madeinitaly

Back to the 90s - limited edition

LA CUCINA / FOOD

NIBBLES

Olives 5.00
A delicious and savory snack from Cerignola, known for their rich flavor and firm texture.

Bruschetta Classica 8.75
Toasted sourdough, cherry tomatoes, olive oil and garlic.

Garlic Bread 5.00
Hot garlic bread, straight from our pizza oven.

Garlic Bread with Cheese 7.00
Hot garlic bread with mozzarella, straight from our pizza oven.

Homemade Bread 4.50

ANTIPASTI

Caprese di Bufala 14.00
Buffalo mozzarella paired with ripe vine tomatoes, fresh basil and a drizzle of olive oil.

Carpaccio di Manzo 14.50
Thinly sliced seared beef carpaccio with rocket, Parmesan shavings, balsamic glaze and our vinaigrette sauce.

Tris di Bruschetta 12.00
Three toasted bruschette: classic tomato and basil, sweet and sour caponata and ricotta, and meatballs in tomato sauce.

Tagliere di Salumi Misti 14.95 / 25.95
A selection that may include Parma ham, salame napoli, spicy spianata salami, Pecorino Sardo and Grana Padano, with jam and honey. For 1 / for 2.

Cocktail di Gamberi 14.00
A retro favourite: tender prawns on crisp shredded lettuce, dressed in classic pink cocktail sauce with lemon.

Gamberoni alla Diavola 14.00
King prawns in a rich tomato sauce with garlic and a fiery touch of chilli.

Parmigiana di Melanzane 13.50
Layers of aubergine with tomato sauce, mozzarella, basil and Parmigiano Reggiano.

Prosciutto e Melone 13.50
A signature Italian classic: delicate Parma ham paired with sweet, juicy cantaloupe melon and our signature orange sauce.

Frittura di Calamari 15.50
Crisp fried calamari rings, served with garlic mayo and a lemon wedge.

Tagliere Vegetariano 12.95 / 21.95
A selection that may include Pecorino Sardo, stracciatella, roasted vegetables, caponata, a potato croquette and classic tomato bruschetta. For 1 / for 2.

SECONDI

Polletto alla Cacciatora 22.50
Marinated baby chicken, oven-roasted with tomato, olives, garlic and herbs. Add a side from our selection to upgrade.

Saltimbocca di Pollo 23.50
Chicken escalopes topped with Parma ham and sage, in a butter and white wine sauce, served with mashed potatoes.

Cotoletta alla Milanese 18.50
Golden chicken escalope in classic Sicilian breadcrumbs, served with French fries and lemon.

Insalata di Pollo 18.50
Roast chicken, leaves, guanciale, soft-boiled egg, croutons, sweetcorn, cherry tomatoes, black olives and our signature vinaigrette sauce.

Caprino Salad 17.50
A bistro favourite: baked goat's cheese, beetroot, walnuts and mixed leaves with vinaigrette.

PASTA

Gnocchi alla Sorrentina 16.50
Potato gnocchi baked in tomato sauce with melting mozzarella, Parmesan and fresh basil.

Linguine ai Frutti di Mare 27.00
Linguine with mixed seafood in a rich tomato and garlic sauce.

Spaghetti all'Arrabbiata 12.00
Spaghetti in spicy tomato sauce with garlic and parsley.
Add guanciale +3.00.

Lasagna 19.50
Layers of pasta with traditional slow-cooked beef ragù, creamy béchamel and Parmesan, baked until golden.

Tagliatelle Alfredo 18.50
A timeless favourite: tagliatelle in silky butter and Parmesan sauce.
Add truffle +7.00.

Orecchiette Broccoli e Salsiccia 17.50
Orecchiette with broccoli and Italian fennel seed sausage, finished with butter and Parmesan.

Rigatoni Mamma Mia 18.50
A Made in Italy classic: rigatoni in aubergine and tomato sauce, topped with meatballs and Parmesan.

PIZZA

All pizzas include fresh basil, and Parmesan except Quattro Formaggi.

Calabrese 16.50
Tomato sauce, fiordilatte, spicy spianata salami and 'nduja.

Napoli 15.00
Tomato sauce, garlic, oregano, capers and anchovies.

Margherita 12.00
Tomato sauce and fiordilatte.

Bufalina 14.50
Tomato sauce, fiordilatte and buffalo mozzarella.

Prosciutto e Funghi 16.00
Tomato sauce, fiordilatte, cooked ham and button mushrooms.

Mimosa 16.00
La proposta nostalgia
White base with fiordilatte, cream, cooked ham and sweetcorn.

Capricciosa 17.00
Tomato sauce, fiordilatte, cooked ham, button mushrooms, artichokes and black olives.

Quattro Formaggi 16.50
White base with fiordilatte, gorgonzola, goat's cheese and ricotta.

PRP 17.50
White base, fiordilatte, Parma ham, cherry tomatoes and wild rocket.

Tonno e Cipolla 15.00
Tomato sauce, fiordilatte, tuna chunks, red onion and oregano.

Boscaiola 16.00
White base with fiordilatte, sausage and button mushrooms.

Würstel e Patatine 16.50
An all-time classic: tomato sauce, fiordilatte, frankfurter sausage and French fries.

Gianluca Vialli 16.50
Tomato sauce, mozzarella, 'nduja, spicy salami, stracciatella di burrata and fresh chilli.

La Mamma Anna 18.00
Stracciatella di burrata, Parma ham, tomato, fiordilatte and rocket.

DIPS 2.50 each
Hot 'nduja mayo, garlic mayo or truffle mayo.

CONTORNI

Rocket & Parmesan 5.50
Wild rocket with Parmesan shavings.

Chips 5.00
Served with dips.

Roast Potatoes 5.00
Golden oven-roasted potatoes.

Mashed Potatoes 5.00
Smooth, creamy mashed potatoes.

Roast Vegetables 7.50
A selection of oven-roasted vegetables.

Please tell your server about any allergies before ordering. Prices include VAT.
A discretionary 13% service charge will be added to your bill.

www.madeinitalygroup.co.uk