



PRIMI - STARTERS

Our starters come with finest Italian cheese and freshly made meatballs, fresh homemade arancini, best Italian cured meat come from Campania region of Italy

ANTIPASTO MISTO ITALIANO - 15.99

Selection of Italian cured meats, Pecorino Sardo and two slices of Bruschetta. Accompanied with range of our homemade pesto, olives, blushed golden tomatoes, cantaloupe and seasonally: (kumquat, peach, pomegranate). (Shared 2 people).

BRUSCHETTA CON POMODORINI (V) - 11

Cafone bread topped with buffalo cheese from Campania region with Sicilian Tiro cherry tomatoes, garlic, extra virgin olive oil, finished with shaved Pecorino Romano and Glazing.

FRITTO MISTO - 14

Selection of different fish deep-fried. Served with Neapolitan duo sauce.

ARANCINI (V) - 12

Deep-fried rice balls, filled with Fior di Latte cheese. Served with homemade tomato sauce, topped with crispy Rocket salad and Italian dressing.

RICOTTA & N'DUJA POLPETTINE. - 12

Homemade meatballs cooked in our tomato sauce and topped with Ricotta cheese. Served with Cafone bread

COZZE - 14

Fresh Mussels in a garlic & white wine creamy sauce or in homemade spicy tomato sauce. Served with Cafone bread.

GAMBERONI - 14

King prawns in spicy tomato sauce or in garlic & white wine creamy sauce, topped with crispy Rocket salad and Italian dressing. Served with Cafone bread.

SALSICCIA DI PESCE - 14

Our homemade Fish cake, served with cream leek sauce and red onion chunky gel.

FOCACCIA OLIVA - 8

Marinated mixed olives served with rosemary fresh inferno bread and extra virgin olive oil dip.

BRUSCHETTA TRIO (V) - 13

Cafone bread topped with Wild mushrooms, Roasted red peppers, chunky red onions and Goat cheese. Finished with shaved Parmesan and glazing.

MOZZARELLA IN CARROZZA - 12

Deep-fried Mozzarella, wrapped around in Italian Prosciutto. Served with chunky tomato sauce, honey lime Mascarpone cheese and finished with fresh chives.

SALADS

Seasonally we add exquisite fruits such as Fig, Kumquat, Peach and Pomegranate on all our salads

CAPRESE SALAD (V) - 11

Sliced beef tomato, Buffalo Mozzarella and fresh Basil leaves served on a bed of crispy rocket salad

BEEF BURRATA SALAD (V) - 14

Maple Beetroot with fresh orange and crispy Vivace salad, topped with creamy Burrata and Pistachios.

AL POLLO SALAD - 19

Grilled Chicken breast with crispy Vivace salad and homemade Walnut Caesar dressing. Finished with candied walnuts.

SALMON SALAD - 22

Grilled Salmon fillet with crispy Vivace salad and warm lemon creamy dressing. Finished with pine nuts.

GAMBERONI SALAD - 22

Spicy garlic King prawns with crispy Vivace salad, Cherry tomatoes and grilled courgettes, Dressed with extra virgin olive oil and Italian sweet mustard vinaigrette. Finished with pine nuts.

BISTRO MENU

SECONDI - GRILLS

SALMONE - 30.99

Grilled Salmon fillet served with Carrot & Cauliflower puree, crushed potatoes, Asparagus and Bisque sauce.

BRANZINO - 30.99

Grilled Seabass fillets stuffed with Crab fillets with mint, broccoli and Pea puree. Served with crushed potatoes, Asparagus and Salmon caviar creamy sauces

SELEZIONE DI FRUTTI DI MARE - 36.99

Selected by the Chef different grilled seafood, served with vegetables and Bisque sauce.

POLLO ITALIANO - 23

Grilled Chicken supreme served over savory crushed potatoes and creamy mushroom sauce. Accompanied with Broccolini.

SALTIMBOCCA - 23

Grilled spicy Chicken supreme served over savory crushed potatoes and spicy sweet cherry tomato sauce. Accompanied with Broccolini.

FILETTO VIVACE - 37

10oz Beef Tenderloin tails grilled and topped with Prawns in creamy garlic & white wine sauce. Accompanied with Potato gratin, Asparagus and Puree of the day.

FILETTO DI MANZO - 35

12oz Grilled Fillet steak, served with candied tomato and mixed leaves salad, Asparagus, skin on chips and grilled mushrooms. Accompanied with choice of Peppercorn or Gorgonzola cheese sauce.

CONTROFILETTO DI MANZO - 33

13oz Grilled Sirloin steak served with candied tomato and mixed leaves salad, Asparagus, skin on chips and grilled mushrooms. Accompanied with choice of Peppercorn or Gorgonzola cheese sauce.

