

APPETIZERS TO SHARE

Olive Marinade £2.95
(Homemade Marinated Mixed Olives)

Focaccia all' Aglio & Rosmarino £4.75
Pizza bread with garlic, olive oil & rosemary.

Add Mozzarella £1.00

Bruschetta Classsica £5.25
Homemade Rustic Bread topped with Garlic,
Fresh Tomato, Basil and Extra Virgin Olive Oil.

Antipasto Vegetariano £6.95/£12.95
Buffalo mozzarella, grilled vegetables & olives
served with fresh homemade bread.

Taglieri di Carne £7.95/£13.95
Selection of various delicacies of cured meat
served with fresh homemade bread.

STARTERS

Zuppa del Giorno £4.75

Insalata Tricolore £8.25
Buffalo mozzarella, tomatoes, fresh basil and
extra virgin olive oil.

Moscardini alla Pignatta £7.95
Baby Octopus slowly cooked in spicy
tomato sauce.

Parmigiana £6.95/£11.95
Timbale of baked aubergines, tomato sauce,
basil, mozzarella and Parmesan cheese.

Gamberi al Forno £8.95
King prawns with Tomato, Herbs, Chili,
Olive Oil baked in our wood oven and served
with toasted garlic bread.

Cozze alla Marinara £6.95
Steamed fresh mussels with garlic, fresh
chillies, white wine, touch of tomato
sauce served with toasted garlic bread.

PASTA

Penne Arrabbiata £8.75
Penne in spicy tomato sauce.

Spaghetti al Ragu' Bolognese £9.95
Spaghetti with slow cooked mince beef
meat ragu.

Ravioli di Ricotta e Spinachi £11.95
Fresh ravioli filled with ricotta and spinach in
butter and sage sauce with toasted pine nuts.

Linguine ai Frutti di Mare £14.95
Linguine with a light spicy fresh seafood sauce
mussels, calamari, clams, king prawn and chilli.

Gnocchi della Nonna £10.50
Small potato gnocchi with Gorgonzola cheese,
walnuts & rocket salad.

Linguine ai Granchio £14.95
Linguine pasta with fresh white & brown
crabmeat, fresh cherry tomatoes, garlic
and chili.

Spaghetti alla Puttanesca £10.50
Spaghetti with tomato sauce, black olives,
capers, anchovies, garlic and chillies.

Risotto ai Frutti di Mare £14.95
Slow cooked Arborio rice with a light spicy fresh
seafood sauce, mussels, calamari, clams king prawn
and chilli.

SALADS

Insalata di Caprino £11.50
Rocket, spinach, fresh pear, warm goat
cheese, walnuts, cherry tomatoes, roasted
peppers and walnut dressing.

Insalata di Pollo £12.50
Grilled chicken breast, roasted vegetables,
mixed leaf salad, pine nuts and balsamic dressing.

Mio Fiore
Authentic Italian Restaurant

Our pizzas are
100% handmade
and baked in
our wood oven,
creating a soft
delicious light
Rustic Crust

PIZZA

Margherita £7.95
Tomato, mozzarella and basil.

Napoli £9.95
Tomato, mozzarella, anchovies, capers, black
olives and oregano.

Diavola £10.95
Tomato, mozzarella, salami and chili.

Mio Fiore £11.50
Tomato sauce, buffalo mozzarella, rocket, cherry
tomatoes and extra virgin olive oil.

Crudaiola £12.50
Tomato, mozzarella, Parma ham, rocket and
Parmesan shavings.

Vegetariana £10.50
Tomato, mozzarella, roasted peppers, aubergines
and courgettes.

Salsiccia e Friarielli £12.50
Tomato, mozzarella, fresh Italian sausage, wild
broccoli, crushed chillies and extra virgin
olive oil.

Formaggi £10.50
Tomato, mozzarella, Gorgonzola, Parmesan and
Goat cheese.

Calzone Sfizioso £11.95
Folded pizza with tomato sauce, mozzarella,
salami Milano and ham.

Prosciutto e Funghi £10.50
Tomato, mozzarella, ham and mushrooms.

Paradiso £11.50
Tomato, mozzarella, goat cheese, sun dried
tomatoes, red onion and spinach.

MEAT & FISH

Costata di Manzo Alla Griglia £18.95
8 oz sirloin steak served with rosemary
potatoes, rocket, Parmesan shavings and
peppercorn sauce served on the side.

Bocconcini di Goloso £19.95
Pan-fried 8 oz sirloin steak with wilted
spinach, creamy green peppercorn sauce
served with rosemary potatoes.

Saltimbocca di Pollo £14.95
Pan-fried chicken breast lined with sage
and Parma ham, white wine and butter
sauce served with rosemary potatoes.

Branzino al Cartoccio £14.95
Wood oven baked parcel of sea bass fillet,
spinach new potatoes, fennel and
cherry tomatoes.

