



AN AUTHENTIC TASTE OF ITALY



IN THE HEART OF BRIGHTON



PINSE

ROMAN-STYLE FLATBREAD

Cestino di Pane Traditional bread selection	6	VE
Pinsa Agliata Olive oil, rosemary, garlic, salt	7	VE
Pinsa Pomodoro Olive oil, garlic, fresh basil, chopped cherry tomatoes, red onion	8	VE
Pinsa Caprina Goats cheese, caramelised onion, roasted peppers	9	V
Pinsa Pesto Served with homemade green basil pesto & roasted red pepper pesto	10	V
Pinsa Fiorucci Homemade pistachio pesto, cured mortadella ham, burrata cheese, crushed pistachios, balsamic glaze	11	

ANTIPASTI

STARTERS

Olive Miste Mixed marinated olives	6	VE*
Caponata Traditional Sicilian salad with sautéed aubergine, onions, cherry tomatoes, caper, olives, celery, pine kernels, raisins & balsamic vinegar	9	VE*
Burrata Pugliese Burrata cheese from Puglia, fresh cherry tomatoes, basil, rocket & olive oil	10	*
Polpette Pizzaiola Seasoned spicy 'nduja pork meatballs in pizzaiola sauce (tomato, black olives, capers, garlic)	11	
Smoked Haddock Croquette Croquette potatoes made with smoked haddock	12	
Arancini Piccanti Breaded & fried Sicilian rice balls filled with spicy 'nduja salsiccia & mozzarella	13	
Melanzane Parmigiana Aubergine layered with tomato sauce & fresh basil, oven-baked with parmesan & mozzarella	13	V
Cozze Marinara Fresh, local mussels cooked with white wine, garlic, fresh chilli & parsley	14	*
Ravioli di Scamorza Handmade fried ravioli filled with smoked mozzarella, served with spicy honey arrabbiata dipping sauce	14	V
Calamari Fritti Battered, fried crispy squid rings, served with homemade tartare sauce	14	
Moscardini Diavola Slow-cooked baby octopus in red wine, tomato & chilli sauce	14	*
Bresaola Valtellina Cured, air-dried beef from Valtellina with rocket, parmesan shavings & olive oil	14	*
Gamberoni Parigina Grilled local king prawns in white wine, butter, garlic & parsley sauce	15	*
Tagliere di Salumi Selection of finest cured Italian meats & cheeses, served with seasonal fruits, mixed marinated olives & traditional breads (Serves 2+)	28	

PASTE

HANDMADE FRESH PASTA

Spaghetti Napoli Spaghetti in tomato & basil sauce	13	VE
Penne Arrabbiata Penne in spicy tomato, garlic & fresh chilli sauce	13	VE
Spaghetti Aglio, Olio & Peperoncino Spaghetti, red chillies, crushed garlic & parsley	13	VE
Lasagna Vegana al Forno Oven-baked vegan lasagna: gluten & egg-free spinach sheets, layered with grilled vegetables, tomato sauce, vegan béchamel & vegan cheeses	15	VE*
Spaghetti Carbonara Spaghetti with guanciale, parmesan, black pepper & fresh egg	15	
Girasoli di Zucca Spinach ravioli filled with seasoned butternut squash & sweet fruit mustard in a toasted pecan cream sauce	16	VE
Gnocchi Sorrentina Fresh potato gnocchi in tomato & basil sauce with burrata cheese	16	*
Orechiette al Ragù Orechiette in slow-cooked beef ragu sauce	17	
Culurgiones Sardinian speciality pasta filled with pecorino cheese, potato, fresh mint & orange zest, served in tomato & basil sauce	19	V
Linguine alle Vongole Linguine with fresh, local baby clams, cooked with white wine, crushed garlic, fresh chilli & parsley	19	
Tortelloni Granchio Tortelloni filled with fresh crab & prawns, in chopped cherry tomato & mascarpone sauce	22	
Paccheri Frutti di Mare Paccheri with mixed, local seafood, cherry tomatoes, fresh chilli & white wine, sprinkled with samphire	24	

RISOTTI

RISOTTO

Risotto Primavera Seasoned vegetables, saffron	18	VE*
Risotto Porcini Porcini mushrooms, parmesan	20	V*
Risotto Asparagi e Gamberi Prawn, asparagus, cooked in a crab bisque	22	
Risotto Pescatora Fresh, local mixed seafood & shellfish	25	*
Risotto Capesante Pan-seared scallops, grilled asparagus, parmesan, saffron	25	*