BISTECCA ALLA RIBEYE - 39

16oz Grilled Ribeye steak, served with candied tomato and mixed leaves salad, Asparagus, skin on chips and grilled mushrooms. Accompanied with choice of Peppercorn or Gorgonzola cheese sauce.

FILETTO ALLA FIORENTINA - 65

Sirloin steak, Fillet steak and half a Lobster accompanied with Chips, Salad, Rosemary potatoes, Asparagus and sauces; Mushroom sauce and Peppercorn sauces

SCAMONE DI AGNELLO - 24

Sous vide Lamb Rump served with potato gratin, pea & mint purée, caramelised red cabbage and Asparagus. Accompanied with cinnamon rum & apricot jus.

SIDES

SKIN ON CHIPS - 3.50

CHIPS WITH TRUFFLE AND PARMESAN CHEESE - 4.50

SWEET POTATO FRIES - 4.50

ROASTED ROSEMARY POTATOES - 4.50

MEDITERRANEAN VEGETABLES - 4.50

VIVACE CRISPY SALAD - 6

FUNGI ALL'AGLIO CREMOSI - 6

GARLIC BREAD - 6.00

GARLIC BREAD CHEESE - 8.00

TOMATO GARLIC BREAD - 7.00

SPICY TOMATO GARLIC BREAD - 9.00

GARLIC BREAD SPICY TOMATO AND GORGONZOLA - 12.00

PEPPERCORN SAUCE - 4.00

TRUFFLE SAUCE - 4.00

MUSHROOM SAUCE - 4.00

GORGONZOLA SAUCE - 4.00

BAMBINO (KIDS MENU)

PIZZA PEPPERONI - 8

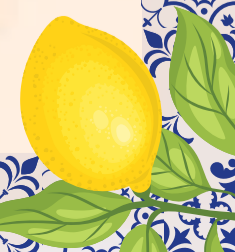
PIZZA HAM - 9

PIZZA CHICKEN - 9

RIGATONI BOLOGNESE - 10

TONNARELLI MEATBALLS - 10

CHICKEN STRIP & CHIPS - 10



PASTA All our pasta is gourmet fresh pasta
ADD fresh Truffle shaving for 4

TAGLIOLINI DI MARE - 25

Fresh Tagliolini black pasta with mixed seafood in a shellfish sauce, finished with touch of spicy tomato homemade sauce.

TONNARELLI ALLA CARBONARA - 18

Fresh Tonnarelli pasta with crispy Pancetta Arrotoata in creamy egg sauce, topped with Pecorino Romano.

RIGATONI ALLA BOLOGNESE - 18

Fresh Rigatoni pasta cooked with our homemade Bolognese sauce and topped with Pecorino Romano.

TONNARELLI CON POLPETTE - 18

Fresh Tonnarelli pasta with homemade spicy meatballs in tomato sauce, topped with sweet Sicilian cherry tomatoes and Pecorino Romano cheese.

STROZZAPRETI - 19

Fresh Strozzapreti pasta in creamy sauce, with Chicken, Italian sausage and broccoli. Finished with ground pistachio.

TAGLIATELLE ALLA NAPOLETANA. - 19

Fresh Tagliatelle pasta with chicken breast in creamy mushroom sauce. Finished with fresh Truffle shavings.

TAGLIOLINI GAMBERONI - 29

Fresh black Tagliolini pasta with King prawns, Shrimps and fresh chilli. All cooked in garlic Italian buffalo butter sauce and topped with grilled Seabass and Crab flakes.

TORTELLONI DI ZUCCA (V) - 19

Fresh Tortelloni pasta filled with Pumpkin and Sage, served in chilli butter sauce with fresh pea and pumpkin seeds. Finished with shaved Parmesan cheese.

TROFIE ALL PESTO (V) - 18

Fresh Trofie pasta with Zucchini mixed with walnut pesto sauce and topped with Stracciatella.

RAVIOLI DI ARAGOSTA - 24

Fresh charcoal ravioli pasta filled with Lobster & Crab. Served in Bisque sauce and finished with crispy Parma ham.

RAVIOLI DI MANZO. - 20

Fresh Ravioli pasta filled with Beef shin. Served in sweet Madeira Red wine sauce with wild mushrooms and topped with crispy Guanciale.

TAGLIOLINI ALL'ASTICE - 30

Fresh Tagliolini Pasta accompanied with half Scottish Lobster, sweet Cherry tomatoes, Garlic and Chilli.

TORTELLONI WILD BLACK TRUFFLE - 20

Fresh Tortelloni pasta filled with creamy wild farmed black Truffle in a creamy butter sauce with sweet trio cherry tomatoes. Finished with shaved wild black Truffle.

CALZONE

Filled, folded and stone-baked pizza topped with San Marzano tomato sauce, Fior Di Latte and a drizzle of extra virgin olive oil topped with Stracciatella cheese.

