



prelibato
finest italian food and wine

Food Allergies and intolerances

Please speak to our staff about the ingredients in your meal, when making the order.

Thank you

Breakfast

Served until 12.00

Savoury croissant with Parma ham and cheese	£6.50
Savoury croissant with Cooked ham and cheese	£6.50
Savoury croissant tomato and cheese	£6.50

Warm Focaccias

Focaccia with smoked pancetta, cheese and scrambled eggs	£8.50
Focaccia with smoked pancetta and cheese	£7.50
Focaccia with scrambled eggs	£6.50
Focaccia with scrambled eggs and cheese	£7.50

Eggs

Scrambled Eggs or fried eggs with small side salad	£6.50
Scrambled Eggs or fried eggs and cheese with small side salad	£6.99
Scrambled Eggs or fried eggs, cheese and smoked pancetta with small side salad	£7.50

Small Breakfast Plates

Provolone Cheese	£4.95
Cooked Ham and Cheese	£6.00

Panini with small side salad

Served until 17.30

Slow cooked ham with herbs, provolone cheese, roasted red pepper pesto and rocket salad	£7.99
Roasted turkey breast thinly sliced with caramelised red onion chutney, tomato and melted Provolone cheese	£8.50
Parma ham / San Daniele/Iblei mountain ham (Sicily), buffalo mozzarella DOP, figs jam and rocket salad	£8.50
Tomatoes, buffalo mozzarella DOP, rocket, taggiasche olives spread from Liguria (V)	£7.99
Salame Finocchiona (with fennel seeds), pecorinio cheese, tomatoes, rocket salad and truffle olive oil	£8.50
Tuna, provolone cheese, tomatoes, rocket salad, Taggiasche olives spread	£8.50

- Grilled Artichoke hearts, sundried tomato, £7.99
taggiasche olive spread, rocket &
provolone cheese (V)
- Homemade Pesto sauce, buffalo mozzarella £7.99
DOP, tomatoes, rocket (V)
- Roast peppers, rocket, tomatoes, balsamic £7.99
glaze and Buffalo mozzarella DOP(V)
- Speck (smoked shoulder ham), melted £8.50
Gorgonzola DOP, walnuts, honey and
rocket
- Ventricina (spicy sicilian salame), £7.99
provolone cheese, tomato and rocket salad
- Bresaola beef carpaccio, rocket, tomato, £11.95
melted provolone cheese & truffle olive oil

Gourmet Salads

Pear, melted Gorgonzola DOP, honey, walnuts and rocket	£12.50
Roasted turkey breast thinly sliced with orange slices, rocket, sundried tomatoes, balsamic vinegar and Provolone cheese	£14.00
Truffle burrata (small creamy mozzarella with truffle flakes), Parma ham, rocket and truffle olive oil	£13.50
Buffalo mozzarella DOP, beef tomatoes, rocket, olives (whole with stones), balsamic glaze and Provolone cheese shavings	£13.00
Tuna, artichoke, sundried tomato, rocket, Provolone cheese shavings & balsamic glaze	£13.50
Bresaola punta d'anca DOP (air-dried beef fillet), shaved Parmigiano, rocket, walnuts and lemon/orange slices	£15.00

Nibbles

Sundried tomatoes, Nocellara green olives, focaccia bread with extra virgin olive oil and balsamic glaze dip	£7.50
+ Add Provolone Cheese	£2.90 extra
+Add Coppa di Zibello (ham)	£3.00 extra
+Add Salame	£3.00 extra

Starters

Burrata d'Andria DOP (small creamy mozzarella) with cherry tomatoes and Nocellara olives (V)	£6.99
Burrata d'Andria DOP (creamy mozzarella) & anchovies fillets	£6.99
Burrata d'Andria DOP (creamy mozzarella) & homemade basil pesto sauce (contains pine nuts) (V)	£6.99
Caponata Siciliana – mixed roasted vegetables (Pine Nuts, aubergine, peppers, carrots, celery, raisins, onion and capers), with slices of warm bread (Vegan)	£6.99
Smoked Scamorza cheese baked with figs chutney, black pepper and slices of warm bread (V)	£6.99
Pear ship “Caravelle” filled with melted Gorgonzola DOP, with Speck (smoked shoulder ham), honey and crushed walnuts	£6.99

Mains

Pasta with slow cooked lamb ragu	£14.00
Pasta with Apulian tomato and olives blended with a touch of chilli and honey.	£13.00
Beef and pork ragu' lasagna served with small side salad	£13.00
Aubergine parmigiana. Layers of sliced aubergine, tomato sauce and mozzarella served with a small side salad. (GF)	£13.00
Pork stew, slow cooked with rosemary, fennel seeds and cannellini beans from Tuscany.	£14.50
Wild boar stew, slow cooked with olives, bay leaves, black pepper and juniper from Tuscany.	£14.50
Bresaola beef carpaccio board served on a bed of rocket, shaved cheese, truffle olive oil and warm focaccia	£15.00

Tagliere
Cured meats/ cheese Boards

Single mixed cheeses	£13.00
Single mixed cured meats	£15.00
Single mixed cured meats and cheeses	£14.00
Double mixed cheeses served (Serves two)	£23.00
Double mixed cured meats (Serves two)	£25.00
Double mixed cured meats and cheese (Serves two)	£24.00

