APPETIZERS

SOURDOUGH GARLIC BREAD — 6.50
Focaccia with Garlic, Oregano & E.V.O. oil, Organic Tomato + 1 £, Mozzarella + 1.5 £, Vegan cheese + 1.5 £

BRESAOLA PUNTA D'ANCE — 11.90
Bresaola Beef on Rocket with grated Grana Padano DOP, Balsamic cream

BURRATA — 10.50
Burrata, Pesto Genovese, roasted Cherry Tomatoes, Basil leaves and E.V.O. oil

PIATTO DI AFFETTATI MISTI — 17.90
A selection of Italian Cured Meats with Pickles and toasted Bread

CALAMARI — 13
Deep fried Squid Rings with Garlic Mayo

ARANCINI SUPPLÌ FATTO IN CASA — 8.50
Homemade deep fried Rice ball stuffed with Bolognese sauce & Mozzarella

BRUSCHETTA — 6.90
Homemade toasted Bread, marinated chopped Tomatoes with Herbs & Garlic

OLIVE SICILIANE MARINATE — 5.90
Marinated Taggiasche & Nocellara Olives

MELANZANE ALLA PARMIGIANA — 11.50
Baked aubergine, Mozzarella Cheese, Organic Tomatoes, Parmesan, Basil Leaves

CAPRESE — 10.50
Buffalo mozzarella served with heritage tomato, E.V.O.I.L

BRUSCHETTA AL PROSCIUTTO CRUDO — 8.50
Homemade toasted Bread, Mozzarella cheese, Prosciutto Crudo di Parma DOP

MEDITERRANEAN PASTA

SPAGHETTI ALLE VONGOLE E COZZE — 22
Venetian Tradition-Spaghetti with fresh Clams & Mussels, Garlic, Parsley, Extra Vergin Olive Oil

LINGUINE ALLO SCOGLIO — 25
Fresh Clams, Mussels, Shrimps, Langoustine & Cherry Tomatoes

SPAGHETTINO CON BURRATA — 17
The Italo's Signature Pasta - Spaghetti with sweet plum Tomatoes, Burrata cheese ball and fresh Basil

ITALO'S LASAGNA FATTA IN CASA — 16.90
Homemade layered Pasta with mince Beef, Bechamel, Mozzarella, Grana Padano DOP

SPAGHETTI ALLA BOLOGNESE — 16.90
Spaghetti in Bolognese sauce served with grated Grana Padano DOP

SPAGHETTI ALLA CARBONARA — 17.50
Spaghetti with Guanciale Sorrentino, Egg Yolk cream, Pecorino Romano, Black Pepper

RAVIOLI CACIO & PEPE — 18.50
Fresh caccio and pepper Ravioli served with butter, black pepper, Parmesan cheese & E.V.O. Oil

RAVIOLI SPINACH AND RICOTTA — 18.50
Fresh Spinach and Ricotta Aromatic Ravioli served with Butter/double cream, Salvia, Parmesan Cheese & E.V.O. Oil

LONDINESE — 17.90
Penne with Mushrooms, Cream & Chicken

PENNE ALLA NORMA — 16.50
Penne with Tomato sauce, Cherry Tomatoes, fried Aubergine & Basil

TORTELLONI WITH BEEF SHIN — 20.50
Homemade Tortelloni filled with Beef Shin & Red Wine served with Bolognese Sauce

GNOCCHI RIPIENI BLACK TRUFFLE — 22
Homemade gnocchi ripieni with Black Truffle in Parmesan Fondue Sauce

GNOCCHI RIPIENI BEETROOT & GOAT CHEESE — 22
Homemade Gnocchi Ripieni Beetroot filled with goat cheese served with butter and sage

Any Extra Topping + £2.5 | Gluten Free Penne Pasta + £1

Vegetarian Vegan Halal

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THE ITALO'S SOURDOUGH PIZZA & PINSA ROMANA

Choose your favourite base: Pizza or Pinsa?
* We use Fior di Latte Mozzarella only *

MARINARA 9
Organic Tomato sauce, Garlic Oregano, Fresh Basil and E.V.O. Oil

MARGHERITA 11.90
Organic Tomato sauce, Mozzarella & Basil

DIAVOLA 14.95
Organic tomatoes, Mozzarella, Spianata Calabrese, N'duja Calabra & fresh Chily

CARBONARA 14.95
Mozzarella, Pecorino Romano DOP, Guanciale Sorrentino & Free Range Egg

MORTAZZA E PISTACCHIO 15.50
Mozzarella, Mortadella IGP, Stracciatella cheese, Pistachio and Basil

