

**Allergens** - select to highlight affected items



Celery



Cereals  
Containing  
Gluten



Crustaceans



Eggs



Fish



Lupin



Milk



Molluscs



Mustard



Tree Nuts



Peanut



Sesame



Soybeans



Sulphur  
Dioxide  
& Sulphites

**Dietary Options** - select to *highlight affected items*



Vegetarian



Vegan



Can be Prepared  
w/out  
Gluten Ask



Can be Prepared  
w/out  
Dairy Ask



Can be Prepared  
w/out  
Nuts Ask

## MEAT STARTER

### ARANCINETTO DI CETTINA £7.50

*One hand rolled risotto ball, with a heart of melted mozzarella, traditional pork and beef ragù and peas coated in golden bread crumbs*



Celery



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Gluten



Milk



Sulphur  
Dioxide  
&  
Sulphites

### POLPETTE DELLA CASA £11.00

*homemade pork and beef meatballs, cooked in tomato sauce with potatoes and garnished with basil and Parmesan shavings*



Celery



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Eggs



Milk



Sulphur  
Dioxide  
&  
Sulphites

### PROSCIUTTO CAPRESE £11.00

*Italian buffalo mozzarella, Prosciutto crudo, sliced tomatoes dressed with extra virgin olive oil and garnished fresh basil and grated grana Padano cheese*



Milk

### ANTIPASTO ALL'ITALIANA £29.90/£39.90

*Mix of Italian cold meats, cheeses. mix of olives and bruschetta, handmade Italian suppli. Accompanied with a side of gnocco fritto*



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## FISH STARTER

### ARANCINETTO AL PISTACCHIO £8.00

*One hand rolled risotto with melted mozzarella, prawns and pistachio cream coated in golden breadcrumbs*



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Crustaceans



Milk



Tree Nuts



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Dioxide  
&  
Sulphites

### OSTRICHE AL LIMONE £14.00

*4 freshly shucked oysters served with Sicilian lemon wedges*



Molluscs

### POLIPETTI ALLA LUCIANA £12.00

*slow cooked octopus in tomato sauce with capers, white wine with parsley*



Celery



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Containing  
Gluten



Molluscs



Sulphur  
Dioxide  
&  
Sulphites

### CARPACCIO DI POLPO £11.50

*Thinly sliced octopus with citrus dressing*



Molluscs

### CALAMARI FRITTI £12.50

*Crispy squid rings, served with garlic mayo*



Cereals  
Containing  
Gluten



Molluscs

### MAZZANCOLLE IN GUAZZETTO £14.00

*caramote prawns stew with fresh tomatoes*



Celery



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### PEPATA DI COZZE £13.50

*Mussels sauté with white wine, cherry tomatoes, garlic and black pepper*



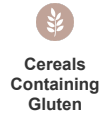
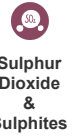
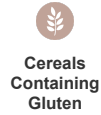
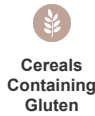
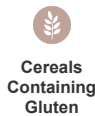
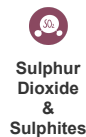
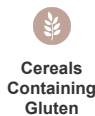
Cereals  
Containing  
Gluten



Molluscs



Sulphur  
Dioxide  
&  
Sulphites

**FRITTURA MISTA****£22.00***mix fish fried with Caramote prawns, crispy squid rings and whitebait baby squid and crispy vegetables***CRUDI DI PESCE****£30.00***fresh oyster, prawns Mazzara del Vallo, Scampi porcupine, fresh salmon with lemon oil***ANTIPASTO DI PESCE****£35.90/£45.90***Mix of our seafood starters and handmade Italian supply. Accompanied with a side of gnocco fritto***VEGETARIAN STARTER****ARANCINETTO DI CETTINA NORMA****£7.00***One hand rolled risotto ball, with a heart of melted mozzarella, tomato sauce and aubergines***PARMIGIANA****£9.50***Aubergine Casserole baked with tomato sauce and mozzarella, topped with fresh basil and Parmesan shavings***BUFALA CAPRESE****£9.50***Italian buffalo mozzarella, sliced tomatoes dressed olive oil and garnished fresh basil***BURRATINA****£9.50***Italian burrata with nuts and honey***POLPETTE DI MELANZANE****£9.50***fried breaded aubergine balls in tomato sauce garnished with parsley and parmesan***VELLUTATA DI ZUCCA****£11.00***butternut squash sauce with olive oil and homemade bread finished with stracciatella cheese***TAGLIERE FORMAGGI****£18.00***mix of all Italian cheeses served Italian fig jam, walnuts***ANTIPASTO VEGETARIANO****£25.90***Mix of Italian vegetables, cheese's and handmade Italian suppli and bruschetta. Accompanied with a side of gnocco fritto***VEGAN STARTERS**

