

# ASK IT ITALIAN

## ANTIPASTI PERFECT FOR TWO

THE MEAT & CHEESE ONE 13.25  
Milano and fennel salami, fior di latte (cow's milk mozzarella), Gorgonzola, rocket salad and rosemary & sea salt bread with smoked chilli jelly and olive tapenade.

THE MEAT ONE 13.25  
Coppa ham, smoked prosciutto, Milano and fennel salami, rocket salad and rosemary & sea salt bread with olive tapenade

## BREADS & NIBBLES

ITALIAN OLIVES (V) 3.10  
Large green Nocellara olives from Sicily.

**NEW** MIXED NUTS PICCANTE (V) 3.10  
A spicy mix of cashews, almonds & chickpeas.

**NEW** GARLIC BREAD SPECIALE 5.95  
Melted mozzarella, Fontal and Riserva cheeses tucked inside a folded Italian style garlic bread.

**NEW** CHEESE FONDUTA (V) 4.95  
Warm dough sticks with a rich cheese dip.

GARLIC BREAD / WITH MOZZARELLA (V) 4.95/5.85

ROSEMARY & SEA SALT BREAD (V) 5.50  
Add olive tapenade (v) or spicy tomato dip (v) for 1.00

## STARTERS

**NEW** BURRATA CAPRESE (V) 6.25  
Creamier and more indulgent than mozzarella, burrata is served with Santos tomatoes, rocket and basil.

CROQUETTES (V) 5.95  
Chunky potato croquettes stuffed with mozzarella, broad beans and peas served with a spicy tomato and basil dip.

MEATBALLS 5.95  
Beef and chilli meatballs coated in breadcrumbs, golden fried and served with a spicy tomato dip.

CALAMARI small 6.95 / large 12.25  
Crispy golden-fried squid served with garlic mayonnaise.

BRUSCHETTA (V) 5.65  
Toasted Pagnotta bread with marinated tomatoes, fresh basil and ricotta salata.

BUTTERFLY KING PRAWNS 7.65  
Succulent king prawns, oven-roasted on Italian bread with garlic and parsley.

MUSHROOMS AL FORNO (V) 6.15  
Mushrooms stuffed with Riserva and mozzarella, breadcrumbs, garlic and onions, baked on Italian bread until golden and served with garlic mayonnaise.

MELANZANE AL FORNO (V) 5.95  
Tender aubergine slices layered with rich tomato and béchamel sauces and mozzarella and baked until golden.  
**Available as a main for 10.95**

# PIZZA

## ALTO

**A thick airy base studded with olives, tomatoes and topped with special ingredients.**

**NEW** BURRATA (V) 13.75  
Creamier and more indulgent than mozzarella, burrata with Santos tomatoes and basil.

**NEW** SPICY N SWEET N'DUJA 13.75  
Spicy N'duja sausage, sweet smoked chilli jelly and crème fraîche.

**NEW** HAM AND SCAMORZA CHEESE 13.75  
Smoked scamorza cheese, coppa ham, mascarpone cheese and mushrooms.

## PRIMA

**Stone baked with longer, crispy bases and carefully selected toppings.**

**NEW** BEEF AND GORGONZOLA 13.50  
Pulled beef, gorgonzola, chestnut mushrooms, caramelised onions, tomato and mozzarella.

SALAMI MISTI 13.75  
Milano salami, pepperoni and smoked prosciutto, roasted peppers and caramelised onion.

CAPRINA (V) 11.95  
Soft goat's cheese, rocket, Santos tomatoes and olive tapenade.

POLLO PICCANTE CON PANCETTA 12.95  
Seasoned chicken breast, pancetta, roasted peppers, red chillies, mushrooms, spinach, rosemary and Fontal cheese.

## CLASSIC & CALZONE

**Turn your classic pizza into a more generously topped Prima pizza for 1.50**

CALZONE CARNE PICCANTE 13.25  
Pepperoni, fresh chillies, ham, beef and pork ragu, sautéed mushrooms, tomato sauce and mozzarella.

CALZONE FORMAGGIO DI CAPRA (V) 12.75  
Soft goat's cheese, grilled aubergines, roasted peppers, oven-roasted tomatoes, spinach, tomato sauce and mozzarella.

CALZONE POLLO 13.25  
Chicken breast, pancetta, mushrooms, roasted peppers, olives, tomato sauce and mozzarella.

CALZONE QUATTRO SALAMI 13.25  
Milano and fennel salami, pepperoni, spicy-sweet peppers, caramelised onions, spinach, tomato and mozzarella, topped with smoked prosciutto.

MARGHERITA (V) 8.45  
Tomato and mozzarella with Calabrian oregano.

