

# 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

### STUFFED TURKEY ROULADE

**GF** in chestnut cream, sauteed 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