itafiana

MANCHESTER



ifafiana
MANCHESTER

HOMEMADE WITH LOVE — OUR ITALIAN INGREDIENTS COME STRAIGHT FROM ITALY, WHILE EVERYTHING ELSE IS PROUDLY SOURCED FROM LOCAL PRODUCERS

BRUSCHETTE E PANE

NOCELLARA OLIVES *5*
PREMIUM QUALITY SICILIAN OLIVES

IN-HOUSE FOCACCIA *6*
HOMEMADE, SERVED WITH EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC

GARLIC BREAD V
PLAIN *7* | **TOMATO** *8* | **CHEESE** *9*
VEGAN OPTION AVAILABLE GLUTEN-FREE OPTION AVAILABLE

BRUSCHETTA CLASSICA N *8*
VINE-RIPENED TOMATOES, TOASTED SOURDOUGH, GARLIC, OREGANO, FRESH BASIL & PESTO

BRUSCHETTA GAMBERONI *13*
BUTTERY KING PRAWNS WITH GARLIC AND CHILLI ON TOASTED BREAD

ANTIPASTI

BURRATA AL PESTO V GF N *13*
CREAMY BURRATA, BASIL PESTO, CHERRY TOMATOES & EXTRA VIRGIN OLIVE OIL

CALAMARI FRITTI *12*
CRISPY FRIED BABY SQUID WITH HOMEMADE TARTARE DIP

CARPACCIO DI MANZO *16*
THINLY SLICED BEEF FILLET, ROCKET, PARMIGIANO REGGIANO, LEMON & HOMEMADE DRESSING

GAMBERONI GRIGLIATI *16*
GRILLED TIGER PRAWNS, GARLIC BUTTER, FRESH CHILLI, LEMON & TOASTED ALTAMURA BREAD

INSALATA CAESAR *13*
CRISPY BREADED CHICKEN, COS LETTUCE, GRANA PADANO, CAESAR DRESSING & TOASTED CROUTONS

CROCCHETTE DI PARMA *9.5*
DEEP-FRIED CROQUETTES WITH ITALIAN CURED HAM, SERVED WITH TRUFFLE MAYO

POLPETTE AL RAGÙ *13*
SLOW-COOKED BEEF MEATBALLS IN RICH TOMATO RAGÙ, PARMESAN & FzRESH BASIL

ARANCINI AL TARTUFO V *13*
SICILIAN-STYLE RICE BALLS FILLED WITH BUTTERNUT SQUASH AND SMOKED PROVOLA CHEESE, SERVED WITH TRUFFLE MAYONNAISE AND HONEY-TRUFFLE SAUCE

MOZZARELLA FRITTA V *10*
CRISPY BREADED BUFFALO MOZZARELLA, SERVED ON A BED OF SUN-DRIED TOMATOES

FRITTURA DI PESCE *13*
LIGHTLY BATTERED KING PRAWNS, CALAMARI WITH ZUCCHINI SERVED WITH HOMEMADE TARTARE SAUCE

NAPOLETANA PIZZA

OUR DOUGH IS LEFT TO RISE FOR 48 HOURS
(GLUTEN-FREE OPTION AVAILABLE UPON REQUEST)

DIPS GARLIC & PARSLEY AIOLI *2* | PARMESAN NDUJA AIOLI *2* | NDUJA AIOLI *2*

MARGHERITA V *13*
SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, FRESH BASIL & EXTRA VIRGIN OLIVE OIL
VEGAN OPTION AVAILABLE

DIAVOLA *16*
SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, SPICY SALAMI, RED ONION & FRESH CHILLI

NAPOLI *17*
SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, SALAMI, BEEF, CHICKEN & PARMA HAM

PROSCIUTTO E FUNGHI *15*
SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, ITALIAN CURED HAM & MIXED WILD MUSHROOMS

POLLO *16*
SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, CHICKEN, MUSHROOMS & FRESH CHILLI

