

**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 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)	13.95
MARGHERITA	
Tomato, fior di latte cheese, basil, parmesan cheese, olive oil (G)(D)(O)	1.95
NAPOLETANA	
Tomato, fior fi 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, Napoletana 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

	$\frac{1}{2}$	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

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	5.50	SANPELLIGRINO LIMONA/ORANGE (330ML)	5.50
SANPELLIGRINO SPARKLING (x750ML)	6.50	APPLE/ORANGE JUICE	5.50
PANNA STILL WATER (750ML)	6.50		