

# Lulivo

## ANTIPASTI - STARTERS

PANE ALL'AGLIO	£3.95 v
Pizza bread topped with garlic, olive oil and oregano.	
BRUSCHETTA AL POMODORO	£4.95 v
Pizza bread topped with fresh tomatoes, garlic and basil.	
SOUP OF THE DAY	£4.95 v
Ask staff for today's fresh soup.	
FUNGHI E GORGONZOLA	£7.25 v
Baby mushrooms cooked in creamy Gorgonzola sauce.	
CALAMARI FRITTI	£6.95
Freshly cut deep fried squid rings in breadcrumbs served with tartar sauce.	
PROSCIUTTO E MELONE	£7.95
Succulent slices of sweet melon crowned with classic Italian Parma ham.	
TRICOLORE AL BALSAMICO	£8.95 v
Tomatoes, mozzarella, avocado and basil salad.	
COZZE AL LIMONE	£8.95
Fresh mussels cooked in white wine and lemon sauce.	
GAMBERONI AL BURRO	£8.95
Juicy tiger prawns in chilli, lemon, and garlic sauce.	
COCKTAIL DI GAMBERETTI	£8.95
Prime smoked salmon and baby prawns on a bed of luscious salad served with cocktail sauce.	
COZZE ALLA PROVINCIALE	£8.95
Fresh mussels in garlic and tomato sauce.	
ANTIPASTO MISTO	For one/sharing £8.95/12.95
A mix of Italian salami: bresaola, salami, prosciutto, mortadella & parmesan.	

## SALADS

INSALATA VERDE	£3.75 v
A refreshingly light mixed green leaf salad.	
INSALATA MISTA	£3.95 v
A colourful combination of mixed leaves, cucumber, tomatoes, onions and olives.	
INSALATA CAPRESE	£6.95 v
A hearty ensemble of fresh tomatoes, mozzarella and basil.	
RUCOLA E PARMIGIANO	£5.95 v
Fresh rocket salad and Parmesan cheese shavings.	
CAESAR SALAD	£11.95
Fresh salad leaves, sliced grilled chicken breast, homemade croutons with Caesar dressing and Parmesan cheese.	
INSALATA NICOISE	£10.95
Tuna and mixed leaves accompanied by anchovies, French beans, vine ripened tomatoes, olives and boiled eggs. A flawless lunch time favourite.	
INSALATA DI SALMONE	£11.95
Smoked salmon and avocado served in a bed of salad.	
INSALTA CON FORMAGGIO DI CAPRA	£12.95
Warm goat cheese salad with roasted peppers, aubergine, caramelised onion with balsamic vinegar and olive oil dressing.	

*Feel free to ask for any other pasta or pizza that is not on the menu*

## PASTA

PENNE ALL'ARRABBIATA	£7.95 v
Penne pasta in a light tomato and garlic sauce sprinkled with chilli and fresh herbs.	
SPAGHETTI PUTTANESCA	£8.95
This classic sauce from Campania combines anchovies, capers and olives in a light Neapolitan sauce, an undeniably flavoursome dish.	
TAGLIATELLE AL PESTO	£9.95 v
A classic Italian recipe originating from Liguria. A creamy combination of pesto, fresh cherry tomatoes and mozzarella.	
PENNE CON CARCIOFI	£10.95
Penne pasta in a rich creamy sauce, tossed with artichokes and topped with diced prosciutto.	
GNOCCHI ALLA SORRENTINA	£10.95 v
Soft potato dumplings with basil and mozzarella in a rich tomato sauce.	
SPAGHETTI BOLOGNESE	£11.95
Spaghetti in a wholesome 100% beef and tomato ragù. Simply delicious.	
TORTELLONI DI COLLINA	£10.95 v
Pasta parcels bursting with rich ricotta and spinach; complemented by cherry tomatoes, a drizzling of garlic sauce and Parmesan shavings.	
TAGLIATELLE AL PROSCIUTTO	£11.95
Pasta cooked with ham, mushrooms, garlic in a rich creamy sauce.	

## SIGNATURE PASTA *l'ulivo.....*

PENNE ALL'ULIVO	£11.95
Penne pasta with chicken, sun dried tomatoes in light tomato sauce.	
TAGLIATELLE ALLE COZZE	£13.95
Mussels, succulent king prawns cooked with cherry tomatoes, garlic, basil, chilli and white wine.	
FARFALLE MACHIARELLI	£11.95
Bow pasta cooked in a rich creamy sauce with smoked salmon and spinach.	
FARFALLE CON GAMBERETTI	£12.95
This modern recipe comprised of peeled prawns, green courgettes, creamy saffron and bow pasta creates a contemporary yet authentic Italian delight.	
SPAGHETTI ALLO SCOGLIO	£14.95
Mussels, succulent king prawns and squid cooked in garlic, basil, white wine in light tomato sauce.	

