

PANE E OLIVE PERFECT TO SHARE

All our dough is freshly made in house every day using fresh yeast and Napoli flour

Pane all'aglio (v) £4.25
Pizza garlic bread with seasalt and rosemary (v)

Pane all'aglio con Pomodoro e Pesto (v) £4.95
Pizza garlic bread with tomato and pesto (v)

Pane all'aglio con Mozzarella e Cipolla (v) £4.95
Pizza garlic bread with mozzarella cheese and caramelised onion (v)

Olive Miste (v) £4.25
Marinated olive served with crispy Carasau bread and homemade focaccia

ANTIPASTI

Hot and cold starters, made fresh using the finest ingredients

Zuppa del Giorno £4.25
Homemade soup of the day

Carpaccio di Manzo Parmigiano Funghi e Tartufo £8.95
Fillet of beef Carpaccio with slice of mushrooms and parmesan truffle dressing

Mozzarella Burrata Pugliese (v) £7.95
Soft smoked Burrata cheese (made from Mozzarella and cream), sliced fresh tomatoes, grilled vegetables, basil pesto and rosemary focaccia (v)

Involtino di Salmone Affumicato £7.95
Smoke salmon roulade filled with salmon dill mousse served with orange curd, apple and beetroot carpaccio

Gamberoni Pancetta e Mozzarella £9.95
Prawns wrapped in Pancetta with Buffalo Mozzarella cream and petit poi

Antipasto Italiano £8.95
Fresh cured Italian meats, deep fried Mozzarella, sun dried tomato and Pecorino cheese

Prosciutto con Pesca Caprino e Noci £6.95
Parma ham with peach, goat cheese curd, walnuts and balsamic reduction

Parfait di Pollo £6.95
Homemade chicken liver parfait with poached pear, balsamic braised onion and toasted brioche

Saute' di Cozze £8.95
Fresh mussels with garlic and white wine served with toasted bread

Bruschetta Classica (v) £6.95
Classic tomato bruschetta served with basil pesto, balsamic reduction and parmesan shaving

PASTA TRADIZIONALE E FATTA IN CASA
TRADITIONAL PASTA AND HOMEMADE PASTA

Fresh pasta made on site using premium flour
Authentic Italian pasta and rice dishes from all over Italy

- Penne Arrabiata (v)** £7.95
Penne pasta in a tomato, chilli, garlic and oregano sauce
- Ravioli alla Bolognese con salsa alla Besciamella** £10.95
Homemade Ravioli filled with ragout Bolognese served with béchamel and tomato sauce
- Linguine allo Scoglio** £12.95
Linguine pasta with a medley of fresh seafood with garlic and cherry tomato
- Tagliatelle Zafferano Gamberi e Chorizo** £12.95
Homemade saffron Tagliatelle pasta with chorizo sausage and king prawns
- Ravioli alla Sorrentina (v)** £9.95
Homemade Ravioli filled with Ricotta cheese and Mozzarella cheese served with fresh tomato, pesto and Parmesan shaving
- Risotto con Brie Zucchine e Nocciole (v)** £9.95
Carnaroli rice with Brie, courgettes and toasted hazelnuts
- Paccheri con Melanzane Burrata e Basilico (v)** £9.95
Paccheri large tubes pasta from Naples with aubergine, tomato, basil and fresh Burrata (cheese made from Mozzarella and cream)
- Lasagna al Ragu** £8.95
The most popular Italian pasta made with homemade beef and pork mince ragout, layered pasta sheets and béchamel sauce
- Strozzapreti con Salsicce e Friarielli** £11.95
Nello's 2015 national award winning dish
Homemade pasta with homemade sausage and Friarielli (Turnip top from Naples), cream of Provolone cheese finished with sundried tomato breadcrumbs
- Gluten free Pasta available, ask your server for details**

PIZZERIA

Pizzas made with our homemade fresh dough

Pizza Margherita (v)	£7.95
Pizza with tomato sauce, mozzarella, basil and olive oil	
Pizza Bufala e Prosciutto	£9.95
Pizza with tomato sauce, Bufalo mozzarella, basil and Parma ham	
Pizza Calarese	£8.95
Pizza with tomato, mozzarella, nduja (soft spicy salame), chilli and chicken	
Pizza Formaggi (v)	£8.95
Pizza with Brie, goat cheese, mozzarella and Dolce latte cheese finished roket and cherry tomato	
Pizza Boscaiola	£8.95
Pizza with tomato sauce, homemade sausage, mushrooms and basil	

SECONDI – MAIN COURSE

Locally sourced fresh meat and fish delivery daily and freshly cooked on order

Spigola con crema di piselli e Pancetta Croccante	£16.95
Roasted fresh seabass with cream of peas, crispy Pancetta, broccoli and smoked cheese croquettes	
Gamberoni con Bisque Aglio e Patate all' Aneto	£16.95
King prawns with garlic lobster and prawn's bisques served with dill crushed potatoes	
Anatra con Cigliage e Vino Rosso	£16.95
Roasted duck breast with cherry and red wine sauce served with fondant potatoes and Cavolo Nero	
Agnello in Crosta di Pistacchio Tortelli alle Melanzane	£19.95
The dish that won Nello his title of Best Italian Chef in England 2016. Oven roasted rack of lamb with Pistachio crust served with homemade Tortelloni filled with aubergine, cheese fondue and lamb jus	
Pollo ai Funghi e Dragoncello	£14.95
Pan fried chicken supreme with mushrooms, cream and tarragon sauce served with a choice of vegetable or chunky chips	
Pollo Ripeno di Dolce Latte e Spinaci	£15.95
Chicken breast stuffed with Dolce latte cheese and spinach with cherry tomato and basil sauce served with a choice of vegetable or chips	
Pollo con Chorizo	£14.95
Oven roasted Chicken supreme with chorizo, shallots and chicken jus served with creamy mashed potatoes	
Pollo Milanese con Pecorino e prosciutto	£14.95
Deep fried chicken breast coated with bread and finished in the oven with Pecorino cheese and Parma ham served with a choice of seasonal vegetables or chunky chips	
Filetto alla Sorrentina	£22.95
Pan fried Prime 28 aged beef fillet steak finished in the oven with mozzarella and served with cherry tomato sauce and Pesto served with a choice of seasonal vegetable or chunky chips	
Filetto al Porto	£22.95
28 aged fillet steak cooked with shallots and Port wine sauce served with deep fried truffle potatoes Gnocchi and spinach	
Braciola di Manzo	£17.95
Rolled beef sirloin steak stuffed with Parma ham, Pecorino cheese, garlic and parsley cooked with Tomato and garlic sauce, served with choice of vegetable or chunky chips	
Bistecca Rosmarino Aglio e Patate Arrosto	£16.95
Mature Beef Sirloin steak rosemary and garlic jus served with rosemary roasted potatoes	

CONTORNI – SIDE DISHES

Patatine Fritte Homemade hand-cut chunky chips	£3.00
Riso Plain boiled basmati rice	£3.00
Insalata Mista Mix leaf salad	£3.00
Patate al tartufo Truffle garlic roast potatoes	£4.25
Funghi Trifolati Sautéed garlic mushroom	£3.95

If you suffer from a food allergy or intolerance, please let your server know upon placing your order.

Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone or separate dedicated fryers.

Please note that separate processes and training are in place to ensure that meals on the gluten-free menu are gluten-free. We cannot guarantee that any dishes on our main menu are gluten-free (Gluten-free is defined as foods that contain gluten at a level of no more than 20 parts per million (ppm)).