

fifty five  
*italiana*



MANCHESTER



**A LA CARTE**

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## BRUSCHETTE E PANE

<b>NOCELLARA OLIVES V</b> PREMIUM QUALITY SICILIAN OLIVES	£4	<b>BRUSCHETTA POMODORO V N</b> BABY PLUM TOMATO, RED ONION, BASIL, PESTO ON HOMEMADE TOASTED BREAD	£7.5
<b>FOCACCIA DELLA CASA</b> HOME-MADE FOCACCIA WITH OREGANO, SEA SALT AND EXTRA VIRGIN OLIVE OIL	£4	<b>GARLIC BREAD V</b> <b>PLAIN £7   CHEESE £9   TOMATO £8</b> VEGAN OPTION AVIALABE   GLUTEN FREE OPTION AVAILABLE	
<b>TRIO BUTTER</b> GARLIC, PARSELY, PARMESAN & NDUJA	£3		

## ANTIPASTI

<b>BURRATA AL POMODORO V GF</b> BURRATA WITH CHERRY TOMATOES & HOMEMADE CARAMELIZED BALSAMIC VINEGAR	£11	<b>GAMBERONI</b> PAN FRIED TIGER PRAWNS, WITH CHILLI & LEMON IN GARLIC AND BUTTER SAUCE	£10
<b>CALAMARI FRITTI</b> CRISPY-FRIED LIGHTLY BATTERED SQUID RINGS, SERVED WITH TARTAR SAUCE	£9.50	<b>POLPETTE</b> HOMEMADE MEATBALLS IN A MEDIUM SPICE TOMATO SAUCE & TOASTED BREAD	£8.5
<b>CARPACCIO DI MANZO</b> BLACK ANGUS BEEF CARPACCIO, LEMON, ROCKET, GRANA PADANO & HOMEMADE DRESSING	£14	<b>FRITTURA MISTA</b> FRIED LIGHTLY BATTERED KING PRAWNS, CALAMARI, WHITE BAIT & BABY OCTOPUS SERVED WITH TARTAR SAUCE	£11
<b>INSALATA CAPRESE V</b> CREAMY BUFFALO MOZZRELLA, BEEF TOMATO, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL	£9	<b>PÂTÉ</b> TUSCAN CHICKEN LIVER PÂTÉ, CRANBERRY COMPOTE WITH TOASTED HOMEMADE BREAD	£8.5
<b>CAPESANTE AL FORNO</b> SEARED KING SCALLOPS, WITH TOMATO SAUCE, GARLIC, CHILLI, TOPPED WITH BREADCRUMBS GRATED PARMIGIANO	£13	<b>FUNGHI AL A CREMA</b> PAN FRIED MIXED MUSHROOMS WITH GARLIC BUTTER, CHILLI & A TOUCH OF CREAM. SERVED WITH HOMEMADE FOCACCIA	£8
<b>INSALATA CAESAR</b> BREADED CHICKEN, KOS LETTUCE WITH GRANA PADANO SHAVINGS, CAESER DRESSING AND CROUTONS	£11	<b>COZZE ALL' ARRABBIATA</b> FRESH MUSSELS IN A SPICY TOMATO SAUCE WITH CHILLI AND GARLIC WITH HOMEMADE BREAD	£11
<b>ARANCINI AL RAGÙ</b> SICILIAN RICE BALLS WITH BEEF RAGU, PEAS & BUTTERNUT SQUASH SEARVED ON BED OF TOMATO SAUCE	£9	<b>ANTIPASTO ITALIANO</b> ITALIAN CURED SLICED MEATS, BUFFALO MOZZARELLA, OLIVES & BREADSTICKS	£10pp