STROMBOLI 10.45  
Pepperoni on a tomato and mozzarella base. We'll add chillies if you like it hot.

VERDURE (V) 10.25  
Artichokes, mushrooms, roasted peppers, Fontal cheese and olives dressed with rocket leaves.

Our pizzas (except the Calzones) can be made using our circular non gluten

### EXTRA TOPPINGS FOR YOUR PIZZA OR PASTA

Seasoned chicken | Fior di latte mozzarella (V) | Marinated king prawns | Pepperoni | Pancetta **1.50**

Sautéed mushrooms (V) | Roasted peppers (V) | Olives (V) **1.00** Red onion (V) | Red pepper (V) **0.50**

**CAN'T FINISH? WE'LL BOX UP ANYTHING THAT YOU WANT TO TAKE WITH YOU TO ENJOY LATER.**

# PASTA

## AL FORNO

**Oven baked pasta dishes served with a crisp side salad.**

LASAGNE 11.25  
Green egg pasta sheets with beef and pork ragu sauce, topped with a creamy béchamel sauce.

RIGATONI AL MANZO PICCANTE 11.45  
Rigatoni pasta with beef meatballs, beef and pork ragu, fresh chillies, roasted peppers and caramelised onions; topped with mozzarella.

PENNE AL POLLO DELLA CASA 11.50  
Seasoned chicken breast, mushrooms and pasta baked in a creamy mushroom and white wine sauce.

## CLASSIC PASTA

FETTUCCHINE BOLOGNESE 10.25  
Our hearty beef and pork ragu sauce is served with flat ribbon fettuccine, the way they eat it in Rome. If you prefer, you can choose Spaghetti.

RIGATONI CON ZUCCHINE E PESTO (V) 9.75  
Sautéed courgettes in a creamy pesto sauce, generously topped with ricotta salata cheese. Add chicken for 1.50.

SPAGHETTI AL POMODORO (V) 8.75  
Santos tomatoes, garlic and fresh basil in a rich tomato sauce topped with Fior di latte (cow's milk mozzarella).

LINGUINE CARBONARA 10.35  
Crispy pancetta in a rich creamy sauce with Pecorino, mascarpone and Riserva cheeses.

LINGUINE CON FRUTTI DI MARE 12.75  
King prawns, mussels, clams and squid in a rich tomato sauce.

RAVIOLI MARITTIMI 11.95  
Ravioli stuffed with crayfish, crab, salmon and ricotta in a creamy tomato sauce. Topped with a king prawn in its shell.

**Half size portions of our classic pasta dishes are available with a side salad for 1.50 less than the listed price**

All of our Classic pasta dishes can be made with our non gluten containing fusilli pasta.

## RISOTTO

RISOTTO CON POLLO E FUNGHI 12.75  
Risotto with tender chicken breast slices and sautéed mushrooms in a creamy white wine sauce.

RISOTTO ROSSO (V) 11.25  
Creamy roasted pepper and tomato risotto with crème fraîche, garlic and fresh basil.

## SIDES

MIXED SALAD (V) 3.95

CHIPS (V) 3.95 Served with garlic mayonnaise.

**NEW** ZUCCHINE & ROCKET SALAD (V) 3.95  
Courgette ribbons and rocket leaves, lightly dressed with lemon juice.

ZUCCHINE FRITTE (V) 3.95  
Lightly battered courgette sticks.

## SALADS

CHICKEN CAESAR SALAD 10.50  
Pan-fried chicken breast on Cos lettuce with Riserva cheese, Caesar dressing and baked rosemary & sea salt ciabatta sticks.

**NEW** MOZZARELLA MIXED GRAIN SALAD (V) 11.25  
Spelt, barley and rice; tomatoes, cucumber, and rocket; topped with Mozzarella and asparagus and flavoured with parsley and mint.

INSALATA DI POLLO E PANCETTA 10.95  
Pan-fried chicken breast and crispy pancetta, served with avocado, tomatoes, spinach, Cos lettuce and red onion with sweet mustard dressing.

**Let us know if you prefer your dressing on the side.**

## MEAT & FISH

**NEW** POLLO MILANESE 13.95  
Breaded butterfly chicken breast, seasoned and roasted in this Milan-inspired dish. Served with roasted new potatoes or chips, broccoli, and a creamy mushroom sauce on the side.

PORK BELLY PORCHETTA 14.85  
A Tuscan classic: slow-roasted pork belly in herbed red wine sauce, served with roasted new potatoes and broccoli.

SEA BASS AL FORNO 14.95  
Sea bass fillet baked in a white wine sauce with new potatoes, tomatoes, mushrooms and spinach.

