

MEZZALUNA

CICCHETTI

HOMEMADE BREADS (VE)

A selection of sourdough, focaccia, Sardinian flatbread and grissini served with olive oil and balsamic £3

NOCELLARA OLIVES (VE) £4

MIXED OLIVES (VE) £3

OLIVES ASCOLANE

Green olives stuffed with minced beef, coated with crispy breadcrumbs and deep-fried £4

BRUSCHETTA

Roasted wild mushrooms (VE) £5

Tomato and basil (VE) £4

Smoked salmon and mascarpone cheese £6

Mixed vegetable caponata and goat's cheese (V) £5

Duo bruschetta - mix any two bruschetta £6

SOURDOUGH GARLIC BREAD

Tomato and basil (VE) £4.5

Rosemary and sea salt (VE) £4.5

Pesto and goat's cheese (V) £5.5

Fior di latte (V) £6

SALADS

TRICOLORE (V)

Avocado, burrata mozzarella, tomatoes & fresh basil £8

BURRATA & PARMA HAM

Creamy mozzarella, Parma ham, rocket and cherry tomatoes £9

CAESAR SALAD

Cos lettuce served with chicken, crispy pancetta, parmesan shavings, croutons and Caesar dressing £9

TUNA & BEAN SALAD

Flaked yellowfin tuna, cannellini and green beans, tomato, onion and baby leaf lettuce £8

SIDES

CHUNKY CHIPS (VE) £3.5

SKINNY FRIES (VE) £3.5

CAPONATA (VE) £3.5

Finely chopped vegetables with olives and pine nuts

TRUFFLED FRIES (V) £3.5

Skinny fries tossed in truffle oil and topped with parmesan cheese

GREEN BEANS (VE) £3.5

Served with roasted flaked almonds

TENDERSTEM BROCCOLI (VE) £3.5

With lemon oil and sea salt

ZUCCHINI FRITTI (VE) £3.5

Courgette, dusted in flour and fried

MIXED SALAD (VE) £3.5

ROCKET & PARMESAN SALAD (V) £3.5

ANTIPASTI

ARANCINI - A Sicilian street food. Arancini are stuffed Arborio rice balls coated with breadcrumbs and deep fried

Beef ragu and pea £4.5

Truffle and mushroom (V) £5

RIBBOLITA SOUP (VE)

A Tuscan bean, lentil and vegetable soup served with toasted sourdough £6

TRUFFLE AND POTATO CROQUETTE (V)

Served with a cheese sauce £8

BETROOT CARPACCIO (V)

Sliced beetroot served on a bed of rocket with crushed pistachio nuts and cumbled goat's cheese £7.5

CHAMPIGNON MUSHROOMS (VE)

Pan fried then roasted with garlic £6

CRISPY CALAMARI

Flour dusted and lightly fried, served with mayonnaise £7.5

OAK SMOKED SALMON

Smoked salmon served with mascarpone and homemade focaccia £8.5

OVEN-BAKED CAMEMBERT (V)

Served with toasted sourdough batons and figs £7.5

GAMBERONI PICCANTE

King prawns sautéed in white wine, butter, chilli and garlic and served on toasted sourdough £9.5

CARPACCIO DI MANZO

Thinly sliced peppered fillet of beef on a bed of rocket and parmesan and served with a Venetian dressing (served raw) £8.5

MINI JACK DANIEL'S RIBS

Mini pork ribs in a rich Jack Daniel's sauce £7

TEMPURA PRAWNS

King prawns flour dusted and lightly fried with a roasted lime and chilli dip £9.5

TUSCAN PATE

Duck and chicken liver pâté with Italian brandy served with toasted sour dough £7

COZZE

Mussels cooked in cream, white wine and garlic. Served with toasted sourdough £7.5

ALETTE DI POLLO

Chicken wings served with a hot and spicy barbeque sauce £6.5

ITALIAN DELI (TO SHARE)

Parma ham, Tuscan fennel salami, calabrese sausage, burrata mozzarella, gorgonzola and manchego served with homemade breads and honey £16

FRITTO MISTO (TO SHARE)

Lightly fried king prawns, whitebait, calamari, courgettes, peppers and asparagus tips served with tartar sauce £17

(VE) = Vegan (V) = Vegetarian

Please always inform a senior member of staff of any allergies before placing your order as not all ingredients are listed and we cannot guarantee the total absence of allergens in our dishes. Nuts are present on our premises.

