

MEZE DIPS SERVED WITH FLAT BREADS

SUN DRIED TOMATO HUMMOUS (VE)	4
'NDUJA - SPICY ITALIAN PORK PATE	4
TAPENADE - KALAMATA OLIVES, CAPERS, GARLIC (VE)	4
TRIO OF DIPS	10

CICCHETTI ITALIAN TAPAS

TRUFFLE ARANCINI 8
ITALIAN DEEP FRIED RICE BALLS MADE WITH PARMESAN CHEESE AND TRUFFLE PESTO, WITH HOUSE MADE KETCHUP

CALAMARI 8
DEEP FRIED SQUID RINGS COATED IN PAPRIKA FLOUR SERVED WITH ROAST GARLIC AND CHARCOAL MAYONNAISE

ADOBO BIANCO 8
WHITE FISH MARINATED IN WHITE WINE VINEGAR, FENNEL SEEDS, DEEP FRIED, WITH ROAST GARLIC AND CHARCOAL MAYONNAISE

CHICKEN WINGS (GF) 8
CHILLI, SMOKED PAPRIKA AND HONEY MARINATED WINGS WITH SMOKED PAPRIKA MAYONNAISE

HALLOUMI (V) 8
DEEP FRIED HALLOUMI BITES COATED IN PAPRIKA FLOUR, SERVED WITH HOMEMADE KETCHUP

OPENERS NIBBLES FOR THE TABLE

MARINATED OLIVES (VE)	4
DEEP FRIED WHITE BAIT	4
BREAD AND DIPPING OILS	4

GARLIC BREAD

GARLIC BREAD WITH CHEESE (V)	6
GARLIC BREAD WITH TOMATO (V)	6
GARLIC BREAD WITH TRUFFLE & PARMESAN	7
GARLIC BREAD WITH CHEESE & 'NDUJA	7

SALADS

IMPASTO SALAD 14
MIXED LEAVES, ROCKET, TOMATOES, ONIONS, OLIVES PARMA HAM AND A WHOLE CREAMY BURRATA CHEESE DRESSED WITH OLIVE OIL AND BALSAMIC REDUCTION

GREEK SALAD (V,GF) 6/ 12
MIXED LEAVES, ROCKET, TOMATOES, CUCUMBER, ONIONS, KALAMATA OLIVES AND FETA CHEESE

LEAF SALAD (V,GF) 3.5
MIXED LEAVES AND ROCKET

SIDE SALAD (V,GF) 4
MIXED LEAVES, ROCKET, TOMATOES, CUCUMBER, ONIONS

SHARING BOARDS IDEAL FOR 2 AS A STARTER OR FOR 1 AS A MAIN COURSE

FRITO MISTO 22
CALAMARI RINGS, TIGER PRAWNS, KING PRAWNS, ADOBO BIANCO AND WHITEBAIT
ALL LIGHTLY FLOURED AND DEEP FRIED SERVED WITH LEMONS AND ROAST GARLIC CHARCOAL MAYONNAISE

ANTIPASTI 22
SLICES OF PARMA HAM, FINOCCHIONA AND CHORIZO, OLIVES, BURRATA AND PROVOLONE CHEESE,
SUNDRIED TOMATOES, RUSTIC BREAD SERVED WITH ROAST PEPPER AND SUN DRIED TOMATO CHUTNEY