## DESSERTS

HONEYCOMB CHEESECAKE (V) 6.25  
Creamy cheesecake on a cookie base, sprinkled with crunchy honeycomb chocolate pieces. Served with a scoop of vanilla gelato.

TIRAMISU (V) 5.85  
Vanilla sponge cake soaked in espresso coffee, layered with mascarpone cream.

**NEW** BLOOD ORANGE AND CHOCOLATE TART (V) 5.95  
Zesty, dark chocolate tart served with tangy raspberry sorbet.

WARM PEAR TART (V) 5.95  
Poached pear on a base of almond frangipane on shortcrust pastry, served warm with fresh raspberries and cream.

ICE CREAM PROFITEROLES (V) 5.95  
Filled with Italian-style soft ice cream and topped with a rich hot chocolate sauce.

GELATI & SORBETTI 4.75  
Two scoops of Italian speciality ice cream or sorbetti. Choose from: Chocolate | Vanilla | Strawberry | Salted Caramel | Pistachio | Espresso Raspberry sorbet | Mango sorbet

— ASK FOR OUR —  
ALLERGEN MENU

or for a list of non gluten containing dishes

Our dish descriptions don't always mention every single ingredient, so feel free to ask if you're unsure. If you have any specific dietary requirements, we have a full allergen menu to help you make a decision. Please note that allergens contained within our condiments or extra toppings are not included. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen free. Please speak to the restaurant manager if you have any food allergies prior to placing your order so we can take extra care preparing your dish. Keep an eye out for any pesky stray olive stones, seafood shells or little fishbones. **V** - suitable for vegetarians **VEGANS** - Ask for the vegan menu. **NUTS**: If you avoid nuts, please ask for our allergen menu. **TIPS**: All tips are discretionary. For groups of 8 or more an optional 10% service charge is added. Whether you choose to leave a gratuity by cash or card, 100% goes entirely to the team, Cash tips will go directly to your waiter. Tips left on card will get divided amongst the restaurant team – chefs included. This division was decided upon by an internal committee made up of waiters, chefs and managers. There are no company deductions.

## CRAFT LEMONADE

When life gives you lemons, sit back  
and let us make the lemonade!

**TRADITIONAL STILL LEMONADE 275ML 2.50**  
**RASPBERRY STILL LEMONADE 275ML 2.50**

## SOFT DRINKS

SAN PELLEGRINO 330ML	2.75
LIMONATA (LEMON)	
ARANCIATA ROSSA (BLOOD ORANGE)	
<b>NEW</b> NOJITO	3.50
Lime and lemon juice, craft lemonade, garnished with fresh mint	
ORANGE / APPLE / CRANBERRY JUICE	2.75
COCA COLA / COKE ZERO / DIET COKE / SPRITE 330ML	2.75
APPLETISER 275ML	2.75
STILL WATER 500ML / 1 LITRE	2.75 / 4.25
SPARKLING WATER 500ML / 1 LITRE	2.75 / 4.25

## BEER & CIDER

PERONI DRAUGHT 1/2 PINT / PINT	2.95 / 5.55
PERONI GRAN RISERVA 330ML	4.65
PERONI NASTRO AZZURRO 330ML / 660ML	4.25 / 6.75
<b>NEW</b> PERONI NASTRO AZZURRO GLUTEN FREE 330ML	4.25
ASPALL SUFFOLK CYDER 330ML	4.75
<b>NEW</b> MESSINA BIRA 330ML	4.50
A unique and delicate taste from Sicily's most famous craft beer.	

## SPIRITS & LIQUEURS

<b>25ML</b>	
BOMBAY SAPPHIRE   ROKEBY'S HALF CROWN CRAFT GIN   RUSSIAN STANDARD VODKA   RED GRIFFIN CRAFT VODKA	3.25
JACK DANIELS   MALIBU   RON CALDOS CARRIBEAN RUM	3.50
<b>MIXERS 200ML</b>	1.60
TONIC   SLIMLINE TONIC   LEMONADE   SODA WATER	

## • DRINK LIKE AN ITALIAN •

### WHITE

BIANCO SALENTO  
**WE RECOMMEND**

**Puglia**

Well-balanced between fresh and fruity, with ripe pear flavours.

TREBBIANO 4.65 5.85 10.75 16.25  
**Moncaro, Marche**  
A crisp easy drinking Chardonnay blend.

GARGANEGA 4.75 6.45 12.50 17.50  
**Sartori, Veneto**  
Refreshing with peach and apricot flavours.

PINOT GRIGIO 5.75 7.45 13.95 21.45  
**Sartori, Veneto**  
An intense fruity aroma with a delicate taste.

