

# MENU B

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

**2 COURSE MEAL**  
**LUNCH £27 P.P.**  
**EVENING £31 P.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

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/AG** 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) (AG) OPTIONS**

Please confirm dietary requirements  
Prior to booking

## SECOND COURSE

### MAIN COURSE

OUR PASTA DISHES CAN BE MADE AVOIDING GLUTEN UPON REQUEST

#### ITALIAN CLASSICS

##### FRESH "TROFIE" PASTA AL PESTO

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

##### WALNUT "CACIO & PEPE" TROCCOLI 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 "Mezzi Paccheri" pasta, 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, Parmesan Foam & 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/AG** Sicilian classic "Spada" steak, char-grilled & served in lemon juice, olive oil, garlic & Mediterranean flavours, served with charred sweet young savoy cabbage

##### 28 DAYS AGED SIRLOIN

##### £2 SUPPLEMENT

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

##### DOUBLE TUSCAN SAUSAGE BURGER

2 Grilled Tuscan sausages, Friarelli sautéed with garlic, 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 FILLET SUPREME

Chicken fillet on the bone pan-fried in butter & sage, on a Saffron, Pecorino cheese & freshly ground pepper sauce. Served with garlic & rosemary roast potatoes

**V VEGETARIAN / VG VEGAN / DF DAIRY FREE / AG AVOIDING GLUTEN** (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 make sure to notify our managers if you suffer from allergies**  
All cheese on our menu is deemed as vegetarian if your diet requires the absence of rennet enzymes also, please ask us for guidance.

The 10% optional service charge added to your bill, is shared entirely between our hardworking staff.