PIZZA

Our sourdough is made once a day, and left to rise for at least 24 hours. We use very strong, quality flour: 00 and the finest mozzarella cheese, fior di latte. Our pizzas are baked in our rotating base oven for 3½ minutes at 350°C, creating a thin and crispy finish.

MARGHERITA (V)

San Marzano tomato, fior di latte and fresh basil £8

TONNO & OLIVE

San Marzano tomato, fior di latte, tuna and black olives £9.5

DIAVOLA

San Marzano tomato, fior di latte and spicy salami £9

ORTO (V)

San Marzano tomato, fior di latte, grilled aubergine, courgette, roast peppers, artichoke wedges, fresh asparagus and Parmigianino £10

MARE

San Marzano tomato, fior di latte, prawns, tuna, spring onion and peppers £11

FIORENTINA (V)

San Marzano tomato, fior di latte, spinach, free-range egg and Parmigiano £10

NAPOLI

San Marzano tomato, fior di latte, capers and anchovies £9.5

PROSCUITTO & FUNGHI

San Marzano tomato, fior di latte, honey roast ham and champignon mushrooms £9.5

PARMA

San Marzano tomato, fior di latte, Parma ham, rocket and Parmigiano £10

TOSCANA

San Marzano tomato, fior di latte, spicy minced beef, nduja, honey roast ham and spring onion £10

CALZONE (FOLDED)

San Marzano tomato, fior di latte, mushrooms, salami and ham £10

CARNI

San Marzano tomato, fior di latte, honey roast ham, salami, spiced minced beef and smoked pancetta £10.5

TIROLESE

San Marzano tomato, fior di latte, walnuts, brie and smoked Tyrol ham £10

4 FORMAGGI (V)

Fior di latte, Gorgonzola piccante, brie, Parmigiano, walnuts and wild rocket (no tomato base) £10

½ METRE SHARING PIZZA

Choose your two favourite pizzas on one ½ metre pizza £17

Gluten free base available.

Prepared and cooked in an environment with gluten ingredients.

PASTA & AL FORNO

SPAGHETTI AL RAGU BOLOGNESE £9.5

MELANZANE (V)

Slices of aubergine baked in a rich San Marzano tomato sauce and topped with fior di latte and grated parmesan £9

TORTELLONI SORENTINA (V)

Spinach and ricotta pasta parcels in a San Marzano tomato sauce with fior di latte mozzarella and drizzled with pesto £9.5

OVEN-BAKED LASAGNE £9.5

ZITONI WILD BOAR

Pasta tubes in a rich wild boar sauce £10

SPAGHETTI ALLA SICILIANA

Flaked yellowfin tuna, San Marzano tomato sauce, capers, olives and fresh basil £10

ZITONI SALMONE

Pasta tubes with asparagus and smoked salmon in a cream and tomato sauce £10

LOBSTER RAVIOLI

Lobster & ricotta parcels in a crab, white wine, courgette and Pachino tomato sauce £12

TAGLIATELLE PORCINI AND TRUFFLE

Wild mushrooms, truffle and a touch of cream. £12

SPAGHETTI CARBONARA

Free-range egg yolk, pancetta and a touch of cream £9.5

ZITONI POLLO & FUNGHI

Pasta tubes with cream, chicken strips and mushrooms £9.5

Gluten free fuisilli available.

LARGER PLATES

SALMONE AL VINO E SALSA DI SOYA

Fillet of salmon glazed in a white wine, soya and sesame oil sauce. Served with asparagus spears £12

SEA BASS CAPONATA

Fillet of sea bass served on a bed of finely chopped vegetables with olives and pine nuts £12

HERB & BREADCRUMB CRUSTED ROASTED COD FILLET

Served on a bed of puy lentils £11

7oz FILLET STEAK

Served with green peppercorns, brandy and a splash of cream £18

VEAL MILANESE

A thin slice of veal, coated in sourdough breadcrumbs and lightly fried. Served with spaghetti Napoli £14.5

JACK DANIEL'S RACK OF RIBS

Served with chunky chips £11

POLLO ALLA DIAVOLA

Half a chicken roasted in our wood-fired oven, coated with spicy seasoning and served with skinny fries £12

THE MEZZALUNA BURGER

A homemade burger served on a brioche bun with crispy bacon and melted cheese. Served with skinny fries £11.5

SPIEDONI

Choose either chicken or fillet of beef skewers. Served with either skinny fries or mix salad. £12