ANY PIZZA FOR £10

WEEKDAYS TILL 7PM

12" SOURDOUGH PIZZA HAND STRETCHED AND COOKED IN OUR CLAY OVEN

MARGHERITA (V)	10	SAN MARZANO TOMATOES, FIOR DI LATTE, PARMESAN, FRESH BASIL
BURATTA	14	SAN MARZANO TOMATOES, FIOR DI LATTE, 'NDUJA, BURRATA CHEESE
CARNIVORE (N)	13 (AVAILABLE AS A CALZONE)	SAN MARZANO TOMATOES, FIOR DI LATTE, PEPPERONI, MORTADELLA, CHORIZO, SALSICCIA
ESPANOLA	13 (AVAILABLE AS A CALZONE)	SAN MARZANO TOMATOES, FIOR DI LATTE, CHORIZO, CLAY ROASTED CHICKEN, CHILLI FLAKES, ROAST PEPPERS
QUATTRO STAGIONI	13 (AVAILABLE AS A CALZONE)	SAN MARZANO TOMATOES, FIOR DI LATTE, KALAMATA OLIVES, MUSHROOMS, PROSCIUTTO COTTO, ARTICHOKE
SALSICCIA	13	SAN MARZANO TOMATOES, FIOR DI LATTE, SALSICCIA, 'NDUJA, HONEY
PROSCIUTTO FUNGHI	13	SAN MARZANO TOMATOES, FIOR DI LATTE, PROSCIUTTO COTTO, CHESTNUT MUSHROOMS, MASCARPONE
VERDURA (V)	13 (AVAILABLE AS A CALZONE)	SAN MARZANO TOMATOES, FIOR DI LATTE, ROAST PEPPERS, CIME DI RAPA (wild spinach), CHESTNUT MUSHROOMS, ARTICHOKE
CAPRESSE	13	SAN MARZANO TOMATOES, FIOR DI LATTE, PARMA HAM, ROCKET, PARMESAN SHAVINGS, XV OLIVE OIL
DIABOLO	14	SAN MARZANO TOMATOES, FIOR DI LATTE, PEPPERONI, CHORIZO, 'NDUJA, CHILLI FLAKES
NAPOLI	13	SAN MARZANO TOMATOES, FIOR DI LATTE. ANCHOVIES, KALAMATA OLIVES, CAPERS, XV OLIVE OIL
PESTO (N)	13	SAN MARZANO TOMATOES, FIOR DI LATTE, BASIL PESTO, SUN DRIED TOMATOES, CLAY ROASTED CHICKEN
MANZO	14 (AVAILABLE AS A CALZONE)	SAN MARZANO TOMATOES, FIOR DI LATTE, BEEF BRISKET, PROVOLONE CHEESE, RED ONION
FINOCCHIONA	14	SAN MARZANO TOMATOES, FIOR DI LATTE, GOATS CHEESE, RED ONION, FINOCCHIONA (FENNEL SALAMI)
PESCATORE	14	SAN MARZANO TOMATOES, FIOR DI LATTE, TIGER PRAWNS, MUSSELS, SQUID, CHILLI FLAKES

PIZZA BIANCO (NO TOMATO BASE)

FUNGI TARTUFO	14	CREAM SAUCE, BLACK TRUFFLE PESTO , FIOR DI LATTE, CHESTNUT MUSHROOMS, GORGONZOLA CHEESE, TRUFFLE OIL
POLLO BIANCO	14	CREAM SAUCE, BLACK TRUFFLE PESTO , FIOR DI LATTE, CLAY ROASTED CHICKEN , ROCKET, PINE NUTS, TRUFFLE OIL
FORMAGGIO	14	CREAM SAUCE, FIOR DI LATTE, PARMESAN, GORGONZOLA, PROVOLONE

EXTRA TOPPINGS 1.5 each

VEGAN CHEESE AVAILABLE

FRESH PASTA

ALL OF OUR PASTAS ARE MADE FRESH IN HOUSE

TORTELLONI 15

FRESH HANDMADE PASTA STUFFED WITH SPINACH AND RICOTTA , SAUTEED MUSHROOMS, SMOKED PANCETTA, IN A CREAMY WHITE WINE SAUCE FINISHED WITH ROCKET
VEGETARIAN OPTION AVAILABLE WITHOUT PANCETTA

RIGATONI RAGU 14

RIDGED PASTA TUBES WITH SLOW COOKED BEEF BRISKET RAGU IN A RICH TOMATO SAUCE
GLUTEN FREE PENNE PASTA OPTION AVAILABLE

CASARECCE AL LA PESTO (N) 14

SHORT TWISTED PASTA WITH CLAY ROASTED CHICKEN, SUNDRIED TOMATOES, PINE NUTS AND BASIL PESTO
VEGETARIAN OPTION AVAILABLE WITH MUSHROOMS