CALZONE *17*
FOLDED PIZZA FILLED WITH FIOR DI LATTE, GRANA PADANO, TOMATO, ITALIAN SALAMI, HAM & MUSHROOMS

ITALIANA *16*
SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, WILD ROCKET, PARMA HAM & GRANA PADANO SHAVINGS

TONNO *17*
SAN MARZANO TOMATO SAUCE, FIOR DI LATTE, TUNA, FRESH CHILLI & RED ONION

ADD EXTRA TOPPINGS

ANCHOVIES	*2.5*	SALAMI	*1.5*	PARMA HAM	*2.5*	OLIVES	*1.5*	SPINACH	*1.5*
CHICKEN	*3*	RED ONIONS	*1.5*	TUNA	*2.5*	CHERRY TOMATOES	*1.5*	PEPPERS	*1.5*

PASTA

ALL OUR PASTA IS HANDMADE FRESH DAILY BY OUR PASTA CHEF
(GLUTEN-FREE OPTION AVAILABLE UPON REQUEST)

PENNE ARRABBIATA V *16*
PENNE PASTA, GARLIC, FRESH CHILLI, PARSLEY & RICH TOMATO SAUCE
ADD CHICKEN 4 / ADD KING PRAWNS 5

LUMACHE ALLA VODKA *18*
LIGHTLY SPICED PINK VODKA SAUCE WITH NDUJA & PARMESAN CHEESE.

LASAGNE *17*
LASAGNE LAYERED WITH SLOW-COOKED BEEF RAGÙ, SAN MARZANO TOMATO SAUCE, PARMIGIANO REGGIANO & BÉCHAMEL

SPAGHETTI CARBONARA *17*
GUANCIALE, EGG YOLKS, PECORINO ROMANO CREAM AND BLACK PEPPER

MAFALDINE AL RAGÙ *19*
8-HOUR SLOW-COOKED BEEF SHORT-RIB RAGÙ, RICH TOMATO SAUCE & 24-MONTH PARMIGIANO REGGIANO

DOPPIO RAVIOLI *18*
DOUBLE RAVIOLI FILLED WITH RICOTTA & SPINACH, SERVED WITH PARMIGIANO CREAM AND A BUTTER & SAGE SAUCE

RISOTTO AI FUNGHI V GF *18*
ITALIANA'S SIGNATURE CREAMY RISOTTO WITH PORCINI MUSHROOMS & PECORINO ROMANO
ADD CHICKEN 4 / VEGAN OPTION AVAILABLE

SPAGHETTI ARAGOSTA *29*
FRESH NATIVE LOBSTER, KING PRAWNS, CHERRY TOMATOES, PEAS, CHILLI, FRESH BASIL & CREAM

TAGLIATELLE AI FUNGHI V *17*
FRESH TAGLIATELLE WITH MIXED WILD MUSHROOMS, GARLIC & CREAMY PARMIGIANO REGGIANO SAUCE
ADD CHICKEN 4

LINGUINE CRAB *19*
30-EGG YOLK LINGUINE WITH CORNISH CRAB, SHELLFISH BISQUE, LEMON FENNEL & FRESH CHILLI

LINGUINE GAMBERONI *21*
SHELLFISH BISQUE, KING PRAWNS, GARLIC, FRESH CHILLI & CHERRY TOMATO SAUCE

TAGLIATELLE AL TARTUFO V *21*
WITH CREAMY TRUFFLE SAUCE, PARMIGIANO REGGIANO FOAM, BLACK TRUFFLE, SERVED IN A PARMESAN WHEEL
ADD CHICKEN 4 / ADD KING PRAWNS 5

AL FERRI
(GRILL)

