

# LOVITALY

restaurant • coffee • deli

## *À la carte menu*

**V:** vegetarian ~ **VE:** vegan ~ **NS:** contains nuts/seeds ~ **GF:** gluten free ~ **DF:** dairy 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.**



## Italian Aperitif

Try our Italian aperitif:

Aperol Spritz, Gin & Lemonade or Peach Bellini

With a choice of:

Italian Tuna stuffed mini Peppers, Olives, Salted Almonds, or Mozzarella pearls

**£7.50**

## Starters

<b>Pane e olive (NS VE GFO DFO)</b>	<b>£5.50</b>
Homemade mixed bread with EVO oil, balsamic vinegar, homemade smoked salty butter, and olives.	
<b>Bruschetta al pomodoro (DF VE GFO NS)</b>	<b>£6.90</b>
Toasted homemade bread, topped with fresh chopped vine tomatoes, garlic, basil, and EVO oil.	
<b>Mozzarella in carrozza (V)</b>	<b>£7.90</b>
Deep fried breaded mozzarella, served with fresh tomato salsa.	
<b>Crocchette ai funghi (V NS)</b>	<b>£7.95</b>
Wild mushrooms and potato croquette, served with truffle and artichoke mayonnaise.	
<b>Montanara frita (V DFO)</b>	<b>£7.95</b>
Deep fried pizza dough topped with fresh tomato sauce and grated parmesan cheese.	
<b>Calamari fritti (DF F SF)</b>	<b>£8.90</b>
Salted and pepper crust calamari, served with homemade tartar sauce.	
<b>Carpaccio di trota (GFO DF)</b>	<b>£9.50</b>
Cured marinated trout, served with fennel, orange, black olives, and lemon gel.	
<b>Granchio in pastella (DF F SF)</b>	<b>£9.90</b>
Paprika buttered soft-shell crab, served with aioli dip.	
<b>Tricolore (V GF)</b>	<b>£9.90</b>
Burrata cheese, avocado, tomato, and balsamic pearls.	
<b>Dragon fruit prawn cocktail (V NS GFO SF F)</b>	<b>£11.50</b>
Prawns, crayfish, iceberg salad, dragon fruit, topped with Marie Rose sauce, served with bread and homemade smoked salty butter.	



## **Taglieri – Platters**

### **Tagliere di formaggi**

**(V GFO NS S)**

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.

**£15 for one - £25 for two**

### **Tagliere Lovitaly**

**(GFO DFO NS S)**

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.

**£16 for one - £26 for two**

### **Tagliere vegetariano**

**(V GFO DFO VEO NSO S) £19.95**

**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.

### **Tagliere fritto misto di pesce**

**(F SF DF S) £27.50**

**Platter for 2**

A succulent mixed deep fried fish platter. Includes red Argentinian king prawns, whitebait, calamari, and soft-shell crab. Served with chips, homemade chilli jam, homemade aioli, and fresh lemon slices.



## Le Paste

<b>Spaghetti aglio, olio e peperoncino (VE DF GFO S)</b> With EVO oil, garlic, and dried Italian chilli.	<b>£10.90</b>
<b>Tortellini prosciutto e panna (NS)</b> Fresh tortellini, filled with beef and pork, served with Parmigiano Reggiano cream, cooked ham, and parmesan chips.	<b>£12.95</b>
<b>Tagliatelle al ragù Bolognese (GFO DF C)</b> Egg tagliatelle with homemade 100% beef Bolognese sauce.	<b>£11.50</b>
<b>Lasagna (NS C)</b> Traditional Italian lasagna with homemade 100% beef Bolognese sauce served with mixed leaves salad.	<b>£11.95</b>
<b>Rigatoni alla mediterranea (V GFO)</b> Rigatoni with fresh vegetables in a tomato sauce and ricotta cream.	<b>£12.90</b>
<b>Gnocchi Sorrento (V DFO)</b> Potato dumplings in a fresh cherry tomato sauce, served with burrata cheese, parmesan, and basil sauce.	<b>£13.90</b>
<b>Rigatoni alla carbonara – Italian style (GFO)</b> With fresh egg yolk, black pepper, pecorino romano cheese and guanciale.	<b>£13.90</b>
<b>Tagliatelle New Forest (VEO GFO NS DFO)</b> Egg tagliatelle with New Forest mushrooms, truffle, garlic, and parsley.	<b>£13.95</b>
<b>Linguine ai frutti di mare (F SF GFO DF S)</b> Linguine pasta with king prawns, clams, squid, mussels, EVO oil, garlic, chilli, and parsley.	<b>£17.95</b>
<b>Ravioli del giorno</b> Fresh ravioli of the day. Ask a member of staff or look at the special board.	
<b>Risotto del giorno</b> Fresh risotto of the day. Ask a member of staff or look at the special board. 15 minutes waiting time.	



