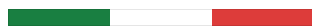


fifty five
italiana



MANCHESTER

A LA CARTE

FOLLOW US AT

@ITALIANAMCR



TO SHARE

ANTIPASTO ITALIANO FOR 2 SELECTION OF SALAMI, CURED SLICED MEATS, CHARGRILLED ITALIAN VEGETABLES, BUFFALO MOZZARELLA & BREADSTICKS	£14.50	BEEF RIBS FOR 2 MARINATED SLOW COOKED RIBS GLAZED IN A TEXAN BARBEQUE SAUCE	£17.95
FRITTURA MISTA FOR 2 DEEP FRIED LIGHTLY BATTERED KING PRAWNS, CALAMARI FRITTI, WHITE BAIT & BABY OCTOPUS WITH OUR HOMEMADE TARTAR	£15.95	SHARING STARTER FOR 2 ANTIPASTO ITALIANO CALAMARI, ARANCINI GAMBERONI FRITTI, BRUSCHETTA AL POMODORO WITH BREAD AND OLIVES	£30.00

ANTIPASTI E INSALATA



(GLUTEN FREE OPTION AVAILABLE UPON REQUEST)

HOMEMADE BREAD & OLIVES V SERVED WITH OLIVE OIL, BALSAMIC & BREADSTICKS	£4.95	FRITTURA MISTA DEEP FRIED LIGHTLY BATTERED KING PRAWNS, CALAMARI FRITTI, WHITE BAIT & BABY OCTOPUS WITH OUR HOMEMADE TARTAR	£9.95
PLAIN GARLIC BREAD V	£6.95	GAMBERONI GRIGLIATI PAN FRIED KING PRAWNS WITH LEMON, EXTRA VIRGIN OLIVE OIL AND CHILLI TOASTED CIABATTA	£10.95
TOMATO GARLIC BREAD V	£7.95	INSALATA CAESAR CHARRED CHICKEN, KOS LETTUCE WITH GRAN PADANO SHAVINGS, CAESAR DRESSING AND CROUTONS	£9.95
CHEESE GARLIC BREAD	£7.95	MINESTRONE V HOMEMADE VEGETABLE SOUP & TOASTED BREAD	£7.95
HALF & HALF GARLIC BREAD CHOOSE TWO FROM PLAIN, TOMATO AND CHEESE	£8.95	MOZZARELLA FRITTA V DEEP FRIED, BREADED BUFFALO MOZZARELLA WITH A BREADCRUMB CRUST ON A BED OF SUN DRIED TOMATOS	£7.95
MELANZANE PARMIGIANA AN OVEN-BAKED DISH MADE UP FROM AUBERGINE, SCAMORZA, TOMATO, BASIL & PARMESAN CHEESE	£7.95	POLPETTE BEEF MEATBALLS IN A MEDIUM SPICE TOMATO SAUCE & TOASTED BREAD	£7.95
ANTIPASTO SELECTION OF SALAMI, CURED SLICED MEATS, CHARGRILLED ITALIAN VEGETABLES, BUFFALO MOZZARELLA & BREADSTICKS	£9.00	PÂTÉ DUCK AND CHICKEN LIVER PÂTÉ WITH TOASTED BREAD. SERVED WITH CRANBERRY COMPOTE	£7.50
BRUSCHETTA AI FUNGHI V WILD MUSHROOMS WITH MOZZARELLA, FINISHED UNDER THE GRILL, SERVED ON TOASTED HOMEMADE BREAD	£7.50	ARANCINI V SICILIAN RICE BALLS FILLED WITH MOZZARELLA & BUTTERNUT SQUASH	£7.95
BRUSCHETTA AL POMODORO V N CHERRY TOMATOES, PESTO & BASIL SERVED ON TOASTED HOMEMADE BREAD	£7.50	CAPELANTE GRATINATE SEARED KING SCALLOPS, TOPPED WITH GRATED PARMIGIANO FINISHED UNDER THE GRILL & TOMATO SAUCE	£13.95
CALAMARI DEEP FRIED LIGHTLY BATTERED FRESH SQUID RINGS WITH A TARTARE DIP	£8.50	BEEF RIBS GF MARINATED SLOW COOKED RIBS GLAZED IN A TEXAN BARBEQUE SAUCE	£9.95
LA BURRATA V GF BURRATA (SPECIAL MOZZARELLA) WITH CHERRY TOMATOES & OUR FAMOUS HOMEMADE CARAMELIZED BALSAMIC VINEGAR	£9.95		
CARPACCIO DI MANZO FILLET OF BEEF THINLY SLICED WITH ROCKET, PARMESAN & HOMEMADE DRESSING	£10.00		

