

## APPETIZERS TO SHARE

**Olive Marinate £3.95**  
(Homemade Marinated Mixed Olives)

**Focaccia all' Aglio & Rosmarino £4.95**  
Pizza bread with garlic, olive oil & rosemary.

**Add Mozzarella £1.00**

**Bruschetta Classica £5.50**  
Homemade Rustic Bread topped with Garlic, Fresh Tomato, Basil and Extra Virgin Olive Oil.

**Antipasto Vegetariano £6.95/£13.95**  
Buffalo mozzarella, grilled vegetables & olives served with fresh homemade bread.

**Taglieri di Carne £7.95/£15.95**  
Selection of various delicacies of cured meat served with fresh homemade bread.

## STARTERS

**Zuppa del Giorno £4.75**

**Insalata Tricolore £8.50**  
Buffalo mozzarella, tomatoes, fresh basil and extra virgin olive oil.

**Moscardini alla Pignatta £8.25**  
Baby Octopus slowly cooked in spicy tomato sauce.

**Parmigiana £7.50/£12.50**  
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 £7.50**  
Steamed fresh mussels with garlic, fresh chillies, white wine, touch of tomato sauce served with toasted garlic bread.

## PASTA

**Spaghetti Arrabbiata £9.25**  
Spaghetti in spicy tomato sauce.

**Fettuccine al Ragù Bolognese £10.95** Fettuccine pasta with slow cooked mince beef meat ragu.

**Ravioli di Ricotta e Spinaci £12.50**  
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 £12.50**  
Small potato gnocchi with Gorgonzola cheese, walnuts & rocket salad.

**Linguine al Branzino £14.95**  
Fillet of seabass cooked with courgettes, chilli, garlic, cherry tomatoes, fresh parsley and white wine sauce and mixed with linguine pasta.

**Spaghetti alla Puttanesca £11.50**  
Spaghetti with tomato sauce, black olives, capers, anchovies, garlic and chillies.

**Fettuccine al Funghi £12.50**  
Fettuccine pasta cooked with wild mushrooms, touch of cream and finished with a drizzle of truffle oil.

## SALADS

**Insalata di Caprino £12.00**  
Rocket, spinach, fresh pear, warm goat cheese, walnuts, cherry tomatoes, roasted peppers and walnut dressing.

**Insalata di Pollo £12.75**  
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 £8.50**  
Tomato, mozzarella and basil.

**Napoli £10.25**  
Tomato, mozzarella, anchovies, capers, black olives and oregano.

**Diavola £11.25**  
Tomato, mozzarella, salami and chili.

**Mio Fiore £11.75**  
Tomato sauce, buffalo mozzarella, rocket, cherry tomatoes and extra virgin olive oil.

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

**Vegetariana £10.95**  
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 £11.25**  
Tomato, mozzarella, Gorgonzola, Parmesan and Goat cheese.

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

**Prosciutto e Funghi £10.95**  
Tomato, mozzarella, ham and mushrooms.

**Paradiso £11.95**  
Tomato, mozzarella, goat cheese, sun dried tomatoes, red onion and spinach.

## MEAT & FISH

**Costata di Manzo Alla Griglia £19.95**  
8 oz sirloin steak served with rosemary potatoes, rocket, parmesan shavings and peppercorn sauce served on the side.

**Bocconcini di Goloso £21.95**  
Pan-fried 8 oz sirloin steak with wilted spinach, creamy green peppercorn sauce served with rosemary potatoes.

**Pollo e Limone £13.95**  
chicken fillet cooked with fresh lemon juice, touch of cream, served with rosemary potatoes.

**Branzino al Cartoccio £15.95**  
Wood oven baked parcel of seabass fillet, spinach new potatoes, fennel and cherry tomatoes.

## SIDES

**Spinaci in Umido £4.25**  
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.

**Ruola 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 £4.75      250ml £6.00      Bottle £17.50

### Cortese Piemonte

Fresh fruit aromas of ripe grapefruit with lovely citrus notes.

175ml £5.25      250ml £6.75      Bottle £19.50

### Pinot Grigio

Lightly aromatic with hints of jasmine.

175ml £5.50      250ml £7.25      Bottle £21.00

### Verdeca

Fresh, dry with aroma of dried peaches.

175ml £6.00      250ml £7.75      Bottle £23.50

### Sauvignon

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

Bottle £25.50

### Gavi di Gavi

Crisp and dry with mineral and citrus flavours.

Bottle £30.00

### 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 £5.75      250ml £7.25      Bottle £21.00

## SPARKLING

### Prosecco

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

125ml £6.50      Bottle £27.00

## BEER

### Birra Moretti

330ml bottle

Bottle £4.25

## RED WINE

### Montepulciano D'Abruzzo

House Red Wine, Italy

A soft easy drinking with round fruity character.

175ml £4.75      250ml £6.00      Bottle £17.50

### Piemonte Barbera

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

175ml £5.25      250ml £6.75      Bottle £19.50

### Merlot

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

175ml £5.50      250ml £7.25      Bottle £21.00

### Trigaio

Full bodied and well balanced with great freshness.

175ml £6.00      250ml £7.75      Bottle £23.50

### Nero D'Avola

Soft and balanced with concentrated aromas of fruits and jam.

Bottle £25.50

### Primitivo

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

Bottle £30.00

### Chianti Classico

Dry, warm and savoury on the palate.

Bottle £32.00

### Barolo

Maturing brick red, complex aroma of hay and spices.

Bottle £42.00

### Amarone Della Valpolicella

Rich, full bodied, beautifully balanced.

Bottle £50.00

## APERITIVO

### Bellini

Prosecco and peach nectar

£6.50

### Negroni

Campari, Gin and Martini Rosso

£8.50

### Aperol spritz

Aperol, Prosecco and slice of orange

£6.95

### Campari Soda

£4.95

## SOFT DRINKS

### Coca Cola

330ml bottle

£2.75

### Diet Coca Cola

330ml bottle

£2.75

### Limonata/Aranciata

£2.75

### Orange/Apple/Cranberry/Peach Juice

£2.75

100% Natural Mineral Still /Sparkling  
Water 500ml

£2.75

## HOT DRINKS

### Espresso

£2.25

### Double Espresso

£2.50

### Cappuccino

£2.95

### Caffé Latte

£2.95

### Hot Chocolate

£2.95

### Mocaccino

£2.95

### Selection of Teas

£2.50

Mio Fiore  
Authentic Italian Restaurant

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

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