

# MENU C

**6 PEOPLE OR MORE**  
(PRE ORDER REQUIRED)

**2 COURSE MEAL**

Lunch: 12pm to 5pm  
Evening: 5:15pm onwards



**LUNCH £22 P.P.**  
**EVENING £26 P.P.**

A **STARTER** AND A MAIN COURSE  
FROM **"ITALIAN CLASSICS"**

**LUNCH £25 P.P.**  
**EVENING £29 P.P.**

A **STARTER** AND A MAIN COURSE  
FROM **"MEAT & FISH"**

FIRST COURSE

## TO START

**ARANCINI CARBONARA**

Homemade classic rice balls, with proper Carbonara filling, Pig cheek "Guanciale", Italian egg yolk & Pecorino cheese

**TRUFFLE, CHESTNUT & MUSHROOM SOUP**

**VG/DF** Wild mushrooms, sweet chestnuts & potatoes, a touch of truffle oil. Served with Sourdough Crostini

**NONNA'S MEATBALLS**

Inherited from the boss (La Nonna) itself! British prime beef, Mortadella ham, aubergines & a melting heart of smoked Scamorza cheese, in rich tomato sauce & grated Parmesan

**CREAMY WILD MUSHROOMS**

Served with crostini bread

**SPICY COURGETTES CARPACCIO**

**VG/DF/GF** Thinly sliced courgettes marinated in lemon dressing, homemade plant based lightly spicy 'Nduja & pine-nuts, pink peppercorn & olive oil

**NEAPOLITAN MONTANARA**

**V** Fried giant dough ball with tomato, fresh basil & grated Parmesan cheese, a super tasty alternative to a classic Bruschetta

**MARINATED FRESH SALMON TARTAR**

**DF** Cured in house, served with roasted tomatoes & Sicilian capers, fresh avocado, boiled egg, handmade lemon zest mayo & Pane Carasau

**DIETARY REQUIREMENTS**

**THERE WILL BE (V) (VG) (DF) (GF) OPTIONS**

Please confirm dietary requirements  
Prior to booking

SECOND COURSE

## MAIN COURSE

OUR PASTA DISHES CAN BE MADE USING GLUTEN FREE PASTA UPON REQUEST

ITALIAN CLASSICS

**FRESH "TROFIE" PASTA AL PESTO**

**V** Classic homemade fresh basil pesto alla Genovese, an inherited recipe!

**WALNUT "CACIO & PEPE" TROCOLI PASTA**

**V** Simplicity with Roman heritage, "cheese & pepper", a cream of Pecorino, freshly ground pepper, with toasted walnuts & herbs bread-crumbs. Super Tasty!

**CLASSIC CARBONARA**

Made without compromises, with Guanciale (pig cheek), Pecorino proper eggs & absolutely no cream!

**SPICY PAPPARDELLE**

Egg pasta, chilli sausage paste 'Nduja in rich cherry tomato, tossed with Buffalo mozzarella, fried basil & a salame Spianata crisp

**PIZZA INDIAVOLATA (SPICY)**

Pizza : Tomato sauce, goat cheese, Mozzarella Fiordilatte, grated Parmesan, Calabrian chilli sausage 'Nduja, spicy salame Spianata

**PIZZA LIVIN'ITALY MARGHERITA**

Tomato Pelati San Marzano, Anchovies, grated Parmesan, a whole creamy Stracciatella Mozzarella, Fried Basil

**PIZZA DON'T CALL ME VEGAN**

**VG/DF** Tomato sauce, plant based Mozzarella, wild mushrooms, homemade plant based spicy 'Nduja

**PIZZA PARMIGIANA**

**V** Tomato San Marzano, Mozzarella Fiordilatte, fried aubergines, Ricotta Salata cheese & fried basil

MEAT & FISH

**BRAISED TUSCAN SAUSAGES & "BORLOTTI" BEANS**

**DF** "All'uccelletto", a Tuscan heritage comfort dish with garlic, fresh sage, tomato & EVO oil, served with a char-grilled sourdough "Crostone"

**FRESH SWORDFISH STEAK SALMORIGLIO**

**DF/GF** Sicilian classic, grilled & served in lemon juice, olive oil, garlic & Mediterranean flavours with marinated aubergines

**28 DAYS AGED SIRLOIN**

**GF** Grass-fed, prime Yorkshire beef, char-grilled & served in garlic butter, with LIVIN'Fries (truffle & Parmesan)

**DOUBLE TUSCAN SAUSAGE BURGER**

2 Grilled Tuscan sausages, fried aubergine, silky mozzarella Stracciatella, fresh basil homemade Pesto

**LIVIN'ITALY VEGAN BURGER**

**VG/DF** Sicilian chickpea "Panella" patty, LIVIN'Italy smoked BBQ, fresh lemon slice, caramelized onions, salad leaves. Served with Italian fries

**CACIO & PEPE CHICKEN ESCALOPES**

Chicken fillet escalopes pan-fried in butter and served in a Saffron, Pecorino cheese peppery sauce with a crushed potato gratin

**V VEGETARIAN / VG VEGAN / DF DAIRY FREE**  
**GF GLUTEN FREE** DUE TO CROSS CONTAMINATION NOT SUITABLE FOR CELIAC

**ALLERGENS:**  
Due to the use in our kitchen of most allergens, our dishes may contain traces of such ingredients, please speak to one of our managers for details