**CAPONATA** £9.00

Sweet and savoury ratatouille mix of aubergines, courgettes, potatoes, olives and onions with pine nuts. All baked with tomato sauce, garnished with fresh basil



Celery



Tree Nuts



Sulphur Dioxide &amp; Sulphites

**BRUSCHETTA** £7.50

Oven baked homemade bread, topped with a mixture of cherry tomatoes, onions, oregano and fresh basil



Cereals Containing Gluten

**ANTIPASTO VEGANO** £20.90

Mix of Italian vegetables, olives, caponata, bruschetta funghi. Accompanied with a side of gnocco fritto



Celery



Cereals Containing Gluten



Tree Nuts



Sulphur Dioxide &amp; Sulphites

**VELLUTATA DI ZUCCA VEGANA** £9.50

butternut squash sauce with olive oil and homemade bread



Celery



Cereals Containing Gluten



Sulphur Dioxide &amp; Sulphites

**ZUPPA DEL GIORNO (Soup of The Day)**

served with a slice of bread. Speak to a team member on the day as the soup may be different



Celery



Cereals Containing Gluten

**MEAT PASTA****SPAGHETTI CARBONARA** £16.00

Carbonara sauce with guanciale (kind of pancetta), Sicilian pecorino cheese and pepper and garnished with parsley



Celery



Cereals Containing Gluten



Eggs



Milk



Mustard



Soybeans

**TAGLIATELLE BOLOGNESE** £16.00

Celery



Cereals Containing Gluten



Eggs



Mustard



Soybeans



Sulphur Dioxide &amp; Sulphites

**LASAGNA AL FORNO** £15.50

Made with our beef and pork homemade ragù and bechamel sauce, and peas baked in the oven



Celery



Cereals Containing Gluten



Eggs



Milk



Sulphur Dioxide &amp; Sulphites

**RISOTTO TARTUFO** £19.00

Risotto rice with our Sicilian sausage and mix of mushroom, cooked in truffle wine sauce



Cereals Containing Gluten



Milk



Mustard



Soybeans

**PENNE CARTOCCIO** £16.50

Penne with a creamy sauce, cotto ham, mushrooms, peas, and mozzarella baked in the oven. Garnished with parmesan shavings



Celery



Cereals Containing Gluten



Milk



Mustard



Soybeans



Sulphur Dioxide &amp; Sulphites

**PENNE MORTADELLA, PISTACCHIO E BURRATA** £18.50

rich pistachio sauce with mortadella and burrata cheese



Cereals Containing Gluten



Milk



Mustard



Tree Nuts



Soybeans



Sulphur Dioxide &amp; Sulphites

**PASTA FAGIOLI** £16.00

Celery



Cereals Containing Gluten



Mustard



Soybeans

hearty Italian pasta soup made with white beans, and lots of veggies such as carrots, tomatoes with guanciale

Celery Cereals Containing Gluten Mustard Soybeans

**TORTELLINI PROSCIUTTO** £16.50

Italian homemade meat tortellini with peas, ham and double cream

Cereals Containing Gluten Eggs Milk

**FISH PASTA**

**LINGUINE ALLO SCOGLIO** £19.50

prawns, mussels, clams and squid cooked with cherry tomatoes and white wine. Garnished with a king prawn and parsley

Celery Cereals Containing Gluten Crustaceans Fish Molluscs Mustard Soybeans

**PACCHERI SPADA, MELANZANE E MENTUCCIA** £19.50

swordfish cooked with diced aubergines, onion and fresh mint

Cereals Containing Gluten Fish Milk Mustard Soybeans

**RISOTTO AI FRUTTI DI MARE** £20.00

mix seafood with cherry tomatoes, white wine sauce. Garnished with a king prawn and parsley

Celery Crustaceans Fish Milk Molluscs

**TAGLIATELLE AL SALMONE** £18.00

salmon cooked in a cream and tomato sauce. Garnished with parsley.

