

SALENTINOS

Est Italiano 2026

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

Sals Choice

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

Sals Choice

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

Sals Choice

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 spicey 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

Sals Choice

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

Upgrade to Mozzarella di Bufala on any pizza +3.5

Sals Choice

Salsiccia e Friarielli 14

Mozzarella, Italian sausage, and sautéed friarielli

Parmigiana 14

Tomato, mozzarella, fried eggplant, and parmesan

Diavola 17

Spicy chicken, nduja, tomato, roasted peppers

Crust Dips

Hot Honey / Nduja sugo Dip / Garlic Aioli 2.5

Contorni / Sides

Patate al Rosmarino 6

Rosemary roasted potatoes

Insalata Verde 5

Mixed green salad, olive oil dressing

Garlic bread 4

+add Fior de latte 1.5

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

Sals Choice

Rocket and Parmesan Salad 4.5

Shaved parmesan and aged balsamic

Fries 5

Skinny Fries 4

Truffle & Parmesan Fries 5.5

If you have a food allergy or intolerance, please speak to our team before ordering.
All dishes are prepared in kitchens where allergens are present.

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