



# LA PIZZICA

*Traditional Salento Cuisine*

## ANTIPASTI

### TAGLIERE TACCO - £22.00 FOR two people

A Board of Traditional Apulian Cold Cut Meats and Cheeses, Marinated Vegetables served with Seasonal Fruits & Honey

### BURRATINA TRICOLORE - £8.95 (V)

Our Famed Puglian Cheese Served with Rocket Pesto and Sundried Tomato

### FAVE E CICORIE - £8.55 (V)

Our dried Broad Bean Puree with Chicory, served with Fried Bread

### TARTARE DI TONNO - £11.95

Tuna Tartare with crushed, juiced and curled Celery

### POLPETTE DI VITELLO - £8.95

Veal and Parmesan Meatballs, served with Toasted Bread

### ZUPPA MURGIANA - £6.50 (V)

Our hearty Soup made from Puglian legumes, served with Bread

### ZUCCHINE FRITTE - £6.95 (V)

Fried battered Courgette, salted to taste

### FRITTURA DI PARANZA - £10.50

Daily Catch Fish, durum Weath battered and deep fried served with tartare sauce

### CROSTONE SALENTINO - £9.50

Toasted artisan bread topped with Smoked peppers, Black olives, capers and mature ricotta mousse

## PRIMI PIATTI

### SPAGHETTONE CAVALIERI - £14.95(V)

Our iconic thick Spaghetti cooked with Cherry, Red and Yellow Torpedino Tomatoes, sprinkled with Award winning Don Carlo Cheese  
(Please allow for extra cooking time - it's worth it!)

### PACCHERI MARI E MONTI - £13.55

Our Short Pasta tubes cooked with Tiger Prawns, served with Aubergine Sauce & Black Truffle Oil

### ORECCHIETTE CON CIME DI RAPE - £13.55

Our 'Little Ears' Pasta with Puglian Turnip-Tops, cooked with Anchovies, Garlic and Chilly flakes

### CHICCA DI PATATE - £15.50

Mini Potatoes Dumplings with Cavolo Nero, Italian Artisan sausage, Negroamaro wine and Apulian extra mature pecorino cheese.

### STRASCINATI ALLE DUE RICOTTE - £13.95

Leaf shaped pasta and Cherry tomatoes cooked with Guanciale and mature Ricotta cheese

### CICIRI E TRIA- £12.95(V)

Our Chickpeas and ribbon Pasta dish cooked in Chickpea Sauce and topped with fried Pasta

### RAVIOLI ALLA BURRATA - £14.95(V)

Home-made Ravioli filled with Burrata cheese, served in a Butter and Sage Sauce, Topped with Parmesan shavings

## SECONDI PIATTI

### COSTINE DI AGNELLO - £18.95

Lamb Cutlets grilled.Served with fresh Green Beans

### BISTECCA DI MANZO - £22.95

Beef Cut grilled. served with fries and leaf salad

### TONNO IN CROSTA - £20.00

Tuna Steak encrusted with Sesame seeds. Served with baby Leaf salad and Cherry Tomatoes

### LA SPIGOLA PAZZA - £16.95

Sea bass fillet Saut ! ed and cooked all' acqua pazza in Capers, Olives and Tomatoes. Served with fresh Green Beans

### \*PURPU A PIGNATA - £20.00

Our Tender Octopus pieces stewed in Tomato Sauce and Potatoes

## PIZZE

### CLASSICHE

#### MARGHERITA - £8

Pomodoro, Fiordilatte

#### NAPOLI - £9

Pomodoro, Fiordilatte , Anchovies, Capers And Black “Leccino” Olives

#### DIAVOLA - £10

Pomodoro, Fiordilatte , Spicy Dry Sausage, ‘Nduja And Fresh Chilly

#### CAPRICCIOSA - £11

Pomodoro, Fiordilatte , Artichokes, Ham, Mushrooms And Black “Leccino” Olives

#### PARMA E RUCOLA- £12

Fiordilatte , Parma Ham , Rocket Salad And Parmesan Shavings

#### BIANCA - £ 12

Salt And Herbs Focaccia topped With Burrata, Cherry Tomato And Rocket Salad, All Fresh After Cooking

#### TERRA SALENTINA- £11

Pomodoro, Fiordilatte , Apulian Grilled Vegetables

## SQUISITE

#### SIGNORA BUFALA - £11

Pomodoro, Mozzarella di Bufala, fresh basil

#### MARTINESE - £15

Fiordilatte , Capocollo Di Martina Franca, Caciocavallo

#### VERDE-PISTACCHIO - £13

Fiordilatte , Crema Di Pistacchio , Mortadella E Provolone Piccante

#### ZIO PASQUALE - £13

Fiordilatte , black olives, frjarielli , artisan Italian sausage

#### TRE SALSICCE - £15

Pomodoro, Fiordilatte , “superloaded” with Italian Artisan Sausage, dry spicy sausage and ‘nduja

## STUZZICHINI

### \*OUR SELECTION OF ARTISAN BREADS- £4.95

#### FRESHLY BAKED FOCACCIA - £3.95

#### BOWL OF OLIVES - £2.35