QUATTRO FORMAGGI 14.90
Mozzarella, Grana Padano DOP, Gorgonzola DOP and Basil

NAPOLI 14.90
Organic Tomato sauce, Mozzarella, Capers, Anchovies, Black Olives, Oregano & Basil

VEGETARIANA 14.90
Organic Tomato sauce, Mozzarella, Aubergines, Courgettes, Peppers and Basil

THE ITALO'S BUFALINA DOC 15.50
Organic Tomato sauce, San Marzano sun-dried Tomatoes, Pesto, Buffalo Mozzarella DOC, Basil & Truffle Oil

CRUDO E BURRATA DOP 15.50
Organic tomatoes, Burrata DOP, Rocket, Prosciutto Crudo di Parma DOP, grated Grana Padano DOP, Basil & E.V.O. oil

SICILIANA 14.90
Organic Tomato sauce, Mozzarella, Tuna, Capers, Black Olives and Red Onions

CAPRICCIOSA 14.90
Organic Tomato sauce, Mozzarella, Black Olives, Artichokes & Mushrooms

AL RAGÙ 16.95
Organic Tomato sauce, Mozzarella, Bolognese sauce and Guanciale Sorrentino

BRESAOLA, RUCOLA E GRANA 16.90
Organic tomato sauce, Mozzarella, Bresaola, Rocket, Grana Padano flakes & E.V.O. OIL

All pizzas are available with Vegan Cheese.
Extra topping £2.5 | Vegan cheese £1.5 | Gluten-Free Pizza base £1.5 | Gluten-Free Pinsa base £2

MEAT

STEAK & CHIPS 19.50
Garlic Butter, confit Tomato, Chips

WHOLE GRILLED CHICKEN 18.90
Marinated Chicken flame-grilled on Lava Charcoal Grill with fried crunchy Chips & The Italo's sauce

PETTO DI POLLO ALLA BOSCAIOLA 18.50
Chicken Breast with Mushrooms, Cream, Red Onions and roasted Potatoes

THE ITALO'S BLACK ANGUS BURGER 15.50
Black Angus Burger grilled on Lava Charcoal Grill, Italian cheese, Pickles, Onion, Lettuce served in toasted Brioche Bun with Ketchup, Mustard and Mayo

ARGENTINE BLACK ANGUS FILLET STEAK 7OZ 29.90
[redacted] we use the centre cut of the tenderloin, our fillet is the finest of all the steaks with a soft velvety texture

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FISH

SALMONE ALLA GRIGLIA 22
Grilled Salmon on Lava Charcoal Grill with Broccoli, Salad, Tartar sauce & Lemon

FILETTO DI SPIGOLA 22
Grilled fillet of Seabass served with baked Potatoes, mixed Vegetables & Lemon sauce

SALADS

CHICKEN CESAR SALAD (حلال) 16.50
Grilled Chicken Breast, Roman Lettuce, cherry Tomatoes, Grana Padano DOP flakes, Cesar Dressing and toasted Bread

INSALATA MEDITERRANEA (V) (حلال) 16.90
Mixed Seasonal Salad, Bufala cheese ball, cherry Tomatoes, Cucumber, Red Onions, Carrots, Avocado & Black Olives

SIDES

ROASTED POTATOES 5.90
FRIED CHIPS 5.90
GRILLED VEGETABLES 5.90
MIXED SEASONAL SALAD 5.90

MENU FOR KIDS

PASTA

PENNE AL POMODORO (V) (حلال) 10.50
Penne with organic Tomato sauce and Grana Padano DOC

PENNE ALLA BOLOGNESE (حلال) 11.90
Penne with Traditional Bolognese sauce, made with Beef meat only

BABY SOURDOUGH PIZZA 8"

PATATOSA (V) (حلال) 9.50
Organic Tomato sauce, Fior di Latte Mozzarella, Fried Chips

MARGHERITA (V) (حلال) 8
Organic Tomato sauce, Fior di Latte Mozzarella, Fresh Basil

MAINS

POLLO CON PATATE (حلال) 10.50
Chicken Breast with roasted Potatoes

Creamy sauce: £1

(V) Vegetarian (VG) Vegan (حلال) Halal

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DESSERTS

TIRAMISÙ FATTO IN CASA 6.90
Homemade Coffee-flavoured Italian dessert made of ladyfingers dipped in Coffee, layered with Mascarpone & Eggs cream, Sugar and topped with Cocoa

