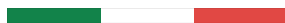


fifty five  
*italiana*



MANCHESTER

**A LA CARTE**

FOLLOW US AT

**@ITALIANAMCR**



## BRUSCHETTE E PANE

**NOCELLARA OLIVES**  £4

PREMIUM QUALITY SICILIAN OLIVES

**FOCACCIA DELLA CASA**  £4

HOME-MADE FOCACCIA WITH OREGANO,  
SEA SALT AND EXTRA VIRGIN OLIVE OIL

**BRUSCHETTA STRACCIATELLA** **V** £7.5

VINE CHERRY TOMATOES, FRESH BASIL, ONION,  
HERBY RICOTTA, PESTO, ON HOMEMADE TOASTED  
BREAD AND GRATED PARMIGIANO REGGIANO

**GARLIC BREAD** **V**  
**CHEESE £8.95 | TOMATO £7.95 | PLAIN £7.5**

VEGAN OPTION AVIALABE | GLUTEN FREE OPTION AVAILABLE

## INSALATE

**INSALATA DI POMODORO E RICOTTA**  £5.95

CHERRY TOMATOES WITH CHOPPED RED ONION,  
WILD ROCKET, FRESH LEMONY RICOTTA, HOMEMADE  
DRESSING

**INSALATA CAESAR** £9.5

BREADED CHICKEN, KOS LETTUCE WITH GRANA  
PADANO SHAVINGS, CAESER DRESSING AND  
CROUTONS

**INSALATA DELLA CASA**  £5.5

MIXED HOUSE SALAD

**INSALATA CAPRES** **V** £8.5

CREAMY BUFFALO MOZZARELLA, BEEF TOMATO,  
FRESH BASIL AND EXTRA VIRGIN OLIVE OIL

## ANTIPASTI

**BURRATA E POMODORINI** **V GF** £9

BURRATA WITH WILD ROCKET, HERITAGE CHERRY  
TOMATOES & HOMEMADE CARAMELIZED BALSAMIC  
VINEGAR

**ANTIPASTO ITALIANO** £10<sup>pp</sup>

ITALIAN CURED SLICED MEATS, BUFALA  
MOZZARELLA, OLIVES & BREADSTICKS

**CALAMARI E ZUCCHINE FRITTI** £8.50

CRISPY- FRIED LIGHTLY BATTERED SQUID,  
COURGETTE FRIES, SERVED WITH HOMEMADE TARTAR

**CARPACCIO DI MANZO** £12

BLACK ANGUS BEEF CARPACCIO, LEMON, ROCKET,  
GRANA PADANO & HOMEMADE DRESSING

**CAPELANTE AL FORNO** £13

SEARED KING SCALLOPS, WITH TOMATO SAUCE,  
GARLIC, CHILLI, TOPPED WITH BREADCRUMBS  
GRATED PARMIGIANO

**ARANCINI AL RAGÚ** £8.5

SICILIAN RICE BALLS WITH BEEF RAGU, PEAS &  
BUTTERNUT SQUASH SEARVED ON BED OF TOMATO  
SAUCE

**GAMBERONI** £9

PAN FRIED KING PRAWNS, WITH GARLIC, CHILLI,  
LEMON SERVED WITH TOASTED BREAD

**POLPETTE** £8

HOMEMADE MEATBALLS IN A MEDIUM SPICE  
TOMATO SAUCE & TOASTED BREAD

**FRITTURA MISTA** £9.5

DEEP FRIED LIGHTLY BATTERED KING PRAWNS,  
CALAMARI FRITTI, WHITE BAIT & BABY OCTOPUS  
SERVED WITH HOMEMADE TARTAR

**MOZZARELLA FRITTA** **V** £7.5

POPULAR IN SOUTHERN ITALY, FRIED BREADED  
MOZZARELLA ON A BED OF SUN DRIED TOMATOS

## NAPOLETANA PIZZA

(48 HOURS OF LEAVENING DOUGH)

