OLIVES £4.50

BRUSCHETTA POMODORO (VE) £7.50

FOCACCIA (M)

FOCACCIA WITH STRACCIATELLA, ROCKET AND CHERRY TOMATOES £8.95

> ARANCINI AL TARTUFO (V) £11

SOFFIETTI CON τημάτη (νε)

FRIED DOUGH BALLS WITH TOMATO £10

CAPRESE SALAD (V)

BUFFALO MOZZARELLA (DOP), BEEF TOMATOES, OLIVE OIL AND FRESH BASIL £10.50

CALAMARI E **ZUCCHINI FRITT** CON SALSA TARTARE

CALAMARI AND FRIED COURGETTE WITH TARTARE SAUCE

£10.95

IMPEPATA DI CO77F

MUSSEL SOUP IN TOMATO SAUCE £11.95

PARMIGIANA DI MELANZANE (V)

FRIED AUBERGINE WITH MOZZARELLA AND TOMATOES £11.95

MONTANARA CON **PESTO E BUFALA** MOZZARFIIA

MINI FRIED PIZZA WITH PESTO, **MOZZARELLA AND PINE NUTS** £12

BURRATA E **TORPEDINO POMODORO GRIGLIATI** M

PASTA

MAINS

PASTA PUTTANESCA (VE)

PASTA WITH TOMATO, CAPERS AND **BLACK OLIVES** £15.50

> **PASTA PESTO MELANZANE** (V)

> AUBERGINE PESTO PASTA £15.50

PASTA AL PIENNOLO (V)

PASTA WITH PIENNOLO TOMATO, GARLIC AND BASIL £15.50

GNOCCHI SORRENTO (9)

GNOCCHI WITH TOMATO AND MOZZARELLA £16

CARBONARA

PASTA WITH PANCETTA, EGG YOLK AND PARMESAN

£16.50

PASTA POLIPO 'NDUJA

PASTA WITH OCTOPUS AND SPICY 'NDUJA SAUSAGE £17.50

PASTA NONNA TERESA

PASTA WITH PANCETTA AND PISTACHIO PESTO £17.95

PASTA RAGU

2 TYPES OF MEAT (PORK AND BEEF) IN TOMATO SAUCE AND TALEGGIO CHEESE £18

RISOTTO MILANESE CON OLIO DI TARTUFO (V)

RISOTTO WITH MUSHROOM AND TRUFFLE OIL £18.50

RAVIOLI DEL GIORNO

ASK A MEMBER OF STAFF FOR THE RAVIOLI OF THE DAY £18.50

PASTA VONGOLE

PASTA WITH CLAMS AND FRESH TORPEDINO TOMATO £18.50

PASTA AL ARAGOSTA

PASTA WITH LOBSTER IN A TOMATO SAUCE £33.50

SIDES

SALSICCIA FRIARIELLI

ITALIAN FENNEL SAUSAGE WITH WILD BROCCOLI £28

BRANZINO

GRILLED SEABASS WITH YELLOW CHERRY TOMATOES AND WHITE WINE £20

TONNO AMALF

GRILLED TUNA STEAK WITH SORRENTO LEMONS

£29

GUAZETTO ΝΔΡΟΙ ΕΤΔΝΟ

MIXED SEAFOOD STEW IN TOMATOES

£35 COSTATA DI MANZO PIEMONTESE

90Z RIBEYE WITH SUMMER TRUFFLE

£35 FILETTO AL BAROLO

FILLET STEAK SERVED IN A **BAROLO WINE SAUCE**

£40

PIZZA

MARGHERITA (V)

FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO, BASIL £13.50

VEGANO (VE)

TOMATO BASE WITH BLACK OLIVES AND **ROASTED VEG**

£14

VEGETARIANA 🕅

MOZZARELLA, TOMATO, ROASTED VEGETABLES £15

BUFFALO MOZZARELLA, SAN MARZANO TOMATO, BASIL £15

CAMPAGNOLA

FIOR DI LATTE MOZZARELLA, ITALIAN SAUSAGE AND FRIARIELLI £15

250G OF BURRATA WITH GRILLED **TORPEDINO TOMATOES** £12

PROSCIUTTO II PARMA, GORGONZOLA E MIELE

PARMA HAM, GORGONZOLA AND HONEY £13



SALVI'S FAMOUS SHARING PLATTER - A SELECTION OF MEATS AND CHEESE FOR SHARING BETWEEN TWO!

£30

GREEN SALAD (VE) $\pounds_{5.50}$ FRIARIELLI (VE) £5.50 CHIPS (VE) £5.50

TOMATO SALAD (VE) $\pounds_{5.50}$

ZUCCHINI FRITTI (VE) $\pounds_{5.50}$

(V) DISHES SUITABLE FOR VEGETARIANS. (VE) DISHES SUITABLE FOR VEGANS. GF - MOST OF OUR PASTA DISHES CAN BE SWAPPED FOR GLUTEN FREE PASTA!