## Garlic Pizza Bread

Ideal for sharing

<b>Garlic Bread (VE DF)</b>	<b>£6.50</b>
<b>Pesto Garlic Bread (V)</b> With pesto and cherry tomatoes.	<b>£8.00</b>
<b>Garlic Bread Mediterraneo (VE F DF)</b> With tomato sauce, anchovies, and chilli.	<b>£8.00</b>
<b>Pistacchio Garlic Bread (V NS)</b> With pistachio cream.	<b>£8.50</b>

**Add cheese for £1.50**

## Pizza

<b>Pizza Marinara (VE DF)</b> Tomato sauce, oregano, garlic oil, homemade caper powder, homemade olive powder.	<b>£8.95</b>
<b>Pizza Margherita (V VEO DFO)</b> Tomato sauce, mozzarella, and fresh basil sauce.	<b>£9.50</b>
<b>Pizza Parmigiana (V)</b> Tomato sauce, mozzarella, aubergine parmigiana, ricotta cream, black pepper, basil.	<b>£12.90</b>
<b>Pizza Hawaiana (DFO)</b> Tomato sauce, mozzarella, pineapple, Italian cooked ham.	<b>£11.95</b>
<b>Piazza Vegetariana (V VEO DFO)</b> Tomato sauce, mozzarella, roasted peppers, marinated courgettes, fried aubergine, grilled artichokes, basil.	<b>£12.50</b>
<b>Pizza 4 Formaggi (V)</b> Creamy lemon sauce, mozzarella, gorgonzola cream, grated pecorino romano, parmesan chips, black pepper.	<b>£12.95</b>
<b>Pizza Calabria (S DFO)</b> Tomato sauce, mozzarella, spicy salami, roasted peppers, 'nduja spicy mayo.	<b>£12.95</b>
<b>Pizza 4 Stagioni (DFO)</b> Tomato sauce, mozzarella, olives, mushrooms, grilled artichokes, Italian cooked ham, homemade olive powder.	<b>£12.95</b>



<b>Pizza Toscana (DFO)</b> Tomato sauce, mozzarella, rocket, parma ham, parmesan shavings.	<b>£13.95</b>
<b>Pizza Italian Carbonara</b> Mozzarella, guanciale, carbonara sauce (made with pasteurised egg yolk), grated pecorino cheese.	<b>£12.95</b>
<b>Pizza Boscaiola</b> Garlic base, homemade smoked mozzarella, mushrooms, Italian sausage.	<b>£13.95</b>
<b>Pizza The Italian Job</b> Tomato sauce, mozzarella, italian sausage, gorgonzola cream, basil.	<b>£13.95</b>
<b>Pizza New Forest (NS)</b> Mushroom and nuts pesto, homemade smoked mozzarella, mushrooms, parmesan shavings, and basil.	<b>£13.50</b>
<b>Pizza Lovitaly (S DFO)</b> Tomato sauce, mozzarella, spicy salami, guanciale, Italian cooked ham, and Italian sausage.	<b>£14.50</b>
<b>Pizza Cristina (F DF)</b> Tomato sauce, red anchovies, onions, black olives, and homemade caper powder.	<b>£11.50</b>
<b>Pizza Burratina di Mare (F SF)</b> Roasted cherry tomato base, mozzarella, red Argentinian prawns, burrata cheese, EVO oil, and fresh basil sauce.	<b>£15.50</b>

