

fifty five  
*italiana*



MANCHESTER



**A LA CARTE**

FOLLOW US AT

**@ITALIANAMCR**



## BRUSCHETTE E PANE

<b>NOCELLERA OLIVES</b> 	4	<b>BRUSCHETTA POMODORO</b>  	8
PREMIUM QUALITY SICILIAN OLIVES		MARINATED FRESH TOMATO, RED ONION, BASIL & PESTO ON HOMEMADE TOASTED BREAD	
<b>FOCACCIA</b>	5	<b>GARLIC BREAD</b> 	
HOME-MADE SERVED WITH EXTRA VIRGIN OLIVE OIL AND AGED BALSAMIC		<b>PLAIN 7   CHEESE 9   TOMATO 8</b>	
		VEGAN OPTION AVAILABLE   GLUTEN FREE OPTION AVAILABLE	

## ANTIPASTI

<b>BURRATA AL POMODORO</b>  	13	<b>CARPACCIO DI TONNO</b>	14
CHERRY TOMATOES, OREGANO, BASIL, EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC		FRESH TUNA CARPACCIO, SOY SAUCE, MUSTARD, ANCHOVIES, CAPERS, SPRING ONION & LEMON	
<b>CALAMARI FRITTI</b>	11.5	<b>PROSCIUTTO DI PARMA 24 MESI</b>	12
CRISPY DEEP FRIED SERVED WITH HOMEMADE TARTAR SAUCE		THIN SLICES OF PROSCIUTTO DI PARMA, AGED PARMIGIANO, SERVED WITH FRESH FOCACCIA	
<b>CARPACCIO DI MANZO</b>	15	<b>GAMBERONI GRIGLIATI</b>	14
BEEF FILLET CARPACCIO WITH ROCKET, LEMON, PARMIGIANO REGGIANO. & HOMEMADE DRESSING		PAN FRIED TIGER RED PRAWNS WITH CHILLI, LEMON, GARLIC & BUTTER SAUCE	
<b>INSALATA CAESAR</b>	13	<b>FUNGHI ALLA CREMA</b>	10
BREADED CHICKEN, KOS LETTUCE WITH GRANA PADANO SHAVINGS, CAESER DRESSING AND CROUTONS		PAN FRIED MIXED MUSHROOMS WITH GARLIC BUTTER, CHILLI AND A TOUCH OF CREAM. SERVED WITH HOMEMADE FOCACCIA	
<b>ARANCINI RAGÙ</b>	11	<b>INSALATA CAPRESE</b> 	11
SICILIAN RICE BALLS WITH BEEF RAGU, PEAS & BUTTERNUT SQUASH SEARVED ON BED OF TOMATO SAUCE		CREAMY BUFFALO MOZZARELLA, BEEF TOMATO, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL	
<b>POLPETTE</b>	11.5	<b>MOZZARELLA FRITTA</b> 	10
HOMEMADE MEATBALLS IN A MEDIUM SPICE TOMATO SAUCE & TOASTED BREAD		DEEP FRIED, BREADED BUFFALO MOZZARELLA WITH A BREADCRUMB CRUST ON A BED OF SUN DRIED TOMATOES	
<b>COZZE ALL ARRABBIATA</b>	13		
FRESH MUSSELS IN A SPICY TOMATO SAUCE WITH CHILLI & GARLIC WITH HOMEMADE BREAD			