GLUTEN FREE OPTION AVAILABLE UPON REQUEST

### MARGHERITA £11

SAN MARZANO TOMATO, FIOR DI LATTE  
MOZZARELLA, GRANA PADANO, FRESH  
BASIL & EXTRA VIRGIN OLIVE OIL

VEGAN OPTION AVIALABE

### SALSICCIA £13

SAN MARZANO TOMATO, FIOR DI  
LATTE MOZZARELLA 'NDUJA, SPICY  
SAUSAGE, SMOKED STRACCIATELLA  
AND HONEY

### TRIO SALAME £13

SAN MARZANO TOMATO, FIOR  
DI LATTE MOZZARELLA, SALAMI  
NAPOLI, SALAME MILANO & SPICY  
PEPPERONI

### DIAVOLA £14

SAN MARZANO TOMATO, FIOR  
DI LATTE MOZZARELLA, GRANA  
PADANO, SPICY SALAMI, SPICY  
NDUJA & FRESH CHILLI

### PROSCIUTTO E FUNGHI £13.5

SAN MARZANO TOMATO, FIOR  
DI LATTE MOZZARELLA, GRANA  
PADANO, ITALIAN cured HAM &  
MIXED WILD MUSHROOM

### NAPOLI £15

SAN MARZANO TOMATO, FIOR  
DI LATTE MOZZARELLA, GRANA  
PADANO, SALAMI, BEEF, CHICKEN &  
PARMA HAM

### POLLO £13.5

SAN MARZANO TOMATO, FIOR DI  
LATTE MOZZARELLA CHICKEN,  
MUSHROOMS AND FRESH CHILLI

### ITALIANA £13

SAN MARZANO TOMATO, FIOR DI  
LATTE MOZZARELLA, PARMA HAM,  
ROCKET, PARMESAN SHAVINGS

### ADD EXTRA TOPPINGS

SALMON £2.5  
PARMA HAM £2.5  
TUNA £2.5

ANCHOVIES £2.5  
CHICKEN £3  
SALAMI £2.5

RED ONIONS £1.5  
OLIVES £1.5  
CHERRY TOMATOES £1.5

SPINACH £1.5  
PEPPERS £1.5

# ITALIANA *Club*

PLEASE ASK YOUR SERVER FOR  
MORE INFO

## AI FERRI

(GRILL)

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

(ALL OUR STEAKS ARE SERVED WITH A SIDE AND A SAUCE)

**FILLET STEAK GF 200G £31**

**RIBEYE STEAK GF 250G £29**

**SIRLOIN STEAK GF 250G £27**

### CHOOSE YOUR SAUCE

PORCINI - PEPPERCORN

### CHOOSE YOUR SIDE

PATATE ARROSTO  
MIXED SEASONAL VEGETABLES  
FRENCH FRIES

## CARNE E PESCE

(MEAT & FISH)

**POLLO PORCINI £16**  
CHICKEN FILLET, BAKED AND SERVED IN A CREAMY MUSHROOM SAUCE

**POLLO ALLA MILANESE £18**  
CHICKEN LIGHTLY BREAD CRUMBED, SERVED WITH SPAGHETTI NAPOLI

**STINCO DI AGNELLO £19**  
LAMB SHANK SERVED ON A BED OF MASH POTATO & LAMB JUS

**POLLO TRICOLORE £17**  
GRILLED CHICKEN BREAST TOPPED WITH GOATS CHEESE IN A VINE TOMATO SAUCE

**SALMONE FILLET £18**  
GRILLED ATLANTIC SALMON SERVED WITH ASPARAGUS & BABY PRAWNS IN CREAM SAUCE

**BRANZINO £19**  
PAN FRIED ANGLESEY FARMED SEA BASS FILLET, PARSLEY & LEMON SAUCE

**CAPELANTE AL FORNO £21**  
SEARED KING SCALLOPS, WITH TOMATO SAUCE, GARLIC, CHILLI, TOPPED WITH BREADCRUMBS GRATED PARMIGIANO

## PASTA

(HOMEMADE PASTA CRAFTED DAILY)

