

Desserts

Lindul Traminer Dessert Wine 6

Aromas of rose, canned apricot and honey. On the palate, a perfect balance of acidity and sweetness. 50ml



Tiramisu 6

Alternate layers of liqueur-soaked sponge and whipped cream, delicately sprinkled with cocoa powder

Torta della Nonna 7

Lemon custard on a shortcrust pastry base dusted with icing sugar and topped with nuts



Salted Caramel Ice Cream Cheesecake 7

Crunchy toasted buckwheat base with vanilla ice cream cheesecake, topped with sea salt caramel sauce and chocolate shards sprinkled with toasted buckwheat

Raspberry Pavlova Semifreddo 7

Raspberry ice cream with fruit pieces on an Italian meringue base, raspberry puree, and vanilla ices, topped with a crunchy meringue rosette

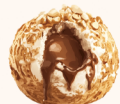


Chocolate Melt 6

Luxurious chocolate pudding with a velvety chocolate fudge sauce centre, finished with handspun dark chocolate

Cannoli alla Siciliana 6

Pastry roll filled with sweetened ricotta cheese and dipped in chocolate pieces, topped with candied fruit



Tartufo alla Nocciola 7

Hazelnut ice cream with a runny chocolate centre, covered in hazelnuts and crushed meringue



LIOSI'S HEATON

• DOMENICA •



ITALIAN STYLE ROAST LUNCH

Starters

Calamari Fritti 13.5

Fried calamari served with aioli sauce

Arancini Cacio e Pepe 10

Rice balls with pecorino and black pepper, served with Calabrian chilli oil

Polpette 10

Beef & pork meatballs in spicy tomato sauce, served with crostini bread

Bruschetta Pomodoro^v 9

Cherry tomatoes, red onion, basil, garlic, parmesan and olive oil on crostini

Tagliere Salumi 26

Sharing platter (for 2 persons): A hand-picked selection of Italian cured meats, cheeses and grilled vegetables

Sunday Lunch

Slow cooked featherblade of beef 19.5

Roasted chicken breast 17.5

Italian style porchetta with crackling 17.5

Slow cooked leg of lamb 18.5

Trio of meats (choose three of the above) 21

Mediterranean grilled sea bass 21

All served with pork fat roasties, mashed potato, Yorkshire pudding, seasonal vegetables and gravy

Vegetarian Options

Sunday Roast 16

Vegetarian sausage, roasties, mashed potato, Yorkshire pudding and seasonal vegetables served with gravy

Cauliflower steak 16

Pan-seared until tender and caramelised. Served with roasties, mashed potato, Yorkshire pudding, seasonal veg and gravy

Extras

Roasties 2.5

Yorkshire pudding 2

Gravy 2

Mains

Gnocchi Sorrentina 14

Gnocchi cooked in tomato sauce, mozzarella, basil and parmesan

Melanzana Parmigiana 15

Oven baked layers of aubergine, Napoli sauce, mozzarella and parmesan

Lasagne 15

Pork & beef ragu, melted mozzarella and bechamel sauce

Ravioli 18

Filled with scallops and prawns in a rich tomato sauce

Carbonara 16

Smoked pancetta, parmesan, and cream (Italian style available)

Polpette 16

Spicy meatballs in a tomato sauce

Pizza

Margherita^v 12
Tomato sauce & mozzarella

Prosciutto e Funghi 15
Tomato sauce, mozzarella, ham and mushroom

Pepperoni 15
Tomato sauce, mozzarella & spicy salami

Tonno e Cipolla 15
Tomato sauce, mozzarella, tuna & onion

Quattro Stagioni 15
Tomato sauce, mozzarella, ham, mushrooms, onions & peppers

Kiev 15
Tomato sauce, mozzarella, chicken, garlic

Ortolana^v 15
Tomato sauce, mozzarella, roasted aubergine, courgette and peppers

Polpette Piccante 15
Tomato sauce, mozzarella, spicy meatballs

Hawaiian 15
Tomato sauce, mozzarella, roasted pineapple, cooked ham & spicy nduja

Pizza Bolognese 15
Tomato, mozzarella & bolognese sauce

BBQ Chicken 15
BBQ sauce, mozzarella, chicken, onion

Quattro Formaggi^v 15
Tomato sauce, mozzarella, gorgonzola, provolone and parmesan shavings

Salame N'duja 15
Tomato sauce, mozzarella, n'duja, salami, peppers, onions and rocket

Meat Feast 15
Tomato sauce, mozzarella, ham, salami, meatballs and chicken

Regina Margherita^v 15
Tomato sauce, mozzarella, DOP buffalo mozzarella & basil

Boscaiola 17
Tomato, mozzarella, salsiccia fresca, porcini mushroom, garlic, parsley, parmesan

Pizza Etna 16
Tomato sauce, mozzarella, Sicilian fennel sausage, spicy nduja, rocket, pesto and parmesan shavings

Pizza Mare 20
Tomato sauce, mozzarella, mixed seafood

Liosi's 18
Tomato sauce, fior di late, rocket, cured ham and grana padana

Salsiccia & Friarelli 18
Provolone, fior di late, salsiccia and friarielli (Italian broccoli)