

LOVITALY

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STARTERS

PANE E OLIVE 5.5 V NS DF VE GFO DF

Homemade bread and mixed olives

PIZZA ALL'AGLIO 6.5 V DF VE DF

Garlic Pizza Bread ~ add cheese add tomato for 1.5

BRUSCHETTA AL POMODORO 6.9 DF V VE GFO NS

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

PRAWN COCKTAIL 11.50 V NS Gf

prawns, cray fish, iceberg salad, avocado, topped with pink cocktail sauce

MOZZARELLA IN CARROZZA 7.9 V

Mozzarella coated in breadcrumbs and deep-fried, served with assorted dips

POTATOES CROQUESTTES 7.95 NS

With truffle.....

Gnocco fritto con culatello e perla nera pecorino 7.95 c

Deep fried pizza dough with culatello parma ham and pecorino cheese

CALAMARI FRITTI 8.9 F DF

Salt and pepper crust deep fried calamari served with homemade aioli

GRANCHIO FRITTO 9.9 GFO NS

Deep fried breaded crab served with aioli sauce

Beef tartare .95 F S

Hand-cut fillet of beef with tabasco, egg yolk

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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, , 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, 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 crab 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 C

Tagliatelle with homemade 100% beef Bolognese sauce

LASAGNA 10.95 NS C

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

GNOCCHI SORRENTINA 13.9 DF NF

Potatoes gnocchi wi

RAVIOLI DEL GIORNO

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

RISOTTO DEL GIORNO

Please ask a member of staff ~ 30 min waiting time

LINGUINE AI FRUTTI DI MARE 17.9 F GFO SF DF S

Linguine with fresh seafood

RIGATONI ALLA MEDITERRANEA

With fresh vegetable in a tomato sauce

SPAGHETTI AGLIO OLIO E PEPERONCINO

With evo oli garlic and chilli

SPAGHETTI CARBONARA

WITH FRESH EGG YOLK, BLACK PEPPER, AND PECORINO ROMANO CHEES

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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

POLLO RIPIENO..... 12.5 GFO DF

Chicken breast, black olives, capers, tomato sauce and oregano served with vegetables

HAMBURGER LOVITALY 14.9 DFO S

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

AGNELLO IMPANATO 15.5 GFO DFO NS

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

COTOLETTA ALLA MILANESE 16.95 DF

Breaded chicken escalope, Milanese style, served with chips

Maiale 17.50 DF

Slow-cooked lamb shank in a red wine and porcini mushroom sauce served with roasted garlic mashed potatoes

Filetti 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

Red base pizza, 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 BOSCAIOLA 13.5

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

PIZZA BOSCAIOLA

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PIZZA 4 STAGIONI 12.7

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

PIZZA AL TONNO 13.95 NS

Tuna, 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 CONTADINA 13.9

Italian sausage, Sardinian pecorino, mozzarella, tomato sauce

PIZZA CARBONARA 13.95

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

PIZZA LOVITALY (MEAT) 14.5 s

Spicy salame, Milano salame, Italian cooked ham, Italian sausage,
mozzarella, tomato sauce

PIZZA LOVITALY (SEA) 14.5 F SF

Prawns, calamari, mussels, mixed grilled vegetables, cherry tomatoes,
mozzarella, tomato sauce

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INSALATE – SALADS

SMOKED SALMON SALAD 9.9 GF V

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

INSALATA DI POLLO 11.9 NS DFO F

Grilled chicken breast, soft boiled egg, avocado, red onions, mixed leaves salad with Italian dressing and croutons

IN INSALATA DI POLLO

INSALATA DI CARNE

CONTORNI - SIDE DISHES

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

TOMATO & ONION SALAD V

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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 ALLA BISTECCA 7.95

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

PANINO MILANESE 8.95

Breaded crispy veal escalope, fresh tomato, mixed leaves salad, mayo

PANINO al pesce 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

TORTA DI PANETTONE AL CIOCCOLATO 6.5 v

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

TIRAMISU' 5.9 v

Our signature homemade dessert, made with mascarpone cheese, espresso, 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

DOLCE DEL GIORNO 6.5 (ask waiter for availability)

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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 ~ C celery

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