

ANTIPASTI *Starters*

SORRISO DI MOZZARELLA £4.75

Fried mozzarella with a sweet cherry tomato dip

PARMIGIANA £6.50

Layers of sliced aubergine, mozzarella, tomato sauce & fresh basil, slowly cooked in our wood fired oven

GRAN PIATTO DI ANTIPASTO MISTO (TO SHARE) £5.95 / £9.95

Parma Ham, Salami Milano, roasted ham, buffalo mozzarella, rocket, grilled mediterranean vegetables, bruschetta & marinated olives

SFORMATINO DI RICOTTA CON CRUDO £6.95

Ricotta cheese scented with fresh herbs, lemon & chilli, served with Parma ham and toasted home-made bread

ZUPPA DI COZZE £7.50

Steamed mussels with garlic, parsley, red chilli, cherry tomatoes & white wine

BRUSCHETTINA MEDITERRANEA £6.50

Home-made bread toasted in our wood fire oven & topped with tomato, baby buffalo mozzarella, shaved parmesan & basil, served with wild rocket

CARPACCIO DI POLIPO E PATATE £8.95

Marinated octopus with a potato and herb salad, rocket, cherry tomatoes, extra virgin olive oil & lemon

SCAMORZA AL FORNO A LEGNA £6.95

Smoked matured mozzarella with mushrooms sautéed in garlic & parsely, topped with Italian bacon & cooked in our wood-fired oven

BRUSCHETTA 'QUI FÚ NAPOLI'

ALLE VONGOLE & COZZE £8.95

Sauteed fresh clams and mussels with cherry tomatoes, garlic, olive oil & a touch of chilli, served on crostoni bread

PASTE *First courses*

CASERECCIE ALLA CARBONARA NAPOLETANA £7.95

Casereccio pasta in a Carbonara sauce with smoked pancetta & pecorino cheese

RIGATONI MAMMA MIA £8.95

Rigatoni with home-made meatballs, aubergines, cherry tomatoes & parmesan

SPAGHETTI SCARPUNCELLO £8.95

Spaghetti with smoked pancetta, tomatoes & basil, served in a parmesan basket

PENNETTE A MODO NOSTRO £8.50

Penne with the traditional Sicilian marriage of aubergines & buffalo mozzarella from Capania in a cherry tomato sauce with basil

GNOCCHI MARE E MONTI £9.50

Potato gnocchi in a fresh mussel & porcini mushroom sauce, garnished with wild rocket

PACCHERI ALLA LUNA ROSSA £7.95

Large traditional Neapolitan pasta tubes with a ragu sauce & curls of salted ricotta cheese

RAVIOLI ANIMA E CORE £8.95

Ravioli stuffed with spinach & ricotta cheese served in a tomato sauce with a touch of cream

LINGUINE ALLO SCOGLIO £12.50

Linguine in a seafood sauce with fresh clams, tiger prawns, squid, mussels, garlic & a touch of cherry tomatoes

SPAGHETTI VONGOLE E PESTO £10.50

Spaghetti with sautéed clams & basil pesto

PACCHERI 'A CORE E MAMMÁ' £9.95

Paccheri pasta with button mushrooms, Italian sausage, pecorino cheese & truffle oil

PIZZA AL METRO *Pizza by the metre*

*All our pizzas contain basil, parmesan cheese & extra virgin olive oil. Most of our ingredients come directly from Italy with a D.O.P. (Origin Protected Denomination) mark. All our pizzas are made in the traditional Neapolitan way & cooked in a wood burning oven. **When two or more pizzas are ordered at the same table, we serve them together by the metre, in order to protect the quality & the different experience you can have.***

MARINARA (V) 25cm £4.50

Tomato sauce, garlic, oregano & olive oil

REGINA MARGHERITA (V) 25cm £6.50

Mozzarella, tomato sauce

ROMANA 25cm £7.50

Mozzarella, tomato sauce, anchovies, black olives, capers

SALSICCIA E PEPERONI 25cm £7.50

Mozzarella, cherry tomato, sweet peppers, sausage

PROSCIUTTO, FUNGHI E PANNA (B) 25cm £7.95

Mozzarella, roasted ham, mushrooms, Italian cream

RUCOLA E PANCETTA (NEW) 25cm £8.95

Mozzarella, tomato sauce, rocket, Italian bacon

DIAVOLA 25cm £7.95

Mozzarella, tomato sauce, spicy salami, mushrooms

4 FORMAGGI (B) (V) 25cm £7.95

Mozzarella, gorgonzola, emmenthal, Parmesan

BUFALINA ALLA REGINA VITTORIA (V) 25cm £10.50

Mozzarella, tomato sauce, buffalo mozzarella

CAPRICCIOSA 25cm £8.50

Mozzarella, tomato sauce, sausage, mushrooms, artichokes, roasted ham

FRA' ROSARIO (B) 25cm £8.50

Mozzarella, sun dried tomatoes, roasted potatoes, sausage, onion, capers, rosemary

PORCINI E SPECK 25cm £9.50

Mozzarella, tomato sauce, porcini mushrooms, smoked ham

POMODORINI, RUCOLA E PROSCIUTTO 25cm £8.95

Mozzarella, cherry tomatoes, rocket, Parma ham

CALZONE RIPIENO (NEW) 25cm £8.95

Ricotta cheese, mozzarella, cherry tomatoes, mushrooms, roasted ham

VIZIETTO (NEW) 25cm £8.95

Half pizza with mozzarella & roasted ham, the other half with mozzarella, tomato sauce, mushrooms

