

prelibato

italian finest food and wine

STARTERS

Aubergine Parmigiana 7.99
starter portion - Layers of roasted sliced aubergine with tomato sauce, provolone cheese and basil.
(V) (GF) Eggs Milk Sulphites

Burrata with Basil and Truffle pesto (V) 7.99
Fresh burrata from Puglia with home made black truffle and basil pesto.
Milk

Burrata with N'duja 7.99
Fresh Burrata from Puglia with N'duja, Honey and a sprinkle of walnuts.
Milk Nuts

Caponata Siciliana 7.99
Roasted vegetables, onions, capers, olives, pine nuts (Vegan)
(GF) Celery Milk Nuts

Due Bocconi - vegetarian 7.99
Roast peppers, Sicilian Olives and Sundried Tomatoes.

Spizzico 8.50
Spizzico in Italy is a little "something" that people eat while waiting for the pasta to cook!
Coppa, speck, olives and sundried tomatoes

Bread Plate 3.30
Warm Bread with a dip of EV oil and Italian balsamic vinegar.
Gluten Sulphites

TAGLIERI

Single mixed cheeses 14.00
Selection of Pecorino cheese, Provolone and Smoked Scamorza with figs chutney
Milk Nuts

Single mixed cured meats 15.00
Coppa ham, spicy Salame Ventricina, Salame Finocchiona and Spek
Nuts

Single mixed cured meats & cheeses 15.00
Salame Finocchiona, Coppa ham, Primo sale pecorino and pistacchio pecorino
Milk Nuts

Double mixed cheeses 23.00
Mixture of Pecorino cheese, Provolone and Smoked Scamorza with figs chutney
Nuts Milk

Double mixed cured meats 25.00
Coppa ham, spicy Salame Ventricina, Salame Finocchiona and Spek

Double cured meats & cheeses 24.00
Salame Finocchiona, Coppa ham, Primo sale pecorino and pistacchio pecorino
Milk Nuts

MAIN

Aubergine Parmigiana 14.50
Layers of roasted sliced aubergine with tomato sauce, provolone cheese and basil(V) (GF) Eggs Milk Sulphites

Tagliatelle with Ragù' 14.00
Fresh egg Tagliatelle (pasta) with beef Ragù alla Bolognese. Slow-cooked for 3 hours.
Celery Gluten Eggs Milk

Lasagna 14.50
Traditional Lasagna with beef Ragù' sauce, besciamella and parmigiano
Gluten Eggs Milk Sulphites

Pasta alla Calabrese 14.00
Pasta with a spicy N'duja from Calabria sauce, honey and parmigiano
Gluten Eggs Milk Sulphites

Pasta with gorgonzola 14.00
Pasta with gorgonzola and walnuts in a white creamy sauce
Gluten Eggs Milk Nuts Sulphites

Pasta ai Gamberi 14.50
Pasta with fresh cherry tomato, white wine, prawns and pecorino
Gluten Crustaceans Eggs Fish Sulphites

Italian Vegan Pasta 14.00
Pasta with black olives, roasted peppers and tomato sauce.
Gluten

SALADS (MAIN)

Burrata & Parma Ham 13.50
Burrata with Parma ham, cherry tomatoes, olive oil and balsamic glaze
Milk Sulphites

Tuna Salad 13.50
Tuna, artichoke hearts, sun-dried tomatoes, grana cheese and balsamic glaze
Fish Milk Sulphites

Pear & Gorgonzola 13.50
Melted gorgonzola on pear with honey, olive oil and walnuts.
Milk Nuts

Bresaola beef carpaccio 15.00
Sliced Bresaola Punta D'Anca DOP air dried beef with lemon, walnuts and parmigiano
Milk Sulphites Nuts

CARBONARA

Home-made pasta with crispy pork cheek in egg and pecorino cheese sauce
Gluten Egg

SPECIAL

BISTECCA E VERDURE 25.00
Thick Cut Hereford Ribeye Steak (230g) served with cherry tomato confit, caramelised onion

CACIO E PEPE 15.00
Roman classic, home-made pasta with black pepper and pecorino romano cheese
Gluten Milk



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PANINI

LUNCH ONLY

Coppa di Parma ham and pecorino 8.70

Coppa di Parma ham, sun-dried tomatoes, rocket and pecorino cheese
Gluten Milk

Roasted Peppers and scamorza 8.70

Roasted Peppers, balsamic glaze, rocket and smoked scamorza cheese
(V) Gluten Milk

Speck, Gorgonzola and walnuts 8.70

Speck (smoked ham), Gorgonzola cheese, rocket, honey and walnuts
Gluten Milk Nuts

Tuna and provolone cheese 8.70

Tuna, black olives spread, rocket, tomatoes and provolone cheese
Gluten Fish Milk

Parma Ham and Buffalo Mozzarella 8.70

Parma ham / San Daniele / Iblei mountain ham (Sicily), buffalo mozzarella DOP, figs jam and rocket salad
Gluten Milk

Salame Finocchiona, pecorino and truffle olive oil 8.70

Salame Finocchiona (with fennel seeds), pecorino cheese, tomatoes, rocket salad
Gluten Milk

Ventricina and provolone cheese 8.70

Ventricina (spicy Sicilian salame), tomatoes, rocket and provolone cheese
Gluten Milk

Vegan Panino 8.70

Black olives spread, rocket, sun-dried tomatoes, roasted peppers
Gluten



DESSERT

Chocolate Caprese Cake 5.50

Delicious chocolate and almond flour cake (GF)
Eggs Milk Nuts Soya

Tartufo Nero 5.50

Dark Chocolate ice cream with a vanilla ice cream core
Gluten Eggs Milk Soya

Homemade Tiramisù 6.50

Homemade Tiramisù made with mascarpone, savoiardi biscuits and Prelibato espresso
Gluten Eggs Milk Soya

Tartufo Limoncello 5.50

Lemon Icecream covered with meringue and filled with limoncello.
Gluten Eggs Milks Nuts Soya

Homemade Black Cherry Crostata 5.50

Traditional homemade Crostata with Black Cherry jam
Gluten Eggs Milk

Selection of 3 pecorino 7.50

Selection of 3 pecorino cheese and figs chutney
Milk Nuts



Allergies and intollerancies

every dish listed in the menu is reporting the allergens contained according to the list below. Please ask any member of our Team in case you need assistance or more information. Important: please be aware that contamination is always possible despite our best effort.

1 CELERY
2 GLUTEN
3 CRUSTACEAN
4 EGGS
5 FISH
6 LUPIN
7 MILK

8 MOLLUSCS
9 MUSTARDS
10 NUTS
12 PEANUTS
13 SESAME
14 SOYA
15 SULPHITES