



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 & GRILLED AUBERGINE, with CerryTomatoes and Balsamic.

£ 12.50

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

Linguine Seafood: £ 15.95

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

Gnocchi alla Sorrentina £ 16.95

Potato gnocchi baked with fresh tomato sauce, basil, melting mozzarella and Parmigiano Reggiano. Served bubbling hot in a traditional terracotta dish, with a crispy, golden-baked top.

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.

PISTACHIO & GUANCIALE

Pasta with Burrata Stracciatella, Pistachio Cream, topped with Crispy Guanciale £ 17.25

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.

FRIDAY & SATURDAY 17.30 to 22.00 | 71 Derby Road, Long Eaton / tel: 01159190722

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