## PASTA

EVERYTHING IS HOME-MADE, CRAFTED DAILY BY OUR CHEF IN THE PASTA SECTION

GLUTEN FREE OPTION AVAILABLE UPON REQUEST

<b>PENNE ARRABBIATA</b>  16	<b>RAVIOLI TARTUFO</b> 18	<b>SPAGHETTI GAMBERONI</b> 19
PENNE PASTA WITH GARLIC, CHILLI, PARSLEY AND TOMATO SAUCE <i>ADD CHICKEN £4</i>	HOMEMADE WITH BLACK TRUFFLE, MUSHROOMS AND RICOTTA CHEESE SERVED IN BLACK TRUFFLE & PARMIGIANO REGGIANO SAUCE	RED PRAWNS, GARLIC, TOUCH OF CHILLI AND CHERRY TOMATO SAUCE
<b>LUMACHE ALLA VODKA</b> <b>'NDUJA</b> 17	<b>SPAGHETTI ARAGOSTA E</b> <b>GAMBERONI</b> 26	<b>FETTUCCINE ALFREDO</b>  17
LIGHTLY SPICED TOMATO AND CREAM SAUCE, 'NDUJA & PARMESAN CHEESE, FINISHED IN THE OVEN	FRESH LOBSTER, KING PRAWNS, CHERRY TOMATOES, PEAS, CHILLI, FRESH BASIL & CREAM	FRESH TAGLIATELLE WITH MIXED WILD MUSHROOMS, GARLIC, IN A CREAMY PARMIGIANO REGGIANO SAUCE <i>ADD CHICKEN £4</i>
<b>SPAGHETTI CARBONARA</b> 17	<b>RISOTTO FUNGHI</b>   16	<b>DOPPIO RAVIOLI</b> 17
PANCETTA, EGG YOLK, BLACK PEPPER, GRANA PADANO CHEESE AND CREAM	ITALIANA SIGNATURE CREAMY RISOTTO WITH PORCINI MUSHROOMS AND PECORINO CHEESE <i>ADD BLACK TRUFFLE £5</i>	HOME-MADE DOUBLE RAVIOLI FILLED WITH RICOTTA & SPINACH, SERVED IN A BUTTER & SAGE SAUCE WITH PARMIGIANO CREAM
<b>PAPPARDELLE CON RAGÙ</b> 18	<b>LINGUINE CRAB</b> 18	<b>RAVIOLI ARAGOSTA</b> 19
8 HOURS BEEF SHORT-RIB RAGU WITH 24 MONTH PARMESAN CREAM	30-EGG YOLK TAGLIOLINI WITH CORNISH CRAB, SHELLFISH BISQUE, LEMON FENNEL & CHILLI	HOMEMADE RAVIOLI LOBSTER WITH BABY PRAWNS, FRESH CHILLI IN A LOBSTER BISQUE
<b>LASAGNE</b> 16	<b>TAGLIATELLE AL TARTUFO</b>  20	
HOMEMADE CLASSIC WITH BOLOGNESE & BESCIAPELLA SAUCE TOPPED WITH MOZZARELLA, BASIL AND TOMATO <i>VEGAN OPTION AVAILABLE</i>	WITH CREAMY TRUFFLE SAUCE, PARMIGIANO REGGIANO FOAM, FRESH BLACK TRUFFLE, SERVED IN PARMESAN WHEEL (THE SHOW IN FRONT OF YOU) <i>ADD CHICKEN £4   ADD KING PRAWNS £5</i>	

 - 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 SERVED WITH A SIDE)

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

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

**CHATEAUBRIAND 510G GF** 75  
(FOR 2 TO SHARE)

A SPECIALITY CUT OF FILLET, CARVED AT YOUR TABLE,  
SERVED WITH PARMESAN BABY ROAST POTATOES AND  
A CHERRY TOMATO & PARMESAN SALAD

## PESCE (FISH)

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

**BRANZINO** 23  
PAN FRIED ANGLESEY FARMED SEA BASS FILLET, SERVED  
ON BED OF SPINACH AND FRESH LEMON

**GAMBERONI GRIGLIATI** 32  
TIGER PRAWNS COOKED IN GARLIC & BUTTER SAUCE, LEMON,  
FRESH CHILLI AND TOASTED ALTAMURA BREAD

**COZZE ALL ARRABBIATA** 19  
FRESH MUSSELS IN A SPICY TOMATO SAUCE WITH CHILLI  
AND GARLIC WITH HOMEMADE BREAD

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

**FRUTTI DI MARE (FOR 2 TO SHARE)** 70  
MIXED SHELLFISH INCLUDING SEABASS, SALMON,  
LANGOUSTINES, MUSSELS AND KING PRAWNS