**Ricotta cream stuffed crust option for £2.0**

**All pizzas are available calzone style.**



## Secondi – Mains

<b>Parmigiana di melanzane (V)</b>	<b>£12.90</b>
Layers of fried aubergine, tomato and basil sauce, grated Parmigiano Reggiano. Served with mixed leaves salad.	
<b>Pollo Ballotine (GF)</b>	<b>£15.25</b>
Chicken breast stuffed with Italian sausage and mushrooms, in a creamy leek sauce. Served with veg.	
<b>Pancia di maiale al Chianti (GF DF)</b>	<b>£15.50</b>
Slow cooked pork belly al chianti served with crushed parsley potatoes.	
<b>Hamburger Cristina (NS DFO)</b>	<b>£14.90</b>
100% beef burger, garlic mayo, homemade smoked mozzarella, crispy fried onion, tomato, guanciale, and salad. Served with homemade bun and chips.	
<b>Cotoletta di pollo alla milanese (DF)</b>	<b>£16.95</b>
Breaded chicken escalope Milanese style, homemade smoked salty butter. Served with chips.	
<b>Filetto d'agnello (GF NS DF)</b>	<b>£20.00</b>
Pan-fried lamb fillet with Sicilian caponata and gremolata. Served with sautéed potatoes and mixed seasonal vegetables.	
<b>Costata di manzo (GFO DFO)</b>	<b>£25.50</b>
Club steak served with chips and cherry tomato confit. Choice of sauce: green peppercorn, Diane, or gorgonzola sauce for £1.80.	



## **Insalate – Salads**

<b>Insalata Trentino (V NS)</b>	<b>£10.50</b>
Apple, walnuts, mixed leaves, dry cranberry, salad. With croutons, gorgonzola cream, and honey mustard dressing.	
<b>Caesar Salad</b>	<b>£12.00</b>
Chicken breast, streaky bacon, roman lettuce, parmesan shavings salad. With croutons and Caesar dressing.	
<b>Insalata di mare (F SF GF DF)</b>	<b>£14.50</b>
Smoked salmon, prawns, and avocado salad, with tomato, cucumber, radish, and citronette dressing.	
<b>Insalata Lovitaly</b>	<b>£15.50</b>
Steak salad, with rocket, tomatoes, crispy fried onion, parmesan, with honey mustard dressing.	

## **Contorni – Side dishes**

<b>Chips (VE DF)</b>	<b>£3.95</b>
Upgrade to truffle parmesan chips or cheesy chips for £1.50.	
<b>Mixed Leaves Salad (VE GF DF)</b>	<b>£3.95</b>
With onions, black olives, and tomatoes.	
<b>Rocket and parmesan salad (V GF)</b>	<b>£3.95</b>
<b>Tomato and onion salad (VE GF DF)</b>	<b>£3.95</b>
<b>Fennel, orange and black olives salad (VE GF DF)</b>	<b>£4.50</b>
<b>Sautéed new potatoes (VE GF DF)</b>	<b>£4.50</b>
<b>Mixed roasted vegetables (VE GF DF)</b>	<b>£5.00</b>





## **Panini**

**Only available for lunch**

<b>Panino Italiano (DFO)</b> Italian cooked ham, mozzarella, and mushrooms.	<b>£6.50</b>
<b>Panino Vegetariano (V)</b> Mixed grilled vegetables, mozzarella, pesto, fresh vine tomato.	<b>£6.50</b>
<b>Panino Calabrese (S DFO)</b> Italian spicy salame, mozzarella, rocket, fresh vine tomato, chilli oil.	<b>£6.95</b>
<b>Panino Lovitaly</b> Parma ham, buffalo mozzarella, rocket, fresh vine tomato, EVO oil, oregano.	<b>£7.95</b>
<b>Panino Salmone (F SF S DF)</b> Fresh tomato, avocado, smoked salmon, homemade chilli jam.	<b>£7.95</b>
<b>Panino ai Gamberetti (F SF DF)</b> Icelandic prawns, crayfish, avocado, iceberg lettuce, Marie Rose sauce.	<b>£7.95</b>
<b>Panino Milanese (DF)</b> Breaded crispy chicken escalope, fresh tomato, mixed leaves salad, mayonnaise.	<b>£8.95</b>
<b>Steak Sandwich</b> Rump steak, rocket, tomatoes, crispy fried onion, parmesan, mustard mayo.	<b>£9.95</b>

**Add chips for £1.50**