

BREAKFAST

from 7:30 until 11:30

FRITTATA PRIMAVERA € 8.50

italian omelette, courgettes, fresh cherry tomatoes, basil, Grana Padano cheese, ½ homemade italian flat bread, rocket

IRISH BREAKFAST WITH ITALIAN TWIST € 9.90

½ homemade italian flat bread, 2 poached eggs, prosciutto di Parma, slow roasted sicilian tomatoes, Asiago cheese, baby buffalo mozzarella, sauted mixed wild mushrooms, rocket salad

UOVA, SALMONE & SPINACI € 9.90

scrambled eggs, sauted spinach, smoked irish salmon, toasted sour dough bread, slow roasted tomato, Marie Rose sauce

UOVA, ASPARAGI & PANCETTA € 9.90

crispy italian pancetta, scrambled eggs, fresh asparagus, toasted sour dough bread, slow roasted tomato.

ALL DAY BREAKFAST

from 7:30 till 16:00

CORNETTO (PLAIN CROISSANT) € 2.20

CORNETTO ALLA CREMA (CUSTARD CROISSANT) € 2.50

SACCOTTINO AL CIOCCOLATO (PAIN DE CHOCOLAT) € 2.50

TRECCINA CREMA E CIOCCOLATO (CUSTARD AND CHOCOLATE TWIST) € 2.50

CROISSANT & NUTELLA € 3.00

CROISSANT PARMA HAM & CHEESE € 3.80

PIZZA NUTELLA & BANANA € 8.50

STARTERS

ZUPPE & MINESTRE

our daily soup served with sour dough bread, ask your server for today's choice

€ 5.00

BRUSCHETTE MISTE - V -

homemade crusty italian sour dough bread topped with: mixed wild mushrooms, melted mozzarella cheese & truffle oil, aubergines & taggiasche black olives pate', fresh tomato, garlic, basil, extra virgin olive oil

€ 9.00

CAPRESE A MO' DI CARPACCIO - V -

wafer thin sliced beef tomato, baby buffalo mozzarella, oregano, fresh basil, extra virgin olive oil, homemade sour dough bread

€ 9.00

PARMIGIANA DI MELANZANE - V -

sliced aubergines, rich tomato sauce, Parmigiano Reggiano cheese, mozzarella cheese, fresh basil, homemade sour dough bread

€ 9.00

GAMBERI & SALMONE

vintage smoked salmon, lemon marinate tiger prawns, rocket, Marie Rose sauce, berries capers, homemade crusty sour dough bread

€ 12.00

BURRATA, PROSCIUTTO & MELONE

square homemade flat bread, burrata cheese from battipaglia, 18 months prosciutto di Parma, rocket, canary melon

€ 13.00

BURRATA & VERDURE - V -

grilled aubergine, grilled courgette, mixed roasted peppers, slow roasted tomato, flat bread, rocket

€ 13.00

FONDUTA, ASPARAGI & GORGONZOLA

Gorgonzola fondue, pan-roast fresh asparagus wrapped in 18 month prosciutto di Parma, crusty sour dough bread, slow roasted tomato, grated Parmigiano Reggiano cheese

€ 13.50

TAGLIERE MISTO

(X1) € 16.00 | (X2) € 29.50

18 months mature prosciutto di Parma, mortadella with Bronte pistacchio, salame toscano D.O.P., italian pancetta tesa dolce, grilled aubergine & courgette, roasted mixed peppers, Asiago cheese D.O.P., mature pecorino di fossa cheese, buffalo mozzarella, canary melon, aubergine crostino, homemade jam, crusty homemade sour dough bread

PANINI

OUR PANINI ARE BAKED BY ORDER PERSONALLY
BY MAESTRO LULI MONTANA

SEMPLICE SEMPLICE

extra virgin olive oil and double portion of salame toscano

€ 8.50

BOLOGNA

mortadella Bologna, Asiago cheese, grilled aubergines

€ 8.50

BUFFALO - V -

fresh buffalo mozzarella, beef tomato, basil, oregano, extra virgin olive oil

€ 9.00

PARMA

rocket, 18 months mature prosciutto di Parma, buffalo mozzarella

€ 9.00

MEDITERRANEO - V -

fresh buffalo mozzarella, grilled sicilian aubergines, grilled courgettes, roast peppers

€ 9.00

IRLANDESE

vintage smoked salmon, rocket, capers, Marie Rose sauce

€ 9.50

PANE SALSICCIA & PEPERONI

pan-roasted fresh napolitan fennel sausages, roasted mixed peppers, caramelized onions

€ 11.00



PRANZO

PIZZE

MARINARA € 11.50

San Marzano D.O.P. tomato sauce, garlic, sicilian oregano, extra virgin olive oil

MARGHERITA € 13.00

San Marzano D.O.P. tomato sauce, mozzarella cheese, extra virgin olive oil, fresh basil

SICILIANA € 14.00

San Marzano D.O.P. tomato sauce, mozzarella cheese, grilled aubergines, fresh basil

LA VESUVIO € 14.00

½ pizza margherita, ½ calzone stuffed with ricotta cheese and salame toscano D.O.P.

