

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	
Kiev	15
Tomato sauce, mozzarella, chicken & garlic	
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	
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	
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	

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 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

Liosi's Heaton



Main Menu

**These dishes are served with potatoes, not with the choice of chips & salad*

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	

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Salads

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

Caprese Salad ^v

Fresh buffalo mozzarella, vine tomatoes, rocket, balsamic and olive oil

Caesar Salad

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

Nicoise

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

Tapas

Choose any four plates for £28

BBQ Ribs

Cooked in a smoky BBQ & mixed pepper sauce

Arancini

Deep fried risotto balls in spicy pepper sauce

Crispy Pork Belly

Served in a salsa verde topped with olives

Italian Sausages

Grilled and served with sautéed onion

Tiger Prawns

Cooked in spicy tomato or lemon & garlic

Polpette

Meatballs made with pork & beef mince

Fried Calamari

Cooked until crispy and served with mayo and lemon

Pasta

Penne, linguine or tagliatelle

Napoli ^v

Tomato and basil sauce

Arrabbiata ^v

Tomato, garlic and chilli sauce

Ortolana ^v

Mixed roasted vegetables in a tomato sauce

Bolognese

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

Salmore

Smoked salmon, cherry tomatoes & cream

Polpette

Spicy meatballs in a tomato sauce

Lasagna

Pork and beef ragu, melted mozzarella and béchamel

Salsiccia e Funghi

Sicilian fennel sausages, porcini mushrooms and cream

Carbonara

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

Ragu' di Agnello

Pappardelle pasta with slow-cooked lamb ragu

Frutti di Mare

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

Spinach and ricotta pasta parcels. Served with cherry tomatoes, garlic & Napoli sauce

Capesante e Gamberi

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

Cinghiale

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

Risotti

Frutti di Mare

Fresh mussels, king prawns, squid, cherry tomatoes, and white wine

Milanese ^v

Asparagus and parmesan mousse

Salsiccia e Funghi

Sicilian fennel sausage, porcini mushrooms and cream

Pollo e Funghi

Chicken, porcini mushrooms and cream

Gnocchi

Our gnocchi is naturally gluten free!

Sorrentina ^v

Tomato sauce, mozzarella, basil and parmesan

Liosi's

Broccoli puree, mozzarella, sausage and crispy pancetta

Genovese

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 accomodate you where possible!