFO

10oz grilled Ribeye steak, rocket, cherry tomatoes and Parmigiano Reggiano shavings served with chips

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PIZZA

Vegetarian, Vegan, Dairy free, white base options available

PIZZA MARGHERITA 8.9 v

Mozzarella, tomato sauce, EVO oil, fresh basil

~ add buffalo mozzarella 2.5

PIZZA HAWAIANA 9.7

Italian cooked ham, pineapple, tomato sauce, mozzarella

PIZZA VEGETARIANA 11.5 v

Mixed grilled vegetables, cherry tomatoes, mozzarella, tomato sauce

PIZZA CRISTINA 11.5 F

Marinated anchovies, onions, black olives, capers, tomato sauce

PIZZA 4 FORMAGGI 12.7 v

Gorgonzola, taleggio, brie, mozzarella, tomato sauce

PIZZA CALABRIA 12.5 s

Spicy salame, grilled peppers, mozzarella, tomato sauce, chilli oil

PIZZA AMATRICIANA 13.5

Italian pancetta, grated pecorino Romano, caramelised onions, tomato sauce

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PIZZA 4 STAGIONI 12.7

Italian cooked ham, mushrooms, artichokes, black olives, mozzarella, tomato sauce

PIZZA TRENTINO 13.95 NS

Speck, gorgonzola, walnuts, mozzarella, tomato sauce

PIZZA CAMPANIA 13.5

Italian sausage, friarielli, mozzarella, tomato sauce

PIZZA TOSCANA 13.9

Parma ham, mozzarella, parmigiano reggiano shavings, rocket, tomato sauce

~ add buffalo mozzarella 2.5

PIZZA SARDEGNA 13.9

Italian sausage, Sardinian pecorino, mozzarella, tomato sauce

PIZZA RUSTICA 13.95

Italian sausage, taleggio, caramelised onions, mozzarella, tomato sauce

PIZZA LOVITALY 14.5 s

Spicy salame, Milano salame, Italian cooked ham, Italian sausage,

mozzarella, tomato sauce

PIZZA AI FRUTTI DI MARE 14.5 F SF

Prawns, calamari, mussels, mixed grilled vegetables, cherry tomatoes,

mozzarella, tomato sauce

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INSALATE

– SALADS

INSALATA DI POLLO 9.9. NS DFO F

Grilled chicken breast, marinated anchovies, parmigiano reggiano, mixed leaves salad, croutons

INSALATA DI BUFALA 9.9 GF V

Buffalo mozzarella, avocado, fresh vine tomatoes, mixed leaves salad, basil
~ add Parma ham for 2.1

PROSCIUTTO E MELONE 10.9 GF DFO

Parma ham, honey dew melon, goat cheese, parmigiano reggiano shavings, cherry tomatoes, rocket

INSALATA DI PESCE 15.5 F SF GF DFO S

King prawns, fresh salmon, red chillies stuffed with tuna, marinated anchovies, grilled vegetables, mixed leaves salad

CONTORNI - SIDE DISHES

OLIVES 2.9 V VE GF DF

HOMEMADE BREAD 3.5 V VE DF NS

MIXED LEAVES SALAD WITH ONIONS, BLACK OLIVES, TOMATOES 4.9 V VE GF DF

ROCKET AND PARMESAN CHEESE SALAD 4.9 V GF

FRENCH FRIES 4.5 V DF

ROAST POTATOES 4.9 V VE GF DFO

MIXED ROAST OR GRILLED SEASONAL VEGETABLES 5.5. V DF

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PANINI

Lunch time only from 12pm till 14:00pm

PANINO ITALIANO 6.5

Italian cooked ham, mozzarella, mushrooms

PANINO VEGETARIANO 6.5 V NS

Mixed grilled vegetables, mozzarella, pesto, fresh vine tomato

PANINO CALABRESE 6.95 S

Italian spicy salame, mozzarella, rocket, fresh vine tomato, chilli oil

PANINO LOVITALY 7.95

Parma ham, buffalo mozzarella, rocket, fresh vine tomato, EVO oil, origano

PANINO ALPINO 7.95

Bresaola Italian IGP cured beef, dolcelatte, parmigiano reggiano shavings, rocket

PANINO MILANESE 8.95

Breaded chicken breast, fresh tomato, mixed leaves salad, mayo

PANINO RUSTICO 7.95

Italian sausage, taleggio cheese, caramelised onions

PANINO SALMONE 7.95 F S

Fresh tomato, avocado and smoked salmon, homemade chilli jam

IL MIO PANINO VO VEO DFO

Make you own panino by choosing any fresh ingredient from the deli counters

ADD FRENCH FRIES 2

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DOLCI - DESSERTS

IL DOLCE DI CRISTINA 6.5 GF V NS

Homemade meringue, Cristina's Cream (whipped cream, chocolate sauce and a dash of Baileys) topped with crumbled homemade chocolate and almond cake

TORTA DI PANETTONE 6.5 V

Homemade panettone bread & butter pudding served with a dash of Vecchia Romagna Italian brandy and pouring cream

TIRAMISU' 5.5 V

Our signature homemade dessert, made with mascarpone cheese, espresso, original savoiardi biscuits, pasteurized eggs and marsala

PANNACOTTA 5.5 GF

A smooth and creamy homemade dessert made with cooked cream and topped with a choice of caramel, chocolate or mixed berries sauce

COCKTAIL AL CIOCCOLATO 6.5 GF

Hot chocolate mousse served with whipped cream and fresh strawberries
~ add Baileys for 2

GELATO 2.2

A scoop of chocolate, strawberry or vanilla ice-cream

TORTA DEL GIORNO 6.5 GFO VO

A slice of our homemade cake of the day served with ice-cream and whipped cream

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MENU

V vegetarian ~ VE vegan ~ NS contains nuts/seeds ~ GF gluten free ~ O option ~
DF dairy free ~ S spicy ~ F fish ~ SF shell fish

Not all ingredients can be listed ~ if you have an allergy or an intolerance please inform
a member of staff