PASTA & RISOTTO

(GLUTEN FREE OPTION AVAILABLE UPON REQUEST)

TAGLIATELLE REGGIANO V PASTA WITH CREAM AND SAGE, FLAMBÉED WITH COGNAC IN ITS PARMESAN CHEESE & TRUFFLE OIL THE SHOW IN FRONT OF YOU ADD CHICKEN OR PANCETTA	£17.95 £3.95	LINGUINE ARAGOSTA OUR FAMOUS SPAGHETTI LOBSTER WITH ONIONS, PEAS, CHERRY TOMATOES, BASIL	£24.95
LASAGNE HOMEMADE CLASSIC WITH BOLOGNESE & BESCIAPELLA SAUCE TOPPED WITH MOZZARELLA, BASIL & TOMATO	£14.95	LINGUINE OR RISOTTO FRUTTI DI MARE GF SQUID RINGS, MUSSELS, BABY PRAWNS	£17.95
CANNELLONI V PANCAKES FILLED WITH RICOTTA CHEESE & GRILLED MEDITERRANEAN VEGETABLES, TOPPED WITH TOMATO, BESCIAPELLA AND BAKED IN THE OVEN	£13.95	RISOTTO FUNGHI V GF RISOTTO WITH WILD MUSHROOMS & TRUFFLE OIL ADD CHICKEN	£15.95 £3.95
FARFALLE AL SALMONE PASTA WITH SMOKED SALMON, DILL AND PINK PEPPERCORNS IN A CREAM SAUCE WITH A TOUCH OF TOMATO ADD KING PRAWN	£15.95 £4.50	SPAGHETTI CARBONARA SPAGHETTI WITH PANCETTA & PARMIGIANO	£15.50
PENNE ARRABBIATA V PENNE PASTA WITH GARLIC, CHILLI, PARSLEY AND TOMATO SAUCE ADD CHICKEN	£13.95 £3.95	TAGLIATELLE AL FUNGHI V TAGLIATELLE PASTA, MUSHROOMS IN A CREAM SAUCE ADD CHICKEN	£15.95 £3.95
RISOTTO DOLCELATTE E PERE (CHEF SPECIAL) GF DELIGHTFUL CREAMY BLUE CHEESE RISOTTO WITH FRESH PEAR, WALNUTS & PARMESAN	£16.95	TAGLIATELLE BOLOGNESE FRESH HOMEMADE TAGLIATELLE IN HOMEMADE TOMATO SAUCE WITH BASIL	£15.95
RAVIOLI ARAGOSTA HOMEMADE RAVIOLI LOBSTER WITH FRESH CHILLI IN A LOBSTER BISQUE	£17.95	GNOCCHI SORRENTINA FRESH POTATO GNOCCHI IN TOMATO AND BASIL SAUCE, ITALIAN SAUSAGE, TOPPED WITH BUFFALO MOZZARELLA	£15.95
RAVIOLI DI SPINACI V EGG RAVIOLI FILLED WITH RICOTTA & SPINACH IN A BUTTER AND SAGE SAUCE	£15.95	SPAGHETTI NERO SQUID INK SPAGHETTI PASTA WITH FRESH MUSSELS, KING PRAWNS IN A WHITE WINE SAUCE WITH A TOUCH OF TOMATO SAUCE	£16.95

 - 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 & SERVICE CHARGE GO TO THE TEAM THAT PREPARE & SERVE YOUR MEAL & 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.

