



Spring 2018

Little Italy is open 7 days a week from 12 noon onwards and our kitchen serves until Midnight.

## ANTIPASTI

RUSTICA AI FUNGHI £18.00  
*Home-Made Puff Pastry Filled with Wild Mushrooms & Black Truffle in Béchamel Sauce*  
CAPRINO CROCCANTE £12.50  
*Oven-Baked Goat's Cheese Wrapped in Filo Pastry, Pear Carpaccio & White Truffle Honey*  
CALAMARI E GAMBERONI FRITTI £14.50  
*Deep Fried Calamari & Pacific King Prawns with Crispy Courgettes, Home-Made Saffron Tartar Mayonnaise*  
TAGLIERE APPESE £16  
*Mixed Italian Finest Cured Meats & Mixed Bruschetta*

'ROAST BEEF' SCOZZESE £14  
*Finely Sliced Rare Scotch Roast Beef Served Cold, Wild Rocket, Parmesan Shavings, Lemon Olive Oil Dressing*  
PARMIGIANA DI MELANZANE £12.50  
*Oven Baked Aubergine, Mozzarella, Tomato and Fresh Basil*  
FOCACCIA PROVOLA E TARTUFO £13.50  
*Home Made Oven Baked Focaccia Bread with Smoked Provola Cheese & Black Truffle*  
GRANCHIETTI FRITTI £14.50  
*Soft Shell Crab with Crispy Courgette, Green Chilli & Ginger Vinegrette*

## RAVIOLI – PASTA – RISOTTI

RAVIOLI RICOTTA E SPINACI (V) £17.50  
*Home-Made Spinach Ravioli Filled with Sun Dried Tomato & Ricotta in a Tomato Compote*  
GNOCCHI ALLA ROMANA £16.50  
*Home Made Semolina Gnocchi Amatriciana Sauce & Pecorino*  
LINGUINE ALL'ASTICE £29.50  
*Linguine with Lobster, Fresh Tomato & Basil*

PAGLIA FIENO £22  
*Home-Made Egg & Spinach Tagliolini with Fresh Tomato & Basil*  
CAPELLI D'ANGELO AL POMODORO (V) £15.50  
*Angel Hair with Fresh Tomato Sauce in a Crispy Parmesan Basket*  
SPAGHETTI AI GAMBERI £22  
*Spaghetti with Pacific King Prawns, Broccoli, Garlic, Chilli*  
LINGUINE ALLE VONGOLE £22.50  
*Clams Linguine with White Wine, Garlic & Chilli*

RISOTTO AL GRANCHIO & CARCIOFI £21  
*Risotto with Crab & Artichoke*  
RIGATONI ALLA CARBONARA £19  
*Classic Rigatoni Carbonara made with Guanciale, Egg, Pecorino & Black Pepper*  
TAGLIATELLE RAGU' DI MANZO £22  
*Home-Made Tagliatelle with Scotch Beef Fillet Ragù & Parmesan Shavings*

## MAIN COURSE

### CARNE

FILETTO DI MANZO SCOZZESE £33  
*Char-Grilled Scotch Fillet Steak with Green Peppercorn Sauce*  
SALTIMBOCCA DI POLLO £24  
*Pan-Fried Free Range Corn Fed Chicken "Saltimbocca", with Parma Ham, Sage, in a White Wine Sauce*  
VITELLO ALLA MILANESE £31  
*Veal 'Milanese' Cutlet on the Bone*  
PORCHETTA £24  
*Oven-Roasted Rolled Norfolk Pork Belly with Fennel Seeds*  
COSTOLETTA DI MANZO £28  
*Slow Cooked Scottish Beef Short Rib Marinated in Barolo*

*Double Cooked Hand Cuts Chips £4.5*  
*Spaghetti Pomodoro £8*  
*Deep Fried Artichoke with Paprika Mayo £6*

### PESCE

SPIGOLA AL SALE £64  
*(SERVES 2, PLEASE ALLOW 30MINS)*  
*Oven-Baked Wild Sea Bass Baked in Sea Salt Crust*  
POLIPO ALLA GRIGLIA £27  
*Char-Grilled Octopus with Rosemary Olive Oil, Crushed Potatoes*  
GAMBERONI PIL PIL £26  
*Pan-Fried Pacific King Prawns with Paprika, Garlic and Fresh Chilli*  
MERLUZZO ALLA LIVORNESE £24  
*Slow Cooked Cod with Black Olives, Capers and Onion in Tomato Sauce*

### CONTORNI

*Sautéed Spinach £5*  
*Polenta Chips £5*  
*Green Salad £4*

*Zucchine Fritte £5.5*  
*Tomato Salad £4.5*  
*Friarelli\* with Garlic and Chilli £5.5*  
*\*Wild Broccoli from Puglia*

Italy is an independent restaurant with no affiliation or partnership with any other establishment with a similar name in Great Britain

Please speak with our staff for allergies and intolerances Cover charge £1.50 per person Service Charge of 12.50% will be added on your final bill

Head Chef: Aldo Venturi, Genzano di Roma Italy

