

# PALAZZO

## ANTIPASTI

### NOCELLARA OLIVES

Sicilian early harvest olives (gf, vg)..... £4.5

### MARINATED OLIVES

Marinated green & black nocellara olives..... £5

### ANTIPASTO BOARD

Serrano, finocchiona, mortadella, pecorino, fried sage & focaccia..... £15

### GARLIC, ROSEMARY & MOZZARELLA BREAD

Pizzetta with garlic, rosemary & mozzarella (vg)..... £6.5

### ANCHOVY BREAD

Pizzetta with anchovy & mozzarella (vg).....£7

## FRITTI

### CALAMARI

Fried calamari with fermented chilli dip & lemon..... £9.5

### MOZZARELLA FRITTA

Mozzarella fritta with scotch bonnet honey..... £8.5

### ZUCCHINI FRITTI

Zucchini fritti with garlic yoghurt & aleppo chilli (gf,vg). £8

### CARCIOFI FRITTI

Fried artichoke hearts with mint mayo (gf, vg)..... £8.5

## LARGE PLATES

### PORK & VEAL MEATBALLS

Pork & veal meatballs, slow roasted tomato sauce & olive oil + Focaccia for £2..... £8 / £14

### CHICKEN MILANESE

Chicken milanese with lemon & aioli..... £14

### SPIEDINI

Chargrilled lamb skewers served with mixed green salad (gf)..... £14

## PIZZA

### MARGHERITA / £11

Tomato, mozzarella, EV olive oil & fresh basil (gf, vg)

### TRUFFLE / £12

Portobello mushroom, truffle, thyme, mozzarella & parmesan (gf, vg)

### AUBERGINE / £13

Aubergine, salted ricotta, scotch bonnet honey, mozzarella & tomato (gf, vg)

### ARTICHOKE / £13

Grilled artichoke hearts, kalamata olives, mozzarella, oregano (gf, vg)

### CHORIZO / £13.5

Brindisa chorizo, sweet piquillo peppers, mozzarella, tomato & basil (gf)

### MERGUEZ / £14

Lamb merguez sausage, friarielli, red onion, rosemary, mozzarella & tomato (gf)

### PORK & FENNEL / £14.5

Pork & fennel sausage, oyster mushrooms, mozzarella, pecorino & tomato (gf)

### SERRANO / £15

Serrano ham, datterini tomatoes, mozzarella, fresh rocket & parmesan (gf)

### EXTRAS

Burrata / £4.5

Meat / £3

Veg / £2

Mozzarella, vegan mozzarella / £2

Gluten free base / £3.5

### DIPS FOR YOUR CRUST!

Basil Aioli / £2

Spicy Mayo / £2

Vegan Kim Chi /£2

## INSALATE

### ROCKET & CHICORY

Rocket, chicory, red onion & salted ricotta (vg).....£5

### MOZZARELLA & TOMATO

Fior di latte mozzarella, merinda tomatoes, basil, evo...£8.5

### PANZANELLA

Tomato bread salad with shallots, capers, basil..... £8

### BURRATA & PROSCIUTTO

Burrata, 18 month parma ham, olive oil (gf).....£9.5

## SIDES

Parmesan & Truffle fries (gf, vg)..... £5

Mixed leaf salad (gf, vg)..... £3.5

Sautéed potatoes with mixed herbs (gf, vg)..... £4

Green fagiolini beans with evo oil (gf, vg)..... £4

## DOLCI

### TIRAMISU

Classic tiramisu..... £6.5

### CHEESE CAKE

Classic cheesecake (please ask for flavour)..... £6.5

### DONUTS & GELATO

Donuts from "Grace & Skye" filled with gelato..... £7.5

### GELATO

Pistachio / vanilla / dark chocolate sorbetto (vg) / lemon sorbetto..... £6



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