

ANTIPASTI & STARTERS

OLIVE MARINATE (VE)

MARINATED OLIVES
£4.50

BRUSCHETTA (VE)

TOMATO, OLIVE OIL AND FRESH BASIL
£7.50

FOCACCIA WITH STRACCIATELLA, ROCKET AND CHERRY TOMATOES (V)

£8.95

INSALATA CAPRESE (V)

BUFFALO MOZZARELLA (DOP)
AND BEEF TOMATOES
£10.50

CALAMARI E ZUCCHINE

FRIED CALAMARI AND COURGETTE
£10.95

ARANCINI AL TARTUFO (V)

£11

PARMIGIANA DI MELANZANE (V)

FRIED AUBERGINE WITH
MOZZARELLA AND TOMATO
£11.95 / as a main course £16.95

PROSCIUTTO DI PARMA E GORGONZOLA

PARMA HAM WITH GORGONZOLA
£13

BURRATA CON OLIO DI TARTUFO (V)

250G OF BURRATA WITH TRUFFLE OIL
£13

TAGLIERE FAMOSO SALVI'S

SALVI'S SHARING PLATTER -
A SELECTION OF MEATS AND CHEESE
FOR SHARING BETWEEN TWO!
£30

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

ALLERGEN INFORMATION IS AVAILABLE ON REQUEST
PLEASE ASK YOUR SERVER FOR MORE DETAILS.

If have any sort of food intolerance or allergy, please inform
your server prior to ordering. If you have a severe intolerance,
please be aware that precautions are taken, however, there is
never a definite guarantee that allergens are completely absent
from our dishes.

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

PASTA

PASTA PUTTANESCA (VE)

PASTA WITH TOMATO, CAPERS
AND BLACK OLIVES
£15.50

PASTA POMODORO E BASIL (V)

PASTA WITH TOMATO AND FRESH BASIL
£15.50

GNOCCH SORRENTINA (V)

GNOCCHI WITH TOMATO AND MOZZARELLA
£16

PASTA CARBONARA

PASTA WITH PANCETTA, EGG YOLK
AND PARMESAN
£16.50

PASTA NORMA (V)

PASTA WITH AUBERGINES, TOMATO SAUCE
AND SALTED RICOTTA CHEESE
£16.95

PASTA POLIPO N'DUJA

PASTA WITH OCTOPUS AND
SPICY N'DUJA SAUSAGE
£17.50

PASTA NONNA TERESA

PASTA WITH PANCETTA AND
PISTACHIO PESTO
£17.95

PASTA RAGU NEAPOLITAN

PASTA WITH 2 TYPES OF MEAT
(PORK & BEEF) IN TOMATO SAUCE
WITH TALEGGIO CHEESE
£18

RISOTTO MILANESE CON OLIO DI TARTUFO (V)

RISOTTO WITH MUSHROOM & TRUFFLE OIL
£18.50

RAVIOLI DEL GIORNO

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

PASTA MARE

PASTA WITH MIXED SEAFOOD, GARLIC
AND A TOUCH OF TOMATO SAUCE
£19.95

SIDES

FRIARIELLI (VE) £5.50

MIXED SALAD (VE) £5.50

CHIPS (VE) £5.50

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 (V)

FIOR DI LATTE MOZZARELLA, SAN
MARZANO TOMATO, ROASTED VEGETABLES
£15

BUFALA (V)

BUFFALO MOZZARELLA,
SAN MARZANO TOMATO, BASIL
£15

CAMPAGNOLA

FIOR DI LATTE MOZZARELLA,
ITALIAN SAUSAGE AND FRIARIELLI
£15

VESUVIO

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

STAGIONI

SAN MARZANO TOMATO, FIOR DI LATTE
MOZZARELLA, HAM, MUSHROOMS,
ARTICHOKES, SALAMI
£15.50

CALZONE SPACCANAPOLI

RICOTTA, PORK, PEPPER, PARMESAN, BASIL
£15.50

FANTASIA

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

MAINS

SALSICCIA FRIARIELLI

ITALIAN FENNEL SAUSAGE
WITH WILD BROCCOLI
£28

GAMBERONI AMALFI

KING PRAWNS WITH GARLIC,
OLIVE OIL, YELLOW CHERRY
TOMATOES AND FRESH BASIL
£28

BRANZINO AL LIMONE

PAN FRIED SEABASS SERVED
WITH A BUTTER LEMON SAUCE
£29

TAGLIATA DI MANZO

RIBEYE STEAK SERVED WITH ROCKET,
TOMATOES AND PARMESAN SHAVINGS
AND CHERRY TOMATO
£33

GUAZETTO NAPOLETANO

MIXED SEA FOOD IN TOMATO SAUCE
£35

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
£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
£12

Other classic cocktails available
on request, please ask.

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

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 £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 £65

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

SOFT DRINKS

SAN PELLEGRINO £3.50
Lemon, Orange

LEMONADE £3.50

TONIC WATER £3.50
Regular, slimline, elderflower, Mediterranean

COKE / DIET COKE £3.50

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

CEDRATA / CHINOTTO £4

ITALIAN WATER £4
Sparkling / still

ORODINO £4.50

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.
175ml £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

BIRRA SALVI'S £4.75

PERONI ORIGINAL Bottle £5

PERONI NASTRO Bottle £5

MAGNERS £7

FRUITY MAGNERS £7

PERONI Half Pint £3.50 / Pint £7

PORETTI Half Pint £3.50 / Pint £7

125ml also available upon request, across all Wines

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