Celery Cereals Containing Gluten Fish Milk Mustard Soybeans Sulphur Dioxide & Sulphites

**PASTA COZZE E PATATE** £18.00

pasta with potatoes, mussels and leak cooked in a white wine sauce.

Cereals Containing Gluten Milk Molluscs Sulphur Dioxide & Sulphites

**LINGUINE ALL'ASTICE** £35.65

linguine with lobster and sauce with cherry tomatoes with a pinch of brandy Price

Cereals Containing Gluten Crustaceans Mustard Soybeans Sulphur Dioxide & Sulphites

**RISOTTO AL GAMBERO ROSSO** £26.00

risotto rice with bisque prawns served with tartar of fresh prawns of Mazzara del Vallo

Celery Crustaceans Milk Sulphur Dioxide & Sulphites

**VEGETARIAN PASTA**

**SPAGHETTI AL POMODORO** £12.00

classic recipe of fresh tomato sauce, garnished with basil

Celery Cereals Containing Gluten Mustard Soybeans

**CASARECCIA ALLA NORMA** £14.50

casarecce pasta with tomato sauce aubergine, mozzarella. Garnished with ricotta infornata cheese and fresh basil

Celery Cereals Containing Gluten Milk Mustard Soybeans

**CASARECCE AL FORNO ALLA SICILIANA** £15.50



Celery Cereals Containing Gluten Milk Sulphur Dioxide & Sulphites

casarecce pasta with courgettes, aubergines, cherry tomatoes, onion in a tomato sauce and baked in the oven. Garnished with mozzarella and oregano

Celery  
Cereals Containing Gluten  
Milk  
Sulphur Dioxide & Sulphites


**GNOCCHI GORGONZOLA E SPINACI** £15.50

gnocchi and cherry tomatoes in spinach and gorgonzola sauce. Garnished with parmesan

 Celery  
 Cereals Containing Gluten  
 Milk







**PASTA PATATE E PROVOLA** £14.50

pasta in a rich potatoes sauce and smoked provola italian cheese

 Cereals Containing Gluten  
 Milk

**TAGLIATELLE AI FUNGHI MISTI** £16.00

mix of mushrooms and sun-dried tomatoes cooked in a white wine and cream sauce

 Cereals Containing Gluten  
 Eggs  
 Milk  
 Mustard  
 Soybeans  
 Sulphur Dioxide & Sulphites

**RISOTTO VEGETARIANO** £16.50

Risotto in a creamy sauce of courgettes, aubergines, onions, peppers. Garnished with parsley and parmesan

 Celery  
 Milk

**MEAT MAINS**




**SALSICCIA ALLA SICILIANA** £20.00

Italian fennel sausage and mashed potatoes cooked with onions and white wine sauce

 Milk  
 Sulphur Dioxide & Sulphites

**COTOLETTA DI POLLO** £16.50

breaded chicken breast served with fries and mix salad

 Cereals Containing Gluten  
 Eggs  
 Milk



**BISTECCA AI FERRI** £29.00

grilled ribeye steak served with fries and funghi trifolati

 Milk

**COSTOLETTE DI AGNELLO** £24.00

oven baked lamb chops coated in a mix herbs and breadcrumbs served with mash potatoes and funghi trifolati

 Cereals Containing Gluten  
 Milk

**GRIGLIATA DI CARNE** £37.00

ribeye steak, homemade pork sausage, lamb chops and roast chicken served with fries and funghi trifolati

 Celery  
 Cereals Containing Gluten  
 Sulphur Dioxide & Sulphites

**SPEZZATINO DI MANZO** £26.50

Italian slow-cook stew made with beef, potatoes, peas and carrots in a white wine sauce

 Celery  
 Milk

**PORCHETTA** £26.50

slow cooked porkbelly homemade with mashed potatoes and crispy onion

**FISH MAINS**

**SALMONE AL VINO BIANCO CON GAMBERETTI E ZUCCHINE** £26.00

salmon cooked with white wine, prawns and courgettes served with fries and mix salad

