

O - Onion **D - Dairy**
G - Gluten **F - Fish**
E - Eggs **M - Mustard**
S - Sulphites

Nibbles While You Wait For Your Drinks

Homemade Bread Stick With Yogurt, Chive & Garlic Wrapped in Bresaola
 £5.95

Now We Do Celebration Cake

We Do Homemade Tiramisu Cake With
 Personalized Message And Name For £55.00
 (Please keep the message short)

SPECIALTIES

CHICKEN MILANESA
 WITH SPAGHETTI AMATRICANA
 17.95
 OR
 WITH PARMESAN AND TRUFFLE CHIPS, ITALIAN
 SALAD AND A TRUFFLE SAUCE 18.95

FILLET STEAK 8OZ

WITH PARMESAN & TRUFFLE FRIES WITH ITALIAN
 SALAD
 29.00

BOTTLE OF MARLBOROUGH SAUVIGNON

24.95

EXPRESS LUNCH

(MONDAY-FRIDAY 12-3PM)

pizza or pasta of the day

or

Italian toastie made with our homemade bread

with a choice of

mozzarella, ham, salami with gherkin salad & a mustard
 mayonnaise dressing
 or
 mozzarella, oyster mushrooms & truffle oil

all the above served with a glass of red or white
 wine or a coke/lemonade

£12.00

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)

11.95

MARGHERITA

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

12.95

NAPOLETANA

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

14.95

TRIPLE MUSHROOM

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

14..95

NDUJA

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

15.50

PARMA HAM & BURRATA

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

16.50

AMALFI

Fior di latte cheese, tomato, mushrooms, ham, salami
 16.50

Add mixed salad

5.50

INSALATES

Burrata & seasonal cherry tomatoes 14.95
 (D)(O)(M)

Goats cheese, fig, honey & sesame 15.95
 (D)(S)(M)

Caprese salad, fresh buffalo 14.95
 mozzarella, tomatoes & basil (D)

FRESH FRUIT SMOOTHIES

The Fifi 6
 Strawberry, cherry, mango, Banana, Raspberry, Blackberries

The Vincento 6
 Broccoli, Spinach, Cucumber, Pineapple, Mango, Banana

The Concetta 6
 Kale, Spinach, Mango

The Piacentini 6
 Banana, Blueberry, Raspberry, Flax Seed

STARTERS | SIDES

MARINATED OLIVES NOCELLARA 4.95

PARMESAN & TRUFFLE FRIES 5.50

HOMEMADE GARLIC BREAD 6.50
 WITH MOZZARELLA (D)(O)

HOMEMADE GARLIC BREAD WITH 7.50
 MOZZARELLA AND NDUJA (G)(O)(D)

AUBERGINE PARMIGIANA 7.95

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

BRUSCHETTA 8.50

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

MEDITERRANEAN SHELL-ON KING PRAWNS 13

with garlic, white wine & chilli

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"

Pappardelle with fresh tomato(whole tomato), basil & pecorino (served room temperature)
 (Campania) (O)(D)(G)

12.95

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

15.50

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

14.95

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

15.50

Bucatini, ava carbonara, with eggs, guanciale, pecorino & black pepper (Lazio) (not an English carbonara it is a traditional Italian dish with no cream) (G)(E)(D)

14.50

Cacio e pepe, Homemad spaghetti with black pepper and pecorino

14.95

Tortelloni filled with burrata and truffle
 in a white wine truffle
 sauce

16.95

King Prawn & Cornish Crab Pappardelle
 In a cream and tomato vermouth sauce

17.50

Add mixed salad

5.50

If you have a food allergy or a special dietary requirement, please inform a member of staff.

WINES

RED		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.				

DRINKS

COCKTAILS

APEROL SPRITZ	
o spritz veneziano	
9.95	
NEGRONI	
Gin, Campari, vermouth, angostura bitter	
9.95	
MILANO-TORINO	
classic Italian spritz	
9.95	
HUGO	
Prosecco, elderflower soda water & mint leaves	
9.95	

BELLINI

Peach & prosecco	
9.95	

SOFT DRINKS

COKE/DIET COKE	
4.50	
LEMONADE	
3.50	
HARROGATE SPARKLING(x750ML)	
5.50	
HARROGATE STILL WATER(x750ML)	
5.50	
SANPELLIGRINO LIMONA/ORANGE(x330ML)	
4.50	
APPLE/ORANGE JUICE	
4.50	
TONIC WATER AND SODA WATER	
3.50	

BEERS

DRAUGHT

"Fifi's" Italian Lager 4%	6.50
1/2 pint	3.75

BOTTLES

Menabrea Amber full bodied	5.95
Menabrea 0% alcohol-free	5.50

Menabrea Blonde floral	5.95
fruity aroma	

CIDERS

KOPPARBERG STRAWBERRY & LIME	6.50
KOPPARBERG MIXED FRUIT	6.50

CHAMPAGNES

LOUIS DORNIER BRUT	
65	

TATTINGER BRUT	
75	

TATTINGER PRESTIGE ROSE	
85	

LAURENT PERRIER ROSE	
100	

DOM PERIGNON	
280	

LOUIS ROEDERER CRISTAL	
420	

PORNSTAR MARTINI TREE 95

9 PORNSTAR MARTINIS & 9 SHOTS OF PROSECCO SERVED ON OUR HANDMADE WOODEN TREE
(ALSO AVAILABLE AS ESPRESSO MARTINI OR PINK GIN MARTINI)
PERSONALISE THIS WITH A PHOTOGRAPH OR TEXT ON EACH MARTINI!