## PASTA AL FORNO & RISOTTI

CANNELLONI FIORENTINA	£11.95 v
Homemade pancakes crammed with ricotta cheese and spinach, baked in béchamel and tomato sauce.	
LASAGNE AL FORNO	£12.95
Traditional Italian lasagne baked in a hearty Bolognese sauce.	
RISOTTO CON GAMBERETTI	£13.50
Garden peas and peeled prawns in a creamy zafferano sauce. A classic Italian risotto.	
RISOTTO AI FUNGHI	£11.95 v
Arborio rice with mushrooms and garlic in a creamy white sauce.	
RISOTTO PESCATORA	£14.95
Arborio rice with king prawns, squid and mussels in light tomato sauce.	

*Gluten free pasta available*

## PESCE – FISH

<b>SALMONE AGLI ASPARAGI</b>	£16.95
Grilled salmon steak with asparagus cooked in ginger sauce	
<b>GAMBERONI ALLA DIAVOLA</b>	£18.95
A devilishly delicious dish: succulent king prawns in garlic and chilli served with spaghetti Napoli.	
<b>SPIGOLA AL FINOCCHIO</b>	£17.95
A grand, whole sea bass oven roasted with olive oil, garlic and fennel.	
<b>ORATA ALLA GRIGLIA</b>	£17.95
Whole sea bream grilled to perfection. Great with a glass of Pinot Grigio.	

## CARNE - MEAT

<b>SCALOPPINA MILANESE</b>	£16.95
Chicken escalope in golden breadcrumbs served with spaghetti Napoli.	
<b>POLLO CON CREMA E FUNGHI</b>	£16.95
Chicken breast cooked in a creamy garlic and mushroom sauce with splashes of white wine and a hint of rosemary.	
<b>POLLO CON PORRI E CARCIOFI</b>	£16.95
Chicken breast cooked with leeks and artichokes in a creamy sauce.	
<b>VITELLO CON CREMA E FUNGHI</b>	£17.95
Veal escalope pan-fried in a white wine cream and mushrooms.	
<b>VITELLO CON PROSCIUTTO</b>	£17.95
Veal escalope topped with Italian prosciutto, mozzarella, fresh basil in a light tomato sauce.	
<b>SALTIMBOCCA ALLA ROMANA</b>	£17.95
Veal escalope, topped with Italian prosciutto cooked in white wine sauce and sage.	
<b>COSTOLETTA D' AGNELLO</b>	£19.95
Tender British lamb cutlets, grilled to your preference served with mashed potatoes.	
<b>SCOTTADITO AL ROSMARINO</b>	£19.95
Grilled lamb cutlets in a rosemary & and red wine sauce served with mashed potatoes.	
<b>ANATRA ALL' ARANCIA</b>	£16.95
Oven roasted duck breast with Brandy, orange zest and capers served with steamed vegetables. Best served rare.	
<b>BISTECCA ALLA BRACE</b>	£20.95
<b>12 OZ</b> English sirloin steak grilled to your liking and served with French fries.	
<b>BISTECCA AL PEPE VERDE</b>	£22.95
<b>12 OZ</b> Grilled English sirloin steak in a superb green peppercorn sauce, served with roasted potatoes.	

## CONTORNI - sides

Roast potatoes/ French fries / Mashed potatoes	£2.95
Mixed steamed vegetables	£3.50
Spinach/broccoli/French beans	£2.95

*Suitable for vegetarians* **V**



## PIZZA GIGANTESCA

*Fresh, stone-baked, thin crust pizza –The Italian way*

<b>PIZZA MARGHERITA</b>	£8.95 <b>V</b>
Tomato, mozzarella and basil.	
<b>PIZZA DIAVOLA</b>	£10.95
Tomato, mozzarella, pepperoni, red onions, olives and chilli.	
<b>PIZZA TROPICANA</b>	£10.50
Tomato, mozzarella, pineapple and ham.	
<b>PIZZA ROMANA</b>	£10.50
Tomato, mozzarella, ham, and mushrooms.	
<b>PIZZA GITANA</b>	£11.95
Tomato, mozzarella, Gorgonzola and pepperoni.	
<b>PIZZA VERDURE</b>	£11.95 <b>V</b>
Tomato, mozzarella, peppers, courgette and aubergines topped with rocket salad.	
<b>PIZZA PROSCIUTTO E RUCOLA</b>	£11.95
Tomato, mozzarella, Italian prosciutto and fresh rocket salad.	
<b>PIZZA QUATTRO STAGIONI</b>	£12.95
Tomato, mozzarella, pepperoni, peppers, ham and mushroom.	
<b>CALZONE L'ULIVO</b>	£11.95
Folded pizza with mozzarella, gorgonzola, mushroom and ham.	
<b>PIZZA CAPRINO</b>	£11.95 <b>V</b>
Tomato, mozzarella, goat cheese, red onion, spinach and garlic oil.	
<b>PIZZA AL POLLO</b>	£11.95
Tomato, mozzarella, chicken, red onion, chilli and garlic oil.	
<b>PIZZA FIORENTINA</b>	£10.95 <b>V</b>
Tomato, mozzarella, spinach and egg.	
<b>PIZZA AI QUATTRO FORMAGGI</b>	£12.95 <b>V</b>
Tomato, mozzarella, mascarpone, goat cheese and Gorgonzola.	