## PASTA

### HOMEMADE PASTA CRAFTED DAILY

GLUTEN FREE OPTION AVAILABLE UPON REQUEST

<b>CAPPELLACCI SALMONE £16</b> HOMEMADE CAPPELLACCI WITH BURRATA, RICOTTA, DILL, FRESH LOEMN IN SMOKED SALMON & CREAM SAUCE	<b>LUMACHE ALLA VODKA 'NDUJA £16</b> LIGHTLY SPICED TOMATO AND CREAM SAUCE, 'NDUJA, VODKA & PARMESAN CHEESE, FINISHED IN THE OVEN	<b>PAPPARDELLE CON RAGÙ £18</b> 8 HOURS SHORT-RIB RAGU, TOUCH OF TOMOATO SAUCE SERVED WITH 24 MONTH'S PERMESAN CHEESE
<b>PENNE ARRABBIATA V £13</b> PENNE PASTA WITH GARLIC, CHILLI, PARSLEY AND TOMATO SAUCE	<b>BUCATINI CARBONARA £16</b> TUSCAN PANCETTA, FREE RANGE EGG YOLK, PEPPER WITH PECORINO CHEESE	<b>TAGLIATELLE AI FUNGHI V £16</b> WITH MIXED WILD MUSHROOMS, GARLIC, IN ACREAMY PARMIGIANO REGGIANO SAUCE
<b>LASAGNE £14</b> HOMEMADE CLASSIC WITH BOLOGNESE & BESCIAPELLA SAUCE TOPPED WITH MOZZARELLA, BASIL AND TOMATO <b>VEGAN OPTION AVAILABLE</b>	<b>SPAGHETTI ARAGOSTA E GAMBERONI £23</b> FRESH LOBSTER, KING PRAWNS, CHERRY TOMATOES, PEAS, CHILLI, FRESH BASIL & CREAM	<b>TORTELLINI BURRATA V £15</b> HOMEMADE WITH BURATTA, RICOTTA, PARMIGIANO, LEMON, FRESH BASIL, CHERRY TOMATO SAUCE AND GARLIC BREADCRUMS
<b>RISOTTO DI MARE £17</b> WILD KING PRAWN, SCOTTISH MUSSELS, CALAMARI, CHERRY TOMATO & FRESH CHILLI	<b>FAGOTTINI TARTUFO V £17</b> HOMEMADE WITH TRUFFLE, MUSHROOMS AND RICOTTA CHEESE SERVED IN PARMIGIANO REGGIANO CREAM	<b>RISOTTO FUNGHI V GF £15</b> ITALIANA SIGNATURE CREAMY RISOTTO WITH PORCINI MUSHROOMS AND PECORINO CHEESE
<b>TAGLIATELLE SALMONE £16</b> SMOKED SALMON, DILL, SPINACH, TOUCH OF CILLI IN CREAM SAUCE	<b>RAVIOLI NERO £17.50</b> HOMEMADE BLACK RAVIOLI WITH CRAB, BABY PRAWNS , LEMON& RICOTTA, TOUCH OF CHILLI IN CHERRY TOMATO SAUCE	<b>SPAGHETTI GAMBERONI £18</b> RED PRAWNS, GARLIC, TOUCH OF CHILLI AND CHERRY TOMATO SAUCE
<b>LINGUINE GRANCHIO £18</b> HOMEMADE PASTA WITH CORNISH CRAB, SHELLFISH BISQUE, LEMON FENNEL & CHILLI	<b>BUCATINI REGGIANO V £16</b> HOMEMADE BUCATINI PASTA WITH CREAM AND SAGE, FLAMBEED WITH COGNAC IN ITS PARMESAN WHEEL (THE SHOW IN FRONT OF YOU)	

ADD CHICKEN £3.50 | ADD KING PRAWNS £4

 - 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.

