

O – Onion **D - Dairy**
G – Gluten **F - Fish**
E – Eggs **M - Mustard**
S – Sulphites **N – Nuts**
SF – Shellfish

Nibbles While You Wait For Your Drinks

Homemade Bread Stick With Yogurt, Chive & Garlic Wrapped in Bresaola(G)(D)
 £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)

STARTERS

BRUSCHETTA (D)(G) 8.50

Homemade bread with tomatoes, bresaola, smoked burrata, fig and hot honey, lashings of parmesan

BURRATA (D)(N) 8.50

With tomato, pesto and basil

BRUSCHETTA (G)(D) 7.50

Homemade bread with tomato, basil, olive oil and sea salt, lashing of pecorino

ANTIPASTI (D)(G) 11.95

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

ZUCCHINI (G)(D)(E) 8

With an olive, garlic and pecorino dip

SHELL-ON KING PRAWNS (D)(SF) 13

with garlic, white wine & chilli

ARANCINI (G)(D) 8

Sicilian rice balls with chorizo and goat cheese

OYESTER AND CHESTNUT MUSHROOMS (G)(D) 8.50

In a creamy white wine served on homemade bread

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”

PACCHERI PASTA 14.95

Paccheri pasta, baby tomatoes, smoked burrata, pesto and basil (G)(D)(N)(E)

BUCATINI WITH CORNISH CRAB AND CLAMS 16.95

With dorset fresh crab, clams, cherry tomatoes (G)(E)(SF)

NDUJA MEATBALLS 15.50

Mafalde pasta in a ragu sauce with nduja meatballs and fresh pecorino (G)(E)

ITALIAN SAUSAGE PACCHERI 15.50

Paccheri pasta, Italian sausage, nduja in a tomato sauce with a pinch of chilli (G)(D)(E)

MAFALDE AND VODKA 14.95

Mafalde pasta, onion, garlic, tomatoes, chilli, basil, cream and pecorino (G)(E)(D)

RAVIOLI 16.95

Ravioli stuffed with smoked burrata and truffle in a vermouth cream and truffle sauce (G)(D)(E)

SALMON BUCATINI 17.50

Salmon bucatini with capers, chilli, cherry tomatoes, Amalfi lemon and cream sauce (G)(D)(E)(F)

BUCATINI SHORT RIB RAGU 15.50

Bucatini pasta with fifi's special ragu sauce (G)(D)

KING PRAWN BUCATINI 17.95

With king prawn, tomato, cream, capers and chilli (G)(D)(F)

SIDES

MARINATED OLIVES NOCELLARA 4.95

HOMEMADE CHIPS 5.50

HOMEMADE CHIPS WITH PARMESAN & TRUFFLE (D) 6.50

FIFI'S MIXED SALAD (M) 5.50

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

HOMEMADE BREAD (G) 4.95

CAPRESE SALAD (D)(S) 8.50

Fresh buffalo mozzarella, tomatoes and basil with a balsamic glaze

CAESAR SALAD (D)(E)(G) 7.50

Caesar salad, gem lettuce, toasted sour dough croutons, shaved parmesan and garlic dressing

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”

MARGHERITA 12.95

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

FIFI'S HOT (SPICY) 16.50

Tomato, fior di latte, nduja, spicy spinata, basil and chili oil and parma ham (G)(D)

WHITE HOT HONEY 15.50

White pizza with fior di latte, nduja, ricotta and hot honey (G)(D)

CREAM OF PUMPKIN 16.50

Cream of pumpkin, fior di latte, ricotta, caramelized onion and crunchy walnuts (G)(D)(N)

OYESTER AND CHESTNUTS 15.00

Tomato, oyster and chestnuts mushrooms, burrata and truffle tarta futa (G)(D)

PIZZA WITH BRESAOLA 16.50

With bresaola, smoked burrata, rocket and smoked oil, goat cheese, Italian sausage and hot honey (G)(D)

CRISPY DUCK 16.50

With smoked mozzarella, crispy duck, cucumber, spring onion and hoisin sauce (G)(D)

CALZONE 16.95

With smoked mozzarella, tomato, cream cheese, salami, mushrooms and parma ham (G)(D)

Add mixed salad

5.50

SPECIALTIES

CHICKEN MILANESA

WITH SPAGHETTI AMATRICANA (G)(E)

17.95

OR

WITH PARMESAN AND TRUFFLE CHIPS, ITALIAN SALAD AND A TRUFFLE SAUCE (D)

18.95

FILLET STEAK 8OZ

WITH PARMESAN & TRUFFLE FRIES WITH ITALIAN SALAD (D)

29.00

CHARCOAL TOASTED DOURADE

WITH ROSEMARY TOASTED POTATO WITH A FIFI MIXED SALAD (F)

24.95

SALAD

Tuscan style crispy beef panzanella, tomato, cucumber, onion, basil, toasted bread, Tuscan olive oil (M)(S) 16.50

Chicken caesar salad, gem lettuce, toasted sour dough croutons, shaved parmesan and garlic dressing (G)(D)(E) 15.50

Goats cheese, fig, honey & sesame 16.50
 (D)(S)(M)

EXPRESS LUNCH

(MONDAY-FRIDAY 12-3PM)

pizza or pasta of the day

or

Italian toastie made with our homemade bread (G)

with a choice of

mozzarella, ham, salami with gherkin salad & a mustard mayonnaise dressing (D)

or

mozzarella, oyster mushrooms & truffle oil (D)

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

£12.00

DRINKS

WINES

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

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
<u>SOFT DRINKS</u>	
COKE/DIET COKE	4.50
LEMONADE	3.50
HARROGATE SPARKLING (x750ML)	5.50
HARROGATE STILL WATER (750ML)	5.50
SANPELLIGRINO LIMONA/ORANGE (330ML)	4.50
APPLE/ORANGE JUICE	4.50
TONIC WATER AND SODA WATER	3.50

BEERS

<u>DRAUGHT</u> "Fifi's" Italian Lager 4%	6.50
½ pint	3.75
<u>BOTTLES</u>	
Menabrea Amber full bodied	5.95
Menabrea 0% alcohol-free	5.50
Menabrea Blonde floral	5.95
fruity aroma	
<u>CIDERS</u>	
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

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!