ALL OUR BEEF IS BRITISH, SOURCED FROM THE NORTH WEST OF ENGLAND AND AGED FOR 28 DAYS TO DEVELOP ITS FLAVOUR

ALL OUR STEAKS ARE SERVED WITH A SIDE

FILLET STEAK 200G GF *34*
RIBEYE STEAK 250G GF *32*
SIRLOIN STEAK 250G GF *31*

CHOOSE YOUR SIDE
PATATE ARROSTO | **MIXED SEASONAL VEGETABLES**
FRENCH FRIES

ADD SAUCE
PORCINI *4* | **PEPPERCORN** *4* | **CREAMY BLACK TRUFFLE SAUCE** *6*

CARNE
(MEAT)

POLLO ALLA GRIGLIA *21*
CHARCOAL-GRILLED CHICKEN ON THE BONE, SERVED WITH ROASTED TOMATO & SPICY CAPSICUM SAUCE.

POLLO ALLA MILANESE *22*
LIGHTLY BREADED CHICKEN BREAST, SERVED WITH SPAGHETTI NAPOLI

POLLO PORCINI *21*
OVEN-ROASTED CHICKEN BREAST, SERVED WITH CREAMY PORCINI MUSHROOM SAUCE

COSTOLETTE D'AGNELLO *28*
CHARCOAL GRILLED LAMB CHOPS, SALSA VERDE & CREAMY MASH WITH LAMB JUS

BEEF SHORT RIB *26*
8-HOUR GLAZED BEEF SHORT RIB ON THE BONE, BEEF JUS, GUINDILLA BUTTER & CREAMY MASH

PESCE
(FISH)

SALMONE FILLET *23*
GRILLED ATLANTIC SALMON SERVED WITH ASPARAGUS & BABY PRAWNS IN CREAM SAUCE

BRANZINO ALLA GRIGLIA *24*
GRILLED ANGLESEY-FARMED SEA BASS FILLETS, WITH TOMATO, CAPER & LEMON SAUCE

MIXED ROASTED SHELLFISH *26*
GRILLED TIGER PRAWN, LANGOUSTINE, ARGENTINIAN PRAWNS, MUSSELS WITH GARLIC BUTTER

GAMBERONI GRIGLIATI *29*
GRILLED TIGER PRAWNS, GARLIC BUTTER, FRESH CHILLI, LEMON & TOASTED ALTAMURA BREAD

FRUTTI DI MARE *(FOR 2 TO SHARE)* *70*
A SELECTION OF THE SEA INCLUDING ANGLESEY SEA BASS, ATLANTIC SALMON, LANGOUSTINES, MUSSELS & KING PRAWNS

SIDES

INSALATA POMODORO *5*
TOMATOES WITH RED ONION & HOMEMADE DRESSING

INSALATA DELLA CASA *5*
MIXED HOUSE SALAD

INSALATA RUCOLA *5*
ROCKET, CHERRY TOMATO AND PARMESAN

PURÈ DI PATATE *5*
MAMA'S MASH POTATOES

VERDURE *5*
MIXED SEASONAL VEGETABLES

PATATINE FRITTE *5*
SKINNY FRENCH FRIES
ADD TRUFFLE AND PARMESAN 4

ZUCCHINE FRITTE *6*
COURGETTE FRIES

PATATE ARROSTO *5.5*
ROSEMARY ROAST POTATOES WITH PARMESAN

SPINACI *6*
PAN-FRIED WITH CHILLI & GARLIC

- Halal - Vegan V - Vegetarian N - Contains nuts GF - Gluten Free

ALL PRICES INCLUDE VAT AT THE CURRENT RATE. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL GRATUITIES AND SERVICE CHARGES GO TO THE TEAM WHO PREPARE AND SERVE YOUR FOOD AND DRINKS. OUR CHEESE MAY NOT BE MADE WITH VEGETABLE RENNET. OUR DISHES MAY CONTAIN NUTS OR NUT TRACES. ALL WEIGHTS STATED ARE PRIOR TO COOKING. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST. PLEASE ASK YOUR SERVER FOR MORE DETAILS. PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES.