



MENU

THURSDAY: PIZZA & APERITIVO *night*

NIBBLES & STARTERS

Olive di Cerignola, Altamura £ 7.50 bread & Focaccia Barese

A delightful trio of flavours: **marinated olives**, traditional **Altamura Bread** Toasted, and soft, **focaccia** Barese to start your meal 'alla Pugliese'

Bruschetta Mo' Mo' £ 8.50

Classic toasted bread with fresh **tomato**, a touch of **garlic**, oregano & extra virgin olive oil with our special **pesto pearls** (basil, wild rocket, mint, and pistachios) *also available in the classic version (without pesto).

Burrata & Zucchini £ 9.50

Luxuriously creamy Puglian **burrata** paired with sweet **cherry tomatoes**, **basil**, tender grilled **courgettes**, finished with a touch of freshly ground black pepper and a drizzle of aged balsamic.

Antipasto Mo' Mo'

Small £13.50 Large £24.50 XL £29.90

An abundant selection of Italian delights: **homemade taralli**, **cured meats**, **artisanal cheeses**, gourmet **crostini**, **pettole** (traditional Apulian deep-fried dough balls), **olives** from Cerignola, **focaccia**, perfect for an authentic Italian feast.

PIZZE & PANZEROTTI (CALZONI)

Pizza Marinara £ 8.95

Pizza topped with **tomato sauce**, **garlic**, **oregano**, and extra virgin olive oil: simple, fragrant, and naturally vegan.

Large Panzerotto (Calzone) £ 8.95

A delicately **fried calzone** filled with **tomato** and molten **mozzarella**, golden and crisp on the outside, soft and indulgent within.

Pizza Margherita di Bufala £ 11.50

Pizza topped with **tomato sauce**, creamy **buffalo mozzarella**, fresh **basil**, and extra virgin olive oil: delicate, rich, and a timeless Italian classic.

Pizza Pistacchiona £ 14.95

Pizza with a white base of melted **mozzarella**, topped with silky **mortadella** and creamy **burrata**, enriched with **pistachio** in multiple textures: smooth cream and delicate crunch for a refined, indulgent balance of savoury and nutty flavours.

Pizza Diavola con 'Nduja £ 13.95

Pizza topped with **tomato sauce**, **spicy 'nduja**, **chilli**, **spicy salami**, and melted **mozzarella**, finished with a drizzle of extra virgin olive oil.

Pizza Quattro Stagioni £ 13.95

Pizza topped with **tomato sauce** and **mozzarella**, divided into four sections with **artichokes**, **mushrooms**, **ham**, and **black olives**: each quadrant celebrating a different flavour in perfect balance.

Pizza Valtellina £ 15.95

(Bresaola or Parma ham)

Pizza topped with **tomato sauce** and **mozzarella**, enriched with **tender bresaola** (or **Parma ham**), fresh **rocket** leaves, and delicate shavings of **Parmesan**.

STUFFED FOCACCIA

Il Murgese (Vegetarian) £ 9.90

A rustic yet refined focaccia sandwich filled with **creamy burrata**, **vibrant pesto**, and delicately **grilled courgettes**, finished with fresh **rocket** and a drizzle of extra virgin olive oil.

Il Salentino £ 11.90

A generously filled focaccia sandwich with silky **mortadella** and creamy **stracciatella**, elevated by vibrant **pistachio pesto**, fresh **rocket**, and a drizzle of extra virgin olive oil: rich, aromatic, and unmistakably Southern Italian.

Il Brindisino £ 10.90

A classic focaccia sandwich layered with delicate **Parma ham**, fresh **fiore di latte mozzarella**, **tomatoes**, and **basil**, finished with extra virgin olive oil and a hint of oregano: fresh, balanced, and elegantly rooted in Italian tradition.

Il Barese (Hot & Spicy) £ 11.90

A bold focaccia sandwich layered with **spicy salame** and **'nduja cream**, complemented by **gorgonzola**, **aubergines**, and olive pâté, finished with a drizzle of extra virgin olive oil.

Il Leccese £ 10.90

A refined focaccia sandwich layered with delicate **bresaola carpaccio**, shavings of **Parmigiano Reggiano**, and fresh **rocket**, finished with a drizzle of extra virgin olive oil: elegant, balanced, and distinctly Italian in character.

Craving something sweet?

Ask our staff for the dessert menu from our in-house pastry kitchen.

EVERY THURSDAY 17.30 - 22.00 | 71 Derby Road, Long Eaton / tel: 01159190722

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