

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" TROCCHI 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 ROYAL MARGY

NOT your average Margherita, our version is made with 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