GLUTEN FREE OPTIONS AVAILABLE

**FETTUCCINE AI FUNGHI £15**

WITH MIXED WILD MUSHROOMS, GARLIC, IN A CREAMY PARMIGIANO REGGIANO SAUCE

ADD CHICKEN £3.5

**LUMACHE ALLA VODKA**

**'NDUJA £15**

LIGHTLY SPICED TOMATO AND CREAM SAUCE, 'NDUJA, VODKA & PARMESAN CHEESE, FINISHED IN THE OVEN

**RAVIOLI DI SPINACI V £14**

EGG RAVIOLI FILLED WITH RICOTTA & SPINACH IN A BUTTER AND SAGE SAUCE

**BUCATINI CARBONARA £15**

TUSCAN PANCETTA, FREE RANGE EGG YOLK, PEPPER WITH PECORINO CHEESE

ADD CHICKEN £3.5

**REGINETTE SORRENTINA £15**

TOMATO AND BASIL SAUCE, TUSCAN PORK SAUSAGE, TOPPED WITH BUFFALO MOZZARELLA

**LASAGNE £14**

HOMEMADE CLASSIC WITH BOLOGNESE & BESCAMELLA SAUCE TOPPED WITH MOZZARELLA, BASIL AND TOMATO

VEGAN OPTION AVAILABLE

**CAPPELLACCI SALMONE £16**

HOMEMADE CAPPELLACCI FILLED WITH BURRATA, RICOTTA, FRESH DILL, FRESH LOEMN IN SMOKED SALMON & CREAM SAUCE

**CANNELLONI £14**

HOMEMADE PANCAKE FILLED WITH RICOTTA CHEESE & SPINACH, TOPPED WITH TOMATO, BECHAMEL AND FINISHED IN THE OVEN

**PAPPARDELLE CON RAGÙ £16**

8 HOURS SHORT-RIB RAGU, TOMATO SAUCE, FRESH CHILLI SERVED WITH 24 MONTH'S PARMESAN CHEESE

**SPAGHETTI ARAGOSTA E**

**GAMBERONI £21**

FRESH LOBSTER, KING PRAWNS, CHERRY TOMATOES, PEAS, CHILLI, FRESH BASIL & CREAM

**SPAGHETTI DI MARE £17**

WILD KING PRAWN, SCOTTISH MUSSELS, CALAMARI, CHERRY TOMATO & FRESH CHILLI

**RISOTTO FUNGHI V GF £14**

ITALIANA SIGNATURE CREAMY RISOTTO WITH PORCINI MUSHROOMS AND PECORINO CHEESE

ADD CHICKEN £3.5

**PENNE ARRABBIATA V £13**

PENNE PASTA WITH GARLIC, CHILLI, PARSLEY AND TOMATO SAUCE

ADD CHICKEN £3.5

## SPECIALS

**BUCATINI REGGIANO £17**

HOMEMADE BUCATINI PASTA WITH CREAM AND SAGE, FLAMBEED WITH CONGNAC IN ITS PARMESAN WHEEL

(THE SHOW IN FRONT OF YOU)

## SIDES

**PURÉ DI PATATE £4**

MAMA'S MASH POTATOES

**VERDURE £4**

MIXED SEASONAL VEGETABLES

**ZUCCHINE FRITTE £4.5**

COURGETTE FRIES

**SPINACI £4.5**






WILD SPINACH, PAN FRIED WITH CHILLI

**PATATINE FRITTE £4**

SKINNY FRENCH FRIES

**PATATE ARROSTO £4.5**

ROSEMARY ROAST POTATOES WITH PARMESAN

 - Halal  - Vegan  - Vegetarian  - Contains nuts  - 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.