## CARNE (MEAT)

**SUPREMA DI POLLO** 20  
PAN-FRIED CHICKEN BREAST WITH WHITE WINE, MUSHROOMS  
AND CREAM, GARNISHED WITH ASPARAGUS

**POLLO ALLA MILANESE** 22  
CHICKEN LIGHTLY BREAD CRUMBED, SERVED WITH  
SPAGHETTI NAPOLI

**PARMIGIANA DI POLLO** 21  
MILANESE-STYLE CHICKEN, TOPPED WITH TOMATO AND  
MOZZARELLA SAUCE, FINISHED UNDER THE GRILL

**STINCO DI AGNELLO** 27  
LAMB SHANK SERVED ON A BED OF MASH POTATO & LAMB JUS

**SALTIMBOCCA DI POLLO** 22  
CHICKEN, PARMA HAM, FRESH SAGE IN BUTTER SAUCE

**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 V 13

TOMATO SAUCE, FIOR DI LATTE MOZZARELLA,  
FRESH BASIL & EXTRA VIRGIN OLIVE OIL  
VEGAN OPTION AVAILABLE

### DIAVOLA 16

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

### NAPOLI 17

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

### AL TARTUFO 18

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

### PROSCIUTTO E FUNGHI 15

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

### POLLO 16

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

### CALZONE 17

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

### AL RAGÙ 16

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

### ITALIANA 16

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

### 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

## SIDES

### PURÉ DI PATATE 5

MAMA'S MASH POTATOES

### VERDURE 5

MIXED SEASONAL VEGETABLES

### INSALATA DELLA CASA 5

MIXED HOUSE SALAD

### PATATINE FRITTE 5

SKINNY FRENCH FRIES

### ZUCCHINE FRITTE 6

COURGETTE FRIES

### INSALATA POMODORO 5

TOMATOES WITH RED ONION, HOMEMADE DRESSING

### PATATE ARROSTO 5.5

ROSEMARY ROAST POTATOES WITH PARMESAN

### SPINACH 6

PAN FRIED WITH CHILLI AND GARLIC

### INSALATA RUCOLA 5

ROCKET, CHERRY TOMATO AND PARMESAN

# WINE LIST

## BY THE GLASS

125ML/175ML

### BIANCO

**GAVI DEL COMUNE DI GAVI, SANTA SERAFFA 9.5/11.7**   
PIEMONTE, ITALY - SINGLE ESTATE. FINE CORTESE, FLORA, SOFT MEADOW, GREEN APPLE, POACHED PEAR, LONG

**SAUVIGNON BLANC, MASTRI VERNACOLI TRENTINO 8.5/9.7**   
TRENTINO, ITALY - PRONOUNCED, GREEN APPLE, FLORAL, CITRUS, PASSION FRUIT

**PINOT GRIGIO, ANCORA 8.3/9.7**   
LOMBARDIA, ITALY - HILLSIDE VINEYARDS IN PAVIA. CLASSIC, APPLE, PEAR, LIFTED

### ROSSO

**MONTEPULCIANO D'ABRUZZO, CONTESA 9.2/11.5**   
EXCEPTIONALLY FINE, RICHLY FLAVOURED. RICH BLACK FRUIT, ABUNDANT BRAMBLE, DARK CHOCOLATE, SPICY OAK

**MERLOT, SANVIGILIO 8.1/9.7**  
IGT TREVENEZIE, ITALY - BLEND OF TRENTINO & VENEZIE FRUIT. JUICY, RED BERRY, PLUM, HERBAL

**NERO D'AVOLA, DA VERO BIOLOGICO 8.7/9.9**   
SICILIA, ITALY - DA VERO MEANS NATURALLY. RIPE BLACK FRUIT, SOUR CHERRY, EXPRESSO, DARK CHOCOLATE

