

MENU A

6 PEOPLE OR MORE

2 COURSE MEAL LUNCH £23 P.P. EVENING £27 P.P.

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



ENJOY A SELECTION OF DELICIOUS CLASSICS, SERVED BUFFET STYLE, OR IN LARGE SHARING PLATTERS FOR THOSE WHO WANT TO STAY LIGHT AND ENJOY A DRINK OR TWO IN A GREAT PARTY ATMOSPHERE.

**“ WE LOVE FOOD...
IT IS OUR PASSION
OUR DRIVING FORCE
OUR WAY OF LIFE.”**

The family business started in Milan, in the '80s - by our parents and their true passion, passed on through generations...

Our values go beyond good business practice, it's our lifestyle, an honest representation of Italian living!

Our restaurant, is like a home to us, designed to take you on a journey that we ourselves have loved and enjoyed growing up in Italy, to create the perfect environment for this pleasure is our aim.

As boutique providers of Italian Living, you can share in our first-hand experience, inspiring you to Live Life More Italian every day...
This is our passion.

RICH BUFFET

CLASSIC BRUSCHETTE

VG/DF Rubbed with garlic and served with tomatoes

FRIED POLENTA & FRIARELLI

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

OUR AMAZING SICILIAN OLIVES

VG/DF/AG In LIVIN'Italy marinade

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

ARANCINI CARBONARA

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

BEST SELECTION OF CLASSIC ITALIAN HAMS

AG Parma Ham, Smoked Speck, Mortadella...

HOMEMADE FOCACCIA BREADS

VG/DF Raised and baked by our Chefs

FRIED SEAFOOD MIX

Calamari, prawn & courgettes, lightly battered & served with homemade lemon mayo

ASSORTED PIZZAS & PANZEROTTI

V A selection of your favourite pizza & fried mini folded Calzone

live life more italian

DIETARY REQUIREMENTS

THERE WILL BE (V) (VG) (DF) (AG) OPTIONS

Please confirm dietary requirements Prior to booking

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.