# WINE LIST

## BY THE GLASS

125ML/175ML

### BIANCO

#### CA' DI PONTI GRILLO SICILIA

£6.10/£7.85

ITALY - RICHER SICILIAN NATIVE. SUN DRIED CITRUS PAPAYA GINGER SPICE

#### MASTRI VERNACOLI TRENINO SAUVIGNON BLANC

£6.50/£8.25

TRENTINO, ITALY - PRONOUNCED, GREEN APPLE, FLORAL, CITRUS, PASSION FRUIT

#### ANCORA PINOT GRIGIO

£6.35/£7.75

LOMBARDIA, ITALY - HILLSIDE VINEYARDS IN PAVIA. CLASSIC, APPLE, PEAR, LIFTED

### ROSSO

#### LA BACCA NERELLO MASCALESE

£6.10/£7.85

SICILIA, ITALY FRUITY AND JUICY WITH BRIGHT AROMAS OF RED BERRIES AND FRESH ACIDITY ON THE FINISH

#### SANVIGILIO MERLOT

£6/£7.75

IGT TREVENEZIE, ITALY - BLEND OF TRENINO & VENEZIE FRUIT. JUICY, RED BERRY, PLUM, HERBAL

#### DA VERO BIOLOGICO NERO D'AVOLA

£6.75/£8.75

SICILIA, ITALY - DA VERO MEANS NATURALLY. RIPE BLACK FRUIT, SOUR CHERRY, EXPRESSO, DARK CHOCOLATE

### ROSÉ

#### ANCORA PINOT GRIGIO ROSÉ

£6/£7.75

LOMBARDIA, ITALY - LIGHTLY TINTED PG WITH PINOT NERO. DELICATE, RED BERRIES, RED CHERRY

#### ANOTHER STORY WHITE ZINFANDEL ROSÉ

£6.95/£7.95

CALIFORNIA, USA - LUCIOUS, POACHED STRAWBERRIES, RASPBERRY SWIRL ICE CREAM

### SPARKLING

#### VERSETTO PROSECCO EXTRA DRY

£8.95

VENEZIA, ITALY - EXTRA DRY FOR MORE HONEYED RIPENESS. APPEALING CITRUS, GRAPE, ORCHARD APPLE & PEARS

### BIANCO

#### CA' DI PONTI GRILLO £26.95

SICILIA, ITALY - RICHER SICILIAN NATIVE. SUN DRIED CITRUS, PAPAYA GINGER SPICE

#### ANCORA PINOT GRIGIO £25.95

LOMBARDIA, ITALY - HILLSIDE VINEYARDS IN PAVIA. CLASSIC, APPLE, PEAR, LIFTED

#### TERRAZZE DELLA LUNA TRENINO CHARDONNAY £25.95

TRENTINO, ITALY - COOL UNOAKED CHARDONNAY. ELEGANT, RIPE PEAR, PEACH, MINERAL, ALMOND

#### MASTRI VERNACOLI TRENINO SAUVIGNON BLANC £26.95

TRENTINO, ITALY - PRONOUNCED, GREEN APPLE, FLORAL, CITRUS, PASSION FRUIT

#### IL MERIDIONE CATARRATTO £23.95

SICILIA, ITALY- AROMATIC ORIGINAL FROM SICILY. CITRUS, STONE FRUIT, GENTLY HONEYED

#### MONTE SCHIAVO BIOLOGICO VERDICCHIO CLASSICO AMPHORA £26.95

MARCHE, ITALY - ESTATE GROWN GRAPES. FRESH, CITRUS, DRIED PINEAPPLE, ORGANIC

#### CAPARRONE PECORINO, COLLINE PESCARESI £27.95

ABRUZZO, ITALY - ADRIATIC COAST PIONEER. VIBRANT, CITRUS, PEACH, TEXTURED, MINERAL

#### TENUTA AQUILAIA VERMENTINO £29.95

TOSCANA, ITALY - TROPHY WINNER. ZESTY, PRESERVED LEMON, TAUT, SALINE

#### MOTU NUI SAUVIGNON BLANC £31.95

ACONCAGUA, CHILE - KIWI INSPIRED. PUNGENT, AROMATIC, MANGO, THAI BASIL, PASSION FRUIT

#### SANTA SERAFFA GAVI DEL COMUNE DI GAVI £35.95

PIEMONTE, ITALY - SINGLE ESTATE. FINE CORTESE, FLORA, SOFT MEADOW, GREEN APPLE, POACHED PEAR, LONG

### ROSSO

#### CONVIVIALE PRIMITIVO £25.95

SALENTO, ITALY - BUSH VINES. RICH PLUM, BLACK CHERRY, FIG, SWEET SPICE

