

SALENTINOS

Est Italiano 2025

Antipasti

- Nocellara olives** 4.5
- Focaccia** 7.5
House made rosemary and sea salt focaccia, EVOO & aged balsamic, ricotta pesto, nduja sugo dips
- Minestrone** 6
Classic hearty Italian vegetable soup in a light tomato broth with crusty bread and butter
- Burrata** 8
Creamy burrata with heritage tomatoes, basil oil, and aged balsamic

- Calamari Fritti** 9.5
Lightly fried calamari served with lemon aioli and rocket salad
- Bruschetta Pomodoro** 8
Toasted sourdough with marinated cherry tomatoes, garlic, and basil
- Carpaccio di Manzo** 11.5
Thinly sliced beef fillet with rocket, shaved parmesan, and truffle dressing

- Polpette al sugo** 9
Beef & Nduja meatballs in our house made tomato sauce, finished with Fior de latte and parmesan and toasted bread
- Crostini funghi** 8.5
Sautéed wild mushrooms with parsley, garlic and taleggio cheese served on toasted ciabatta, dressed rocket and aged balsamic
- Bocconcini carbonara** 10
Panko breaded carbonara bites, fried until crispy with a provolone and pecorino fondue

Secondi

- Pollo Milanese** 18
Breaded chicken escalope, penne sugo, rocket and aged parmesan
- Branzino** 20
Pan-roasted sea bass fillets, rosemary roast potatoes, courgettes and cherry tomato ratatouille

- Risotto al Nero di Seppia** 18
Black squid ink risotto with king prawns, calamari, and lemon zest
- Tagliata di Manzo** 24
Sliced sirloin steak with rocket, cherry tomatoes, and aged balsamic

- Melanzane alla Parmigiana** 15
Baked aubergine with tomato, mozzarella, Parmesan, and basil, served with a side salad
- Capesante al burro** 21
Scallops in brown butter sauce, basil and lemon risotto

Pasta

- Lasagna** 15
Layered pasta with slow-cooked beef ragù, bechamel and fior di latte
- Tagliatelle al Tartufo** 16
Egg pasta ribbons tossed with black truffle butter and Parmigiano Reggiano
- Rigatoni Bolognese** 14
Slow cooked beef ragu, aged parmesan, pangrattato
- Penne all'Arrabbiata** 13
Penne with spicy tomato sugo, garlic, and fresh parsley

- Gnocchi di Patate al Pesto** 13
Handmade potato gnocchi in basil pesto sauce with pine nut crumble
- Risotto al Limone e Asparagi** 14
Lemon-infused risotto with green asparagus tips and Parmesan tuile
- Spaghetti alla Carbonara** 14
Spaghetti with guanciale, egg yolk, black pepper, and Pecorino Romano
- Fettuccine Alfredo** 14
Chargrilled chicken with Fettuccine tossed in a creamy Parmesan sauce

- Linguine Gamberoni** 18
Linguine with tiger prawns, garlic, cherry tomato, and white wine & parsley
- Ravioli di Ricotta e Spinaci** 16
Homemade ravioli stuffed with ricotta and spinach with sage butter
- Rigatoni alla Vodka** 15
in a creamy tomato-vodka sauce with Italian sausage, nduja, chili and basil
- Penne all'Amatriciana** 15
penne pasta with guanciale, tomato, onion, and Pecorino Romano

Pizza Hand Stretched

San Marzano tomato base and Fior de latte (GF base available on request)

- Margherita** 13
Tomato, and fresh basil
- Pepperoni** 14
Pepperoni, tomato, fresh basil
- Quattro Formaggi** 15
Tomato, mozzarella, gorgonzola, fontina, and parmesan

- Prosciutto e Funghi** 14
Tomato, Prosciutto, and mushrooms
- Vegetariana** 14
Tomato, grilled seasonal vegetables

- Salsiccia e Friarielli** 14
Mozzarella, Italian sausage, and sautéed
- Parmigiana** 14
Tomato, mozzarella, fried eggplant, and parmesan
- Diavola** 17
Spicy chicken, nduja, tomato, roasted peppers

Contorni / Sides

- Patate al Rosmarino** 6
Rosemary roasted potatoes
- Insalata Verde** 5
Mixed green salad, olive oil dressing

- Verdure Grigliate** 5
Grilled seasonal vegetables
- Fagiolini al Burro** 5
Green beans sautéed in butter and garlic
- Spinaci Saltati** 5
Wilted spinach with lemon and pine nuts

- Garlic bread** 4
+add Fior de latte 1.5
- Rocket and parmesan salad** 4.5
Shaved parmesan and aged balsamic

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- Bruschetta Pomodoro** 8
Toasted sourdough with marinated cherry tomatoes, garlic, and basil
- Carpaccio di Manzo** 11.5
Thinly sliced beef fillet with rocket, shaved parmesan, and truffle dressing

- Polpette al sugo** 9
Beef & Nduja meatballs in our house made tomato sauce, finished with Fior de latte and parmesan and toasted bread
- Crostini funghi** 8.5
Sautéed wild mushrooms with parsley, garlic and taleggio cheese served on toasted ciabatta, dressed rocket and aged balsamic
- Bocconcini carbonara** 10
Panko breaded carbonara bites, fried until crispy with a provolone and pecorino fondue

Secondi

- Pollo Milanese** 18
Breaded chicken escalope, penne sugo, rocket and aged parmesan
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Pan-roasted sea bass fillets, rosemary roast potatoes, courgettes and cherry tomato ratatouille

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Baked aubergine with tomato, mozzarella, Parmesan, and basil, served with a side salad
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Pasta

- Lasagna** 15
Layered pasta with slow-cooked beef ragù, bechamel and fior di latte
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Egg pasta ribbons tossed with black truffle butter and Parmigiano Reggiano
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Slow cooked beef ragu, aged parmesan, pangrattato
- Penne all'Arrabbiata** 13
Penne with spicy tomato sugo, garlic, and fresh parsley

- Gnocchi di Patate al Pesto** 13
Handmade potato gnocchi in basil pesto sauce with pine nut crumble
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Lemon-infused risotto with green asparagus tips and Parmesan tuile
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Spaghetti with guanciale, egg yolk, black pepper, and Pecorino Romano
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