

## ANTIPASTI & STARTERS

### PANE OLIO D'OLIVA E ACETO BALSAMICO (VE)

BREAD, OLIVE OIL AND BALSAMIC  
£4.50

### OLIVE MARINATE (VE)

MARINATED OLIVES  
£4.50

### BRUSCHETTA (VE)

TOMATO, OLIVE OIL AND FRESH BASIL  
£5.50

### FOCACCIA WITH STRACCIATELLA, ROCKET AND CHERRY TOMATOES (V)

£6.95

### PROSCIUTTO DI PARMA E GORGONZOLA

PARMA HAM WITH GORGONZOLA  
£9.95

### PARMIGIANA DI MELANZANE (V)

FRIED AUBERGINE WITH MOZZARELLA AND TOMATO  
£9.95

### INSALATA CAPRESE (V)

BUFFALO MOZZARELLA (DOP) AND BEEF TOMATOES  
£9.50

### TAGLIERE SALVI'S

SALVI'S SHARING PLATTER - A SELECTION OF MEATS AND CHEESE  
£28.95

### CALAMARI E ZUCCHINE

FRIED CALAMARI AND COURGETTE  
£9.95

### BURRATA CON OLIO DI TARTUFO (V)

BURRATA WITH TRUFFLE OIL  
£10.95

### BRESAOLA, SOFT CHEESE AND ROCKET (V)

£9.95

## PASTA

### PASTA CARBONARA

PASTA WITH PANCETTA, EGG YOLK AND PARMESAN  
£13.95

### PASTA NORMA (V)

PASTA WITH AUBERGINES, TOMATO SAUCE AND SALTED RICOTTA CHEESE  
£14.95

### PASTA POMODORO AND BURRATA (V)

PASTA WITH TOMATO AND BURRATA  
£14.95

### PASTA NONNA TERESA

PASTA WITH PANCETTA AND PISTACHIO PESTO  
£14.95

### PASTA POLIPO N'DUJA

PASTA WITH OCTOPUS AND SPICY N'DUJA SAUSAGE  
£15.50

### PASTA MARE

PASTA WITH MIXED SEAFOOD, GARLIC AND A TOUCH OF TOMATO SAUCE  
£17.95

### PASTA RAGU NEAPOLITAN

PASTA WITH PORK BEEF IN TOMATO SAUCE AND TALEGGIO CHEESE  
£15.95

### PASTA PUTTANESCA (VE)

PASTA WITH TOMATO, CAPERS AND BLACK OLIVES  
£13.50

### RAVIOLI DEL GIORNO

ASK A MEMBER OF STAFF FOR THE RAVIOLI OF THE DAY  
£16.90

### GNOCCHI SORRENTINA (V)

GNOCCHI WITH TOMATO AND MOZZARELLA  
£13.90

### GNOCCHI E FRIARIELLI (VE)

GNOCCHI WITH ITALIAN WILD BROCCOLI  
£13.90

### RISOTTO (VE)

MUSHROOM, VEGAN PARMESAN AND TRUFFLE OIL  
£16.95

## SIDES

FRIARIELLI (VE) £4.50

MIXED SALAD (VE) £4.50

GREEN BEANS (VE) £4.50

CHIPS (VE) £4.50

## PIZZA

### MARGHERITA (V)

FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO, BASIL  
£12

### VEGETARIANA (V)

FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO, ROASTED VEGETABLES  
£13

### BUFALA (V)

BUFFALO MOZZARELLA, SAN MARZANO TOMATO, BASIL  
£13

### VESUVIO

FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO, SALAMI, N'DUJA, CHILLI  
£13.50

### STAGIONI

SAN MARZANO TOMATO, FIOR DI LATTE MOZZARELLA, HAM, MUSHROOMS, ARTICHOKE, SALAMI  
£13.50

### CALZONE SPACCANAPOLI

RICOTTA, PORK, PEPPER, PARMESAN, BASIL  
£13.50

### FANTASIA

FIOR DI LATTE MOZZARELLA, MORTADELLA, CHERRY TOMATOES, PISTACHIO DUST  
£13.50

### CAMPAGNOLA

FIOR DI LATTE MOZZARELLA, ITALIAN SAUSAGE AND FRIARIELLI  
£13

## MAINS

### SALSICCIA FRIARIELLI

ITALIAN FENNEL SAUSAGE WITH WILD BROCCOLI  
£23

### TAGLIATA DI MANZO

RIBEYE STEAK SERVED WITH ROCKET, TOMATOES AND PARMESAN SHAVINGS AND CHERRY TOMATO  
£28

### BRANZINO AL LIMONE

PAN FRIED SEABASS SERVED WITH A BUTTER LEMON SAUCE  
£25

### GUAZETTO

MIXED SEA FOOD IN TOMATO SAUCE  
£26

### GAMBERONI AMALFI

KING PRAWNS WITH GARLIC, OLIVE OIL, YELLOW CHERRY TOMATOES AND FRESH BASIL  
£26

(V) DISHES SUITABLE FOR VEGETARIANS  
(VE) DISHES SUITABLE FOR VEGANS.

