# LITTLE TUSCANY

ITALIAN FOOD EMPORIUM

## APERITIVI

**Olive Marinate** ve — 6.95
Mixed olives marinated with herbs, garlic, and citrus.

**Pane e Olio** ve — 7.95
Warm bread with extra virgin olive oil and balsamic vinegar

**Pane e Burro** — 7.95
Warm fresh sourdough served with whipped nduja butter

**Focaccia Rosmarino o Aglio** ve — 8.95
Soft focaccia topped with your choice of rosemary or garlic, baked to golden perfection.

**Zucchine Fritte** v — 8.95
Crispy fried zucchini, lightly seasoned and perfect for sharing. Served with pesto mayo.

## ANTIPASTI

**Minestrone** ve — 9.95
Hearty vegetable soup with seasonal vegetables and beans in a rich, savoury broth. Served with warm, sourdough bread.

**Mozzarella Fritta** v — 10.95
Crispy fried smoked mozzarella served with classic Napoli sauce

**Supplì** v — 10.95
Crispy fried rice balls filled with red pesto of ricotta cheese, sun-dried tomato, pecorino, oregano

**Cozze** — 11.95
Fresh steamed mussels served with your choice of garlic, white wine & parsley broth or tomato, chilli & white wine sauce

**Antipasto Misto Toscano** — 17.95
A variety of Tuscan delicacies, including cured meats, cheeses, marinated vegetables, and olives, served with soft, freshly baked focaccia

**Tortellini Fritti** — 11.95
Deep fried fresh tortellini served with truffle bolognese, finished with Parmesan

**Patè di Pollo** — 13.95
Chicken liver pate served with toasted brioche walnut mousse, orange gel

**Purè di Patate, Tartufo, Gamberi e Aglio Nero** — 12.95
Truffle mashed potatoes, prawns, black garlic gel

**Parmigiana di Melanzane Impanata e Fritta** — 10.95
Classic Italian aubergine parmigiana coated in crispy Panko breadcrumbs and lightly fried

v- vegetarian  vo - vegetarian option  ve - vegan

Little Tuscany add a gratuity charge of 10% to all bills.

100% of the discretionary gratuity is shared amongst all staff.

## BRUSCHETTE

Our bruschette are made with fresh Sourdough from Freedom Bakery with your choice below:

**Classica al Pomodoro** ve — 11.95
with fresh tomatoes, basil, garlic, and a drizzle of olive oil

**Prosciutto, 'Nduja, Pesto, Burrata** — 13.95
Creamy Burrata, spicy 'Nduja sausage, Prosciutto di Parma & Pesto

**Formaggio de Capra** v — 12.95
with creamy goat cheese, caramelised red onion and garnished with fresh herbs

**Gorgonzola, Pera e Noci** v — 12.95
Gorgonzola, pear, walnuts

**Bruschetta All'astice** — 15.95
Lobster & Prawn meat, Caesar dressing, crispy pancetta, chives

**Bruschetta da Condividere** — 29.95
Choose up to 4 bruschetta options from the bruschetta menu to share

## PIZZA

Our pizzas are topped with San Marzano tomatoes and Fior di Latte mozzarella

**Extra toppings are also available from £2**

Please feel free to mix and match toppings to create your own combination.

**Margherita** v — 15.95
Tomato & mozzarella

**Marinara** ve — 15.95
Tomato, oregano, garlic no cheese

**Paese** v — 16.95
Marinated roast aubergine, courgette, peppers

**Bufalina** — 17.95
Buffalo mozzarella, basil, sun-dried tomatoes, parmesan shavings

**Salsiccia** — 17.95
Tuscan sausage

**Golosa** — 18.95
Gorgonzola, Tuscan sausage, onion

**Pollo** — 18.95
White base, mozzarella, Parmesan shavings, chicken, shredded lettuce, Caesar dressing

**Spianata** — 17.95
Spicy salami

**'Nduja** — 18.95
Fennel salami & spicy 'nduja sausage

**Formaggio di Capra** v — 18.95
Goat's cheese, caramelised red onion, rocket

**Funghi e Prosciutto Cotto** — 18.95
Mushroom & cooked ham

**Parma** — 19.95
Parma ham, rocket, parmesan shavings

Gluten-Free Base — +3.00

## PASTA *Gluten free pasta £1.50*

**Rigatoni Arrabbiata** ve — 15.95
Rigatoni pasta in a spicy tomato sauce with garlic, chilli flakes, fresh parsley & seasoned crumble

