

STARTERS

Aubergine Parmigiana 10.50

Starter portion - Layers of roasted slices of aubergines with tomato sauce, mozzarella and basil.

(V) (GF) Milk

Burrata with Basil and Truffle pesto 12.50

Fresh burrata from Puglia with home made black truffle and basil pesto.

(V) Milk

Burrata N'duja 12.50

Fresh burrata from Puglia with spicy N'duja from Calabria, honey and a sprinkle of walnuts

Milk, Nuts

Caponata Siciliana 10.50

Roasted vegetables, onions, capers, olives, pine nuts

(V) (VE) Celery, Milk, Nuts

Due Bocconi 10.50

Roast peppers, Sicilian Olives, and Sundried Tomatoes.

(V) (VE)

Spizzico 12.50

Spizzico in Italy is a little "something" that people eat while waiting for the pasta to cook! Finocchiona, Ventricina (spicy salame), olives and sundried tomatoes.

Bread Plate 4.50

Homemade warm focaccia with a dip of EV oil and Italian balsamic glaze.

Gluten, Sulphites

(V) (VE)



MAIN

Aubergine Parmigiana- with side salad 16.95
Layers of roasted sliced aubergine with tomato sauce,
mozzarella cheese and basil (V) (GF) Milk

Tagliatelle with Ragu' 16.95
Fresh egg Tagliatelle (pasta) with beef Ragù alla
Bolognese. Slow- cooked for 4 hours.
Celery,Gluten,Eggs

Lasagna - with side salad 16.65
Traditional home-made Lasagna with beef Ragu' sauce,
besciamella and parmigiano
Gluten,Eggs,Milk

Pasta alla N'duja 16.95
Pasta with a spicy N'duja from Calabria sauce,and
parmigiano
Gluten,Eggs,Milk,Sulphites

Pasta with gorgonzola 16.95
Pasta with gorgonzola and walnuts in a white creamy
sauce
(V) Gluten,Eggs,Milk,Nuts,Sulphites

Pasta ai Gamberi 17.50
Pasta with prawns, fresh cherry tomatoes, white wine
sauce
Gluten,Crusteceans,Eggs,Fish,Sulphites

Italian Vegan Pasta 16.95
Pasta with black olives, roast peppers and tomato
sauce.
Gluten






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SPECIAL

CARBONARA

16.95

Fresh egg spaghetti with crispy pork cheek in egg and pecorino cheese sauce
Gluten, Egg, Milk

CACIO E PEPE

16.95

Roman classic, fresh egg spaghetti with black pepper and pecorino romano cheese
(V) Gluten, Milk

BISTECCA E VERDURE

29.00

Thick Cut Hereford Ribeye Steak locally sourced served with baby potatoes and mixed salad
Add Truffle Sauce 2.00

SALADS (MAIN)

16.50

Burrata & Parma Ham

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

16.50

Pear & Gorgonzola

Melted gorgonzola on a sliced pear with honey, olive oil and walnuts.
(V) Milk, Nuts

16.95

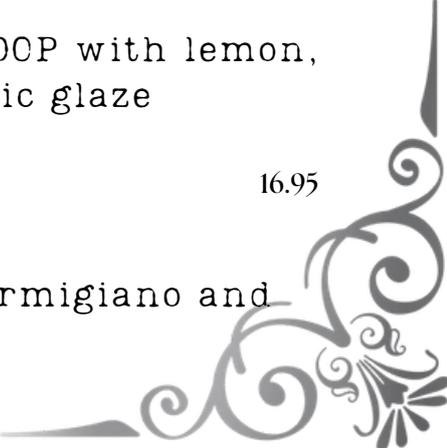
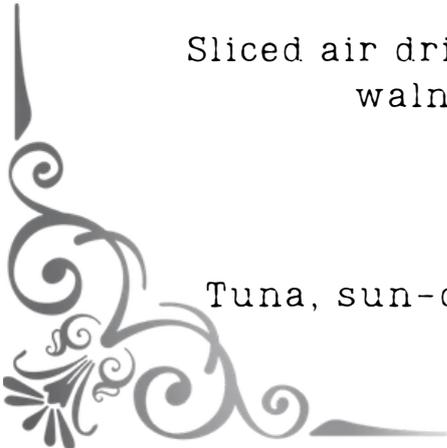
Bresaola beef carpaccio

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

16.95

Tuna Salad

Tuna, sun-dried tomatoes, black olives, parmigiano and balsamic glaze
Fish Milk Sulphites






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TAGLIERI

Cheese Board

24.00

Selection of Sicilian Pecorino cheese,
with fig chutney, sundried tomatoes, black olives and
warm homemade focaccia

Milk,Nuts

Cured Meat Board

25.00

Selection of Italian cured meats with sundried tomatoes,
black olives and warm homemade focaccia

Mixed cured meat & cheese Board

25.00

selection of Italian Pecorino cheese and Italian cured meat
with figs chutney, sundried tomatoes, black olives and
warm homemade focaccia

Milk,Nuts






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PANINI WITH SIDE SALAD

LUNCH ONLY

Buongiorno Panino (breakfast panino) 9.95

Tomato, mozzarella, rocket and crispy Parma ham
Gluten, Milk

Roast Peppers and smoked scamorza Panino 9.95

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

Coppa, Gorgonzola and walnuts Panino 9.95

Coppa ham, Gorgonzola cheese, rocket, honey and walnuts
Gluten, Milk, Nuts

Ventricina Panino 9.95

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

Vegan Panino 9.95

Black olive tapenade, rocket, sundried tomatoes, roast peppers
Gluten (V) (VE)

Tuna and cheese Panino 10.95

Tuna, homemade black olive tapenade, rocket, tomatoes and mozzarella
cheese
Gluten, Fish, Milk

Parma Ham Panino 9.95

Parma ham, mozzarella DCP, figs jam and rocket salad
Gluten, Milk

Finocchiona Panino 9.95

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

Bresaola Panino 10.95

Bresaola, tomatoes, melted mozzarella, rocket
Gluten, Milk

Tomato and Mozzarella Panino 9.95

Tomatoes, Mozzarella, homemade black Olive tapenade, rocket
(V) Gluten, Milk

Smoked Salmon Panino 10.95

Organic Smoked Salmon, basil Pesto, Mozzarella, Rocket
Gluten, Fish, Milk

DESSERT

Homemade Tiramisù	7.50
Homemade traditional Tiramisù	
Gluten, Eggs, Milk, Soya	
Affogato with Amaretto	9.50
Vanilla ice cream with Amaretto liqueur and espresso coffee	
Gluten, Eggs, Milk, Soya	
Homemade Black Cherry Crostata with vanilla ice cream	7.20
Gluten, Eggs, Milk	
Chocolate Caprese Cake with vanilla ice cream (GF)	7.20
Eggs, Milk, Nuts, Soya	
Tartufo Limoncello	6.00
Lemon Ice cream covered with meringue and filled with limoncello.	
Gluten, Eggs, Milks, Nuts, Soya	
Tartufo Nero	6.00
Dark Chocolate ice cream with a vanilla ice cream core	
Gluten, Eggs, Milk, Soya	
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	8 MOLLUSCS
2 GLUTEN	9 MUSTARDS
3 CRUSTACEAN	10 NUTS
4 EGGS	12 PEANUTS
5 FISH	13 SESAME
6 LUPIN	14 SOYA
7 MILK	15 SULPHITES