## AL 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 SEARVED WITH A SIDE AND A SAUCE)

FILLET STEAK 200G £31

RIBEYE STEAK 250G £29

SIRLOIN STEAK 250G £27

CHOOSE YOUR SAUCE

PORCINI | PEPPERCORN

CHOOSE YOUR SIDE

PATATE ARROSTO | MIXED SEASONAL VEGETABLES | FRENCH FRIES

## PESCE (FISH)

### FILETTO DI SALMONE

GRILLED ATLANTIC SALMON SERVED WITH ASPARAGUS & BABY PRAWNS IN CREAM SAUCE

£20

### BRANZINO

PAN FRIED ANGLESEY FARMED SEA BASS FILLET, SERVED ON BED OF SPINACH AND FRESH LEMON

£19

### GRIGLIATA MISTA DI PESCE

MIXED SHELLFISH INCLUDING SEABASS, SALMONE, LANGOUSTINES, MUSSELS AND KING PRAWNS

£31

### CAPESANTE AL FORNO

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

£21

### COZZE ALL ARRABBIATA

FRESH MUSSELS IN A SPICY TOMATO SAUCE WITH CHILLI AND GARLIC WITH HOMEMADE BREAD

£17

### MIXED ROASTED SHELLFISH

GRILLED TIGER PRAWN, LANGOUSTINE, ARGENTINIAN PRAWNS, SCALLOPS, MUSSELS WITH GARLIC BUTTER

£22

### GAMBERONI GRIGLIATI

TIGER PRAWNS COOKED IN GARLIC & BUTTER SAUCE, LEMON AND FRESH CHILLI

£25

## CARNE (MEAT)

### SUPREMA DI POLLO

PAN-FRIED CHICKEN BREAST WITH WHITE WINE, MUSHROOMS AND CREAM, GARNISHED WITH ASPARAGUS

£17

### POLLO ALLA MILANESE

CHICKEN LIGHTLY BREAD CRUMBED, SERVED WITH SPAGHETTI NAPOLI

£19

### POLLO DIAVOLA

PAN-FRIED CHICKEN BREAST WITH SPICY 'NDUJA, CHERRY TOMATO SAUCE

£17

### STINCO DI AGNELLO

LAMB SHANK SERVED ON A BED OF MASH POTATO & LAMB JUS

£21

### SALTIMBOCCA DI POLLO

CHICKEN, PARMHAM, FRESH SAGE IN BUTTER SAUCE

£19

# ITALIANA *Club*

PLEASE ASK YOUR SERVER FOR  
MORE INFO

## NAPOLETANA PIZZA

48 HOURS OF LEAVENING DOUGH

GLUTEN FREE OPTION AVAILABLE UPON REQUEST

DIPS

GARLIC&PARSELY AIOLI £2 | PARMESAN 'NDUJA AIOLI £2 | 'NDUJA AIOLI £2

### MARGHERITA £11

TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, FRESH BASIL & EXTRA VIRGIN OLIVE OIL.

VEGAN OPTION AVAILABLE

### DIAVOLA £14

TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, SPICY SALAMI, RED ONION & CHILL

### NAPOLI £15

TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, SALAMI, BEEF, CHICKEN & PARMA HAM

### AL TARTUFO £15

WHITE BASE PIZZA, RICOTTA AND TRUFFLE CREAM, FIOR DI LATTE MOZZARELLA, MIXED WILD MUSHROOMS, BLACK TRUFFLE

### PROSCIUTTO E FUNGHI £14

TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, ITALIAN CURED HAM & MIXED WILD MUSHROOM

### POLLO £13.5

TOMATO SAUCE, FIOR DI LATTE MOZZARELLA CHICKEN, MUSHROOMS AND FRESH CHILLI

### CALZONE £15

A FOLDED PIZZA FILLED WITH FIOR DI LATTE MOZZARELLA, GRANA PADANO, TOMATO, SALAMI, HAM & MUSHROOM

### CALABRESE £13

TOMATO SAUCE, STRACCIATELLA, SPICY 'NDUJA, & FRESH BASIL

### ITALIANA £16

TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, WILD RUCKET, PARMA HAM, BURRATA

### AL RAGU £15

BEEF SHIN RAGU, MOZZARELLA FIOR DI LATTE, PARMESAN & GARLIC BREADCRUMBS

ADD EXTRA  
TOPPINGS

RED ONIONS £1.5  
OLIVES £1.5  
CHERRY TOMATOES £1.5  
SPINACH £1.5  
PEPPERS £1.5

PARMA HAM £2.5  
TUNA £2.5  
ANCHOVIES £2.5  
CHICKEN £3  
SALAMI £1.5

## SIDES

### PURÉ DI PATATE £4

MAMA'S MASH POTATOES

### VERDURE £5

MIXED SEASONAL VEGETABLES

### INSALATA DELLA CASA £5

MIXED HOUSE SALAD

### PATATINE FRITTE £4

SKINNY FRENCH FRIES

### ZUCCHINE FRITTE £5

COURGETTE FRIES

### INSALATA POMODORO £5

TOMATOES WITH RED ONION, HOMEMADE DRESSING

### PATATE ARROSTO £5

ROSEMARY ROAST POTATOES WITH PARMESAN

### SPINACI £4.5

PAN FRIED WITH CHILLI AND GARLIC

### INSALATA RUCOLA £4.5

ROCKET, CHERRY TOMATO AND PARMESAN

# 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 TRENTINO 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 TRENTINO & 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 TRENTINO CHARDONNAY £25.95

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

#### MASTRI VERNACOLI TRENTINO 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 CORTSE, 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 TRENTINO & 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