



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).

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**, **olives** from Cerignola, **focaccia**. A perfect mix for an authentic Italian feast.

PIZZE & PANZEROTTI (CALZONI)

Pizza Pugliese £ 14.95

White Pizza, topped with tender cime di rapa (Italian Broccoli rabe), mozzarella fior-di-latte, smoky scamorza, italian fennel sausage.

Pizza di Verdure £ 13.50

Pizza Margherita base with mozzarella fioridilatte and fresh and grilled Vegetables.

Pizza Margherita di Bufala £ 14.50

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

Pizza Pistacchiona £ 15.95

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 £ 15.95

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 £ 14.95

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**.

Pizza Boscaiola £ 14.95

Pizza topped with tomato sauce and mozzarella, mushrooms, onions, traditional Italian pork sausage

Pizza Prosciutto e funghi £ 13.95

Pizza topped with tomato sauce and mozzarella, cooked ham and mushrooms.

Pizza Murgese £ 15.95

Pizza topped with Rosemary potatoes, crispy guanciale, fiordilatte mozzarella, fresh basil and creamy stracciatella — a combination you don't want to miss. *Add a pinch of chilli for the perfect kick

Pizza Bruschettona £ 15.95

Pizza tomato base, basil pesto, creamy stracciatella & fresh cherry tomatoes marinated bruschetta-style with extra virgin olive oil, a touch of garlic, oregano and loads of fresh basil.

Pizza 4 Formaggi £ 15.25

White Pizza topped with buffalo mozzarella, Parmigiano Reggiano, Gorgonzola, Pecorino Romano, finished with a blend of oregano, rosemary and toasted black pepper.

SPECIAL STARTERS OF THE WEEK
BURRATA PUGLIESE served on a bed of grilled courgettes, topped with cherry tomatoes and finished with balsamic glaze and extra virgin olive oil. £ 11.50

Mini Eggplant Parmigiana — Layers of aubergine, tomato sauce, melted mozzarella and Parmesan, finished with fresh basil. £ 10.50

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.