

**NOW AVAILABLE  
FOR TAKEAWAY  
AND  
DELIVEROO!**



## STARTERS | SIDES

SICILIAN OLIVES NOCELLARA

3.95

HOMEMADE GARLIC BREAD  
WITH MOZZARELLA (W)(D)(O)

5.50

HOMEMADE GARLIC BREAD WITH MOZZARELLA AND  
NDUJA (G)(O)(D)

6.50

AUBERGINE PARMIGIANA  
layers of aubergine, tomato, parmesan,  
mozzarella & basil (D)(O)

7

BRUSCHETTA  
with gorgonzola & a mascarpone cream with  
fresh figs & truffle honey (G)(D)(F)

8

ROCKET & PARMESAN SALAD (D)(M)

4.50

FIFI'S MIXED SALAD (M)  
With a honey mustard vinaigrette

4.50/8.50

ANTIPASTI BOARD (D)(F)

9.95

Parma ham, spicy salami, ham, olives, gorgonzola,  
figs & truffle honey

BRUSCHETTA (D)(G)(O)

7

homemade toasted bread, cherry tomatoes, red  
onion, garlic, balsamic & basil

BURRATA (D)(O)

8.50

burrata & mixed seasonal cherry tomatoes

CAPRESE SALAD (D)

6.50

Fresh buffalo mozzarella, tomatoes and basil

## PASTA

**"We specialize in fresh pasta made  
every day in our kitchen. they are  
traditionally served through the  
various regions of Italy including  
Tuscany, Lazio, Emilia Romagna,  
Abruzzo, Calabria & Umbria"**

Spaghetti with fresh tomato, basil &  
pecorino (Campania) (O)(D)(G)

7.95

Pappardelle with slow-cooked short rib  
ragu (Tuscany) (RW)(G)(O)

12.95

Spaghetti puttanesca with black olives,  
anchovies, capers, parsley, garlic &  
cherry tomatoes (Naples) (G)(O)(F)

11.50

Nduja paccheri with Italian sausage,  
nduja, parmesan & chili (Calabria) (G)(D)

12.50

Bucatini, ava carbonara, with eggs,  
guanciale, pecorino & black pepper  
(Lazio) (G)(E)(D)

12.95

**Add mixed salad**

**4.50**

Gluten-free & Vegan options available

## INSALATE

Burrata & seasonal cherry tomatoes (D)(O)(M)

12.95

Goats cheese, fig, honey & sesame (D)(S)(M)

12.95

Caprese salad, fresh buffalo  
mozzarella, tomatoes & basil (D)

12.95

PLEASE SEE OUR SPECIALS BOARD

## PIZZA

**"We are the first in Maidstone to  
bring you traditional Napoletana  
pizza. All of our ingredients are  
direct from Naples. Our pizzas are  
cooked in artisan ovens from Naples.  
Our dough is proofed for over 24  
hours and then placed in 450°C heat  
to produce an authentic aromatic  
and delicious pizza"**

MARINARA

Tomato, oregano, garlic, basil, extra  
virgin olive oil (G)(O)

7.90

MARGHERITA

Tomato, fior di latte cheese, basil,  
parmesan cheese, olive oil (G)(D)(O)

9.90

NAPOLETANA

Tomato, fior fi latte cheese, black  
olives, capers, garlic, anchovies, basil,  
extra virgin olive oil (G)(O)(D)(F)

12.00

TRIPLE MUSHROOM

Tomato, fior di latte cheese, king oyster  
mushroom, oyster mushroom and  
champignon mushrooms (F)(G)(D)(O)

12.50

NDUJA

Tomato, fior di latte cheese, Napoletana  
sausage, salami, nduja spicy sausage,  
basil extra virgin olive oil (O)(D)(G)

12.95

PARMA HAM & BURRATA

Tomato, fior di latte cheese, Parma ham,  
burrata, basil, extra virgin olive oil  
(D)(G)

13.5

**Add mixed salad**

**4.50**

Gluten free & Vegan options available

## BEERS

### DRAUGHT

½ pint

"Fifi's" Italian Lager 4% 2.25 5.50

### BOTTLES

Menabrea Amber full bodied 5.50

Menabrea 0% alcohol-free 5.50

Menabrea Blonde floral 5.50  
fruity aroma

## COCKTAILS

APEROL SPRITZ 8.50

o spritz veneziano  
NEGRONI 8.50

Gin, Campari, vermouth,  
angostura bitter

MILANO-TORINO 8.50

classic Italian spritz

HUGO 8.50

Prosecco, elderflower soda  
water & mint leaves

BELLINI 8.50

Peach & prosecco

## WINES

### RED

#### **SOLSTICE SHIRAZ**

Light-bodied with hedgerow fruit and  
pepper notes

#### **ANTICA CINTA RESERVA**

Aromas of ripe cherry, hints of spice  
and woody notes

#### **ORGANIC ALLUMEA NERO MERLOT**

Certified organic and suitable for  
vegans: wines are unoaked, fruit-forward  
and easy-drinking

#### **PASSO SARDO CAAONAU ROSSO**

Notes of ripe plum, cherry jam, tobacco  
leaf and cocoa, followed by notes of white  
pepper spice

#### **FEUDI SALENTINI PRIMITIVO**

A bouquet reminiscent of cherry, dried fruit,  
chocolate and prune

### SPARKLING

#### **BOTTEGA PETALO MOSCATA**

Fruity hints of cherry and wild berries on the  
Nose with a fresh, lively and pleasantly dry palate

### WHITE

#### **D'VINE INZOLIA**

Fresh with citrusy tones and a hint of peach on  
the finish

#### **AMODO PECORINO**

Fresh, tropical notes on the nose, a delicate florality  
and an enticing minerality on the finish

#### **ORGANIC ALLUMEA GRILLO CHARD**

elegant pale yellow, with a bouquet reminiscent of  
pineapple and lemon.

#### **CA BIANCA GAVI**

it shows white flower and green fruit aromas, with a  
touch of honey and minerality on the palate

### ROSE

#### **SOLSTICE ZINFANDEL ROSE**

Coral pink, with juicy, sweet, red fruit flavours and  
a pinch of spice, and an off-dry finish

#### **BOTTEGA PINOT GRIGIO ROSE**

A mouth-watering rose that boasts red fruits,  
raspberries, and cherries along with racy acidity  
and a delicious fruity finish.

## SOFT DRINKS

COKE/DIET COKE 3.50

SANPELLIGRINO SPARKLING (x750ML) 4.50

PANNA STILL WATER (750ML) 4.50

SANPELLIGRINO LIMONA/ORANGE (330ML) 3.50

APPLE/ORANGE JUICE 3.50