O'BUTTUNAT - 18

Buffalo Ricotta and Napoli Salami, Ventricina (finest pepperoni) and fresh chilli. Topped with Stracciatella cheese

O'CUORN - 18

Creamy Truffle mushroom sauce, Smoked Provolone cheese, Chicken, Cooked Ham and Mushrooms. Topped with Stracciatella

POSITANO - 18

Fior Di Latte cheese, Italian Sausage, grilled Aubergine and Spinach. Topped with Stracciatella cheese.

O'PANUOZZO - 18

Buffalo Mozzarella, cooked Ham, Chicken and homemade meatballs. Topped with Stracciatella cheese

VERDURE - 18 (V)

With Spinach and grilled vegetables, filled with Fior Di Latte cheese. Topped with Stracciatella cheese.

Our dishes can be made to suit your requirements through omission of certain elements, please ensure that you specify when ordering, especially if allergy related.

Fior Di Latte Italian finest Mozzarella coming from Campania region of Italy.
Our cured meat are imported from the southern regions of Italy and we have chosen the best and the finest products.

PIZZA CLASSICHE

Classiche! Our pizzas are cooked the neapolitan way slow-proofed dough. Topped with the finest ingredients from campania, cooked in under 90 seconds at 500 degrees, resulting in a light and airy pizza with a slightly charred crust. (Add fresh truffle shaving for 4 & add burrata cheese for 3)

REGINA MARGARITA (V) - 15

San Marzano tomato sauce with Fior Di Latte cheese. Finished with fresh Basil and Olive oil.

NAPOLETANA - 17

San Marzano tomato sauce, Fior Di Latte cheese, Anchovies, Capers, Black Olives and fresh Basil.

STAGIONI - 17

San Marzano tomato base, Fior Di Latte cheese, Salami Napoli, Mushrooms, Cooked Ham and Artichokes.

BUFALOTTA E SPINACI - 17

San Marzano tomato base, fresh Buffalo Ricotta cheese, fresh Buffalo Mozzarella, egg and spinach. Finished with nutmeg powder.

A'PICCANTE - 17

San Marzano tomato base, Fior Di Latte cheese, N'duja, spicy Italian sausage and spicy meatballs.

PARMIGIANA (V) - 17

San Marzano tomato base, Fior Di Latte cheese, Aubergine, Parmesan cheese and fresh Basil.

ALLA BOSCAIOLA - 17

San Marzano tomato base, Fior Di Latte cheese, Cooked Ham and Mushrooms.

CICCIO - 17

San Marzano tomato base, Fior Di Latte cheese, Smoked Provolone cheese, Italian sausage, grilled Chicken and grilled Peppers.

DI MARE - 20

San Marzano tomato base, Fior di Late cheese, Oregano and different range of Seafood.

PIZZA "IN BIANCO"

White base pizza or with tomato base with a drizzle of extra virgin olive oil D.O.P.

A'CONTADINA - 17

Rich creamy base topped with Fior Di Latte cheese, Ham, Mushrooms, Red onions, Oregano and Parmesan flakes.

A'CHIAIA (V) - 17

Rich creamy base topped with Smoked Provolone cheese, Gorgonzola cheese, and Pecorino Romano cheese.

O'TONNO - 17

Rich creamy base topped with Smoked Provolone cheese, Red onions and Tuna.

O'PARADISO - 17 (V)

Rich creamy base topped with Fior Di Latte cheese, grilled Peppers, grilled Aubergine and grilled Courgettes topped with Goat cheese.

FIORILLO - 17

Rich creamy base topped with Fior Di Latte cheese, Italian sausage, Butternut squash and N'duja

PIZZA SPECIALI

A'CAPRESE - 18

San Marzano tomato base topped with Fior Di Latte cheese, Rocket, Parma ham and Parmesan cheese. Finished with Stracciatella cheese and Extra Virgin Olive oil.

MODI DELLO CHEF - 18

San Marzano tomato base topped with Fior Di Latte cheese, grilled Chicken, Cooked Ham and Spicy sausage. Finished with Stracciatella cheese, Pistachios and Extra Virgin Olive oil.

CALABRESE - 18

San Marzano tomato base topped with Fior Di Latte cheese, N'duja, Ventricina and Spicy honey. Finished with Stracciatella cheese and Extra Virgin Olive oil.

CAMPO DI TARTUFI - 18

Truffle and Mushroom creamy sauce, Provolone cheese, Pancetta, grilled Chicken and Mushrooms. Finished with fresh Truffle shavings and Stracciatella cheese.

RISOTTO

ADD fresh Truffle shaving for 4

RISOTTO AI FUNGHI SELVATICI - 18.99

RISOTTO CON FRUTTI DI MARE (SEAFOOD RISOTTO) - 22

RISOTTO VERDE + ADD CHICKEN FOR £7 - 18.99

