



MENU

BISTRO PASTA FRIDAY & SATURDAY

night

NIBBLES & STARTERS

Olive di Cerignola, Altamura bread & Focaccia Barese £ 7.50

A delightful trio: **marinated olives**, traditional **Altamura Bread**, and crispy **focaccia** Barese to start your meal 'alla Pugliese'.

Bruschetta Mo' Mo' £ 8.50

Altamura bread with fresh **tomato**, **garlic**, oregano & extra virgin olive oil, **pesto pearls** (basil, wild rocket, mint, and pistachios) *also available in the classic version (without pesto).

SPECIAL STARTER OF THE WEEK

BURRATA PUGLIESE @ SAN DANIELE PARMA-HAM with Rocket Salad, Tomatoes and pesto. £ 9.50

Fritto Misto & Calamari £12.50

Mini panzerotti, calamari, potato croquettes, olive ascolane, courgette flowers and traditional fried specialties of the day.

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.

MAIN COURSES

SPECIAL OF THE WEEK: Linguine Seafood

£ 15.95

Linguine with fresh cherry tomatoes, garlic and parsley, served with king prawns and squid.

Penne with Fresh Tomato & Ricotta Dura £ 15.50

Simple and classic Puglian dish combines pasta with a light, fresh tomato sauce and a generous sprinkle of aged ricotta dura (also available with Parmigiano)

Casarecce with Yellow & Red Cherry Tomatoes, Salsa Verde, topped with Burrata £ 17.25

Trofie pasta tossed with sweet yellow and red cherry tomatoes, Pesto (fresh rocket, basil, mint, and creamy pistachio), finished with a fresh burrata for an indulgent touch.

Tortellini with Cooked Ham, Fresh Cream & Parmesan £ 17.50

Piatto della Tradizione: Italian classic featuring delicate fresh tortellini filled with cooked ham, silky fresh cream sauce with tender cubes of ham and sprinkle of aged Parmigiano Reggiano and Parsley.

Lemon Chicken with Rosemary Potatoes £ 17.50

Tender chicken cooked with lemon and white wine, served with roasted rosemary potatoes and a delicate aromatic sauce.

Craving something sweet?

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

At our small Italian bistro, we embrace the philosophy of Slow Food – authentic recipes, fresh ingredients, and meals made to be enjoyed slowly. We invite you to experience the true taste and warmth of Italy, one dish at a time.