Crustaceans Fish Milk Sulphur Dioxide & Sulphites

**GAMBERONI GRIGLIATI** £32.00

grilled king prawns with lemon oil served with fries and mix salad  
GRIGLIATA MISTA DI PESCEgrilled salmon, swordfish, seabass, king prawns, octopus served with fries and mix salad



Crustaceans

**GRIGLIATA MISTA DI PESCE** £39.00

grilled salmon, swordfish, seabass, king prawns, octopus served with fries and mix salad



Crustaceans



Fish

**PESCE SPADA ALLA GRIGLIA** £27.00

grilled swordfish served with fries and mix salad



Fish

**FILETTO DI BRANZINO** £27.00

breaded seabass fillet in pistachio crust, oven baked and garnished with honey. served with fries and mix salad



Cereals Containing Gluten



Fish



Milk



Tree Nuts

**POLPO ALLA TRAPANESE** £25.00

grilled octopus with a bed of mash potatoes and caponata mix



Celery



Milk



Molluscs



Tree Nuts



Sulphur Dioxide & Sulphites

**PESCE SPADA ALLA MESSINESE** £28.00

swordfish with cherry tomatoes and cappers, olives, onions and garlic. Served with fries and mix salad



Celery



Fish

**ZUPPA DI PESCE** £19.50

soup with prawns, mussels, clams and squid cooked with cherry tomatoes and white wine. Garnished with a king prawn and parsley comes with homemade sourdough bread



Cereals Containing Gluten



Crustaceans



Fish



Molluscs

## SALAD MAINS

**INSALATA CETTINA** £13.00

Rocket, Prosciutto crudo, parmesan shaving and cherry tomatoes with lemon oil



Milk

**INSALATA TONNO** £13.00

rocket, cherry tomatoes, tuna, onion, olives



Fish

**INSALATA MISTA** £11.50

mix salad, tomatoes, onion, sweetcorn and carrots

## SIDES

**GNOCCHO FRITTO** £6.00

diced and fried pizza dough



Cereals Containing Gluten

**SOURDOUGH HOMEMADE BREAD** £4.00



Cereals Containing



Gluten

**GARLIC PIZZA BREAD WITH CHEESE**

**£8.00**



Cereals  
Containing  
Gluten



Milk

**GARLIC BREAD**

**£6.00**



Cereals  
Containing  
Gluten

**TRUFFLE PIZZA BREAD**

**£6.50**



Cereals  
Containing  
Gluten

**FRIES**

**£5.50**

**SWEET POTATOES**

**£5.50**

**MIX SALAD**

**£5.00**

**MIXED OLIVES**

**£4.50**

**PURE DI PATATE**

**£4.50**

*Mashed potatoes*



Milk

## MEAT PIZZA

**SPECK, MASCARPONE AND PISTACCHIO**

**£14.50**

*mozzarella base, baby tomatoes, speck, mascarpone cheese and pistacchio*



Cereals  
Containing  
Gluten



Milk



Tree Nuts

**BURRATA**

**£14.50**

*butternut squash base, mozzarella, mortadella and pistacchio with puglia burrata*



Celery



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Milk



Tree Nuts



Sulphur  
Dioxide  
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Sulphites

**DIAVOLA**

**£14.50**

*tomato base, mozzarella, pepperoni, spianata, nduja, chillies*



Cereals  
Containing  
Gluten



Milk

**CAPRICCIOSA**

**£14.00**

*tomato base, mozzarella, cotto ham, artichokes, mushrooms, peas and boiled eggs*



Cereals  
Containing  
Gluten



Eggs



Milk

**PEPPERONI** £12.50


*tomato base, mozzarella, pepperoni*

 Cereals  
Containing  
Gluten

 Milk

**PARMIGIANA** £13.50

*tomato base, mozzarella, fried aubergine, boiled eggs and cotto ham*

 Cereals  
Containing  
Gluten

 Eggs

 Milk

**O' SOLE MIO** £15.50

*mozzarella base, provola smoky cheese, sausage and friarielli (broccoli leaves fried with chilli and garlic)*

 Cereals  
Containing  
Gluten

 Milk

**CALZONE** £14.00


*folded pizza with a heart of tomato sauce, mozzarella, cotto ham, mushrooms and black olives*

