

# MENU B

## 6 PEOPLE OR MORE (PRE ORDER REQUIRED)

### 2 COURSE MEAL LUNCH £23 P.P. EVENING £26P.P.

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



LET'S KICK THE PARTY STARTED WITH A CLASSIC ANTIPASTI PLATTER TO SHARE, A SERIES OF EARTHY & TASTY ITALIAN CLASSIC DISHES FOLLOWED BY A MAIN COURSE OF YOUR CHOICE. **YOU DON'T NEED TO CHOOSE ANY STARTER OPTION, JUST CHOOSE YOUR MAIN COURSE FROM "ITALIAN CLASSICS" OR "MEAT & FISH" AND ENJOY YOUR 2 COURSE MEAL.**

#### FIRST COURSE

## TO START

#### ALL OF THE BELOW

WILL BE PROVIDED TO YOUR TABLE TO SHARE ITALIAN STYLE...

#### BRUSCHETTA MEDITERRANEA

**VG/DF** Rubbed with garlic and served with Italian cherry tomatoes "Ciliegie", roasted peppers, Sicilian capers, shallots and fresh basil.

#### ARANCINI CARBONARA

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

#### 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

#### FRIED POLENTA & FRIARELLI

**VG/DF** Fried Polenta topped with sautéed Broccoli rabe "Friarelli" & homemade smoked BBQ relish

#### BEST SELECTION OF CLASSIC ITALIAN HAMS

**DF/GF** Parma Ham, Smoked Speck, Mortadella...

#### MINI CALZONI FRITTI (ALIAS PANZEROTTI)

**V** Fried mini folded calzone filled with mozzarella and tomato sauce.

#### 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

#### STUFFED TURKEY ROULADE

**GF** in chestnut cream, sautéed with sage & butter, served with roast potatoes

#### 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 ESCALOPE

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