

Liosi's MAIN MENU

Served from 12pm

Antipasti

Calamari Fritti 14
Fried calamari served with aioli sauce

Tagliere Salumi 26
Sharing platter (for 2 persons): A hand-picked selection of Italian cured meats, cheeses and grilled vegetables

Zuppa del Giorno 9
Homemade soup of the day with crostini bread (ask waiter)

Bruschetta Pomodoro^v 9
Cherry tomatoes, red onion, basil, garlic, parmesan and olive oil on crostini bread

Bruschetta Funghi^v 12
Creamy garlic porcini mushrooms served with crostini bread

Polpette 11
Beef and pork meatballs in spicy tomato sauce, served with crostini bread

Gamberoni 15
Giant king prawns cooked in a choice of white wine and garlic or tomato & chilli sauce

Pancia di Maiale 13
Crispy pork belly served with salsa verde

Arancini Cacio e Pepe 10
Rice balls with pecorino cheese and black pepper, served with a spicy nduja sausage and chilli oil sauce

Cozze 12
Mussels cooked in a choice of white wine or tomato & chilli sauce

Salads

(+ 2.5 buffalo mozzarella) (+3.5 and/or chicken breast) (+4 grilled salmon)

Caprese Salad^v 13
Fresh buffalo mozzarella, vine tomatoes, rocket, balsamic and olive oil

Caesar Salad 16
Bread-crumbed or grilled chicken, iceberg lettuce, olives, cucumber, cherry tomatoes, parmesan and Caesar dressing

Nicoise 16
Tuna, egg, green beans, boiled potatoes, mixed leaves, cucumber, olives, cherry tomatoes and dressing

Tapas

Choose any four plates for £28

BBQ Ribs 8
Cooked in a smoky BBQ & mixed pepper sauce

Arancini 8
Deep fried risotto balls in spicy pepper sauce

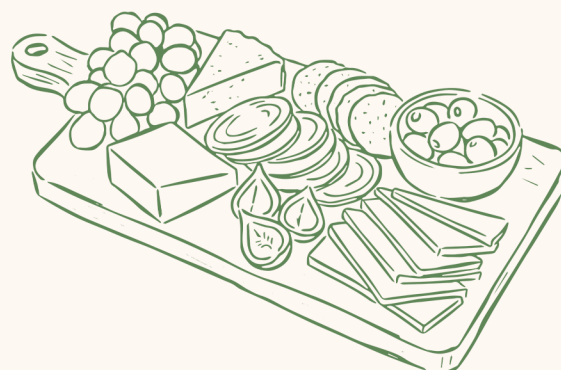
Crispy Pork Belly 8
Served in a salsa verde topped with olives

Italian Sausages 8
Grilled and served with sautéed onion

Tiger Prawns 8
Cooked in spicy tomato or lemon & garlic

Polpette 8
Meatballs made with pork & beef mince

Fried Calamari 8
Cooked until crispy and served with mayo and lemon



Pasta

Penne, linguine or tagliatelle

Napoli^v 11
Tomato and basil sauce

Arrabbiata^v 12
Tomato, garlic and chilli sauce

Ortolana^v 13
Mixed roasted vegetables in a tomato sauce

Bolognese 15
Classic Bolognese sauce made with ground beef and pork, tomato, onions and basil

Salmone 18
Smoked salmon, cherry tomatoes & cream

Polpette 16
Spicy meatballs in a tomato sauce

Lasagna 16
Pork and beef ragu, melted mozzarella and béchamel

Salsiccia e Funghi 18
Sicilian fennel sausages, porcini mushrooms and cream

Carbonara 16
Smoked diced pancetta, parmesan, and cream (Italian style available on request)

Ragu' di Agnello 18
Pappardelle pasta with slow-cooked lamb ragu

Frutti di Mare 22
Linguine with fresh mussels, king prawns, squid, cherry tomatoes, and white wine

