

**O – Onion**     **D - Dairy**  
**G – Gluten**   **F - Fish**  
**E – Eggs**      **M - Mustard**  
**S - Sulphites**

### Nibbles While You Wait For Your Drinks

Homemade Bread Stick With Yogurt, Chive & Garlic Wrapped in Bresaola  
 £5.95

**Now We Do Celebration Cake**  
**We Do Homemade Tiramisu Cake With Personalized Message And Name For £55.00**  
**(Please keep the message short)**

### STARTERS | SIDES

MARINATED OLIVES NOCELLARA 4.95

PARMESAN & TRUFFLE FRIES 5.50

HOMEMADE GARLIC BREAD 6.50  
 WITH MOZZARELLA (D)(O)

HOMEMADE GARLIC BREAD WITH 7.50  
 MOZZARELLA AND NDUJA (G)(O)(D)

AUBERGINE PARMIGIANA 7.95  
 layers of aubergine, tomato, parmesan, mozzarella & basil (D)(O)

BRUSCHETTA 8.50  
 with gorgonzola & a mascarpone cream with fresh figs & truffle honey (G)(D)

MEDITERRANEAN SHELL-ON KING PRAWNS 13  
 with garlic, white wine & chilli

ROCKET & PARMESAN SALAD (D)(M) 6.50

FIFI'S MIXED SALAD (M) 5.50s

With a honey mustard vinaigrette

ANTIPASTI BOARD (D) 11.95

Parma ham, spicy salami, ham, olives, gorgonzola, figs & truffle honey

BRUSCHETTA (D)(G)(O) 8

homemade toasted bread, cherry tomatoes, red onion, garlic, balsamic & basil

BURRATA (D)(O) 8.50

burrata & mixed seasonal cherry tomatoes

CAPRESE SALAD (D) 8.50

Fresh buffalo mozzarella, tomatoes and basil with a balsamic glaze

GARLIC MUSHROOMS 8.95

### PASTA

**“We specialize in fresh pasta made every day in our kitchen. they are traditionally served through the various regions of Italy including Tuscany, Lazio, Emilia Romagna, Abruzzo, Calabria & Umbria”**

Pappardelle with fresh tomato(whole tomato), basil & pecorino (served room temperature)  
 (Campania) (O)(D)(G)

12.95

Pappardelle with slow-cooked short rib ragu (Tuscany) (G)(O)

15.50

Spaghetti puttanesca with black olives, anchovies, capers, parsley, garlic & cherry  
 tomatoes (Naples) (G)(O)(F)

14.95

Nduja paccheri with Italian sausage, nduja, parmesan & chili (Calabria) (G)(D)

15.50

Bucatini, ava carbonara, with eggs, guanciale, pecorino & black pepper (Lazio) (not an  
 English carbonara it is a traditional Italian dish with no cream) (G)(E)(D)

14.50

Cacio e pepe, Homemade spaghetti with black pepper and pecorino

14.95

Tortelloni filled with burrata and truffle  
 in a white wine truffle

sauce

16.95

King Prawn & Cornish Crab Pappardelle  
 In a cream and tomato vermouth sauce

17.50

**Add mixed salad**

**5.50**

### PIZZA

**“We are the first in Maidstone to bring you traditional Neapolitan pizza. All of our ingredients are direct from Naples. Our pizzas are cooked in artisan ovens from Naples. Our dough is proofed for over 24 hours and then placed in 450° c heat to produce an authentic aromatic and delicious pizza”**

MARINARA

Tomato, oregano, garlic, basil, extra virgin olive oil (G)(O)

11.95

MARGHERITA

Tomato, fior di latte cheese, basil, parmesan cheese,  
 olive oil (G)(D)(O)

12.95

NAPOLETANA

Tomato, fior di latte cheese, black olives, capers, garlic, anchovies, basil, extra virgin olive oil (G)(O)(D)

14.95

TRIPLE MUSHROOM

Tomato, fior di latte cheese, king oyster mushroom, oyster mushroom and champignon mushrooms  
 (F)(G)(D)(O)

14.95

NDUJA

Tomato, fior di latte cheese, Neapolitan sausage, salami, nduja spicy sausage, basil extra virgin olive oil  
 (O)(D)(G)

15.50

PARMA HAM & BURRATA

Tomato, fior di latte cheese, Parma ham, burrata, basil, extra virgin olive oil (D)(G)

16.50

AMALFI

Fior di latte cheese, tomato, mushrooms, ham, salami

16.50

**Add mixed salad**

**5.50**

### SPECIALTIES

**CHICKEN MILANESA**

WITH SPAGHETTI AMATRICANA

17.95

OR

WITH PARMESAN AND TRUFFLE CHIPS, ITALIAN  
 SALAD AND A TRUFFLE SAUCE 18.95

**FILLET STEAK 8OZ**

WITH PARMESAN & TRUFFLE FRIES WITH ITALIAN  
 SALAD

29.00

**BOTTLE OF MARLBOROUGH SAUVIGNON**

**24.95**

### EXPRESS LUNCH

(MONDAY-FRIDAY 12-3PM)

pizza or pasta of the day

or

Italian toastie made with our homemade bread

with a choice of

mozzarella, ham, salami with gherkin salad & a mustard  
 mayonnaise dressing

or

mozzarella, oyster mushrooms & truffle oil

all the above served with a glass of red or white  
 wine or a coke/lemonade

**£12.00**

### INSALATES

Burrata & seasonal cherry tomatoes 14.95  
 (D)(O)(M)