Bread

Warm focaccia with a dip of extra virgin olive oil, balsamic vinegar cream	£2.80
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Desserts

Homemade Tiramisu'	£4.50
Cake of the day (ask for details) served warm with vanilla ice cream	£6.50
Homemade black cherry crostata served with vanilla ice cream	£5.49
Tartufo bianco affogato (white truffle). White chocolate ice-cream with coffee ice-cream core. Served with a double espresso	£6.50
Tartufo nero (black truffle). Chocolate ice-cream with vanilla ice cream core	£4.50
Tartufo Limoncello. Lemon ice-cream with merengue topping and limoncello liqueur. Contain alcohol.	£4.50
Pistacchio and olive oil cake (GF)(DF)	£4.50

Beverages

S.Pellegrino sparkling water 500ml	£2.50
Acqua Panna still water 500ml	£2.50
S.Pellegrino blood orange	£2.50
S.Pellegrino Lemonade	£2.50
Coke Classic	£2.50
Diet Coke	£2.50

Bottled Italian Beers

Moretti Autentica 330ml	£4.50
Moretti Toscana 500ml (Tuscan barley and spelt)	£6.00
Moretti Siciliana 500ml (Orange Zagara blossom)	£6.00
Moretti Zero 330ml alcohol free	£3.95

White Wines

	Bottle	175 ml	250 ml
Verdicchio dei Castelli di Jesi - Marche	£23.00	£6.30	£8.10
Sauvignon Pitars Braida Santa Cecilia del Friuli Grave	£25.50	£6.90	£8.99
Pinot Grigio Collio dei Conti Formentini - Veneto	£26.00	£7.10	£9.30
Incrocio Bruni 54 created in 1936 crossing, by pollination, the Sauvignon Blanc and Verdicchio - Marche	£29.50		
Gavi di Gavi La chiara - Piemonte	£31.50	£8.50	£11.00
Vernaccia di S. Gimignano DOCG – Panizzi - Toscana	£34.00		

	Bottle	175 ml	250 ml
Lugana Molin DOC – dai vigneti storici Lugana - Lombardia	£37.99		
Rapitala' di Sicilia Gran Cru – Tenuta Rapitala'	£69.00		
Cara Cara Falanghina IGP Beneventano	£69.00		

Rose' Wines

	Bottle	175 ml	250 ml
Pinot grigio delle Venezie Blush 2016	£21.00	£5.85	£7.60
Riseis Cerasuolo (Bio)	£25.00	£6.85	£8.90
I Gelsi – Statti _ Calabria	£29.50		
Ro'Si – Masca del Tacco – Pinot Nero – Puglia 2017	£34.00	£9.20	£11.90

**Look on the board for Giuseppe's
cellar special wines**

Red Wines

	Bottle	175 ml	250 ml
Maru – Negroamaro del Salento - Puglia	£23.00	£6.30	£8.10
Nero d’Avola Tareni terre Siciliane 2016	£24.00	£6.70	£8.70
Montepulciano Agriverde Piane di Maggio – Abruzzo	£25.00	£6.90	£8.90
Valpolicella Ripasso Superiore – Rocca Sveva-Veneto	£32.80	£8.70	£11.25
Coribante – Castello Monaci - Puglia	£30.00		
Primitivo di Manduria Lu Rappaio - Puglia	£33.95	£9.20	£11.90
Tenuta Impostino Montecucco DOC 2012	£35.00		
Susumaniello – Masca del Tacco - Puglia	£37.50		

Barbera Peiragal Marchesi di Barolo 2013 - Piedmont	£43.00	£11.50	£15.00
Barbaresco Serragrilli Marchesi di Barolo 2013 - Piedmont	£46.00		
Sforzato dell'Orco Rivetti & Lauro 2013 - Lombardia	£47.00	£12.90	£16.90
Barbera d'Asti Stella Rossa	£49.00		
1.5 l - Piemonte			
Beccacciaia Pakravan Papi 2009 – Sangiovese di Toscana	£52.00	£13.60	£17.90
Barolo Bosio Boschi dei Signori - Piemonte	£56.00		
Lagrein Riserva Abtei Muri 2014 – Alto Adige	£69.00		
Barolo Cannubi Riserva 2013 Marchesi di Barolo - Piedmont	£95.00	£24.5	£32.50
Piano Chiuso Riserva 2015 Primitivo di Manduria - Puglia	£89.90	£22.90	£30.50

Brunello di Montalcino Le £129.00

Due Sorelle Tenuta La

Fuga 2009 - Toscana

Barolo Cannubi Riserva £189.00

Speciale 2005 Marchesi di

Barolo - Piedmont

**Look on the board for Giuseppe's cellar
special wines served by the glass
(CoraVin)**

Sparkling Wines

	Bottle	175 ml	250 ml
Brachetto (natural red sparkling wine 5.5% alcohol)	£22.00		
Prosecco Pitars	£28.00	£7.99	
San Venanzio Prosecco Superiore di Valdobbiadene DOCG Cartize	£34.95	£8.95	