PESCE FRESCO DEL GIORNO

(FRESH FISH OF THE DAY)

CAPELANTE GRATINATE SEARED KING SCALLOPS, TOPPED WITH GRATED PARMIGIANO & TOMATO SAUCE FINISHED UNDER THE GRILL	£23.95	FILETTI DI BRANZINO PAN FRIED ANGLESEY FARMED SEA BASS FILLET, PARSLEY & LEMON	£18.95
CODA DI ROSPO WILD SCOTTISH MONKFISH PAN FRIED WITH CHERRY TOMATOS, MUSSELS & KING PRAWNS	£20.95	GRIGLIATA MISTA DI PESCE MIXED SHELLFISH INCLUDING KING, PRAWNS, LANGOUSTINES, MUSSELS, MONKFISH, SEABASS & SALMON	£28 for One £50 for Two
SALMONE ADRIATICO GRILLED ATLANTIC SALMON SERVED WITH ASPARAGUS & BABY PRAWNS IN CREAM SAUCE	£17.95		

CARNE

(GLUTEN FREE OPTION AVAILABLE UPON REQUEST)

POLLO PORCINI CHICKEN FILLET, BAKED AND SERVED IN A CREAMY MUSHROOM SAUCE	£17.95	STINCO DI AGNELLO LAMB SHANK SERVED ON A BED OF MASH POTATO & LAMB JUS	£19.95
SCALOPPINE AI FUNGHI VEAL ESCALLOPS PAN FRIED SERVED WITH MUSHROOMS, WHITE WINE CREAM AND PARSLEY	£18.95	SALTIMBOCCA ALLA ROMANA THINLY SLICED VEAL ESCALLOPS WITH PARMA HAM & FRESH SAGE	£17.95
POLLO ALLA MILANESE CHICKEN LIGHTLY BREAD CRUMBED, SERVED WITH SPAGHETTI NAPOLI	£17.95	POLLO TRICOLORE GRILLED CHICKEN BREAST TOPPED WITH GOATS CHEESE IN A VINE TOMATO SAUCE	£17.95

AL FERRI

(GRILL)

ALL OF OUR MEAT IS BRITISH AND SOURCED IN THE NORTH WEST OF ENGLAND. IT IS AGED FOR 28 DAYS TO ENSURE A MATURE TASTE OF MEAT.

CHATEAUBRIAND GF 510G A SPECIALITY CUT OF TWO FILLETS, CARVED AT YOUR TABLE & SERVED WITH PARMESAN BABY ROAST POTATOES & A CHERRY TOMATO & PARMESAN SALAD	£64.95	SIRLOIN STEAK GF 250G	£28.00
FILLET STEAK GF 200G	£29.50	MIXED GRILL GF SIRLOIN STEAK, BBQ BEEF RIBS & CHICKEN BREAST	£32.00
RIBEYE STEAK GF 280G	£28.00	ADD PORCINI, ROSSINI, DIANA OR PEPPERCORN SAUCE FOR £3.00	

PIZZA

(GLUTEN FREE OPTION AVAILABLE UPON REQUEST)

