

I Fritti

2 CROCCHÈ 7.95

Two served fresh mashed potatoes croquette, one breaded in Panko filled with smoked mozzarella, and one with purple potatoes breaded in corn flakes with pancetta and smoked mozzarella.

2 FRITTATINA 7.95

two served quiches with bucatini pasta, one with bechamel sauce, cooked ham and pecorino romano DOP, one frittatina Nerano served with courgette cream, bechamel sauce and provolone DOP

2 SUPPLÌ 7.95

One fried breadcrumb-coated rice ball stuffed with cacio & pepe sauce and one suppli al pesto served with trofie pasta, basil pesto cream, parmigiano reggiano and fior di latte

MONTANARA 7.95

A double cooked pizza dough, first fried and then finished in the oven with ragu of tomato sauce, buffalo mozzarella, basil

Antipasti

ITALIAN NIBBLES 3.95

olives, semidri cherry tomatoes, bread

GARLIC BREAD 5.95

homemade garlic bread with garlic, oregano and touch of tomato sauce

PARMIGIANA DI MELANZANE 7.95

Layered fried aubergine baked with mozzarella cheese, parmesan and organic tomato sauce

LA BRUSCHETTA 6.95

classic bruschetta with basil pesto, cherry tomatoes and buffalo stracciatella cheese

Insalate

RUCOLA 5.95

Cherry tomatoes, rocket salad, grana padano shavings

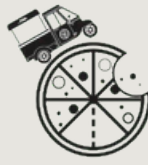
CAPRESE 9.95

Classic caprese salad made with fresh basil, tomatoes and buffalo mozzarella

COSTIERA (ask for veggie option) 11.95

lollo salad, cetara tuna fillet, sliced green apple, fennel, salted ricotta

Discretionary service charge of 12.5% is added to your bill. VAT included at the standard rate. If you have any dietary requirements please inform the staff



Le Pizze Classiche

MARGHERITA 10.95

Organic tomato sauce, fior di latte cheese, reggiano parmesan 24 months, basil, evo oil
(swap for buffalo mozzarella £3.25)

MARINARA DEL SUD 13.95

Organic tomato sauce, semidry cherry tomatoes, wild creamy garlic leaf,
Cetara fillets anchovies, gaeta black olives, capers

PROVOLA PEPE & SALSICCIA 14.95

Organic tomato sauce, smoked mozzarella, grounded black pepper, fresh sausages, evo oil, basil

DIAVOLA 13.95

Organic tomato sauce, fior di latte, spicy salami, basil, evo oil

A' PARMIGIANA 14.95

Organic tomato sauce, fior di latte, baked aubergines, parmigiano reggiano, basil, evo oil

CAPRICCIOSA 15.95

Organic tomato sauce, fior di latte, high quality cotto ham, Napoli salami, grilled artichokes,
sautéed mushrooms, Gaeta black olives powder, evo oil

Vegan

MARGHERITA VEGAN 11.95

Organic tomato sauce, vegan mozzarella, evo oil, basil

PARMIGIANA VEGAN 14.95

Organic tomato sauce, vegan mozzarella, aubergines, basil, evo oils

TRUST THE PEPPERS VEGAN 15.95

Vegan mozzarella, sauted red peppers, aromatized Panko bread, black olives powder,
raisin, almonds, capers, wild creamy garlic leaf



Signatures By Michele

GENOVESE DI AGNELLO 15.95

slow-cooked genovese ragu sauce made with onions and lamb, fior di latte, parmigiano reggiano

CHEESEWICK 15.95

buffalo ricotta, fior di latte, buffalo stracciatella, crispy parmigiano reggiano chips, dry blue stilton, homemade piennolo cherry tomato jam

FILETTO CON CRUDO 15.95

buffalo mozzarella, pacchetelle cherry tomatoes, 24 months aged Parma ham, pecorino romano, fresh basil

TONNO & CIPOLLA 16.95

fior di latte, cooked crispy salad, tuna fillet from Cetara, semidry cherry tomatoes, black olives powder, caramelised red onion jam

NERANO CON MORTADELLA 16.95

courgettes cream, smoked mozzarella, mortadella cured meat, courgette chips, buffalo stracciatella 1

ASSOLUTO DI CARCIOFI 14.95

cream of jerusalem artichokes, smoked mozzarella, black olives powder, grilled artichokes, parsley

FILLET TARTARE 18.95

parmigiano reggiano fondue, fior di latte, baby mixed leaf, beef fillet tartare, crushed hazelnut, amalfi lemon olive oil

TRUST THE PEPPERS 15.95

fior di latte, sauted red peppers, aromatized Panko bread, black olives powder, raisin, almonds, capers, wild creamy garlic leaf

Sides (£ 5.50 each)

GRILLED BABY GEM

grilled baby gem with anchovies dressing

PADRON PEPPERS

deep fried pimiento peppers

ZUCCHINI SCAPECE

Courgette with evo oil, mint and vinegar

Kids Menu

Margherita 6.95

Ham & mushrooms 7.95

Ice Cream

(ARTISAN GELATO FROM DUCI GELATERIA)

Stracciatella 3.95

Chocolate 3.95

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Dessert

RICOTTA E PERA 7.50

Thin sponge made with ground hazelnuts is filled with a light-as-a-cloud mixture of cow's milk ricotta and whipped cream that's studded with cubes of pear cooked in syrup

DELIZIA AL LIMONE 7.50

A classic from the Amalfi coast, sponge cake with a heart of lemon custard and delicate Sorrento lemon cream coverr

TIRAMISU 6.95

Lady finger biscuits dipped in espresso coffee, topped with Mascarpone creamy cheese and dusted with chocolate powder

TIRAMISU AL PISTACCHIO 6.95

Lady finger biscuits dipped in fresh milk, topped with pistachio Mascarpone creamy cheese and dusted with pistachio nuts

CHEESECAKE 6.95

Sweet and flavourful mixture of mascarpone cream over a crumbled biscuit base. Choose the following topping: pistachio, nutella or wild berries.

Caffè

ESPRESSO 1.80

DOUBLE ESPRESSO 2.20

CAPPUCCINO 2.60