SWEET PINSA 8
Homemade Pinsa base, Nutella, chopped Pistachio and Whipped Cream

VANILLA ICE-CREAM 5
(per scoop)

LEMON SORBET ICE-CREAM (V) 5
(per scoop)

ITALO'S HOMEMADE CANNOLO SICILIANO 6.90

ITALO' HOMEMADE CHOCOLATE SOUFFLE 6.90
Fondant with ice cream

COFFEE & CREAM TARTUFO GELATO 6.90

SEMIFREDDO TORRONCINO GELATO 6.90

RED BERRIES MOUSSE 7.50
Vanilla cake, Red Berry mousse & Red Berry gel

AFFOGATO AL CAFFÈ 5.90
Vanilla Ice-Cream with a shot of Coffee and Chocolate cream

HOMEMADE CREME BRULEE 6.90

DIGESTIVES

AMARO MONTENEGRO	6.90
AMARO DEL CAPO	8.90
LIMONCELLO	6.50
SAMBUCA	6.50
FERNET-BRANCA	6.50
GRAPPA CAFFO	9.50
BORGHETTI	9.50
DISARONNO	8.50

TEA

ENGLISH BREAKFAST	3.50
EARL GREY PEPPERMINT	3.50
FRESH MINT LEAVES	3.50
CAMOMILE	3.50
LEMON GINGER	3.50

COFFEE

ESPRESSO	3
DOUBLE ESPRESSO	3.50
CORRETTO Coffee with Sambuca | Grappa | Disaronno	4.90
MACCHIATO	3.90
FLAT WHITE	4.10
CAPPUCCINO	4.10
LATTE	4.20
AMERICANO Mango & Maracujà	3.50
MOCHA Vegan milk: Soya & Oat + £0.30 | Iced Coffe:£0.30 | Decaffeinated Coffee Available	3.90

(V) Vegan

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THE FRIZZ

	Bottle	Glass 125ml
PROSECCO EXTRA DRY Fresh, not too Dry and Clean Ca' Del Console Italy, Veneto	28	6.90
CHAMPAGNE BLANC DE BLANCS Light and Crisp with notes of Apple & Quince Testulat France, Champagne	72	-
SPARKLING ROSE EXTRA DRY	28	6.90

WHITE WINES

	Bottle	Glass 125ml
PECORINO SUPERIORE Fruity & Dry Spinelli Italy, Abruzzo	27	7
PINOT GRIGIO Clean and nicely Balance Castel Firmian Mezzacorona Italy, Trentino-Alto Adige	32	8
SOAVE CLASSICO LEVARIE Dry & Refreshing Masi Italy, Veneto	38	9.50
GRILLO FEUDO ARANCIO Refreshing & Textured Italy, Sicilia	32	-
VERDICCHIO CDJ CLASS Aromatic, Fresh & Fruity Villa Bianchi Umani Ronchi Italy, Marche	32	-
SAUVIGNON BLANC VETTE Distinctive freshness of the Mountains of Trentino Tenuta San Leonardo Italy, Trentino-Alto Adige	42	-
PINOT BIANCO Fresh & Fruity Tenuta J. Hofstätter Italy, Trentino-Alto Adige	46	-
VERMENTINO DI BOLGHERI Crispness and Breadth with Citrus notes Guado al Tasso Italy, Tuscany	52	-
CHARDONNAY BRAMITO A tautly structured Palate and Fruit aromas Castello della Sala, Antinori Italy, Umbria	59	-
BIANCO CORTE DEL LUPO Fresh with Acacia Honey and Citrus Fruits notes Ca' del Bosco Italy, Lombardy	85	-

RED WINES

	Bottle	Glass 125ml
MONTEPULCIANO RUE DE PIANE ABRUZZO Round & Fruity Montipagano, Umani Ronchi Italy, Abruzzo	28	7
DOLCETTO D'ALBA Aromatic Prunotto Italy, Piedmont	42	9.50
PRIMITIVO NEPRIGA Rounded & Soft Tormaresca Italy, Puglia	36	-
MALBEC Strong flavoured, Plenty of Body Norton Finca La Colonia Argentina	42	-
RIOJA Berries and Vanilla notes, Nice, Fresh and Balanced Promese Rioja Tempranillo Spain	38	-
CHIANTI CLASSICO PEPPOLI Fresh & Vibrant Antinori Italy, Tuscany	45	-
MORLOT Fresh & Vibrant Terra del Noce Italy	45	-
TERRE DI SAN LEONARDO Bottle Aged wine, Grassy background Tenuta San Leonardo Italy, Trentino-Alto Adige	48	-
VALPOLICELLA CLASSICO SUPERIORE Silky palate Toar, Masi Italy, Veneto	50	-
PINOT NERO MECZAN Vibrant, Rounded & Fruity palate Tenuta J Hofstätter Italy, Trentino-Alto Adige	55	-
IL BRUCIATO Full-bodied and Smooth Tenuta Guado al Tasso, Antinori Italy, Tuscany	65	-
PIAN DELLE VIGNE Multi-layered, Red Fruits & Spices Brunello di Montalcino, Antinori Italy, Tuscany	105	-
GUADO AL TASSO Silky-Smooth palate Antinori Italy, Tuscany	210	-