 Cereals  
Containing  
Gluten

 Milk

**ETNA** £14.00


*tomato base, mozzarella, Italian sausage with fennel and baked potatoes*

 Cereals  
Containing  
Gluten

 Milk

**MICKEY MOUSE** £13.00

*tomato base, mozzarella, wurstel and fries*

 Cereals  
Containing  
Gluten

 Milk

**4 STAGIONI** £14.00


*tomato base, mozzarella, artichokes, mushrooms, ham and black olives*

 Cereals  
Containing  
Gluten

 Milk

**ROMA** £14.00


*tomato base, mozzarella, cotto ham and mushroom*

 Cereals  
Containing  
Gluten

 Milk

**LA BELEN** £15.00

*tomato base, mozzarella, Italian sausage, baked potatoes, pepperoni topped with balsamic vinegar*

 Cereals  
Containing  
Gluten


 Milk

 Soybeans

 Sulphur  
Dioxide  
&  
Sulphites

**SAN PAOLO** £17.50

*tomato base, mozzarella, porcini mushroom, sausage, black olives and truffle oil*


 Cereals  
Containing  
Gluten

 Milk

**FISH PIZZA**

**ACCIUGHE** £12.50

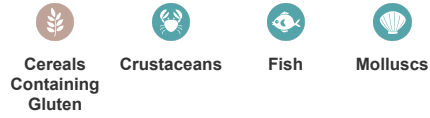
*tomato base, garlic, oregano, black olives and anchovies*

 Cereals  
Containing  
Gluten

 Fish

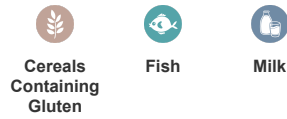
**FRUTTI DI MARE** £14.50

*tomato base, mix seafood, garlic and parsley*



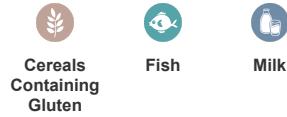
**TONNO** £13.00

*tomato sauce, mozzarella, tuna, onion and olives, oregano*



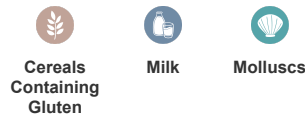
**SALMONE** £14.00

*mozzarella, rocket, smoked salmon, parmesan, lemon grated and black pepper*



**POLIPO** £15.00

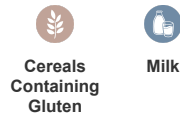
*green pesto base, provola cheese, octopus and crushed taralli pugliesi*



**VEGETARIAN PIZZA**

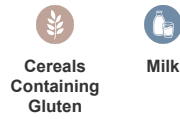
**MARGHERITA** £11.50

*tomato base, mozzarella and fresh basil*



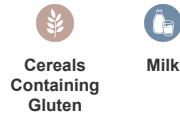
**BUFALINA** £15.00

*tomato base, fior di latte mozzarella, bufala mozzarella*



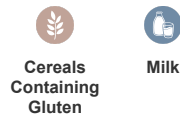
**NORMA** £13.50

*tomato base, mozzarella, fried aubergine, basil and ricotta infornata*



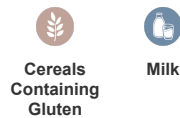
**QUATTRO FORMAGGI** £13.50

*mozzarella base, gorgonzola dop, parmesan cheese, ricotta cheese*



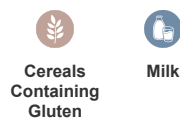
**VEGETARIANA** £14.00

*tomato base, mozzarella, grilled aubergines, grilled courgettes, mushrooms, spinach and black olives, with garlic oil and oregano*



**BIANCANEVE** £10.00

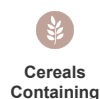
*mozzarella base*



**VEGAN PIZZA**

**VEGANA** £13.00

*tomato base, grilled aubergines, grilled courgettes, mushrooms, spinach and black olives with garlic oil and oregano*



Gluten

**MARINARA** £10.00

*tomato base, garlic, black olives and oregano*



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**FOUNDER'S PIZZA**

**TONY** £14.50

*tomato base, mozzarella, rocket, parmesan shavings and prosciutto crudo*



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Milk

**GABRIELLA** £13.00

*butternut squash base, mozzarella, mortadella and pistacchio*



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**BUBY** £14.50

*tomato base, mozzarella, Italian fennel sausage, onions, fried aubergines and mushrooms*