MARGHERITA MOZZARELLA FIOR DI LATTE, TOMATO, BASIL & EXTRA VIRGIN OLIVE OIL ADD CHICKEN	£11.95 £3.95	NAPOLI MOZZARELLA FIOR DI LATTE, TOMATO, SALAMI, BEEF, CHICKEN, PARMA HAM	£15.95
CALZONE A FOLDED PIZZA FILLED WITH MOZZARELLA FIOR DI LATTE, TOMATO, SALAMI, HAM & MUSHROOM ADD CHICKEN	£14.95 £3.95	SALSICCIA TOMATO, BUFFALO MOZZARELLA, ITALIAN SAUSAGE & CHILLI	£13.95
CAPRI MOZZARELLA FIOR DI LATTE, TOMATO, KING PRAWNS, TUNA, OLIVES & RED ONION	£14.95	PROSCIUTTO E FUNGHI MOZZARELLA, TOMATO, HAM & MUSHROOM	£12.95
POLLO MOZZARELLA FIOR DI LATTE, TOMATO, CHICKEN, MUSHROOMS & CHILLI	£13.95	ITALIANA MOZZARELLA FIOR DI LATTE, TOMATO, PARMA HAM, ROCKET, PARMESAN SHAVINGS	£14.95
DIAVOLA MOZZARELLA FIOR DI LATTE, TOMATO, SPICY SALAMI, RED ONION & CHILLI	£13.95	FORMAGGIO E PISTACCHIO N (WHITE PIZZA) MOZZARELLA FIOR DI LATTE, SMOKED SCAMORZA, GORGONZOLA (BLUE CHEESE), PARMESAN, PISTACCHIO & BASIL	£13.95

SIDES

PURÉ DI PATATE MAMA'S MASH POTATOES	£4.00	PATATE ARROSTO ROSEMARY ROAST POTATOES WITH PARMESAN	£4.95
VERDURE MIXED SEASONAL VEGETABLES	£4.95	INSALATA DI POMODORO TOMATO & ONION SALAD	£4.50
INSALATA DELLA CASA MIXED HOUSE SALAD	£4.95	INSALATA DI RUCOLA ROCKET, CHERRY TOMATOES & PARMESAN SHAVINGS	£4.50
PATATINE FRITTE SKINNY FRENCH FRIES	£4.00	SPINACI WILD SPINACH, PAN FRIED WITH CHILLI	£4.95
ZUCCHINIE COURGETTE FRIES	£4.95	PISELLI CON PANCETTA PEAS, ONION & PANCETTA	£4.95

WINE LIST

BY THE GLASS

125ML 175ML CARAFE

BIANCO

CA' DI PONTI GRILLO SICILIA ITALY - RICHER SICILIAN NATIVE. SUN DRIED CITRUS PAPAYA GINGER SPICE	£5.75	£6.95	£16.50
MASTRI VERNACOLI TRENINO SAUVIGNON BLANC TRENINO, ITALY - PRONOUNCED, GREEN APPLE, FLORAL, CITRUS, PASSION FRUIT	£6.35	£7.60	£16.50
ANCORA PINOT GRIGIO LOMBARDIA, ITALY - HILLSIDE VINEYARDS IN PAVIA. CLASSIC, APPLE, PEAR, LIFTED	£5.95	£7.25	£17.50

ROSSO

LA BACCA NERELLO MASCALESE SICILIA, ITALY FRUITY AND JUICY WITH BRIGHT AROMAS OF RED BERRIES AND FRESH ACIDITY ON THE FINISH	£5.95	£7.95	£18.50
SANVIGILIO MERLOT IGT TREVEZIE, ITALY - BLEND OF TRENINO & VENEZIE FRUIT. JUICY, RED BERRY, PLUM, HERBAL	£5.95	£7.20	£17.50
DA VERO BIOLOGICO NERO D'AVOLA SICILIA, ITALY - DA VERO MEANS NATURALLY. RIPE BLACK FRUIT, SOUR CHERRY, EXPRESSO, DARK CHOCOLATE	£5.95	£7.50	£19.50

ROSÉ

ANCORA PINOT GRIGIO ROSÉ LOMBARDIA, ITALY - LIGHTLY TINTED PG WITH PINOT NERO. DELICATE, RED BERRIES, RED CHERRY	£5.95	£7.95	£18.50
ANOTHER STORY WHITE ZINFANDEL ROSÉ CALIFORNIA, USA - LUCIOUS, POACHED STRAWBERRIES, RASPBERRY SWIRL ICE CREAM	£5.95	£7.95	£18.50