SIDES

Spinaci in Umido £3.95
Spinach, garlic, extra virgin olive oil and
touch of chili.

Patate al Rosmarino £3.95
Wood Oven Roasted Rosemary Potatoes.

Insalata Mista £3.95
Mixed leaf salad, red onion, tomato
and carrot.

Verdure Grigliate £4.50
Marinated vegetables.

Insalata di Pomodori £3.95
Tomato and red onion salad.

Rucola e Parmigiano £3.95
Rocket and Parmesan shavings.

With the exception of our pizzas, majority of our dishes are gluten free, however please ask a member of our staff before ordering if you have any particular allergies or requirements.

WHITE WINE

Trebbiano D'Abruzzo

House White Wine, Italy

Fresh fruity aromas with a dry finish.

175ml £4.50 250ml £5.75 Bottle £16.50

Cortese Piemonte

Fresh fruit aromas of ripe grapefruit with lovely citrus notes.

175ml £5.00 250ml £6.25 Bottle £18.00

Pinot Grigio

Lightly aromatic with hints of jasmine.

175ml £5.25 250ml £6.75 Bottle £19.95

Verdeca

Fresh, dry with aroma of dried peaches.

175ml £6.00 250ml £7.75 Bottle £22.50

Sauvignon

Fruity and refreshing with floral, citrus and green apple flavours.

Bottle £24.50

Gavi di Gavi

Crisp and dry with mineral and citrus flavours.

Bottle £28.50

Greco di Tufo

Full bodied and well balanced with a refreshing minerality.

Bottle £36.00

ROSE

Pinot Grigio Blush

The bouquet suggests fresh fruits with a hint of roses and pears.

175ml £5.25 250ml £6.75 Bottle £19.95

SPARKLING

Prosecco

Fruity and well-balanced, supported by a fine perlage.

125ml £5.75 Bottle £26.00

BEER

Birra Moretti

330ml bottle

Bottle £3.95

RED WINE

Montepulciano D'Abruzzo

House Red Wine, Italy

A soft easy drinking with round fruity character.

175ml £4.50 250ml £5.75 Bottle £16.50

Piemonte Barbera

Medium-full bodied, lots of raspberry, plum and chocolate on the nose.

175ml £5.00 250ml £6.25 Bottle £18.00

Merlot

Soft and fruity with plenty of succulent berry and damson flavours.

175ml £5.25 250ml £6.75 Bottle £19.95

Trigaio

Full bodied and well balanced with great freshness.

175ml £6.00 250ml £7.75 Bottle £22.50

Nero D 'Avola

Soft and balanced with concentrated aromas of fruits and jam.

Bottle £24.50

Primitivo

Ruby red, aroma of grapes, cherries, blackberries and blueberries.

Bottle £28.50

Chianti Classico

Dry, warm and savoury on the palate.

Bottle £30.00

Barolo

Maturing brick red, complex aroma of hay and spices.

Bottle £40.00

Amarone Della Valpolicella

Rich, full bodied, beautifully balanced.

Bottle £48.00

APERITIVO

Bellini

Prosecco and peach nectar

£6.00

Negroni

Campari, Gin and Martini Rosso

£7.50

Aperol spritz

Aperol, Prosecco and slice of orange

£6.25

Campari Soda

£4.95

SOFT DRINKS

Coca Cola

330ml bottle

£2.50

Diet Coca Cola

330ml bottle

£2.50

Tomarchio

Limonata/Aranciata

£2.50

Orange/Apple/Cranberry/Peach Juice

£2.50

Ferrarelle

100% Natural Mineral Still /Sparkling Water
500ml

£2.50

HOT DRINKS

Espresso

£2.00

Double Espresso

£2.30

Cappuccino

£2.50

Caffé Latte

£2.50

Hot Chocolate

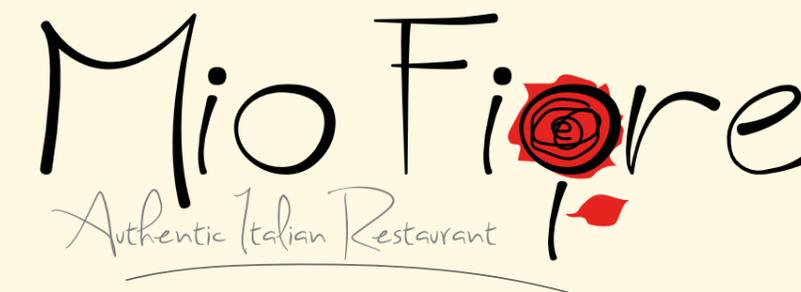
£2.50

Mocaccino

£2.50

Selection of Teas

£2.30



A discretionary 10% service charge will be added to all tables of
6 or more

Please ask our staff for today's selection of specials

**In pursuit of la dolce vita every little recipe and
ingredient matters to us, that's why our
food tastes So Good!**