Cereals  
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Milk

**EMILIANO** £13.50

*tomato base, mozzarella, salame, basil, black pepper and ricotta cheese*



Cereals  
Containing  
Gluten



Milk

**CETTINA** £13.50

*mozzarella, baby tomatoes, rocket, speck and parmesan cheese*



Cereals  
Containing  
Gluten



Milk

**ADRIANA** £14.00

*four cheeses, sausage and fries*



Cereals  
Containing  
Gluten



Milk

**ELE** £14.00

*tomato base, mozzarella, panna cream, crispy speck, baked potatoes*



Cereals  
Containing  
Gluten



Milk

**TETA** £12.00

*mozzarella base, baked potatoes, onion and parmesan cheese with oregano*



Cereals  
Containing  
Gluten



Milk

**DESSERTS MENU**

**TIRAMISU** £7.00

*Granma's old recipe, a sponge soaked in espresso coffee and marsala liqueur, with savoiardi and mascarpone cheese, All topped with cocoa powder*



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Sulphur  
Dioxide  
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**SICILIAN CANNOLO** £5.50

*the ancient Sicilian recipe, a crust shaped as a bow tie filled in with ricotta cream and chocolate chips. All topped with Pistachio sprinkles.*


 Cereals  
Containing  
Gluten

 Eggs

 Milk


 Tree Nuts

 Peanut

 Sulphur  
Dioxide  
&  
Sulphites

**SEMIFREDDO DI MANDORLE** £7.00


*Semifreddo (pronounced say-bee-Fray- dough) that in Italian means half frozen, is a typical Italian dessert prepared with whipped cream and different kinds of nuts. Semifreddo has the texture of frozen mousse. It's all made and topped with almonds*

 Cereals  
Containing  
Gluten

 Eggs


 Milk

 Tree Nuts

 Sulphur  
Dioxide  
&  
Sulphites

**SEMIFREDDO DI PISTACCHIO** £7.00


*Semifreddo (pronounced say-bee-Fray- dough) that in Italian means half frozen, is a typical Italian dessert prepared with whipped cream and different kinds of nuts. Semifreddo has the texture of frozen mousse. It's all made and topped with pistachio*

 Cereals  
Containing  
Gluten

 Eggs

 Milk

 Tree Nuts

 Sulphur  
Dioxide  
&  
Sulphites

**PANNACOTTA AL CIOCCOLATO** £7.00


*simple and delicious homemade chocolate pannacotta*

 Milk

**PANNACOTTA AI FRUTTI DI BOSCO** £7.00


*simple and delicious homemade wild berries pannacotta*

 Milk

 Sulphur  
Dioxide  
&  
Sulphites


**PIZZA MICHELLE** £7.50

*pizzabase, topped with Nutella crushed almonds and iced sugar*

 Cereals  
Containing  
Gluten


 Milk

 Tree Nuts

 Sulphur  
Dioxide  
&  
Sulphites


**PIZZA CICCIO** £8.00

*pizza base, topped with pistachio nutella with crushed pistachio*

 Cereals  
Containing  
Gluten


 Milk

 Tree Nuts

 Sulphur  
Dioxide  
&  
Sulphites


**SORBETTO AL LEMONE** £5.00

*Lemon sorbet*

 Sulphur  
Dioxide  
&  
Sulphites

**ZOCCOLETTE ALLA NUTELLA** £7.00

*Diced hand fried pizza dough with sugar in cinnamon or nutella*

 Cereals  
Containing  
Gluten

 Milk

 Tree Nuts

# Important Information from AI Pomodoro

Welcome to AI Pomodoro. Please read our allergy statement:

- Our food is prepared in a kitchen where allergens are handled alongside allergen-free ingredients.
- Some of our dishes are complex and made from lots of different ingredients.
- Some of our pre-prepared ingredients have 'may contain' allergen warnings.
- We use a shared fryer for cooking non-allergen-containing dishes and allergen-containing dishes

For these reasons, no dish can be guaranteed to be completely free of allergens.

If you have any food allergies, intolerances, or dietary requirements, **please tell your server before ordering**. This menu information is provided to help you make an informed choice. Please ask if you have any questions.