#### DA VERO BIOLOGICO NERO D'AVOLA £26.95

SICILIA, ITALY - DA VERO MEANS NATURALLY. RIPE BLACK FRUIT, SOUR CHERRY, EXPRESSO, DARK CHOCOLATE

#### SANVIGILIO MERLOT £25.95

IGT TREVENEZIE, ITALY - BLEND OF TRENINO & VENEZIE FRUIT. JUICY, RED BERRY, PLUM, HERBAL

#### LA BACCA NERELLO MASCALESE £24.95

SICILIA, ITALY FRUITY AND JUICY WITH BRIGHT AROMAS OF RED BERRIES AND FRESH ACIDITY ON THE FINISH

#### ANCORA SANGIOVESE £23.95

PUGLIA, ITALY - SUN SOAKED SANGIOVESE. APPROACHABLE, WARM, RED & BLACK FRUITS, PEPPERY SPICE

#### TURNO DE NOCHE MALBEC £28.95

MENDOZA, ARGENTINA - 1,000 METRES PLUS ALTITUDE. PURE, UNOAKED, VIOLETS, BLACK BERRY, POACHED PLUM, SPICE

#### MONTRESOR VALPOLICELLA

##### 'SAN PIETRO' £29.95

VENEZIA, ITALY - FRESH & YOUTHFUL STYLE. ATTRACTIVE SOUR CHERRY, REDCURRANT, GENTLY HERBAL, SUBTLE SPICE

##### TENUTA SERRANOVA

##### APPASSIMENTO £31.95

PUGLIA, ITALY - LATE PICKED NEGROAMARO. PLUMP, RICH BRAMBLE, BLACK CHERRY JAM, MOCHA, SPICE

#### CONTESA MONTEPULCIANO

##### D'ABRUZZO £31.50

ITALY - EXCEPTIONALLY FINE, RICHLY FLAVOURED. RICH BLACK FRUIT, ABUNDANT BRAMBLE, DARK CHOCOLATE, SPICY OAK

#### UGGIANO CHIANTI CLASSICO RISERVA

##### 'PRESTIGE' £36.50

TOSCANA, ITALY - A RIPE, GENEROUS RISERVA. CONCENTRATED, PLUM, MORELLO CHERRY, BALSAMIC, SAVOURY, SPICY

### ROSÉ

#### ANCORA PINOT GRIGIO ROSÉ £26.95

LOMBARDIA, ITALY - LIGHTLY TINTED PG WITH PINOT NERO. DELICATE, RED BERRIES, RED CHERRY

#### ANOTHER STORY WHITE ZINFANDEL ROSÉ £27.95

CALIFORNIA, USA - LUCIOUS, POACHED STRAWBERRIES, RASPBERRY SWIRL ICE CREAM

### SPARKLING & CHAMPAGNE

#### VERSETTO PROSECCO EXTRA DRY £32

VENEZIA, ITALY - EXTRA DRY FOR MORE HONEYED RIPENESS. APPEALING CITRUS, GRAPE, ORCHARD APPLE & PEARS

#### MONTRESOR PROSECCO ROSÉ EXTRA DRY £36

VENEZIA, ITALY - GLERA WITH SOME PINOT NERO. GENTLE BERRY, STRAWBERRY SHORTCAKE, REDCURRANT

#### CHAMPAGNE GREMILLET SÉLECTION BRUT £50

FRANCE - FAMILY GROWERS CHAMPAGNE. 70% PINOT NOIR 30% CHARDONNAY

#### FERGHETTINA FRANCIACORTA ROSÉ BRUT £54

LOMBARDIA, ITALY - UNIQUE SQUARE BOTTLE. ITALIAN CHAMPAGNE METHOD, BUT BETTER. 100% PINOT NERO

### BOUTIQUE

#### MONTRESOR AMARONE DELLA VALPOLICELLA 'SATINATO' £59

VENEZIA, ITALY - DISTINCTIVE BLACK FROSTED BOTTLE. SMOOTH, SWEET PLUM, BITTER CHERRY, COFFEE, CHOCOLATE, RICH

#### BAROLO BUSSIA, DARDI LE ROSE, PODERI COLLA £65

PIEMONTE, ITALY - A GREAT NAME OF PIEMONT. ELEGANT, REFINED, PLUM, DRIED FIG, BERRY, LEATHER, SPICE, COMPLEX

#### CAMPOGIOVANNI BRUNELLO DI MONTALCINO £75

TOSCANA, ITALY - ONE OF THE RICHEST, MOST FORWARD WINES OF THE ZONE. WILD BERRY, PLUM, TOBACCO LEAF, LEATHER, MEATY