

ANTIPASTI & STARTERS

PANE E OLIO D'OLIVA ACETO BALSAMICO (VE)

BREAD, OLIVE OIL AND BALSAMIC
£4.50

OLIVE MARINATE (VE)

MARINATED OLIVES
£4.50

BRUSCHETTA WITH TOMATO (VE)

£5.50

FOCACCIA WITH N'DUJA

£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

POLIPO ALLA LUCIANA

OCTOPUS IN TOMATO SAUCE WITH
CAPERS, OLIVES AND GARLIC
£9.95

INSALATA CAPRESE (V)

BUFFALO MOZZARELLA (DOP)
AND BEEF TOMATOES
£9.50

TAGLIERE FAMOSO SALVI'S

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

FRITTO MISTO

MIX FRIED FISH
£12

ARANCINI RAGU/VEGETARIAN

SERVED WITH A TOMATO SAUCE
£9

BURRATA WITH BASIL PESTO (V)

£10

PASTA

PASTA CARBONARA

PASTA WITH PANCETTA,
EGG YOLK AND PARMESAN
£13.95

GNOCCHI E FRIARIELLI (VE)

GNOCCHI WITH ITALIAN WILD BROCCOLI
£13.90

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 CON SALSICCIA E CREMA DI PATATE

PASTA WITH ITALIAN SAUSAGE
AND CREAM OF POTATO
£14.50

PASTA BACCALA

PASTA WITH COD, CAPERS,
OLIVES AND ANCHOVIES
£15.50

PASTA PUTTANESCA (VE)

PASTA WITH TOMATO, CAPERS
AND BLACK OLIVES
£13.50

RAVIOLI DEL GIORNO

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

PASTA VONGOLE

PASTA WITH CLAMS, GARLIC,
WHITE WINE, PARSLEY AND
FRESH TOMATO
£16.95

RISOTTO SIENNA

RISOTTO WITH ASPARAGUS AND PRAWNS
£15.50

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)

MOZZARELLA, TOMATO,
ROASTED VEGETABLES
£13

BUFALA (V)

BUFFALO MOZZARELLA,
SAN MARZANO TOMATO, BASIL
£13

VESUVIO

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

STAGIONI

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

CALZONE SPACCANAPOLI

RICOTTA, PORK, PEPPER, PARMESAN, BASIL
£13.50

FANTASIA

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

CALZONE FRITTO

SAN MARZANO TOMATO, RICOTTA, FIOR DI
LATTE MOZZARELLA, PEPPER, PARMESAN
£13

MAINS

SALSICCIA FRIARIELLI

ITALIAN FENNEL SAUSAGE WITH
WILD BROCCOLI
£23

FILETTO AL BAROLO

FILLET STEAK SERVED IN A BAROLO WINE
SAUCE WITH ROAST POTATOES
£30

GAMBERONI SORRENTO

GRILLED KING PRAWNS WITH LEMON,
GARLIC, FRESH CHILLI AND BUTTER
£26

BRANZINO AL LIMONE

PAN FRIED SEABASS SERVED
WITH A BUTTER LEMON SAUCE
£25

QUARTER GUAZETTO

MIXED SEAFOOD IN TOMATO SAUCE
£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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