

MENU C

6 PEOPLE OR MORE (PRE ORDER REQUIRED)

2 COURSE MEAL

Lunch: 12pm to 5pm
Evening: 5:15pm onwards**LUNCH £26 P.P.**
EVENING £30 P.P.A **STARTER** AND A MAIN COURSE
FROM **"ITALIAN CLASSICS"****LUNCH £29 P.P.**
EVENING £33 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

V Served with crostini bread

SPICY COURGETTES CARPACCIO

VG/DF/AG 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 & black Tuile**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" 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 "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, Friarielli 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.