Sides

Home made chips 5

Mixed Salad 5

Mixed grilled vegetables 6

Ravioli

Spinaci e Ricotta 18
Spinach and ricotta pasta parcels. Served with cherry tomatoes, garlic & Napoli sauce

Capesante e Gamberi 18
Scallop & prawn pasta parcels. Served with cherry tomatoes, garlic, white wine and dill

Cinghiale 18
Wild boar pasta parcels. Served with asparagus, cherry tomatoes, red wine and wild mushrooms

Risotti

Frutti di Mare 22
Fresh mussels, king prawns, squid, cherry tomatoes, and white wine

Milanese^v 18
Asparagus and parmesan mousse

Salsiccia e Funghi 18
Sicilian fennel sausage, porcini mushrooms and cream

Pollo e Funghi 18
Chicken, porcini mushrooms and cream

Gnocchi

Our gnocchi is naturally gluten free!

Sorrentina^v 15
Tomato sauce, mozzarella, basil and parmesan

Liosi's 17
Broccoli puree, mozzarella, sausage and crispy pancetta

Genovese 17
Pancetta, spicy nduja, mozzarella and creamy pesto

Please let the staff know if you have any allergies or intolerances at all we're happy to accommodate you where possible!

Pizza

Margherita 12

Tomato sauce & mozzarella

Prosciutto e Funghi 15

Tomato sauce, mozzarella, ham & mushroom

Pepperoni 15

Tomato sauce, mozzarella & spicy salami

Tonno e Cipolla 15

Tomato sauce, mozzarella, tuna & onions

Quattro Stagioni 15

Tomato sauce, mozzarella, ham, mushrooms, onions & peppers

Ortolana 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

Boscaiola 17

Tomato, mozzarella, salsiccia fresca, porcini mushrooms, 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

Pizza Girasole 17

Mascarpone base, cooked ham, sweetcorn and mozzarella

Pulled pork 20

BBQ base, slow-cooked pulled pork, caramelised onion and mozzarella

Beef 20

Tomato sauce, mozzarella, slow-cooked beef, caramelised onion & dolce latte cheese

Pizza Bianca 17

Layers of aubergine & courgette baked with creamy béchamel, mozzarella & parmesan

Pizza Parmigiana 17

Tomato sauce, mozzarella, fried aubergine, dried shaved parmesan and basil

Quattro Formaggi 15

Tomato sauce, mozzarella, gorgonzola, provolone & parmesan shavings

Pizza Bolognese 15

Tomato, mozzarella & bolognese sauce

BBQ Chicken 15

Tomato & BBQ sauce, mozzarella, chicken strips & onions

Salame N'duja 15

Tomato sauce, mozzarella, n'duja, salami, peppers, onions & rocket

Meat Feast 15

Tomato sauce, mozzarella, ham, salami, meatballs & chicken

Regina Margherita 15

Tomato sauce, mozzarella, DOP buffalo mozzarella & basil

Kiev 15

Tomato sauce, mozzarella, chicken & garlic

Secondi

Served with a choice of salad or chips

Pollo Funghi 19

Chicken with mushrooms, leeks, pancetta, cream, and Dijon mustard

Pollo Valdostano 19

Breaded chicken breast topped with Parma ham, mozzarella & tomato sauce

Pollo Cacciatora 19

Chicken with olives, capers, red onions, mixed peppers, mushrooms, cherry tomatoes, garlic, rosemary, and red wine

Salmone Mediterraneo 20

Salmon fillet with cherry tomatoes, capers, olives, and oregano

Pancia di Maiale* 19

Crispy pork belly accompanied by roasted baby potatoes and pan-fried tender broccoli, served with apple sauce

Parmigiana di Melanzane^v 17

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

Manzo Brasato* 22

Slow cooked featherblade beef served on truffle mashed potatoes in a rich porcini mushroom, red wine and leek jus

Cartoccio di Mare 24

Seabass, mussels, calamari, tiger prawns argentinian king prawns baked in the oven

**Served with potatoes, not salad or chips*