FETUCINE CARBONARA 14

FLAT LONG PASTA WITH GUANCIALE, PECORINO CHEESE AND EGGS
GLUTEN FREE PENNE PASTA OPTION AVAILABLE

CASARECCE VALENCIANA 15

SHORT TWISTED PASTA WITH CHORIZO, CLAY ROASTED CHICKEN, ROAST PEPPERS IN A CREAMY WHITE SAUCE

MAFALDE CON BURRATA 14

LONG FLAT RIBBON PASTA IN A SPICEY TOMATO SAUCE, TOPPED WITH A WHOLE BURRATA CHEESE AND BASIL OIL
GLUTEN FREE PENNE PASTA OPTION AVAILABLE

FETUCINE ROSSO 15

FLAT LONG CHARCOAL PASTA WITH TIGER PRAWNS, CHILLI, IN A RICH TOMATO SAUCE FINISHED WITH MASCARPONE
GLUTEN FREE PENNE PASTA OPTION AVAILABLE

AGNOLOTTI ARRAGOSTA 17

FRESH HANDMADE PASTA SHELLS FILLED WITH LOBSTER AND RICOTTA, IN A CREAMY WHITE WINE SAUCE,
FINISHED WITH TIGER PRAWNS AND LEMON

**IMPASTO
@ HOME**

PASTA KITS NOW AVAILABLE
TO TAKEAWAY AND COOK AT HOME
ASK YOUR SERVER FOR TODAY'S AVAILABLE

DIRTY FRIES

CARBONARA 8

SKIN ON FRIES TOPPED WITH
CREAM SAUCE, PANCETTA, PARMESAN AND CRISPY ONIONS

RAGU 8

SKIN ON FRIES TOPPED WITH SLOW COOKED BEEF BRISKET,
PROVOLONE CHEESE AND CRISPY ONIONS

TRUFFLE (V) 8

SKIN ON CHIPS TOPPED WITH AGED PARMESAN CHEESE,
CREAMY TRUFFLE BUTTER SAUCE AND CRISPY ONIONS

SIDE ORDERS

GARLIC BREAD AND CHEESE (V)	6
GARLIC BREAD WITH TOMATO (V)	6
SKIN ON CHIPS (V)	3.5
SIDE SALAD (V, G.F)	4

ROAST GARLIC AND CHARCOAL MAYONNAISE	1.5
SMOKED PAPRIKA MAYONNAISE	1.5
HOMEMADE TOMATO KETCHUP	1.5

N - contains nuts

V- vegetarian

GF- gluten free

VE - vegan

DESSERT'S

TIRAMISU (V,N) 8

LAYERS OF COFFEE SOAKED SAVOIARDI BISCUITS, VANILLA MASCARPONE, AMERETTO INFUSED CREAM, FINISHED WITH DUSTING OF COCOA POWDER

ITALIAN CARAMEL CHEESECAKE 8

A BISCUIT BASE WITH VANILLA INFUSED WHIPPED MASCARPONE, CARAMEL SAUCE, BISCOTTI CRUMB AND VANILLA GELATO

PANNA COTTA (GF,N) 8

AN ITALIAN CLASSIC DESSERT, MADE WITH VANILLA INFUSED CREAM SERVED WITH PISTACHIO SAUCE AND DEHYDRATED RASPBERRIES

AFFOGATO (V,N) 7.5

ITALIAN VANILLA GELATO TOPPED WITH CRUMBLED ALMOND BISCOTTI AND ESPRESSO COFFEE

CHOCOLATE AND HAZELNUT SUNDAE (V,N) 7.5

CHOCOLATE, HAZELNUT AND VANILLA GELATO
CHOCOLATE SAUCE, BISCOTTI AND HAZELNUT CRUMBLE

ITALIAN GELATO OR FRESH FRUIT SORBET

1 SCOOP 2.25 / 3 SCOOPS 6.25

PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOURS

VEGAN DESSERT AVAILABLE ON REQUEST

COFFEE AND CANNOLI 3.95

DON'T FANCY A FULL DESSERT WHY NOT END YOUR MEAL WITH A FILLED CANNOLI AND A COFFEE

CHOCOLATE & HAZELNUT, PISTACHIO, LEMON, VANILLA OR SALTED CARMEL

SINGLE CANNOLI 1.75

3 CANNOLI 4.95

ALSO AVAILABLE IN A GIFT BOX TO TAKE AWAY