ORTOLANA (V) (NEW) 25cm £7.95

Mozzarella, cherry tomatoes, olives, grilled aubergines, sun dried tomatoes

SICILIANA (V) 25cm £7.95

Mozzarella, tomato sauce, ricotta cheese, lightly fried aubergines

FUNGHETTO (B) (V) (NEW) 25cm £9.50

Mozzarella, mushrooms, rocket, truffle oil

(B) NO TOMATO SAUCE (V) VEGETARIAN (25 CM) FOR 1 PERSON

PLEASE DO NOT ASK FOR BIG CHANGES IN OUR PIZZAS

SECONDI *Mains*

TAGLIATA DI MANZO CON FUNGHI PORCINI £16.95

Chargrilled entrecote steak with sautéed porcini mushrooms

TONNO ALLA BRACE CON MENTUCCIA £16.50

Chargrilled tuna steak with grilled mediterranean vegetables & fresh mint

SPIGOLA ALLA BRACE CON SALMORIGLIO £16.50

Chargrilled seabass fillets with grilled mediterranean vegetables & a parsley, garlic & lemon gremolata

VENTRESCA DI TONNO ALLA MEDITERRANEA £15.50

Tuna steak in a cherry tomato, caper, black olive & onion sauce with oregano

SPIGOLA ALL' ACQUA PAZZA £15.50

Seabass braised in a garlic, cherry tomato & parsley sauce with potatoes

COTOLETTA DI VITELLO ALLA NAPOLETANA £18.95

Breaded veal chop with baby spinach & cherry tomatoes

FRITTURA DI GAMBERI E CALAMARI £14.50

Fried squid & prawns served with mixed salad & lemon

Contorni e Insalate

Side & Salads

OLIVE MISTE £1.95

Marinated Olives

CESTINO DI PANE £1.95

Basket of wood-fired bread

ZUCCHINE FRITTE £3.95

Crispy fried courgette sticks with mint & lemon

PATATE AL FORNO £3.95

Thick-cut potato chips roasted in the wood fire oven with rosemary

VERDURE ALLA GRIGLIA £4.50

Fresh grilled vegetables seasoned with olive oil, garlic & parsley

RUSTICA £7.95

A rocket, asparagus & walnut salad with goat's cheese & oregano

MAMMA ANNA £7.50

Mixed salad, potatoes, French beans, tomatoes, egg, sweetcorn & tuna in olive oil

MISTA £4.50 / £7.50

Mixed salad with tomato, cucumber, olives, marinated fennel, carrots & olive oil

RUCOLA E PARMIGIANO £4.50 / £7.50

Rocket salad with shaved parmesan

TODAY'S SPECIALS

IL CAFFÈ

CAPPUCCINO	£1.90
ESPRESSO	£1.70
DOUBLE ESPRESSO	£1.85
CAFFÈ MACCHIATO	£1.70
CAFFÈ LATTE	£1.90
FILTER COFFEE	£1.75
CIOCCOLATA CALDA	£1.95
CAFFÈ ALLA NOCCIOLA	£2.30
<i>One shot of espresso, served with a hazelnut sauce & topped with whipped cream</i>	
CAFFÈ ALLA CIOCCOLATA BIANCA	£2.30
<i>One shot of espresso, served with white chocolate & topped with whipped cream</i>	
CAFFÈ AL CARMELLO	£2.30
<i>One shot of espresso, served with a thick caramel sauce & topped with whipped cream</i>	

BEVANDE *Drinks*

COCA COLA, DIET COKE	(Bottle 33cl)	£1.95
SPRITE, FANTA	(Glass 33 cl)	£ 1.95
SAN PELLEGRINO WATER	(Bottle 50 cl)	£ 1.95
PERONI NASTRO AZZURRO 5.1% ABV	(Bottle 33 cl)	£3.50
ORANGE, APPLE, PINEAPPLE, CRANBERRY & TOMATO JUICE	(Glass 25 cl)	£1.95
SAN PELLEGRINO ORANGE JUICE OR LEMONADE	(Bottle 20 cl)	£1.95

EVENT CATERING

For all event catering please contact our branch manager for best prices.

For parties for ten or more we offer three set menus, please ask for details.

If you love our restaurant or you have any other inquires please email us on dimmelo@madeinitalygroup.co.uk

All prices included VAT at 17.5%. A discretionary 12.5% charge will be add to the bill & for parties of ten or more this charge will be compulsory.

madeinitaly restaurants

GROUP

Email: info@madeinitalygroup.co.uk



Made in Italy

249 Kings Road - SW3

Tel: 020 7352 1880



Napule'

585 Fulham Broadway - SW6 5UA

Tel: 020 7381 1122



Marechiaro

257 Kings Road - SW3 5EL

Tel: 020 7351 2417



Santa Lucia

2 Hollywood Road - SW10 9HY

Tel: 020 7352 8484



Luna Rossa

192 Kensington Park Road - W11 2ES

Tel: 020 7229 0482



Regina Margherita

57 Upper Street - N1 0NY

Tel: 020 7704 9237

The Made in Italy group was started in 1995 when a Sicilian & a Neapolitan came to London together with a dream to bring the real Southern Italian antipasti, pastas &, of course, wood-fired pizzas by the meter. This tradition was born in Vico Equense, a small village on the Amalfi coast, as a way for the whole family to come together & share a pizza at an affordable price.