VE VEGAN V VEGETARIAN * DOES NOT CONTAIN GLUTEN THOUGH MAY HAVE BEEN PREPARED WHERE GLUTEN IS PRESENT

WE CANNOT GUARANTEE THE TOTAL ABSENCE OF TRACES OF ALLERGENS
OUR ALLERGY GUIDE IS AVAILABLE UPON REQUEST



CARD PAYMENTS ONLY

PLEASE NOTE: 12.5% SERVICE CHARGE WILL BE INCLUDED IN YOUR BILL

PIZZE

STONEBAKED SOURDOUGH PIZZA

Margherita Tomato, mozzarella, basil	11	VE V
Napoletana Tomato, mozzarella, capers, anchovies, black olives, oregano	12	
Fiorentina Tomato, mozzarella, fresh spinach, whole egg	13	V
Emiliana Tomato, mozzarella, grilled aubergine, parmesan, basil	14	VE V
Capricciosa Tomato, mozzarella, artichoke, roasted peppers, mushroom, onions, black olives	15	VE V
Genovese Tomato, mozzarella, grilled courgettes, goats cheese, homemade green basil pesto, caramelised onion	15	V
Prosciutto & Funghi Tomato, mozzarella, cooked prosciutto ham, mushrooms	15	
Polpette Tomato, mozzarella, spicy 'nduja pork meatballs, capers, garlic, black olives	15	
Romana Tomato, mozzarella, chicken, roasted peppers, onion, black olives	15	
Diavola Tomato, mozzarella, pepperoni, spicy 'nduja sausage, jalapeños	15	
Tonnata Tomato, mozzarella, tuna, capers, onion, samphire	15	
Scoglio Tomato, mozzarella, grilled king prawns, local seasonal seafood, samphire	16	

EXTRA TOPPINGS FROM £1

ALL PIZZE CAN BE SUBSTITUTED WITH VEGAN
MOZZARELLA / PARMESAN AT NO EXTRA COST

PIZZE BIANCHE

WHITE PIZZA WITHOUT TOMATO BASE

Quattro Formaggi Mozzarella, gorgonzola, goats cheese, parmesan, rocket	15
Trevisana Buffalo mozzarella, gorgonzola, pancetta, radicchio	15
Parmese Buffalo mozzarella, parma ham, rocket, cherry tomatoes, parmesan, olive oil	15
Porchetta Mozzarella, sliced roasted Italian pork, rocket, balsamic glaze	15

PESCE

FRESH LOCAL SEAFOOD

Pesce Milanese Pan-fried plaice fillet in a seasoned breadcrumb batter, served with house chips	18
Salmone Grenoblese Salmon fillet pan-seared with butter, lemon, capers & parsley, served with sautéed potatoes	24
Spigola Arrosto Seabass fillet roasted in white wine & garlic, served with grilled radicchio & sautéed potatoes	26
Sogliola con Asparagi Lemon sole fillet topped with asparagus & parmesan gratin, served with sautéed potatoes	25
Fritto Misto Mixed fried seafood platter with fresh, local seasonal fish & shellfish, served with homemade tartar sauce	28

CARNE

MEATS

Pollo Milanese Breaded pan-fried chicken breast, served with house chips	18
Pollo Brandy Pan-seared chicken fillet with a brandy, cream & porcini mushroom sauce, served with sautéed potatoes	20
Bistecca alla Griglia Grilled 11oz. ribeye steak, served with sautéed potatoes or chips	25
Peppercorn sauce or truffle butter	3

CONTORNI

SIDE DISHES

Patate Fritte House chips	5	VE
Insalata Mista Mixed salad	6	VE*
Broccoletti con Mandorle Steamed broccoli topped with butter-toasted almonds	6	V*
Verdure Grigliati Grilled aubergine, courgettes, broccoli, radicchio	8	VE*
Vegetali Fritti Fried courgette, cauliflower, artichoke hearts	8	V

PRIVATE DINING

Mezzanine
Seats 60

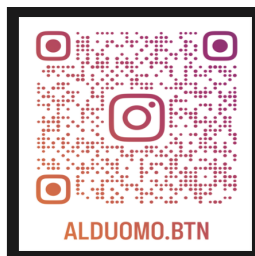
Please Enquire!

Pavilion Room
Seats 38

With a Projector & Music

De Zerbi Room
Seats 16

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