Goats cheese, fig, honey & sesame 15.95  
 (D)(S)(M)

Caprese salad, fresh buffalo 14.95  
 mozzarella, tomatoes & basil (D)

### FRESH FRUIT SMOOTHIES

The Fifi 6

Strawberry, cherry, mango, Banana, Raspberry, Blackberries

The Vincento 6

Broccoli, Spinach, Cucumber, Pineapple, Mango, Banana

The Concetta 6

Kale, Spinach, Mango

The Piacentini 6

Banana, Blueberry, Raspberry, Flax Seed

NOW AVAILABLE FOR TAKEAWAY  
 DELIVERY & JUST EAT!

**If you have a food allergy or a special dietary requirement, please inform a member of staff.**

DRINKS

WINES

<u>RED</u>	175ml	Bottle
<b>SOLSTICE SHIRAZ</b> Light-bodied with hedgerow fruit and pepper notes	7.95	24.95
<b>ANTICA CINTA RESERVA</b> Aromas of ripe cherry, hints of spice and woody notes	8.95	27.95
<b>ORGANIC ALLUMEA NERO MERLOT</b> Certified organic and suitable for vegans: wines are unoaked, fruit-forward and easy drinking	8.95	27.95
<b>PASSO SARDO CAAONAU ROSSO</b> Notes of ripe plum, cherry jam, tobacco leaf and cocoa, followed by notes of white pepper spice		29
<b>FEUDI SALENTINI PRIMITIVO</b> A bouquet reminiscent of cherry, dried fruit, chocolate and prune		29
<u>SPARKLING</u>		
<b>BOTTEGA PETALO MOSCATA</b> Fruity hints of cherry and wild berries on the Nose with a fresh, lively and pleasantly dry palate	8.95	28.95
<u>WHITE</u>		
<b>D'VINE INZOLIA</b> Fresh with citrusy tones and a hint of peach on the finish	7.95	24.95
<b>AMODO PECORINO</b> Fresh, tropical notes on the nose, a delicate florality and an enticing minerality on the finish	8.95	28.95
<b>ORGANIC ALLUMEA GRILLO CHARD</b> elegant pale yellow, with a bouquet reminiscent of pineapple and lemon.	8.95	28.95
<b>CA BIANCA GAVI</b> it shows white flower and green fruit aromas, with a touch of honey and minerality on the palate	9.95	34.95
<u>ROSE</u>		
<b>SOLSTICE ZINFANDEL ROSE</b> Coral pink, with juicy, sweet, red fruit flavours and a pinch of spice, and an off-dry finish	8.95	27.95
<b>BOTTEGA PINOT GRIGIO ROSE</b> A mouth-watering rose that boasts red fruits,	9.95	33.95

COCKTAILS

<b>APEROL SPRITZ</b> o spritz veneziano 9.95
<b>NEGRONI</b> Gin, Campari, vermouth, angostura bitter 9.95
<b>MILANO-TORINO</b> classic Italian spritz 9.95
<b>HUGO</b> Prosecco, elderflower soda water & mint leaves 9.95
<b>BELLINI</b> Peach & prosecco 9.95
<u>SOFT DRINKS</u>
<b>COKE/DIET COKE</b> 4.50
<b>LEMONADE</b> 3.50
<b>HARROGATE SPARKLING</b> (x750ML) 5.50
<b>HARROGATE STILL WATER</b> (750ML) 5.50
<b>SANPELLIGRINO LIMONA/ORANGE</b> (330ML) 4.50
<b>APPLE/ORANGE JUICE</b> 4.50
<b>TONIC WATER AND SODA WATER</b> 3.50

BEERS

<u>DRAUGHT</u>
"Fifi's" Italian Lager 4% 6.50
½ pint 3.75
<u>BOTTLES</u>
Menabrea Amber full bodied 5.95
Menabrea 0% alcohol-free 5.50
Menabrea Blonde floral 5.95 fruity aroma
<u>CIDERS</u>
KOPPARBERG STRAWBERRY & LIME 6.50
KOPPARBERG MIXED FRUIT 6.50

CHAMPAGNES

<b>LOUIS DORNIER BRUT</b> 65
<b>TATtingER BRUT</b> 75
<b>TATtingER PRESTIGE ROSE</b> 85
<b>LAURENT PERRIER ROSE</b> 100
<b>DOM PERIGNON</b> 280
<b>LOUIS ROEDERER CRISTAL</b> 420

**PORNSTAR MARTINI TREE 95**

9 PORNSTAR MARTINIS & 9 SHOTS OF PROSECCO SERVED ON OUR HANDMADE WOODEN TREE (ALSO AVAILABLE AS ESPRESSO MARTINI OR PINK GIN MARTINI) PERSONALISE THIS WITH A PHOTOGRAPH OR TEXT ON EACH MARTINI!