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## COCKTAILS

### APEROL SPRITZ

APEROL, PROSECCO AND  
SPLASH OF SODA WATER  
£9.50

### MARTINI FIERO SPRITZ

MARTINI FIERO AND TONIC WATER  
OVER ICE WITH ORANGE GARNISH  
£9

### CAMPARI SODA

CAMPARI AND SODA WATER  
OVER ICE WITH ORANGE SLICE  
£8.50

### NEGRONI

GIN, SWEET VERMOUTH, CAMPARI  
WITH SLICE OF ORANGE  
£9.50

### BELLINI

PEACH LIQUEUR OVER PROSECCO  
£8.50

### ROSSINI

STRAWBERRY AND LEMON LIQUEUR  
OVER PROSECCO WITH SLICED  
STRAWBERRIES  
£8.50

### ESPRESSO MARTINI

VODKA, KAHLUA, ESPRESSO TOPPED  
WITH 3 WHOLE COFFEE BEANS  
£9.50

### KOKO BELLINI

KOKO KANU, PINEAPPLE LIQUEUR  
TOPPED WITH PROSECCO OVER ICE  
£9.50

### 101 OLD FASHIONED

WILD TURKEY 101 BOURBON,  
SYRUP WITH A DASH OF BITTERS  
OVER ICE WITH ORANGE PEEL  
£9.50

### CAMPARI G&T

CAMPARI, GIN AND TONIC  
SERVED OVER ICE  
£9

### LIMONCELLO SPRITZ

PROSECCO TOPPED WITH  
LIMONCELLO AND SODA WATER  
£9.50

## SPIRITS

25ML £4.50 / with mixer £6

50ML £6.50 / with mixer £8

## BEERS

PERONI ORIGINAL Bottle £4.50

PERONI NASTRO Bottle £4.50

MORETTI Bottle £4.50

MELAROSA CIDER Bottle £4.50

PERONI Half Pint £3 / Pint £6

BIRRA SALVI'S £4

## HOUSE WINE

ROSSO - BIANCO - ROSATO

175ml £7 / 250ml £8 / Bottle £22

## RED WINE

NERO D'AVOLA

Complex taste of dried red fruits and berries,  
nicely structured with a velvety, long lasting finish.  
175ml £8 / 250ml £10 / Bottle £28

PASSO DEL BRICCO PIEMONTE

A bouquet of violets and primroses, ample taste,  
good body, very harmonious and inviting.  
175ml £8 / 250ml £10 / Bottle £28

AGLIANICO SAN GIULIANO

Enjoyable hints of cherry, vanilla and spicy notes,  
elegant, warm and full bodied on the palate.  
175ml £8.50 / 250ml £11 / Bottle £31

CANNONAU RISERVA

Notes of blackberry jam, small red fruits  
and notes of spices, elegant tannins  
and a balanced acidity in the finish.  
Bottle £33

PRIMITIVO MANDURIA

Full bodied character with soft velvety  
tannins and intensely warming aromas of  
sun blessed dark fruits with spicy notes.  
Bottle £35

VALPOLICELLA RIPASSO

Aromas of dried fruit and ripe cherries.  
Well balanced with smooth tannins  
follow a clean flavour with delicate  
woody undertones.  
Bottle £40

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 £75

BAROLO

Concentrated fruit on the nose,  
particularly red berry fruits. Notes  
of cherry, nutty hints, finely polished  
tannins and nice long, smooth finish.  
Bottle £60

TAURASI

Rich bouquet of wild blackberry jam,  
black cherry, violet and vanilla. Warm  
and smooth on the palate with good  
structure and a long aftertaste.  
Bottle £65

## WHITE WINE

GRILLO MIRA LA FINA

Aromas of Sicilian citrus fruits, crisp and  
refreshing with a long, dry finish.  
175ml £7.50 / 250ml £9.50 / Bottle £27

FALANGHINA BENEVENTANO

Pleasant aromas of fresh toasted hazelnut,  
long and fresh on the aftertaste.  
175ml £8 / 250ml £10 / Bottle £28

PINOT GRIGIO

Fruity and floral bouquet with a soft  
and balanced acidity, and hints of exotic  
and citrus notes on the finish.  
175ml £8 / 250ml £10 / £28

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 £7.50 / 250ml £9.50 / Bottle £30

SAUVIGNON

Green apple and elderflower bouquet,  
dry and full bodied with a velvety finish.  
175ml £7.80 / 250ml £11 / Bottle £30

GAVI DI GAVI

Floral scents with a hint of melon and citrus.  
Elegant, very fresh and tasty on the palate.  
175ml £8.50 / 250ml £11 / Bottle £32

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 £34

FIANO

Delightful bouquet of apple and citrus  
fruits. On the palate there is good texture  
supported by balanced acidity giving  
a crisp, freshness to the finish.  
Bottle £39

## PROSECCO & PROSECCO ROSE

PROSECCO

Glass £7 / Bottle £30

SPARKLING ROSE WINE

Glass £7 / Bottle £30

FRANCIACORTA DOCG

ITALIAN CHAMPAGNE  
Bottle £50

## SOFT DRINKS

SAN PELLEGRINO Orange / Lemon £3

CRODINO £3

COCA COLA £3.50

DIET COLA £3.50

JUICE £3

CEDRATA £3.50

CHINOTTO £3.50

ITALIAN WATER Sparkling / Still £3

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