

## BRUNCH

Our brunch menu is available until 12:30

### Granola & Frutta

- GRANOLA CON FRUTTA (V)** 4.95  
*granola with Greek yoghurt, honey & selection of fresh fruit*
- GRANOLA CON CIOCCOLATA E COCCO (V)** 4.95  
*granola with Greek yoghurt, chocolate, coconut flakes & goji berries*
- TAGLIERE DI FRUTTA (V) (Vegan)** 6.95  
*platter of freshly cut fruit*

### Pancakes

- CANNELLA E MIRTILLI (V) (Vegan)** 5.95  
*homemade pancakes with cinnamon, blueberries, pomegranate & maple syrup*
- NUTELLA E PAN DI STELLE (V)** 5.95  
*homemade pancakes with Nutella, hazelnuts & Pan di Stelle biscuits*
- FRUTTI DI BOSCO (V) (Vegan)** 5.45  
*homemade pancakes with mixed berries*
- UOVA E BACON** 6.95  
*homemade pancakes stacked with smoked bacon, mozzarella, topped with a poached egg*

### Focaccia

- POMODORINI (V) (VEGAN)** 5.95  
*focaccia with cherry tomatoes & oregano*
- CRUDO E BUFALA** 7.95  
*focaccia with Parma ham, mozzarella di bufala & rocket*
- PEPERONI E OLIVE (V) (Vegan)** 6.45  
*focaccia with marinated roasted peppers & olives*
- MELANZANE E BUFALA (V)** 7.45  
*focaccia with marinated aubergine & mozzarella di bufala*

### Uova

- UOVA CON NDUJA, AVOCADO, CECI E PREZZEMOLO** 6.95  
*poached organic eggs with nduja, avocado, parsley, chickpeas, onion & chili served on homebaked sourdough bread*
- UOVA CON BACON, MELANZANE E RUCOLA** 6.95  
*poached organic eggs with grilled aubergine, smoked bacon, rocket & cherry tomatoes served on homebaked sourdough bread*
- UOVA CON SALMONE E AVOCADO** 7.45  
*poached organic eggs with smoked salmon, avocado & hollandaise sauce served on homebaked sourdough bread*
- UOVA CON FUNGHI E TARTUFO (V)** 6.45  
*poached organic eggs with mushrooms, truffle oil, spring onion & sundried tomatoes served on homebaked sourdough bread*
- AVOCADO E MELANZANE (V) (Vegan)** 5.95  
*homebaked sourdough bread with a red pepper veloute', with smashed avocado, marinated aubergine & mixed leaves*

### EXTRAS

TOAST	2.00	BACON	2.50
AVOCADO	2.00	SMOKED SALMON	3.00
POACHED EGG	2.00	NDUJA	3.00



@pizzeriamelisi

*melisi*  
PIZZERIA NAPOLETANA

## ANTIPASTI

Our range of antipasti have been selected to provide you with a taster of authentic Italian cooking. Our dishes are prepared on site using fresh ingredients sourced from Italy.

<b>BRUSCHETTA AL POMODORO (V)</b> <i>bruschette with cherry tomatoes, olive oil &amp; oregano on homebaked bread</i>	<b>6.45</b>
<b>BRUSCHETTA A TRIS</b> <i>selection of traditional bruschette (Vegetarian &amp; Vegan options available)</i>	<b>6.95</b>
<b>PARMIGIANA (V)</b> <i>layers of baked aubergine, fior di latte mozzarella, tomato sauce &amp; grana padano</i>	<b>6.95</b>
<b>VERDURE SOTTOLIO (V) (Vegan)</b> <i>selection of grilled vegetables marinated in olive oil &amp; herbs</i>	<b>6.95</b>
<b>CARPACCIO DI MANZO</b> <i>beef fillet carpaccio served with rocket &amp; parmigiano flakes</i>	<b>9.95</b>
<b>TAGLIERE</b> <i>selection of cured meats &amp; cheeses</i>	<b>11.95</b>
<b>BUFALA E CRUDO</b> <i>fresh mozzarella di bufala with 24 month cured prosciutto crudo (Parma ham)</i>	<b>8.45</b>
<b>GARLIC BREAD (V) (Vegan)</b> <i>add mozzarella for 1.00</i>	<b>4.95</b>
<b>PATATE AL FORNO (V) (Vegan)</b> <i>freshly cut baked potatoes with rosemary</i>	<b>3.95</b>
<b>OLIVE (V) (Vegan)</b> <i>selection of Italian olives</i>	<b>2.95</b>

## INSALATE

Our salads are prepared on order using fresh ingredients sourced daily from fruit & vegetable markets.