SPARKLING

VERSETTO PROSECCO EXTRA DRY VENEZIA, ITALY - EXTRA DRY FOR MORE HONEYED RIPENESS. APPEALING CITRUS, GRAPE, ORCHARD APPLE & PEARS	£8.95
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BIANCO

BOTTLE

CA' DI PONTI GRILLO SICILIA, ITALY - RICHER SICILIAN NATIVE. SUN DRIED CITRUS, PAPAYA GINGER SPICE	£25.95
ANCORA PINOT GRIGIO LOMBARDIA, ITALY - HILLSIDE VINEYARDS IN PAVIA. CLASSIC, APPLE, PEAR, LIFTED	£24.95
TERRAZZE DELLA LUNA TRENINO CHARDONNAY TRENINO, ITALY - COOL UNOAKED CHARDONNAY. ELEGANT, RIPE PEAR, PEACH, MINERAL, ALMOND	£23.95
MASTRI VERNACOLI TRENINO SAUVIGNON BLANC TRENINO, ITALY - PRONOUNCED, GREEN APPLE, FLORAL, CITRUS, P ASSION FRUIT	£25.95
IL MERIDIONE CATARRATTO SICILIA, ITALY- AROMATIC ORIGINAL FROM SICILY. CITRUS, STONE FRUIT, GENTLY HONEYED	£21.95
MONTE SCHIAVO BIOLOGICO VERDICCHIO CLASSICO AMPHORA MARCHE, ITALY - ESTATE GROWN GRAPES. FRESH, CITRUS, DRIED PINEAPPLE, ORGANIC	£25.95
CAPARRONE PECORINO, COLLINE PESCARESI ABRUZZO, ITALY - ADRIATIC COAST PIONEER. VIBRANT, CITRUS, PEACH, TEXTURED, MINERAL	£26.95
TENUTA AQUILAIA VERMENTINO TOSCANA, ITALY - TROPHY WINNER. ZESTY, PRESERVED LEMON, TAUT, SALINE	£28.95
MOTU NUI SAUVIGNON BLANC ACONCAGUA, CHILE - KIWI INSPIRED. PUNGENT, AROMATIC, MANGO, THAI BASIL, PASSION FRUIT	£29.95
SANTA SERAFFA GAVI DEL COMUNE DI GAVI PIEMONTE, ITALY - SINGLE ESTATE. FINE CORTESE, FLORA, SOFT MEADOW, GREEN APPLE, POACHED PEAR, LONG	£35.95