### ROSÉ

**PINOT GRIGIO ROSÉ, ANCORA 8.5/9.7**   
LOMBARDIA, ITALY - LIGHTLY TINTED PG WITH PINOT NERO. DELICATE, RED BERRIES, RED CHERRY

**ZINFANDEL ROSÉ, ANOTHER STORY WHITE 9/10.2**  
CALIFORNIA, USA - LUCIOUS, POACHED STRAWBERRIES, RASPBERRY SWIRL ICE CREAM

### SPARKLING

**VERSETTO PROSECCO EXTRA DRY 9.95**   
VENEZIA, ITALY - EXTRA DRY FOR MORE HONEYED RIPENESS. APPEALING CITRUS, GRAPE, ORCHARD APPLE & PEARS

### BIANCO

**PONTI GRILLO, CA' DI 37**   
SICILIA, ITALY - RICHER SICILIAN NATIVE. SUN DRIED CITRUS, PAPAYA GINGER SPICE

**PINOT GRIGIO, ANCORA 35**   
LOMBARDIA, ITALY - HILLSIDE VINEYARDS IN PAVIA. CLASSIC, APPLE, PEAR, LIFTED

**CHARDONNAY, TERRAZZE DELLA LUNA TRENTINO 39**   
TRENTINO, ITALY - COOL UNOAKED CHARDONNAY. ELEGANT, RIPE PEAR, PEACH, MINERAL, ALMOND

**SAUVIGNON BLANC, MASTRI VERNACOLI TRENTINO 33**   
TRENTINO, ITALY - PRONOUNCED, GREEN APPLE, FLORAL, CITRUS, PASSION FRUIT

**IL MERIDIONE CATARRATTO 29**   
SICILIA, ITALY - AROMATIC ORIGINAL FROM SICILY. CITRUS, STONE FRUIT, GENTLY HONEYED

**MONTE SCHIAVO BIOLOGICO VERDICCHIO CLASSICO AMPHORA 32**   
MARCHE, ITALY - ESTATE GROWN GRAPES. FRESH, CITRUS, DRIED PINEAPPLE, ORGANIC

**PECORINO, CAPARRONE, COLLINE PESCARESI 38**   
ABRUZZO, ITALY - ADRIATIC COAST PIONEER. VIBRANT, CITRUS, PEACH, TEXTURED, MINERAL

**TENUTA AQUILAIA VERMENTINO 42**   
TOSCANA, ITALY - TROPHY WINNER. ZESTY, PRESERVED LEMON, TAUT, SALINE

**MOTU NUI SAUVIGNON BLANC 44**   
ACONCAGUA, CHILE - KIWI INSPIRED. PUNGENT, AROMATIC, MANGO, THAI BASIL, PASSION FRUIT

**GAVI DEL COMUNE DI GAVI, SANTA SERAFFA 35.95**   
PIEMONTE, ITALY - SINGLE ESTATE. FINE CORTESE, FLORA, SOFT MEADOW, GREEN APPLE, POACHED PEAR, LONG

**CAMILLONA SAUVIGNON BLANC, IL CASCINONE 38**   
PIEMONTE, ITALY - JUST 2 BLOCKS OF VINES. LIFTED ELDERFLOWER, RIPE GOOSEBERRY, GRAPEFRUIT

### ROSSO

**CONVIVIALE PRIMITIVO 36**   
SALENTO, ITALY - BUSH VINES. RICH PLUM, BLACK CHERRY, FIG, SWEET SPICE

**NERO D'AVOLA, DA VERO BIOLOGICO 36**   
SICILIA, ITALY - DA VERO MEANS NATURALLY. RIPE BLACK FRUIT, SOUR CHERRY, EXPRESSO, DARK CHOCOLATE

**MERLOT, SANVIGILIO 38**   
IGT TREVENEZIE, ITALY - BLEND OF TRENTINO & VENEZIE FRUIT. JUICY, RED BERRY, PLUM, HERBAL

**LA BACCA NERELLO MASCALESE 34**   
SICILIA, ITALY FRUITY AND JUICY WITH BRIGHT AROMAS OF RED BERRIES AND FRESH ACIDITY ON THE FINISH

