

ANTIPASTI

TAGLIERE TACCO

£22

A cold cuts and cheese board to die for...

BURRATINA

£9

Burratina Pugliese with Red onion Compote on a bed of Rocket Salad

CROCCHETTE DI PATATE

£8

Deep fried Potatoes Croquettes stuffed with Caciocavallo Cheese served with Home-made Spicy Ketchup.

POLPETTE DI VITELLO

£8

OUR Veal And Parmesan Meat Balls

FAVE E CICORIE

£8

Stir fried Wild and slightly bitter "Cicoria" served over a White broad beans Puree

CALAMARI

£9

Deep Fried Squid served with sweet mayo

ZUPPA DI LEGUMI

£6

Our Mixed Beans Soup, with toasted bread
Add Spicy 'nduja £2

ZUPPA PATATE E PORRO

£6

Potato and Leek soup, with toasted bread

INSALATA GRECIA SALENTINA

£12

Roasted fresh Peppers and S. Marzano Tomato, Red Onion, Black Olives and Cacioricotta cheese on Leaf Salad

PASTA

SPAGHETTONE DON CARLO (V)

£16

Exquisite "Don Carlo" cheese and three tomatoes and basil sauce over Extra Thick "Spaghettoni Cavalieri"
Allow 20 mins for cooking, it's worthy!

PASTA AL RAGU'

£12

Pasta with our home-made beef Ragout

CANNELLONI GRATINATI (V)

£12

Ricotta and spinach stuffed Pasta tubes with tomato sauce, béchamel and Parmesan

ORZOTTO AI FUNGHI SELVATICI (V)

£15

Barley Risotto with mixed wild mushrooms

RAVIOLI ALLA BURRATA (V)

£14

Ravioli filled with Burrata Cheese, Butter and Sage

TUBETTINI FAGIOLI E GUANCIALE

£14

Mini Ring-shaped pasta with Guanciale ham and Cannellini Beans

ORECCHIETTE ALLE CIME DI RAPE

£14

Ear shaped Pasta with Turnip tops, Garlic, Anchovies and Chilly

BREAD & OLIVES

ARTISAN BREAD BASKET £4.95

FOCCACIA £3.95

OLIVES £ 2.35

CARNE & PESCE

BISTECCA E PATATE

£24

Rib-eye Steak served with Roasted Potatoes and Italian Style Gravy

PURPU A PIGNATA

£20

Our Tender Octopus pieces stewed in Tomato Sauce and Potatoes

SPIGOLA AL GUAZZETTO

£18

Sautéed Seabass Fillet with olives, capers, Datterino tomatoes. Served with mixed leaves

COSTINE DI MAIALE

£15

Roasted Pork Chops and Potatoes served with Caramelized Red Onion

GALLETTO ARROSTO e CIME

£16

Oven baked Poussin stuffed with turnip tops
Served with mixed leaves salad

STUFATO DI MANZO

£13

Slow Cooked Beef Stew with roots vegetables
Served with Garlic Focaccia

FOOD ALLERGIES AND INTOLLERANCIES: BEFORE YOU ORDER YOUR FOOD AND DRINKS, PLEASE SPEAK TO OUR STAFF ABOUT OUR INGREDIENTS



LA PIZZICA
Traditional Salento Cuisine

PIZZA

CLASSICHE

MARGHERITA (V) £8

Pomodoro and Mozzarella

NAPOLI £9

Pomodoro, Mozzarella, Anchovies, Capers, black olives

DIAVOLA £10

Pomodoro, Mozzarella, Spicy Salami, 'Nduja and Fresh Chilly

CAPRICCIOSA £12

Pomodoro, Mozzarella, Artichokes, Ham, Mushrooms and Black Olives

PARMA E RUCOLA £12

Pomodoro, Mozzarella, Parma Ham, Rocket and Parmesan shavings

QUATTRO FORMAGGI (V) £11

Four Cheeses, no tomato

BIANCA (V) £12

Mozzarella Base, Burratina, Cherry Tomato and Rocket, no tomato

TERRA SALENTINA (V) £12

Pomodoro, mozzarella, grilled vegetables

ROSSA £12

Pomodoro, Mozzarella, Scamorza, Aubergine and Speck

SQUISITE

SIGNORA BUFALA (V) £12

Pomodoro, Buffalo Mozzarella, S. Marzano tomato fillet and fresh Basil

MARTINESE £15

Mozzarella, PDO Capocollo Martina Franca, Caciocavallo cheese

VERDE PISTACCHIO £14

Mozzarella, Crema di Pistacchio, Mortadella and Provolone Piccante

ZIO PASQUALE £13

Mozzarella, Black Olives, Friarielli, Artisan Italian Sausage

TRE SALSICCE £15

Pomodoro, Mozzarella, Italian sausage, Spicy Salami and 'Nduja

CAPRINA PICCANTE £12 (V)

Mozzarella, Goat's cheese, red onion, and fresh chilly



LA PIZZICA
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GLUTEN FREE BASE £3.50