ROSSO

BOTTLE

CONVIVIALE PRIMITIVO SALENTO, ITALY - BUSH VINES. RICH PLUM, BLACK CHERRY, FIG, SWEET SPICE	£24.95
DA VERO BIOLOGICO NERO D'AVOLA SICILIA, ITALY - DA VERO MEANS NATURALLY. RIPE BLACK FRUIT, SOUR CHERRY, EXPRESSO, DARK CHOCOLATE	£24.95
SANVIGILIO MERLOT IGT TREVEZIE, ITALY - BLEND OF TRENINO & VENEZIE FRUIT. JUICY, RED BERRY, PLUM, HERBAL	£23.95
LA BACCA NERELLO MASCALESE SICILIA, ITALY FRUITY AND JUICY WITH BRIGHT AROMAS OF RED BERRIES, AND FRESH ACIDITY ON THE FINISH	£22.95
ANCORA SANGIOVESE PUGLIA, ITALY - SUN SOAKED SANGIOVESE. APPROACHABLE, WARM, RED & BLACK FRUITS, PEPPERY SPICE	£20.95
TURNO DE NOCHE MALBEC MENDOZA, ARGENTINA - 1,000 METRES PLUS ALTITUDE. PURE, UNOAKED, VIOLETS, BLACK BERRY, POACHED PLUM, SPICE	£27.95
MONTRESOR VALPOLICELLA 'SAN PIETRO' VENEZIA, ITALY - FRESH & YOUTHFUL STYLE. ATTRACTIVE SOUR CHERRY, REDCURRANT, GENTLY HERBAL, SUBTLE SPICE	£28.95
TENUTA SERRANOVA APPASSIMENTO PUGLIA, ITALY - LATE PICKED NEGROAMARO. PLUMP, RICH BRAMBLE, BLACK CHERRY JAM, MOCHA, SPICE	£28.95
CONTESA MONTEPULCIANO D'ABRUZZO ITALY - EXCEPTIONALLY FINE, RICHLIY FLOAVOURED. RICH BLACK FRUIT, ABUNDANT BRAMBLE, DARK CHOCOLATE, SPICY OAK	£30.50
UGGIANO CHIANTI CLASSICO RISERVA 'PRESTIGE' TOSCANA, ITALY - A RIPE, GENEROUS RISERVA. CONCENTRATED, PLUM, MORELLO CHERRY, BALSAMIC, SAVOURY, SPICY	£34.50

SPARKLING & CHAMPAGNE

BOTTLE

VERSETTO PROSECCO EXTRA DRY VENEZIA, ITALY - EXTRA DRY FOR MORE HONEYED RIPENESS. APPEALING CITRUS, GRAPE, ORCHARD APPLE & PEARS	£29.95
MONTRESOR PROSECCO ROSÉ EXTRA DRY VENEZIA, ITALY - GLERA WITH SOME PINOT NERO. GENTLE BERRY, STRAWBERRY SHORTCAKE, REDCURRANT	£34.00
CHAMPAGNE GREMILLET SÉLECTION BRUT FRANCE - FAMILY GROWERS CHAMPAGNE. 70% PINOT NOIR 30% CHARDONNAY	£46.00
FERGHETTINA FRANCIACORTA ROSÉ BRUT LOMBARDIA, ITALY - UNIQUE SQUARE BOTTLE. ITALIAN CHAMPAGNE METHOD, BUT BETTER. 100% PINOT NERO	£49.00

ROSÉ

BOTTLE

ANCORA PINOT GRIGIO ROSÉ LOMBARDIA, ITALY - LIGHTLY TINTED PG WITH PINOT NERO. DELICATE, RED BERRIES, RED CHERRY	£24.95
ANOTHER STORY WHITE ZINFANDEL ROSÉ CALIFORNIA, USA - LUCIOUS, POACHED STRAWBERRIES, RASPBERRY SWIRL ICE CREAM	£25.95

BOUTIQUE

BOTTLE

MONTRESOR AMARONE DELLA VALPOLICELLA 'SATINATO' VENEZIA, ITALY - DISTINCTIVE BLACK FROSTED BOTTLE. SMOOTH, SWEET PLUM, BITTER CHERRY, COFFEE, CHOCOLATE, RICH	£57.00
BAROLO BUSSIA, DARDI LE ROSE, PODERI COLLA PIEMONTE, ITALY - A GREAT NAME OF PIEDMONT. ELEGANT, REFINED, PLUM, DRIED FIG, BERRY, LEATHER, SPICE, COMPLEX	£62.00
CAMPOGIOVANNI BRUNELLO DI MONTALCINO TOSCANA, ITALY - ONE OF THE RICHEST, MOST FORWARD WINES OF THE ZONE. WILD BERRY, PLUM, TOBACCO LEAF, LEATHER, MEATY	£69.00

LUNCH MENU

EVERYDAY | 12PM - 3PM

1 COURSE £10
2 COURSES £14

EARLY DINNER MENU

SUNDAY - FRIDAY | 5PM - 7PM

2 COURSE £15.99
3 COURSES £19.99