**SANGIOVESE, ANCORA 32**   
PUGLIA, ITALY - SUN SOAKED SANGIOVESE. APPROACHABLE, WARM, RED & BLACK FRUITS, PEPPERY SPICE

**MALBEC, TURNO DE NOCHE 42**   
MENDOZA, ARGENTINA - 1,000 METRES PLUS ALTITUDE. PURE, UNOAKED, VIOLETS, BLACK BERRY, POACHED PLUM, SPICE

**VALPOLICELLA, MONTRESOR, 'SAN PIETRO' 44**   
VENEZIA, ITALY - FRESH & YOUTHFUL STYLE. ATTRACTIVE SOUR CHERRY, REDCURRANT, GENTLY HERBAL, SUBTLE SPICE

**TENUTA SERRANOVA APPASSIMENTO 39**   
PUGLIA, ITALY - LATE PICKED NEGROAMARO. PLUMP, RICH BRAMBLE, BLACK CHERRY JAM, MOCHA, SPICE

**MONTEPULCIANO D'ABRUZZO, CONTESA 44**   
ITALY - EXCEPTIONALLY FINE, RICHLY FLAVOURED. RICH BLACK FRUIT, ABUNDANT BRAMBLE, DARK CHOCOLATE, SPICY OAK

**CHIANTI CLASSICO RISERVA, UGGIANO, 'PRESTIGE' 48**   
TOSCANA, ITALY - A RIPE, GENEROUS RISERVA. CONCENTRATED, PLUM, MORELLO CHERRY, BALSAMIC, SAVOURY, SPICY

### ROSÉ

**PINOT GRIGIO ROSÉ, ANCORA 38**   
LOMBARDIA, ITALY - LIGHTLY TINTED PG WITH PINOT NERO. DELICATE, RED BERRIES, RED CHERRY

**ZINFANDEL ROSÉ, ANOTHER STORY WHITE 42**  
CALIFORNIA, USA - LUCIOUS, POACHED STRAWBERRIES, RASPBERRY SWIRL ICE CREAM

### SPARKLING & CHAMPAGNE

**VERSETTO PROSECCO EXTRA DRY 36**   
VENEZIA, ITALY - EXTRA DRY FOR MORE HONEYED RIPENESS. APPEALING CITRUS, GRAPE, ORCHARD APPLE & PEARS

**MONTRESOR PROSECCO ROSÉ EXTRA DRY 39**   
VENEZIA, ITALY - GLERA WITH SOME PINOT NERO. GENTLE BERRY, STRAWBERRY SHORTCAKE, REDCURRANT

**CHAMPAGNE GREMILLET SÉLECTION BRUT 62**   
FRANCE - FAMILY GROWERS CHAMPAGNE. 70% PINOT NOIR 30% CHARDONNAY

**FERGHETTINA FRANCIACORTA ROSÉ BRUT 68**  
LOMBARDIA, ITALY - UNIQUE SQUARE BOTTLE. ITALIAN CHAMPAGNE METHOD, BUT BETTER. 100% PINOT NERO

## BOUTIQUE

**AMARONE, MONTRESOR, DELLA VALPOLICELLA 'SATINATO' 72**   
VENEZIA, ITALY - DISTINCTIVE BLACK FROSTED BOTTLE. SMOOTH, SWEET PLUM, BITTER CHERRY, COFFEE, CHOCOLATE, RICH

**BAROLO BUSSIA, DARDI LE ROSE, PODERI COLLA 76**   
PIEMONTE, ITALY - A GREAT NAME OF PIEMONT. ELEGANT, REFINED, PLUM, DRIED FIG, BERRY, LEATHER, SPICE, COMPLEX

**BRUNELLO DI MONTALCINO, CAMPOGIOVANNI 85**   
TOSCANA, ITALY - ONE OF THE RICHEST, MOST FORWARD WINES OF THE ZONE. WILD BERRY, PLUM, TOBACCO LEAF, LEATHER, MEATY