**Le Lasagne** — 16.95
Traditional baked pasta layered with a rich bolognese sauce, béchamel, and parmesan
*Please be advised 20 min wait time.*

**Cannelloni Vegetariani** v — 16.95
Pasta tubes filled with a savoury mix of ricotta, butternut squash, spinach, harissa, finished with a rich béchamel & pecorino sauce

**Gnocchi, Zucca e Gorgonzola** v — 17.95
Gnocchi with butternut squash cream, gorgonzola, walnuts & black cabbage

**Ravioli Cacio e Asparagi, Fonduta di Formaggio di Capra e Cipolla** v — 18.95
Ravioli filled with pecorino cheese & asparagus, goat cheese fondue & caramelised red onion

**Tagliatelle alla Bolognese** — 16.95
Topped with Parmesan

**Spaghetti Carbonara** — 16.50
Classic spaghetti with a smooth, rich sauce made from eggs, pecorino cheese, pancetta, and black pepper

**Orecchiette Scarpariello** vo — 17.95
Orecchiette pasta served with a savoury cherry tomato sauce, garlic, fresh basil and emulsified butter and parmesan. Served with sourdough bread for the perfect scarpetta

**Strozzapreti alla Norcina** — 17.95
Strozzapreti pasta in a creamy sauce with Italian sausage, mushrooms and black truffle, finished with grated Pecorino cheese.

**Orecchiette Come Mia Nonna** — 18.95
Orecchiette, broccoli cream, cime di rapa, Tuscan sausage, Parmesan cream

**La Mia Genovese** — 19.95
Mezze maniche, slow cooked beef with Parmesan, onion cream

**Mezze maniche al Ragù D'Agnello** — 19.95
Mezze maniche pasta served with a rich and tender lamb ragù. Slow-cooked with red wine, herbs, aromatic spices and spinach

**Mezze Maniche, Fagioli, Astice e Cozze** — 22.95
Mezze maniche with borlotti beans cream, lobster, mussels, & 'nduja oil

**Spaghetti ai Gamberoni** — 23.95
Spaghetti served with succulent prawns in a garlic, chilli, and tomato sauce. Finished with a hint of fresh parsley and a savoury, seasoned crumb

## RISOTTO

**Risotto Funghi Porcini e Tartufo** — 21.95
Porcini mushrooms risotto, with truffle & parmesan fondue

**Risotto Gorgonzola** v — 20.95
Risotto of gorgonzola cheese, topped with cherry cream

## I SECONDI

**Milanese di Pollo** — 22.95
Crispy breaded and fried chicken breast served with spaghetti in a rich Napoli sauce

**La Milanese a Bologna** — 23.95
Crispy, breaded and fried chicken breast. Finished with a beef jus and topped with Parma ham and parmesan cheese, served with a side of chips

**Brasato di Manzo** — 23.95
Featherblade of beef, slow cooked in chianti served with Gremolata, beef jus, mashed potato, Sugarsnap salted with garlic & anchovy oil & pine nuts

**Petto D'anatra, Ciliegie e Cavolo Nero** — 24.95
Slow cooked duck breast, cherry & Port wine sauce, black cabbage & fermented garlic gel

**La Bistecca** — 29.95
Grilled, juicy ribeye steak. Served with chips and a side of rocket. Add your choice of peppercorn sauce or creamy winter mushroom sauce

## INSALATE

**Niçoise** — 15.95
Tuna, mixed leaves, olives, hard boiled eggs, boiled potatoes

**Caesar** — 16.95
Chargrilled chicken, Romaine lettuce, parmesan, croutons, anchovy dressing

## CONTORNI

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| Chips v | 5.95 |
| Mixed Salad v | 5.95 |
| Garlic Bread v | 5.95 |
| Rosemary Chips v | 6.50 |
| Garlic Bread with mozzarella v | 6.95 |
| Truffle & Parmesan Chips | 6.95 |
| Tenderstem Broccoli ve | 5.95 |
| Sugarsnap salted with garlic, anchovy oil & pine nuts | 6.95 |

Scan for daily offers, wifi and allergen information.