ROSÉ

	Bottle	Glass 125ml
PINOT GRIGIO ROSÉ Intense & structured Terre del Noce Italy, Trentino-Alto Adige	30	7.90
NEGROAMARO ROSATO Savoury Calafuria Tormaresca Italy, Puglia	36	-

DESSERT WINES

	Bottle	Glass
MOSCATO MACULAN Sweet & delicate Dindarello Italy, Veneto	35	7

COCKTAILS

APEROL SPRITZ Aperol, Prosecco and Soda water	11.50
CAMPARI SPRITZ Campari Spritz, Prosecco and Soda water	11.50
SPRITZ MEZZO E MEZZO, IL VENEZIANO Aperol & Campari, Prosecco and Soda	10.90
MARTINI Gin | Vodka, Vermouth	10.90
COSMOPOLITAN Vodka, Triple sec, Cranberry juice, Lemon juice	11.50
PORNSTAR MARTINI Vodka, Passionfruit liquor, Passionfruit puree, Vanilla Syrup, shot of Prosecco	11.50
ESPRESSO MARTINI Vodka, Coffee liqueur, Espresso, Simple Syrup	11.90
OLD FASHIONED Bourbon Whiskey, Sugar cube, Bitter	11.90
WHISKEY SOUR Ray, Bourbon, Lemon juice, Vegan foam	12.50
MOJITO CLASSIC White Rum, Lime juice, Simple Syrup, Mint leaves, Soda water	11.50
NEGRONI Gin, Vermouth, Campari	12.50
MARGARITA (CLASSIC | SPICY) Silver Tequila, Triple sec, Lime juice, Simple syrup	11.50
BELLINI (FRUIT PUREE) Fruit puree and Prosecco	11.50
LONG ICELAND ICE TEA Rum, Vodka, Gin, Tequila, Triple sec, Lemon Juice, Coca-Cola	11.90

NON ALCOHOLIC SPIRITS - SINGLE SHOT

CLEAN CO | CLEAN G ORIGINAL	8
CLEAN CO | CLEAN G PINK	8
TUSCAN TREE | APEROL	9.90

SPIRIT - SINGLE SHOT

ABSOLUT VODKA	8
HOUSE TEQUILA	8
TEQUILA ROSÈ	8
CAZCABEL | TEQUILA	9
BAILEYS	8.50
HOUSE GIN	8
HENDRIEKS | GIN	14
MONKEY 47 | GIN	8.50
MAKER'S MARK | WHISKY	8.50
JACK DANIEL'S | WHISKY	8
BACARDI | RUM	8
CAPTAIN MORGAN | RUM	9.90
KRAKEN | RUM	8.50

SUPERALCOHOLIC SHOTS

AMARO MONTENEGRO	8.90
AMARO DEL CAPO	8.90
LIMONCELLO	8.50
SAMBUCA	8.50
FERNET-BRANCA	8.50
GRAPPA CAFFO	9.50
BORGHETTI	9.50
DISARONNO	8.50

MOCKTAILS

ESPRESSO MARTINI Coffee Spritz, Espresso and Vanilla Syrup	9.90
VIRGIN MOJITO Mint leaves, Lime slice, Sugar syrup, Soda water, white cane	9.90
ITALIAN SPRITZ Lyre's Italian Orange, White cane, and Soda water	9.90
APEROL SPRITZ Aperol 0%, Tonic Water	9.90
MARGARITA Lime juice, Lemon juice, Agave spritz, Salt	8.50
CRODINO SPRITZ Crodino and Ice	8.50
NON-ALCOHOLIC COFFEE NEGRONI Coffee spritz, Italian Orange and Aperitif Rosso	9.90
ORANGE SPLASH Orange puree, White cane, Salt, Soda water	8.50
ITALO'S SPRITZ Ginger Syrup, Aromatic Syrup, Soda Water	9.90