

NORTH TOWN



ALL dishes come when ready!

NIBBLES

PUCCIA PUGLIAN (VE)	£5
Bread baked in-house, served with extra virgin rosemary olive oil & rock salt	
NT OLIVE (VE)	£5
GARLIC & ROSEMARY SCHIACCIATA (VE)	£6
House-baked garlic & rosemary schiacciata finished with rock salt	
SUN DRIED TOMATO PESTO (N)	£4.5
SCHIACCIATA SPECIAL	£9.5
House-baked schiacciata topped with smoked stracciatella & Parma ham	
HOUSE BRUSCHETTA	X4 £6 / X8 £10
Ever-changing flavours on toasted focaccia	

SHARING PLATTERS

CARNE CARNE (N)	£25
Board of Italian cured meats, served with schiacciata	
ANTIPASTO SUD PLATTER (V)	
Burrata & a selection of our seasonal salads	
PICCOLO (FOR 2)	£25
NORMALE (FOR 4)	£40
GIGANTE (FOR 6)	£50

ANTIPASTI

BURRATA (GF, V, N)	£7
Simply dressed with extra virgin olive oil	
BURRATA PAPPALOMODORO (V)	£13
Served with pappalomodoro & rocket pesto	
SMOKED BURRATA (V)	£13
With fava bean purée, black olive crumb, toasted bread crumb & EVO	
FORMAGGIO OF THE DAY (V)	£8
Chef's selection of Italian cheeses, ask your server for today's pick	
POLPETTE DI PANE (V, N)	£10.5
A timeless Southern favourite inspired by rustic home cooking with garlic, chilli, pecorino & butternut squash	
HAND CUT SALAMI	£12
The finest salami, thickly cut to order	
PUGLIESE SALAD (VE)	£7
Fava beans, red onion, sundried tomatoes, cherry tomato & crostini	
SORRENTINA (VE, GF)	£7
Squash, chickpea, red onion, preserved lemon, mint & EVO	
CAPONATA (VE)	£7
Garlic & chilli, sweet & sour red onion, raisins, olives, mint & fried aubergine	
SICILIAN COUSCOUS (VE)	£6.5
with preserved lemon, courgette, black olive & cherry tomatoes	
ROAST CHERRY TOMATO (VE, GF)	£7
Roast cherry tomato with rosemary, garlic & extra virgin olive oil	
INSALATA FAGIOLI (VE, GF)	£7
Marinated borlotti beans, red onion & chilli	
PEPERONATA (VE, GF)	£7
Roast peppers in sweet & sour white onion, pine nuts & basil	

SMALL PLATES

FISH

DUO OF ANCHOVIES (GF)	£10
Cetara anchovies & marinated anchovies	
'A ZUPPA 'E MARE	£20
Fresh catch, San Marzano tomato, garlic & chilli served with crostone bread – pure Napoli vibes	
TUNA	£15
Grilled Grade A tuna sashimi, served with sweet & sour caponata	
GAMBERI (GF)	£5 PER PIECE
In salsa verde butter or In 'nduja butter	
POLPO	£15
Chargrilled octopus served with fava beans, red onion, sundried tomato & crostini croutons	
BACCALÀ ALLA SICILIANA (GF)	£15
Salt cod with cherry tomatoes, aubergine, chilli & olive oil	
PESCE SPADA (GF)	£15
Grilled swordfish with white wine, capers & cherry tomato	

MEAT

LAMB MEATBALLS (GF, N)	£14
Garlic, chilli, raisin & almond flour lamb meatballs in a slow-cooked tomato sauce topped with taleggio	
INVOLTINI DI MAIALE (N)	£15
Tender pork rolls stuffed with breadcrumb, parmesan, raisin, pine nuts, salame & scamorza, served with warm peperonata	
MINISTRA MARITATA (GF)	£20
A rustic Naples classic where tender greens and slow-cooked meats "marry" in a rich, aromatic broth	

PASTA

Pastas marked with * can be made **gluten free**

CLASSIC LASAGNE	£16
Pork, beef & sausage ragù	
SCIALATIELLI RAGÙ *	£16
Slow-cooked spicy sausage ragù	
MACCO DI FAVE (VE) *	£15
Cavatelli fresh pasta, fava beans, chilli, pangrattato, basil oil & black olive crumb	
PASTA E PATATE (V)	£14
The Napoli peasant dish – simple, hearty & super moreish Provolone	
PASTA E FASUL *	£15
A hearty Neapolitan favourite – pasta mista, cannellini beans, lardo & chilli oil	
BUCATINI ALLO SCOGLIO *	£20
Seafood vibes on a plate – mussels, clams, cod, prawns & octopus in San Marzano tomato sauce with chilli & garlic	
RAGÙ GENOVESE *	£16
Slow-braised beef ragù – a Naples classic	
PASTA DEL GIORNO	£ PLEASE ASK
Today's pasta from Scaravilli pasta lab	

SIDES

LAMB FAT POTATO (N)	£7
Lamb fat potato with 'nduja & pecorino sauce	
FRIARIELLI (VE)	£7
SWEET & SOUR SQUASH WITH WALNUTS (VE, N)	£7
ROCKET SALAD	£7
With cherry tomatoes & parmesan	

V - Vegetarian VE - Vegan N - Nuts GF - Gluten Free

Please inform a member of our team of any allergies or intolerances

Leave the gun,
take the
cannoli!



NORTH TOWN

HOLY CANNOLI

X1 £4.5 / X3 £12 / X6 £20

SAVE SOME ROOM FOR OUR FAMOUS HANDMADE CANNOLI BOX
– ENJOY NOW OR TAKE AWAY FOR LATER