<b>CAPRESE (V)</b> <i>mozzarella di bufala, tomato, basil</i>	<b>6.95</b>
<b>INSALATA DI PERE (V)</b> <i>pear, rocket, parmigiano, walnuts, honey</i>	<b>6.95</b>
<b>INSALATA DI AGRUMI (V)</b> <i>orange, lemon, lime, pine nuts, goat's cheese &amp; mixed leaves</i>	<b>6.95</b>
<b>INSALATA CON SALSICCIA</b> <i>Italian sausage, tomatoes, roasted peppers, mozzarella di bufala &amp; mixed leaves</i>	<b>8.45</b>
<b>INSALATA CON TONNO</b> <i>tuna, mozzarella di bufala, onion, sundried tomatoes &amp; mixed leaves</i>	<b>8.45</b>
<b>MIXED LEAVES (V) (Vegan)</b> <i>cherry tomatoes, onion, olives &amp; mixed leaves</i>	<b>4.45</b>

## PIZZA NAPOLETANA

Our pizzas are made in accordance with strict Neapolitan traditions, using dough which is fermented for up to 48 hours.

*Want more ingredients? Just ask one of our staff members!*

<b>MARGHERITA (V)</b> <i>organic tomato sauce, fior di latte mozzarella, basil</i>	<b>7.45</b>
<b>MARINARA (V) (Vegan)</b> <i>organic tomato sauce, garlic, oregano, basil (NO MOZZARELLA)</i>	<b>6.95</b>
<b>DIAVOLA</b> <i>organic tomato sauce, fior di latte mozzarella, spicy salame, chilli, basil</i>	<b>9.45</b>
<b>PROSCIUTTO</b> <i>organic tomato sauce, fior di latte mozzarella, cotto ham, basil</i>	<b>9.45</b>
<b>QUATTRO STAGIONI</b> <i>organic tomato sauce, fior di latte mozzarella, cotto ham, spicy salame, artichokes, olives, basil</i>	<b>11.45</b>
<b>L'ABBUFFATA</b> <i>organic tomato sauce, fior di latte mozzarella, Italian sausage, roasted peppers, basil</i>	<b>11.45</b>
<b>VESUVIO (V)</b> <i>Vesuvius tomatoes, aubergine, parmigiano flakes, raw mozzarella di bufala, basil</i>	<b>11.95</b>
<b>SALSICCIA &amp; FRIARIELLI (white base)</b> <i>fior di latte mozzarella, Italian sausage, wild broccoli, basil</i>	<b>10.45</b>
<b>PEPERONATA (V) (Vegan)</b> <i>organic tomato sauce, roasted peppers, olives, cherry tomatoes, artichokes, basil (NO MOZZARELLA)</i>	<b>9.95</b>
<b>BUFALINA (V)</b> <i>organic tomato sauce, mozzarella di bufala, basil</i>	<b>9.45</b>
<b>SALATA (white base/red base)</b> <i>fior di latte mozzarella, fresh tomatoes, rocket, parmesan flakes, basil &amp; Parma ham</i>	<b>12.95</b>
<b>SPEZIATA (V)</b> <i>organic tomato sauce, mushroom, garlic, chilli, rocket, raw mozzarella di bufala, basil</i>	<b>11.95</b>
<b>STUZZICANTE (V)</b> <i>organic tomato sauce, fior di latte mozzarella, roasted peppers, mushroom, sundried tomatoes, basil</i>	<b>11.95</b>
<b>NAPOLI</b> <i>organic tomato sauce, fior di latte mozzarella, anchovies, olives, capers, basil</i>	<b>10.45</b>
<b>CONTADINA (white base)</b> <i>fior di latte mozzarella, Italian pancetta, nduja, onion, olives, sundried tomatoes, cacioricotta flakes, basil</i>	<b>11.95</b>
<b>MONTANARA (V) (white base)</b> <i>fior di latte mozzarella, truffle oil, porcini mushrooms, potato, sundried tomatoes, basil</i>	<b>12.95</b>
<b>SQUISITA (white base)</b> <i>fior di latte mozzarella, pancetta, rocket pesto, cherry tomatoes, pecorino</i>	<b>11.95</b>
<b>ORTOLANA (V) (Vegan)</b> <i>organic tomato sauce, aubergine, mushrooms, sundried tomatoes, red onion, basil (NO MOZZARELLA)</i>	<b>11.95</b>

