

Le Specialita' Di Luli Montana

Ravioloni ai Gamberi & Brodetto affumicato

Starter Portion of Prawns & Courgettes Filled Large Ravioli pasta, Light Consomme, Smoked Salmon, Mixed Veg Mirepoix.

Gamberoni Flambati

Pan-Fried Whole Tiger Prawns, Garlic & Chilli, Butter & Brandy Flambe', Crusty Sour Dough Bread.

A' Menestra Maretata

Rich Napolitan "Minestra" with: Italian Dumpling, Fennel sausages, Slow Cooked Beef Shoulder, Prosciutto Di Parma Gambuccio, Kale, Beans, Spinach, Grana Padano.

Pizza La Grigliata -v-

Square Pizza...Basil Pesto Ricotta, Scamorza Cheese, Grilled Aubergine, Grilled Courgettes, Roasted Peppers, Buffalo cherry Mozzarella

Focaccia Burrata & Parmigiana -v-

Homemade Focaccia Bread, Creamy Burrata Cheese, Warm Aubergine Parmigiana

Paccher' & Tracchiulell'

Fresh Paccheri Pasta, Slow Braised Whole Pork Ribs, Rich Tomato Ragu', Grana & Pecorino Romano cheeses, Touch of fresh Ricotta cheese

Riti Antichi...Pizza Bufala... Prosciutto & Fichi

White Pizza Base, Mozzarella cheese, Topped with torn Baby Buffalo Mozzarella cheese, Fresh Rocket, 18Months Mature Prosciutto di Parma, Fresh Figs

Chitarra Carciofi Gamberoni & Limone

Fresh Abruzzo Chitarra Spaghetti, Pan-Fried Whole Tiger Prawns, Fresh Artichoke, Lemon Zest, Garlic extra Virgin Olive oil, Crispy Bread Crumbs.

Risotto Crema Di Zucca & Scamorza -v-

Superfine Slow Food Vialone Nano rice Al Dente, Butter & Grana Cheese, Chunky Butternut Squash, Wilted Baby Spinach, Smoked Scamorza Cheese, Prosecco Splash.