

**NOW AVAILABLE
FOR
TAKEAWAY AND
DELIVEROO!**



STARTERS | SIDES

MARINATED OLIVES NOCELLARA	6.95	ROCKET & PARMESAN SALAD (D)(M)	8.50
HOMEMADE GARLIC BREAD WITH MOZZARELLA (W)(D)(O)	8.50	FIFI'S MIXED SALAD (M) With a honey mustard vinaigrette	7.50
HOMEMADE GARLIC BREAD WITH MOZZARELLA AND NDUJA (G)(O)(D)	9.50	ANTIPASTI BOARD (D)(F) Parma ham, spicy salami, ham, olives, gorgonzola, figs & truffle honey	13.95
AUBERGINE PARMIGIANA layers of aubergine, tomato, parmesan, mozzarella & basil (D)(O)	9.95	BRUSCHETTA (D)(G)(O) homemade toasted bread, cherry tomatoes, red onion, garlic, balsamic & basil	10.00
BRUSCHETTA with gorgonzola & a mascarpone cream with fresh figs & truffle honey (G)(D)(F)	10.50	BURRATA (D)(O) burrata & mixed seasonal cherry tomatoes	10.50
		CAPRESE SALAD (D)	10.50

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)	14.95
Pappardelle with slow-cooked short rib ragu (Tuscany) (RW)(G)(O)	17.50
Spaghetti puttanesca with black olives, anchovies, capers, parsley, garlic & cherry tomatoes (Naples) (G)(O)(F)	16.95
Nduja paccheri with Italian sausage, nduja, parmesan & chili (Calabria) (G)(D)	17.50
Bucatini, ava carbonara, with eggs, guanciale, pecorino & black pepper (Lazio) (G)(E)(D)	16.50
Add mixed salad	7.50

Gluten free & Vegan options available

INSALATE

Burrata & seasonal cherry tomatoes (D)(O)(M)	16.95
Goats cheese, fig, honey & sesame (D)(S)(M)	17.95
Caprese salad, fresh buffalo mozzarella, tomatoes & basil (D)	16.95

PIZZA

**"We are the first in Maidstone to bring you
traditional Neapolitan 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)	13.95
MARGHERITA Tomato, fior di latte cheese, basil, parmesan cheese, olive oil (G)(D)(O)	1.95
NAPOLETANA Tomato, fior di latte cheese, black olives, capers, garlic, anchovies, basil, extra virgin olive oil (G)(O)(D)(F)	16.95
TRIPLE MUSHROOM Tomato, fior di latte cheese, king oyster mushroom, oyster mushroom and champignon mushrooms (F)(G)(D)(O)	16.95
NDUJA Tomato, fior di latte cheese, Neapolitan sausage, salami, nduja spicy sausage, basil extra virgin olive oil (O)(D)(G)	17.50
PARMA HAM & BURRATA Tomato, fior di latte cheese, Parma ham, burrata, basil, extra virgin olive oil (D)(G)	18.50
Add mixed salad	7.50

Gluten free & Vegan options available

BEERS

DRAUGHT

	½	pint
"Fifi's" Italian Lager 4%	3.75	6.50

BOTTLES

Menabrea Amber full bodied	5.95
Menabrea 0% alcohol-free	5.50
Menabrea Blonde floral fruity aroma	5.95

COCKTAILS

APEROL SPRITZ	10.95
o spritz veneziano	
NEGRONI	10.95
Gin, Campari, vermouth, angostura bitter	
MILANO-TORINO	10.95
classic Italian spritz	
HUGO	10.95
Prosecco, elderflower soda water & mint leaves	
BELLINI	10.95
Peach & prosecco	

WINES

<u>RED</u>	175ml	Bottle
SOLSTICE SHIRAZ	7.95	24.95
Light-bodied with hedgerow fruit and pepper notes		
ANTICA CINTA RESERVA	8.95	27.95
Aromas of ripe cherry, hints of spice and woody notes		
ORGANIC ALLUMEA NERO MERLOT	8.95	27.95
Certified organic and suitable for vegans: wines are unoaked, fruit-forward and easy-drinking		
PASSO SARDO CAAONAU ROSSO		29
Notes of ripe plum, cherry jam, tobacco leaf and cocoa, followed by notes of white pepper spice		
FEUDI SALENTINI PRIMITIVO		29
A bouquet reminiscent of cherry, dried fruit, chocolate and prune		
<u>SPARKLING</u>		
BOTTEGA PETALO MOSCATA	8.95	28.95
Fruity hints of cherry and wild berries on the Nose with a fresh, lively and pleasantly dry palate		
<u>WHITE</u>		
D'VINE INZOLIA	7.95	24.95
Fresh with citrusy tones and a hint of peach on the finish		
AMODO PECORINO	8.95	28.95
Fresh, tropical notes on the nose, a delicate florality and an enticing minerality on the finish		
ORGANIC ALLUMEA GRILLO CHARD	8.95	28.95
elegant pale yellow, with a bouquet reminiscent of pineapple and lemon.		
CA BIANCA GAVI	9.95	34.95
it shows white flower and green fruit aromas, with a touch of honey and minerality on the palate		
<u>ROSE</u>		
SOLSTICE ZINFANDEL ROSE	8.95	27.95
Coral pink, with juicy, sweet, red fruit flavours and a pinch of spice, and an off-dry finish		
BOTTEGA PINOT GRIGIO ROSE	9.95	33.95
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	5.50	SANPELLIGRINO LIMONA/ORANGE (330ML)	5.50
SANPELLIGRINO SPARKLING (x750ML)	6.50	APPLE/ORANGE JUICE	5.50
PANNA STILL WATER (750ML)	6.50		