mushrooms, olives, garlic, peppers, cherry tomatoes, rocket, chilli, capers, onion, rocket pesto	1.00	fior di latte mozzarella, spicy salame, cotto ham, artichokes, aubergine, cacioricotta, anchovies	1.50	vesuvius tomatoes, mozzarella di bufala, friarielli, parma ham, bresaola, parmigiano flakes, sundried tomatoes, truffle oil, pancetta, Italian sausage	2.00
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## PASTA FRESCA

We use fresh egg pasta sourced from a local firm of Italian artisans, which is cooked on order with our traditionally prepared homemade sauces. Please note that in order to uphold our integrity as a truly authentic Italian restaurant, we are not able to customise our pasta sauces.

<b>PASTA AL RAGU'</b> <i>fresh pasta served with a slow-cooked beef &amp; pork ragu'</i>	<b>10.95</b>
<b>PASTA CON SALMONE &amp; POMODORINI</b> <i>fresh pasta served with fresh salmon, cherry tomatoes &amp; rocket</i>	<b>12.95</b>
<b>PASTA ALL' ARRABBIATA (V)</b> <i>fresh pasta served with a slow-cooked organic tomato, chilli, garlic &amp; onion sauce</i>	<b>10.45</b>
<b>PASTA ALL' ORTOLANA (V)</b> <i>fresh pasta with aubergine, courgette, peppers &amp; cherry tomatoes</i>	<b>11.95</b>
<b>PASTA CON SALSICCIA &amp; TARTUFO</b> <i>fresh pasta served with Italian sausage, truffle paste, chilli</i>	<b>12.95</b>
<b>GNOCCHI ALLA SORRENTINA (V)</b> <i>fresh gnocchi served with slow-cooked tomato sauce and mozzarella di bufala</i>	<b>10.45</b>
<b>RAVIOLI CON FUNGHI &amp; ZAFFERANO (V)</b> <i>fresh ravioli filled with spinach &amp; ricotta, served with mushroom, saffron and cream</i>	<b>11.95</b>
<b>PASTA AI FRUTTI DI MARE</b> <i>fresh pasta served with a selection of seafood with a hint of tomato</i>	<b>13.95</b>

## SECONDI

Our secondi are prepared using fresh meat & fish sourced from markets on a daily basis. Our secondi are served with a choice of either roasted potatoes or marinated grilled vegetables, or a rocket, cherry tomato & parmigiano salad and a sauce.

<b>COSTATA DI MANZO</b> <i>Aberdeen Angus beef rib eye dry aged for 38 days in a Himalayan salt chamber</i>	<b>19.95</b>
<b>COSTOLETTE DI AGNELLO</b> <i>french trimmed lamb cutlets</i>	<b>18.95</b>
<b>SALSICCE ITALIANE</b> <i>Italian pork sausages</i>	<b>14.95</b>
<b>FILETTO DI SALMONE</b> <i>salmon fillet</i>	<b>16.95</b>
<b>GAMBERONI</b> <i>tiger king prawns with butter &amp; garlic</i>	<b>19.95</b>
<b>COSCIOTTO DI POLLO</b> <i>slow roasted free range chicken leg</i>	<b>14.95</b>

## EXTRA SAUCES:

porcini mushroom	red pepper vellutata	pink peppercorn	<b>1.50</b>
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Please ask for information on allergens (V) - Suitable for Vegetarians