TUTTO BIANCO € 15.00

fresh ricotta cheese, mozzarella cheese, Gorgonzola D.O.P., fresh rocket, Parmigiano Reggiano shavings

MORTADELLA & PISTACCHIO € 15.50

white pizza base, mortadella Bologna, mozzarella cheese, cold ricotta cheese, crumbled pistacchio nuts

BENVENUTI AL SUD € 15.50

cherry tomato sauce, buffalo mozzarella cheese, spicy 'nduja salame, pecorino di fossa shaved, fresh basil

SAN DANIELE € 15.50

San Marzano D.O.P. tomato sauce, mozzarella cheese, fresh rocket, prosciutto di Parma, Parmigiano Reggiano shavings

LA RACCHETTA € 15.50

racket shaped pizza, ½ stuffed with ricotta cheese and diced prosciutto di Parma, ½ margherita topped with baby buffalo mozzarella

GAMBERI & SALSA ROSA € 16.00

touch of tomato sauce, mozzarella cheese, tiger prawns, rocket, Marie Rose sauce

EXTRA TOPPING € 2.50

EXTRA € 3.00

(prosciutto di Parma, buffalo mozzarella, prawns, vintage smoked salmon, fennel napolitan sausages)

SIDE ORDERS

PORTION OF SOUR DOUGH BREAD € 2.50

PORTION OF HOMEMADE FOCACCIA € 3.50

MIXED OLIVES € 4.50

MONTANA STYLE TRIANGLE PIZZA DOUGH BREAD € 4.50

SIDE SALAD € 4.50

TOMATO & ONIONS SALAD, € 5.00

BASIL, OREGANO, EXTRA VIRGIN OLIVE OIL € 5.00

ASPARAGI, BURRO & PARMIGIANO € 6.00

(fresh asparagus melted butter, Parmigiano Reggiano cheese)

DEAR CUSTOMER PLEASE NOTE...

12.5% service charge on tables of 6 or more people, 100% of tips are distributed to our staff at the end of every day. Service charge and tips are discretionary.

NO SPLIT BILLS ON TABLE OF 4 AND MORE

Allergen information folder available at the counter.

Please ask a member of staff if you need additional information on food allergens.

STARTERS

TAGLIERE MISTO (X1) € 16.00 | (X2) € 29.50

18 months mature prosciutto di Parma, mortadella with bronte pistacchio, salame toscano D.O.P., italian pancetta tesa dolce, grilled aubergine & courgette, roasted mixed peppers, Asiago cheese D.O.P., mature pecorino di fossa cheese, buffalo mozzarella, canary melon, aubergine crostino, homemade jam, crusty homemade sour dough bread

TAGLIERE FORMAGGI (X1) € 14.00 | (X2) € 26.00

Asiago cheese d.o.p., mature pecorino di fossa cheese, Gorgonzola piccante cheese D.O.P., buffalo mozzarella, Grana Padano cheese, focaccia bread, homemade jam, canary melon, pistacchio nuts

TAGLIERE DI VERDURE (X1) € 12.50 | (X2) € 23.50

bed of fresh rocket, grilled aubergines, grilled courgettes, roasted mixed peppers, slow roasted tomato, mixed Cerignola and Nocellara olives, asparagus, focaccia bread

BRUSCHETTE MISTE - V - € 9.00

homemade crusty italian sour dough bread topped with: mixed wild mushrooms, melted mozzarella cheese & truffle oil, aubergines & taggiasche black olives pate', fresh tomato, garlic, basil, extra virgin olive oil

CAPRESE A MO' DI CARPACCIO - V - € 9.50

wafer thin sliced beef tomato, baby buffalo mozzarella, oregano, fresh basil, extra virgin olive oil, homemade sour dough bread

PARMIGIANA DI MELANZANE - V - € 9.90

sliced aubergines, rich tomato sauce, Parmigiano Reggiano cheese, mozzarella cheese, fresh basil, homemade sour dough bread

