

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

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

CARNE - MEAT

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

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