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> AN OPTIONAL 10% SERVICE CHARGE WILL **BE ADDED TO YOUR BILL.**

FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO, SPIANATA SALAMI, N'DUJA, CHILLI £15.50

VESUVIO

STAGIONI

SAN MARZANO TOMATO, FIOR DI LATTE MOZZARELLA, HAM, MUSHROOMS, **ARTICHOKES, SALAMI**

£15.50

FANTASIA

FIOR DI LATTE MOZZARELLA, MORTADELLA, CHERRY TOMATOES, PISTACHIO DUST £15.50

CALZONE FRITTO

SAN MARZANO TOMATO RICOTTA FIOR DI LATTE MOZZARELLA, PEPPER, PARMESAN

£16

COCKTAILS

101 OLD FASHIONED

WILD TURKEY 101 BOURBON, SYRUP WITH A DASH OF BITTERS OVER ICE WITH ORANGE PEEL £10

BELLINI

PEACH LIQUEUR OVER PROSECCO £10

ROSSINI

STRAWBERRY LIQUEUR OVER PROSECCO WITH SLICED STRAWBERRIES

£10

CAMPARI SODA

CAMPARI AND SODA WATER OVER ICE WITH ORANGE SLICE £11

APEROL SPRITZ

APEROL, PROSECCO AND SPLASH OF SODA WATER £12

LIMONCELLO SPRITZ

PROSECCO TOPPED WITH LIMONCELLO AND SODA WATER \pounds_{12}

NEGRONI

GIN, SWEET VERMOUTH, CAMPARI WITH SLICE OF ORANGE £12

ESPRESSO MARTINI

VODKA, KAHLUA, ESPRESSO TOPPED WITH 3 WHOLE COFFEE BEANS

£12

PORNSTAR MARTINI

VODKA, VANILLA SYRUP, LIME JUICE, PASSIONFRUIT JUICE WITH PROSECCO \pounds_{12}

Other classic cocktails available on request, please ask.

RED WINE

NERO D'AVOLA

Complex taste of dried red fruits and berries, nicely structured with a velvety, long lasting finish. 175ml £10 / 250ml £12 / Bottle £30

PASSO DEL BRICCO PIEMONTE

A bouquet of violets and primroses, ample taste, good body, very harmonious and inviting. 175ml £10 / 250ml £12 / Bottle £32

AGLIANICO SAN GIULIANO

Enjoyable hints of cherry, vanilla and spicy notes, elegant, warm and full bodied on the palate. 175ml £10.50 / 250ml £13 / Bottle £35

ROSSO PICENO

It has elegant aromas of ripe cherries and blackcurrant with a note of violet that blends with a light spice of vanilla and black pepper. Soft and warm with good freshness, very fine tannins and a long fruity finish. Bottle £38

CANNONAU RISERVA

Notes of blackberry jam, small red fruits and notes of spices, elegant tannins and a balanced acidity in the finish. Bottle £40

PRIMITIVO MANDURIA

Full bodied character with soft velvety tannins and intensely warming aromas of sun blessed dark fruits with spicy notes. Bottle \pounds_{42}

VALPOLICELLA RIPASSO

Aromas of dried fruit and ripe cherries. Well balanced with smooth tannins follow a clean flavour with delicate woody undertones. Bottle £48

BAROLO

Concentrated fruit on the nose, particularly red berry fruits. Notes of cherry, nutty hints, finely polished tannins and nice long, smooth finish. Bottle $\pounds 6_5$

AMARONE

Intense aroma of red berry fruits, slightly spicy and balsamic notes with a hint of chocolate. Warm, dry and velvety on the palate with an excellent finish. Bottle \pounds_{75}

SOFT DRINKS

SAN PELLEGRINO £3.50 Lemon, Orange

LEMONADE £3.50

TONIC WATER £3.50

WHITE WINE

GRILLO LA FINA

Aromas of Sicilian citrus fruits, crisp and refreshing with a long, dry finish. 175ml £8.50 / 250ml £10.50 / Bottle £29

PINOT GRIGIO

Fruity and floral bouquet with a soft and balanced acidity, and hints of exotic and citrus notes on the finish. 175ml £8.80 / 250ml £11 / £31

SAUVIGNON

Green apple and elderflower bouquet, dry and full bodied with a velvety finish. 175ml £8.80 / 250ml £12 / Bottle £32

FALANGHINA BENEVENTANO

Pleasant aromas of fresh toasted hazelnut, long and fresh on the aftertaste. 175ml £9 / 250ml £11 / Bottle £32

GAVI DI GAVI

Floral scents with a hint of melon and citrus. Elegant, very fresh and tasty on the palate. $_{175}$ ml £10 / 250ml £13 / Bottle £35

PECORINO D'ABRUZZO

Exotic fruits and soft notes of spices on the nose, great mineral notes and an explosion of exotic fruit on the finish. 175ml £10 / 250ml £13 / Bottle £35

VERMENTINO

Delicate bouquet with floral tones and notes of summer fruits. The palate has typical notes of the variety with a lively freshness and minerals. Bottle £42

PROSECCO & CHAMPAGNE

SPARKLING ROSE WINE Glass £8 / Bottle £32

> **PROSECCO** Glass £8 / Bottle £32

FRANCIACORTA DOCG ITALIAN CHAMPAGNE Bottle £70

VEUVE CLICQUOT BRUT Bottle £89

LAURENT-PERRIER CUVÉE ROSÉ Bottle £130

BEERS

MELAROSA CIDER Bottle £4.75

HOUSE SPIRITS

25ML £6 / with mixer £7.50

50ML £8 / with mixer £9.50

HOUSE WINE

ROSSO BIANCO ROSATO

175ml £8 / 250ml £9 / Bottle £24

Regular, slimline, elderflower, Mediterranean

COKE \checkmark DIET COKE £3.50

JUICE £3.75 Orange, apple, pineapple, cranberry, raspberry, passionfruit, tomato

CEDRATA \checkmark CHINOTTO \pounds_4

ITALIAN WATER £4 Sparkling / still

CRODINO $\pounds4.50$

BIRRA SALVI'S \pounds 4.75 PERONI ORIGINAL Bottle \pounds PERONI NASTRO Bottle \pounds MAGNERS \pounds FRUITY MAGNERS \pounds PERONI Half Pint \pounds 3.50 / Pint \pounds

PORETTI Half Pint £3.50 / Pint £7

125ml also available upon request, across all Wines

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