BURRATA PROSCIUTTO & MELONE € 13.50

square homemade flat bread, burrata cheese from battipaglia, 18 months prosciutto di Parma, rocket, canary melon

BURRATA & VERDURE - V - € 13.50

grilled aubergine, grilled courgette, mixed roasted peppers, slow roasted tomato, flat bread, rocket

GAMBERI & SALMONE € 13.50

vintage smoked salmon, lemon marinate tiger prawns, rocket, Marie Rose sauce, berries capers, homemade crusty sour dough bread

FONDUTA ASPARAGI & GORGONZOLA € 13.50

Gorgonzola fondue, pan-roast fresh asparagus wrapped in 18 month prosciutto di Parma, crusty sour dough bread, slow roasted tomato, grated Parmigiano Reggiano cheese

CENA



PIZZE

MARINARA

San Marzano D.O.P. tomato sauce, garlic, sicilian oregano, extra virgin olive oil

€ 11.50

MARGHERITA

San Marzano D.O.P. tomato sauce, mozzarella cheese, extra virgin olive oil, fresh basil

€ 13.00

SICILIANA

San Marzano D.O.P. tomato sauce, mozzarella cheese, grilled aubergines, fresh basil

€ 14.00

LA VESUVIO

½ pizza margherita, ½ calzone stuffed with ricotta cheese and salame toscano D.O.P.

€ 14.00

TUTTO BIANCO

fresh ricotta cheese, mozzarella cheese, Gorgonzola D.O.P., fresh rocket, Parmigiano Reggiano shavings

€ 15.00

MORTADELLA & PISTACCHIO

white pizza base, mortadella Bologna, mozzarella cheese, cold ricotta cheese, crumbled pistacchio nuts

€ 15.50

BENVENUTI AL SUD

cherry tomato sauce, buffalo mozzarella cheese, spicy 'nduja salame, pecorino di fossa shaved, fresh basil

€ 15.50

SAN DANIELE

San Marzano D.O.P. tomato sauce, mozzarella cheese, fresh rocket, prosciutto di Parma, Parmigiano Reggiano shavings

€ 15.50

LA RACCHETTA

rocket shaped pizza, ½ stuffed with ricotta cheese and diced prosciutto di Parma, ½ margherita topped with baby buffalo mozzarella

€ 15.50

GAMBERI & SALSA ROSA

touch of tomato sauce, mozzarella cheese, tiger prawns, rocket, Mary Rose sauce

€ 16.00

EXTRA TOPPING

EXTRA

(prosciutto di Parma, buffalo mozzarella, prawns, vintage smoked salmon, fennel napolitan sausages)

€ 2.50

€ 3.00

I PANUOZZI

A ROLLED STUFFED PIZZA DOUGH MADE IN NAPOLI
IMPORTED BY LULI MONTANA

RECUTTELL & SPINACI

garlic & extra virgin olive oil sauted baby spinach, ricotta cheese, mozzarella cheese, black peppers

€ 13.00

O' VERDUMMAR

San Marzano D.O.P. tomato sauce, mozzarella cheese, courgettes, roasted red peppers, fresh basil

€ 13.00

AMMOR'MIO

San Marzano D.O.P. tomato sauce, mozzarella cheese, sauted mixed wild mushrooms, italian pancetta, fresh basil

€ 13.50

A MO' DI RIPIENO

ricotta cheese, salame toscano D.O.P., mozzarella cheese, touch of tomato, black pepper, fresh basil

€ 13.50

MALAFEMMENA

San Marzano D.O.P. tomato sauce, sauted mixed wild mushrooms, mozzarella cheese, diced prosciutto di Parma, fresh basil, topped with 18 months mature prosciutto di Parma

€ 14.50

SASICC' & FRIARIELLI

folded and stuffed pizza with: fennel napolitan sausages, smoked scamorza cheese, buffalo mozzarella, green turnip, garlic & chilli

€ 16.00

SIDE ORDERS

PORTION OF SOUR DOUGH BREAD

€ 2.50

PORTION OF HOMEMADE FOCACCIA

€ 3.50

MIXED OLIVES

€ 4.50

MONTANA STYLE TRIANGLE PIZZA DOUGH BREAD

€ 4.50

SIDE SALAD

€ 4.50

TOMATO & ONIONS SALAD, BASIL, OREGANO, EXTRA VIRGIN OLIVE OIL

€ 5.00

ASPARAGI, BURRO & PARMIGIANO (fresh asparagus melted butter, Parmigiano Reggiano cheese)

€ 6.00

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