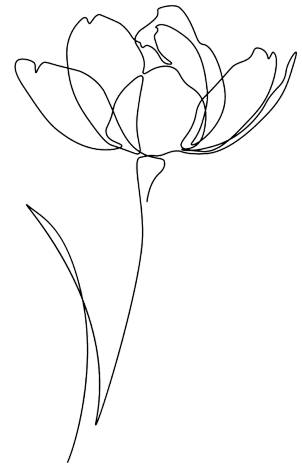


MANI

SPRING 2022



SNACKS

Salami Crisps | 3

Bread + Oils | 4 (VE)

Olives | 4 (VE)

Tomato Bruschetta | 4 (VE)

SMALL PLATES

Arancini Di Spaghetti | 6

ROAST CHILLI + RED PEPPER | POMOROLA SAUCE (V)

Croquetta | 5

HARISSA ROASTED CAULIFLOWER | MOZZARELLA | HOMEMADE AIOLI (V)

Aged Ribeye Steak | 10.5

CRISPY SHALLOTS | BASIL BERNAISE
+ FRIES (£2)

Lamb Sliders | 8

HARISSA + CAPER MOSTARDA | PROVOLONE

Searred Scallops | 7.5

SCALLOPS | SCALLOP ROE BOLOGNESE | CRISP SAMPHIRE | BASIL OIL

Charred Octopus | 8

BAGNA CAUDA | POMEGRANATE + MINT DRESSING

Frito Misto | 7.5

CATCH OF THE DAY | CHIVE AIOLI
VEO | SEAWEEED MARINATED OYSTER MUSHROOMS | BANANA BLOSSOM (VE) 6.5

Loaded Wedges | 6

SWEET POTATO | PEPPERONATA | BALSAMIC | BASIL | CAPERS (VE)

Caprese Salad | 6.5

HERITAGE TOMATO | BOCCONCINI | CHICORY | MINT | BALSAMIC (V)

Superfood Salad | 6

ROCKET | TOMATO | BROCCOLINI | SHALLOT | CAPERS | PINENUTS (VE)
+ CHICKEN (£2)
+ GOATS CHEESE (£1.50)

SIDES

Side Salad | 3.5 (VE) Truffle + Parmesan Fries | 4 (VE-O)

Charred Veg | 5 (VE) Plain Fries | 2.5 (VE)

PIZZETTE

Margarita | 5.5

MOZZARELLA | BASIL (VE-O)

Carne | 7

SALAMI | MOZZARELLA

Vegetariana | 6.5

HARISSA ROASTED CAULIFLOWER | HEIRLOOM TOMATOES (VE-O)

Valtellina | 7.5

CURED BEEF FILLET | PARMESAN | ARUGULA

Capricciosa | 7

ROAST HAM | OLIVES | MUSHROOM

BIG PLATES

Rigatoni | 8

CONFIT CHICKEN THIGH | ARRIBIATA SAUCE

Lobster Ravioli | 8.5

LOBSTER TAIL | ZUPPA DI ARAGOSTA

Wild Mushroom Bucatini | 7.5

WILD MUSHROOM | TRUFFLE | VEGAN CHEESE SAUCE (VE)

Spaghetti Carbonara | 7

PARMESAN | GUANCIALE | EGG YOLK | BLACK PEPPER (V-O)

Beetroot Risotto | 7

ROASTED BEETROOT | BEETROOT PUREE | GOATS CHEESE (V)

CHEESE + MEAT PLATTERS

1 meat + 1 cheese | 10

2 meat + 2 cheese | 16

3 meat + 3 cheese | 25

all served with
house pesto,
honey,
olives, grapes
and crackers

CHEESE

Dolcelatte | SOFT, SWEET BLUE

Truffle Taleggio | BUTTERY + RICH

Rioja Cheddar | RIOJA + RED ONION

Provolone | MILD, SEMI-HARD

MEAT

Spianata Calabra | SALAMI + CHILLI

Coppa | DRY CURED PORK

Bresola | AGED BEEF FILLET

DOLCE

Tiramisu | 6

TRADITIONAL COFFEE TIRAMISU (V)

Mani's Cannoli | 6

ASK YOUR SERVER FOR THIS WEEKS FILLING (V)

Chocolate Mousse | 6

MORELLO CHERRIES | BISCUIT TUILLE (VE)

CHOOSE OUR HANDS FULL MENU

Designed for 2 people to share:

CHOOSE:

20pp

1 SNACK | 2 SMALL PLATES | 2 BIG PLATES | 2 SIDES

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS WHEN ORDERING

V - VEGETARIAN VE - VEGAN
V-O/V-EO - OPTION AVAILABLE