Pulia

APERITIVI

Glass of Prosecco	8.5
Bellini - Prosecco with Peach Puree	11
Rossini - Prosecco with Strawberries Puree	11
Hugo - Prosecco, Elderflower seltzer, Mint leaves	11
Aperol Spritz - Aperol, Prosecco & Soda	11.5
Campari Spritz - Campari, Prosecco & Soda	12
Campari & Prosecco	12
Martini - Gin, Vermouth dry	12
Negroni - Gin, Vermouth & Bitter Campari	12
Americano - Vermouth, Campari, Soda water, slice of Orange	12

WHILE WAITING

Cestino di Pane
Bread selection served with Apulian EVO Oil & Balsamic Vinegar — 5.5

Assortimento di Taralli Pugliesi - Selection of Apulian Taralli — 4

Pizza all'aglio- Garlic Bread Pizza Style — 6

Olive Pugliesi Miste - Mix Apulian Olives — 4

SHARING PLATERS

SERVES 2 GUESTS

Tris di Bruschette — 24
A combination of Traditional Prosciutto, and Capocollo Bruschetta.

Tagliere di Formaggi e Salumi — 22
A hand-picked selection of Cheeses and Charcuterie board.

Verdure sott'olio (V) — 17
A selection of marinated seasonal Vegetables in oil and Bread .

ANTIPASTI - STARTERS

Bruschetta Classica (V) — 8,5
Bruschetta with Heritage mix Tomatoes, Garlic.

Bruschetta con Capocollo, Rucola e Parmigiano — 9.5
Bruschetta with thin sliced Capocollo Ham, Rocket and Parmesan.

Carpaccio di Manzo Podolico con Rucola e Parmigiano — 14
'Podolic' Beef Carpaccio with Rocket Salad and Parmesan Cheese shavings.

Burrata di Andria con Capocollo — 15
Burrata from "Andria" with Capocollo Ham.

Insalata di Polpo
Boiled and Pan-Fried Octopus, Potatoes, and seasonal Vegetables — 13

Fegato alla Paesana
Pan-Fried Calf Livers with slow cooked Onions and Lard. — 14

PRIMI - FRESH PASTA

WE SERVE OUR PASTA "AL DENTE" FOR A PORTION OF 130G.

Orecchiette Cime di Rapa, Acciuga & Peperoncino — 17
Traditional fresh Orecchiette Pasta with Turnip Tops, creamy Anchovies and Chilli

Strozzapreti Con Zucchine e Gamberoni — 18.5
Fresh Stozzapreti Pasta with Pan fried Mediterranean Red Prawns and Julienne Courgettes .

Orecchiette al Brasato di Manzo — 17.5
Fresh Orecchiette Pasta with slow cooked braised grass fed"Podolic" Beef

Tortelloni Ricotta e Zucca (V) — 14.5
Filled Fresh Pasta with Ricotta cheese and Pumpkin served in a Butter and Sage Sauce topped with Almonds flakes

Gnocchi con Fonduta di Pecorino, Salvia e Capocollo — 16.5
Gnocchi with a pecorino Fondue, Crispy Sage and Capocollo Ham.

Tagliolini al Tartufo (V) — 23
Fresh Tagliatelli Pasta with Truffle Paste and Fresh Black Truffle.

Lasagne ai Funghi - doesn't contain Meat — 14
Lasagne with King Oyster Mushroom ,Parmesan Cheese, Mushroom Sauce

Spaghetti al Pomodoro & Basilico (V) — 12.5
Fresh Spaghetti Pasta, with San Marzano Tomato Sauce and Basil.

SECONDI - MAINS

THE "PODOLICA" IS A BREED OF CATTLE FROM SOUTHERN ITALY, CAPABLE OF SURVIVING ON HARSH TERRAIN AND POOR PASTURE.IT IS BRED MAINLY FOR THEIR HIGH-QUALITY MEAT.

Polpette Podoliche Pugliesi con Grana Padano — 18.5
"Podolic" Beef and Pork Meatballs served with Parmesan cheese and Tomatoes Sauce.

Spezzatino di Carne — 22
'Podolic' Beef Meat Stew in White Wine Sauce.

Agnello alle Cime (served Medium) — 26
250g of Sous Vide cooked Lamb Rump served with Roast Potatoes and Confit Tomatoes.

Melanzane alla Parmigiana (V) — 17
Oven baked layers of fried Aubergine, Mozzarella cheese and Tomato sauce.

Polpo con Vellutata di Ceci — 24
Boiled and Pan-fried Octopus with Chickpeas velouté.

Orata con verdure e Velutata di Carrote — 23
Pan-Fried Sea Bream served with Carrots Velouté and Seasonable Vegetables.

Salmone alle Erbe — 23.5
Pan-Fried Fresh Salmon dressed with fresh herbs, served with Cappers, Black Olives, and Marinated Fennel.

PIZZA

Margherita — 12
Tomato sauce, Fiordilatte Mozzarella, Parmesan, fresh Basil, EVO oil

Vegetariana — 14
Tomato sauce, Fiordilatte Mozzarella, mixed Vegetables, fresh Basil, EVO oil

Salmone , Stracciatella & Cipolla Caramellata — 18
Tomato sauce, Fiordilatte Mozzarella, Smoked Salmon,Stracciatella Cheese and Caramelized Onion

Mortadella & Crema di Carciofi — 17.5
Tomato sauce, Mozzarella Fior di Latte, Mortadella with Pistachio and Home-Made Artichoke Cream

Burrata ,Capocollo & Melanzane Fritta — 18
Tomato sauce, Mozzarella For di Latte, Capocollo Ham, Burrata and Fried Aubergine.

Pugliese al Tartufo — 23
Tomato sauce, Burrata, Cured Ham, Rocket & Black Truffle

Extra toppings: Burrata £4, Cured Ham £3, Spice Salami £2, Truffle oil £1.5, extra Vegetables £1.5

CONTORNI – SIDES (V)

Insalata verde — 4
Mixed Green Salad Leaves

Insalata di Pomodori — 6
Mix Heritage Tomatoes, Red Onions ,Basil Salad

Patate al forno al Rosmarino — 6
Oven baked Potatoes with Rosemary

Broccoli — 6
Steamed and Pan Fried Tender Broccoli, Garlic and Chillie

Fagiolini — 6
Stewed Green Beans with Tomato

Peperoni Arrosto — 6
Red and Yellow Roasted Pepper

INSALATE - SALADS

Insalata Mista al Salmone — 13
Mixed Leaves, Pachino Tomatoes, Mozzarella, Smoked Salmon,Mixed Peppers, Sweetcorn

Insalata Mediterranea — 12
Potatoes, Pachino Tomatoes, red Tropea Onions, Capers, Oregano and fresh Basil

Vegetarian Vegan

All prices include VAT - A discretionary Service Charge of 12.5% will be added to the final bill. Please ask a waiter for more information about ingredients. Please let us know in case of any allergies or intolerances as not all ingredients may be indicated on the menu.