

## Bowls

£5



### Caponata (V)

Baked aubergine, courgette, celery, red onion, capers and olives in a tomato sauce. Seasoned with fresh basil

### Olives & Nuts (V)

A selection of seasonal olives and smoked nuts, salted and roasted to taste

### La Pizzica Bread (V)

Mixed bread basket of focaccia, sourdough and Co. Served with olive oil and vinegar

### Insalata Carina (V)

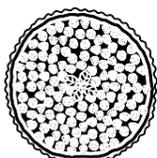
Mixed leaf seasonal salad with a simple dressing

### Cavolo Nero and Pancetta Fritta

Cavolo Nero stir-fried with sliced chillies and garlic. Topped with Pancetta

## Dessert

£5



### Panna Cotta Al Melograno (V)

Yoghurt Panna Cotta with pomegranate coulis

### Crostata di Limone (V)

A slice of short crust tart with a lemon curd filling and Italian meringue topping

### Tiramisu Classico (V)

Made with love and care

### Tartelletta al Cioccolato (V)

A slice of short crust tart with a chocolate filling and a red fruit coulis topping

#### Allergens:

If you have any concerns about any of our dishes, please speak to our staff before ordering.

#### Service Charge:

We include a discretionary 12.50% service charge on your bill for our hardworking team. Grazie

# LA PIZZICA

Traditional Salento Cuisine

This is our 'Spirit of Puglia' menu.

It is designed to help you experience the region's rich food culture, served at its best. With simply priced dishes and by serving dishes as they become ready, we think this makes for perfect sharing.

Buon Appetito



## Small Plates

£10



### Tagliere La Pizzica (per person)

A board of Puglian cold cut meats and cheeses served with bread and Luca's sweet fruit compote. Agrodolce (Sweet and Sour)

### Cicoriella e Fave

Slow cooked dried broad bean puree with chicory and anchovies, served with toasted bread. Vellutata (Silky)

### Fregola di Don (Big Plate £16)

Baked Fregola pasta in rich slow cooked octopus and tomato ragu with mineral sea flavours. Garnished with mixed fresh herbs. Pieno (Full)

### Burrata e Broccoli (V - without anchovies)

Famed Puglian cheese served with tenderstem broccoli in an olive oil sauce of shallots, chilli, anchovy, and lemon. Cremoso (Creamy)

### Bombette di Martina Franca (Big Plate £16)

Grilled pork neck meat strips rolled with parsley, garlic, and Pecorino filling, all in a breadcrumb coating. Served with squared potatoes. Irresistibile (No translation needed...)

### Calamari Fritti

Fried Squid rings cross-cut and fried in a milk and cornflour batter. Served with sweet sauce of mayonnaise, honey, chilli, lemon, and shallots. Classico (...with a twist)

### Polpettine al Sugo

Beef and Parmesan meatballs served in a rich tomato sauce. Eterna (Eternal)

### Acqua Sale Salad (V)

Frisa bread pieces mixed in with radish, red onion, celery, tomatoes, oregano, cucumber. Dressed with lemon juice. Fresco (Fresh)

### Crocchetta di Patate (V)

Baked not boiled potatoes, handmade into fried breadcrumb croquettes with mint and pecorino. Served with Nduja mayo. Semplicita' (Simple)

## Big Plates

### Spaghettoni Cavalieri £17 (V)

Thick spaghetti cooked with cherry, red and yellow Torpedino tomatoes. Topped with Don Carlo cheese. [Please allow 20 mins] Iconico (Iconic)

### Orecchiette Cime Rapa £15

Pasta with Puglian wild Broccoli, topped with anchovies, garlic, and chilly flakes. Nostro retaggio (Our heritage)

### Agnello del Re £22

Slow cooked lamb neck fillet combined with seared king trumpet mushroom. Served with chicken jus, dressed with watercress salad. Regale (Royal)

### Padellata di Veraci £18 (Small plate £10)

Clams and Mussels sauted in Puglian white wine, dressed with olive oil and fresh chilli. Served with fresh lemon and toasted bread. Marino (Marine). Add Pasta for £4

### Burger Leccese £15

A freshly minced handmade Capocollo (pork) patty in Puccia bread with wild broccoli, Caciocavallo cheese, and Nduja. Served with seasoned fries. Tanto (A lot)

### Galletto di Gallini £20

Slow cooked Poussin stuffed with wild broccoli and anchovies immersed in chicken jus. Served with a side salad. Rustico (Rustic)

### Polpo All'antica £18 (Small Plate £10)

Slow cooked then chargrilled octopus served in fava bean puree. Garnished with pomegranate dressing and olive oil and fresh herbs. Tenace (Soft yet Crunchy)



## Pizza



### Classiche

### Margherita (V) £10

Pomodoro and mozzarella  
50p of each pizza sold goes to our local charity



### Napoli £12

Pomodoro, mozzarella, anchovies, capers, black olives

### Diavola £13

Pomodoro, mozzarella, spicy salami, Nduja, fresh chillies

### Capricciosa £15

Pomodoro, mozzarella, artichokes, ham, mushrooms, black olives

### Parma e Rucola £15

Pomodoro, mozzarella, Parma ham, rocket leaves, Parmesan shavings

### Quattro Formaggi (V) £12

Four cheeses, no pomodoro

Gluten free base available £3.50

### Terra Salentina (V) £14

Pomodoro, mozzarella, grilled vegetables

### Focaccia di Stefano (V) £5

Our Pizzaiolo's finest. Served with olive oil and vinegar

### Squisite

### Signora Bufala (V) £14

Pomodoro, buffalo mozzarella, San Marzano tomato fillet, basil

### Zio Pasquale £14

Mozzarella, black olives, friarielli, artisan Italian sausage. No pomodoro

### Tre Salsicce £15

Pomodoro, mozzarella, Italian sausage, spicy salami, Nduja

### Via del Mare (V) £13

Mozzarella, San Marzano tomato fillet, buffalo ricotta, fresh basil, and a scented breadcrumb topping. No pomodoro

### Ionio £15

Pomodoro, mozzarella, spicy artisan sausage, roasted sweet and chilly peppers, Nduja

Fulham Good Neighbours support older people and people with disabilities living in Fulham.  
Tel. no 020 7385 8850. Charity no. 1113752