SAUVIGNON BLANC DOC 6.50 7.95 15.90 23.50  
**Friuli-Grave, Villa Chiopris**  
Well-balanced, goes perfectly with seafood and fish.

GAVI D.O.C.G. 25.25  
**Dezzani, Piedmont**  
A refreshing wine with citrus fruit flavours.

### ROSÉ

PINOT GRIGIO BLUSH 5.50 6.65 12.50 18.25  
**Sartori, Veneto**  
Delightfully fresh and crisp.

ROSATO 5.75 7.45 13.95 20.25  
**Cusumano, Sicily**  
Full bodied, with strawberry & melon characteristics.

Glass of sparkling wine - 125ml. All of our wines by the glass are also available in 125ml for £1.50 less than the equivalent 175ml price. Vintages may vary. Spirits and Liqueurs are served in 25ml or 50ml measures.

### RED

PRIMITIVO  
**WE RECOMMEND**

**Puglia**

A smooth, rich red with full fruit flavours.

NERO D'AVOLA SHIRAZ 4.50 5.85 10.75 15.50  
**Cusumano, Sicily**  
Medium bodied Nero D'Avola shiraz, flavoured with red berry fruits.

MERLOT IGP 4.75 6.45 11.95 17.50  
**Terre Siciliane, Cusumano**  
Full bodied, with warm plum notes.

CHIANTI RISERVA 6.25 7.55 14.25 21.95  
**Cecchi, Tuscany**  
A hearty red, goes great with meaty dishes.

CABERNET SAUVIGNON 6.50 8.25 16.25 23.25  
**Pieve di Soligo, Veneto**  
Well-balanced with hints of fresh blackberry.

MONTEPULCIANO D'ABRUZZO RISERVA 24.95  
**Cantina Tollo, Abruzzo**  
A rich, full bodied easy drinking wine.

### SPARKLING

PROSECCO BRUT DOC 5.25 23.75  
**Soligo**  
The classic Italian sparkling aperitivo.

ROSÉ, BRUT DI PINOT NERO 25.50  
**Ruggeri**  
Exceptional rosé made from the Pinot Noir grape.

MOSCATO D'ASTI D.O.C.G (5%) 25.50  
**Piedmont**  
Softly sparkling, semi-sweet and authentically Italian.

## COCKTAILS

6.45

### APEROL SPRITZ

A classic Italian Apéritif - Aperol, Prosecco and soda over ice.

### ITALIAN TWINKLE

Prosecco with elderflower cordial, vodka and a twist of lemon.

### ELDERFLOWER GIN AND TONIC

A refreshing mix of gin, elderflower cordial and tonic water served with ice.

### NEW TROPICAL MOJITO

Rum, mango, passion fruit, lime and lemon juice garnished with fresh mint.

### NEW HARD LEMONADE

Vodka and limoncello with our craft lemonade.

## TEA

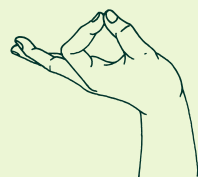
	Regular
POT OF TEA Traditional English   Earl Grey	2.50
POT OF FLAVOURED TEA Ask your waiter about which flavours are available.	2.50
HOT FRESH MINT INFUSION	2.50

## COFFEE

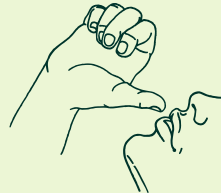
	Regular	Large
CAPPUCCINO	2.85	3.25
LATTE	2.85	3.25
MOCHA	2.75	3.25
AMERICANO	2.65	2.95
	Single	Double
ESPRESSO	2.25	2.75
MACCHIATO	2.25	2.75

EAT LIKE  
• AN ITALIAN •

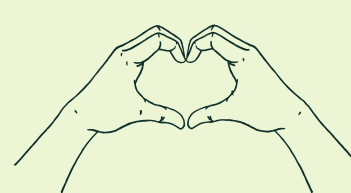
EXCELLENT



DRINK



LOVE



Eat with gusto, drink with cheer and share your mealtimes with the ones you love most.



@askitalian



@ASKItalian



ASK Italian

#EATLIKEANITALIAN



We've introduced the Qkr! with MasterPass payment app to give you an even easier and quicker way to pay at your table straight from your mobile, using any bank card.

If you'd like to help us raise funds for Great Ormond Street Hospital Children's Charity, you can donate 25p via Pennies when you pay by card. Thank you for your support.



**Pennies!**  
The digital charity box

Every penny you give goes to charity: 95% to Great Ormond Street Hospital Children's Charity and 5% to Pennies (registered charity no. 1122489). Great Ormond Street Hospital Children's Charity. Registered charity no. 235825