

fifty five
italiana



MANCHESTER



A LA CARTE

FOLLOW US AT

@ITALIANAMCR



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

BRUSCHETTE E PANE

NOCELLERA OLIVES  PREMIUM QUALITY SICILIAN OLIVES	4	BRUSCHETTA POMODORO V N MARINATED FRESH TOMATO, RED ONION, BASIL & PESTO ON HOMEMADE TOASTED BREAD	8
FOCACCIA HOME-MADE SERVED WITH EXTRA VIRGIN OLIVE OIL AND AGED BALSAMIC	5	GARLIC BREAD V PLAIN 7.5 TOMATO 8.5 CHEESE 9.5 <small>VEGAN OPTION AVAILABLE GLUTEN FREE OPTION AVAILABLE</small>	

ANTIPASTI

BURRATA AL POMODORO V GF CHERRY TOMATOES, OREGANO, BASIL, EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC	13	CARPACCIO DI TONNO FRESH TUNA CARPACCIO, SOY SAUCE, MUSTARD, ANCHOVIES, CAPERS, SPRING ONION & LEMON	14
CALAMARI FRITTI CRISPY DEEP FRIED SERVED WITH HOMEMADE TARTAR SAUCE	11.5	GAMBERETTI FRITTI FRIED KING PRAWNS TEMPURA STYLE WITH SPICY MAYO	13
CARPACCIO DI MANZO BEEF FILLET CARPACCIO WITH ROCKET, LEMON, PARMIGIANO REGGIANO. & HOMEMADE DRESSING	14	PROSCIUTTO DI PARMA 24 MESI THIN SLICES OF PROSCIUTTO DI PARMA, AGED PARMIGIANO SERVED WITH FRESH FOCACCIA	12
INSALATA CAESAR BREADED CHICKEN, KOS LETTUCE WITH GRANA PADANO SHAVINGS, CAESER DRESSING AND CROUTONS	12	HALLOUMI POPCORN V CRISPY FRIED HALLOUMI WITH TRUFFLE HONEY, CHILLI	11
ARANCINI RAGU SICILIAN RICE BALLS WITH BEEF RAGU, PEAS & BUTTERNUT SQUASH SERVED ON BED OF TOMATO SAUCE	11	PIZZETTA AL TARTUFO MINI PIZZAS WITH FRESH TRUFFLE CREAM, FIOR DI LATTE MOZZARELLA, TRUFFLE HONEY, BLACK TRUFFLE	15
POLPETTE HOMEMADE MEATBALLS IN A MEDIUM SPICE TOMATO SAUCE AND TOASTED BREAD	11	GAMBERONI GRIGLIATI PAN FRIED TIGER RED PRAWNS WITH CHILLI, LEMON, GARLIC & BUTTER SAUCE	14
COZZE ALL ARRABBIATA FRESH MUSSELS IN A SPICY TOMATO SAUCE WITH CHILLI & GARLIC WITH HOMEMADE BREAD	13	FUNGHI ALLA CREMA PAN FRIED MIXED MUSHROOMS WITH GARLIC BUTTER, CHILLI & A TOUCH OF CREAM. SERVED WITH HOMEMADE FOCACCIA	10
BEEF RIBS GF MARINATED SLOW COOKED RIBS GLAZED IN A TEXAN BARBEQUE SAUCE ANTIPASTI SPECIALE	12	INSALATA CAPRESE V CREAMY BUFFALO MOZZARELLA, BEEF TOMATO, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL	11
TARTARE DI MANZO BEEF TARTARE WITH MUSTARD DRESSING (TABLE SERVICE)	15	TORRE DI PRODOTTI TO SHARE 3-TIERED STAND WITH HOME-MADE FOCACCIA, BURRATA WITH CHERRY TOMATO, BEEF CARPACCIO TOPPED WITH ROCKET AND PARMIGIANO REGGIANO & THIN SLICES OF PROSCIUTTO DI PARMA.	30

NAPOLETANA PIZZA

48 HOURS OF LEAVENING DOUGH

GLUTEN FREE OPTION AVAILABLE UPON REQUEST

DIPS

GARLIC & PARSLEY 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 RAGU, 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

 - 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.



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 (FOR 2 TO SHARE)	75
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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
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GRILLED ATLANTIC SALMON SERVED WITH ASPARAGUS
& BABY PRAWNS IN CREAM SAUCE

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

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

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

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

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

CARNE (MEAT)

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

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

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

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

SALTIMBOCCA DI POLLO	22
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CHICKEN, PARMHAM, FRESH SAGE IN BUTTER SAUCE

ITALIANA *Club*

PLEASE ASK
YOUR SERVER
FOR MORE INFO

PASTA

GLUTEN FREE OPTION AVAILABLE UPON REQUEST

PENNE ARRABBIATA V 16

PENNE PASTA WITH GARLIC, CHILLI, PARSLEY
AND TOMATO SAUCE
ADD CHICKEN £4

SPAGHETTI ARAGOSTA E GAMBERONI 26

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

RAVIOLI DI SPINACI 18

WITH RICOTTA & SPINACH, MIXED
MUSHROOMS & BLACK TRUFFLE CREAM,
BLACK TRUFFLE

TAGLIOLINI CRAB 18

30-EGG YOLK TAGLIOLINI WITH CORNISH CRAB,
SHELLFISH BISQUE, LEMON FENNEL & CHILLI

RIGATONI ALLA VODKA 'NDUJA 17

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

RIGATONI CON RAGÙ 18

8 HOURS BEEF SHORT-RIB RAGU WITH
24 MONTH PARMESAN CREAM

RISOTTO FUNGHI V GF 17

ITALIANA SIGNATURE CREAMY RISOTTO WITH
PORCINI MUSHROOMS AND PECORINO CHEESE
ADD BLACK TRUFFLE FOR 5

LINGUINE GAMBARONI 19

RED PRAWNS, GARLIC, TOUCH OF CHILLI AND
CHERRY TOMATO SAUCE

SPAGHETTI CARBONARA 17

PANCETTA, EGG YOLK, BLACK PEPPER,
GRANA PADANO CHEESE AND CREAM

TAGLIATELLE AL FUNGHI V 17

FRESH TAGLIATELLE WITH MIXED WILD
MUSHROOMS AND GARLIC IN A CREAMY
PARMIGIANO REGGIANO SAUCE
ADD CHICKEN 4

LASAGNE 16

HOMEMADE CLASSIC WITH BOLOGNESE &
BESCIAMELLA SAUCE TOPPED WITH MOZZARELLA,
BASIL AND TOMATO (VEGAN OPTION AVAILABLE)

RAVIOLI ARAGOSTA 19

HOMEMADE RAVIOLI LOBSTER WITH BABY
PRAWNS, FRESH CHILLI IN A LOBSTER BISQUE

TAGLIATELLE TARTUFO **V** 20

WITH CREAMY TRUFFLE SAUCE, PARMIGIANO REGGIANO FOAM, FRESH BLACK TRUFFLE, SERVED IN PARMESAN WHEEL.
(THE SHOW IN FRONT OF YOU)

ADD CHICKEN 4 / ADD KING PRAWNS 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