## PERSONALISE YOUR PIZZA

Choose any of your favourites

£1.25 Spinach/rocket salad/salami/peppers/  
mushrooms/sweetcorn/egg/zucchini/aubergine/  
pineapple or ham.

£1.75 Parma ham/Gorgonzola/tuna/chicken and  
smoked salmon.

## KIDS MENU £5.95

**Soft drink included**

### SPAGHETTI BOLOGNESE

Pasta in rich 100% beef and tomato ragu.

### PENNE AL BURRO

Penne pasta in butter

### PENNE NAPOLI

Penne in tomato sauce

### PIZZA MARGHERITA

Tomato sauce and mozzarella cheese





## SOFT DRINKS

Orange, Apple, Cranberry juice	£2.95
Sprite, Coca Cola, Diet	£2.95
Appletiser, Ice Tea	£2.95
Italian Still/Sparkling Water 500ml	£2.95
Soda water/tonic water 200 ml	£2.75

## COFFEES & HOT DRINKS

Espresso/Double espresso	£2.00/£2.95
Americano- White coffee	£2.50
Café latte - Cappuccino	£2.95
Mocha - Hot chocolate	£2.95
Espresso Corretto(con grappa)	£4.00
Tea	£2.00
English tea/ Earl Grey/ Peppermint/ Camomile/ Green tea	

## Liqueur Coffee

Tia Maria/ Baileys/ Irish whiskey £5.95

## Liqueurs 35ml £4.95

Amaretto	(abv. 24%)
Martini Bianco & Rosso	(abv.15%)
Limoncello	(abv. 27%)
Baileys	(abv. 17%)
Pimm's	(abv. 25%)
Malibu	(abv. 21%)
Campari	(abv. 25%)
Aperol	(abv. 11%)

Add a mixer for £1.25

## Spirits 25ml £4.50

Grand Marnier	(abv. 40%)
Smirnoff	(abv. 37.5%)
Drambruie	(abv. 40%)
Bells whiskey	(abv. 40%)
Jameson's whiskey	(abv. 40%)
Jack Daniel's	(abv. 40%)
Bacardi	(abv. 37.5%)
Martell	(abv. 40%)
Gordon's Gin	(abv. 37.5%)
Grappa	(abv. 38%)
Sambuca	(abv. 40%)
Sierra Tequila	(abv. 38%)

Add a mixer for £1.25

## PROSECCO - Sparkling Wine

Prosecco	Glass	£6.95
Prosecco	Bottle	£25.95

Made with Corvina and prosecco Veneto grapes. This Italian Spumante is a perfect accompaniment to a meal.

## BEERS 330ml

Peroni Nastro Azzurro (alc. 5.2%)	£4.25
Stella Artois (alc. 4.8%)	£3.95
Sol (alc. 4.5%)	£3.95
Dinkel Acker CD -Pils (alc. 4.9%)	£3.95
Magners Cider (alc. 4.5%)	£4.25
Draft beer-Meister Pills P	£5.25/HP £3.50

## COCKTAILS

£8.95

### Bellini

Fresh peach or strawberry puree with Prosecco.

### Negroni

Campari, Cinzano sweet vermouth, gin, ice and a slice of orange.

### The Blue Lagoon

A delightfully refreshing beverage. Vodka, Curacao, lemon juice garnished with a slice of lemon.

### Mojito

Refreshing rum cocktail with fresh mint, brown sugar, crushed iced and tonic.

### Cosmopolitan

Vodka, triple sec, cranberry juice and lime.

### White/Black Russian

A classic, vodka, Tia Maria topped with your choice of milk or Coca Cola.

### Long Island Ice Tea

Vodka, gin, lemon juice, tequila, rum and Cointreau topped up with Coca Cola.

### Margarita

Tequila, Cointreau, ice and lime.

### Bloody Mary

A popular cocktail – vodka, tomato juice, Tobasco and Worcestershire sauce.

### Pimm's £6.50

Pimm's, lemonade and a variety of fresh fruits