

- C – Celery

G – Gluten

E – Eggs

S – Sulphites

SF - Shellfish
- D – Dairy

F – Fish

M – Mustard

N – Nuts

Nibbles While You Wait For Your Drinks

Homemade Bread Stick with Yogurt, Chive & Garlic Wrapped in Bresaola (G)(D)

£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

BRUSCHETTA (D)(G) 8.50

Homemade bread with tomato, bresaola, smoked burrata, fig and hot honey, lashings of parmesan

BRUSCHETTA (G)(D) 7.50

Homemade bread with tomato, basil, olive oil and sea salt, lashings of pecorino

BURRATA (D)(N) 8.50

With tomato, pesto and basil

ANTIPASTI (D)(G) 11.95

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

ZUCCHINI (G)(D)(E) 8.00

With an olive, garlic and pecorino dip

SHELL-ON KING PRAWNS (D)(SF) 13

With garlic, white wine & chilli

ARANCINI (G)(D)(C) 8.00

Sicilian rice balls with chorizo and goat cheese

OYESTER AND CHESTNUT MUSHROOMS (G)(D) 8.50

In a creamy white wine served on homemade bread

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”

PACCHERI PASTA 14.95

Paccheri pasta, baby tomatoes, smoked burrata, pesto and basil (G)(D)(N)(E)

BUCATINI WITH CORNISH CRAB AND CLAMS 16.95

With dorset fresh crab, clams, cherry tomatoes (G)(E)(SF)

NDUJA MEATBALLS 15.50

Mafalde pasta in a ragu sauce with nduja meatballs and fresh pecorino (G)(E)

ITALIAN SAUSAGE PACCHERI 15.50

Paccheri pasta, Italian sausage, nduja in a tomato sauce with a pinch of chilli (G)(D)(E)

MAFALDE AND VODKA 14.95

Mafalde pasta, onion, garlic, tomatoes, chilli, basil, cream and pecorino (G)(E)(D)

RAVIOLI 16.95

Ravioli stuffed with smoked burrata and truffle in a vermouth cream and truffle sauce (G)(D)(E)

SALMON BUCATINI 17.50

Salmon bucatini with capers, chilli, cherry tomatoes, Amalfi lemon and cream sauce (G)(D)(E)(F)

BUCATINI SHORT RIB RAGU 15.50

Bucatini pasta with fifi’s special ragu sauce (G)(D)

KINF PRAWN BUCATINI 17.95

With king prawn, tomato, cream, capers and chilli (G)(D)(F)

DUCK RAGU 16.50

Rich, clow cooked duck ragu prepared with red wine, soffritto and fragrant herbs, tossed with homemade bucatini pasta (G)(D)(C)

Add Mixed Salad
£5.50

SIDES

MARINATED OLIVES NOCELLARA 4.95

HOMEMADE CHIPS 5.50

HOMEMADE CHIPS WITH PARMESAN & TRUFFLE (D) 6.50

FIFI’S MIXED SALAD (M) 5.50

HOMEMADE GARLICBREAD WITH MOZZARELLA (D)(G) 6.50

HOMEMADE BREAD (G) 4.95

CAPRESE SALAD (D)(S) 8.50

Fresh buffalo mozzarella, tomatoes and basil with a balsamic glaze

CAESAR SALAD (D)€(G) 7.50

Caesar salad, gem lettuce, toasted sour dough croutons, shaved parmesan and garlic dressing

PIZZA

“We are the only Neapolitana Style Pizza in Maidstone. Our pizza dough is proofed for over 24 hours. The long proofing time together with cooking at an intense heat of 500 degrees produces a moist, light, soft, digestible crust which is aromatic and delicious”

MARGHERITA 12.95

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

FIFI’S HOT (SPICY) 16.50

Tomato, fior di latte, nduja, spicy spinata, basil and chilli oil and parma ham (G)(D)

WHITE HOT HONEY 15.50

White pizza with fior di latte, nduja, ricotta and hot honey (G)(D)

AMALFI 16.50

Tomato, fior di latte cheese, chestnut and oyster mushrooms, spicy spinata and ham (G)(D)(N)

OYESTER AND CHESTNUTS 15.00

Tomato, oyster and chestnut mushrooms, burrata and truffle tarta futa (G)(D)

PIZZA WITH BRESAOLA 16.50

With bresaola, smoked burrata, rocket and smoked oil, goat cheese, Italian sausage and hot honey (G)(D)

PARMA HAM & BURRRATA 16.50

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

GOAT CHEESE PIZZA 16.50

Tomato, Italian goat cheese, marinated red peppers, olives and pesto (G)(D)

CALZONE 16.95

With smoked mozzarella, tomato, cream cheese, salami, mushrooms and parma ham (G)(D)

Dip Your Crust £2

Garlic & Parsley Aioli

Spicy Nduja Aioli

Truffle Aioli

Hot Chilli Honey

SPECIALTIES

CHICKEN MILANESA

WITH SPAGHETTI AMATRICANA (G)(E)
17.95

OR

WITH PARMESAN AND TRUFFLE CHIPS, ITALIAN
SALAD AND A TRUFFLE SAUCE (D)

18.95

FILLET STEAK 8OZ

WITH PARMESAN & TRUFFLE FRIES WITH ITALIAN
SALAD (D)

29.00

MONKFISH WRAPPED IN PROSCIUTTO

SERVED ON A BED OF ARUGULA POMME PURER WITH
A PINE NUT PESTO SAUCE (F)

24.95

SALAD

Tuscan style crispy beef panzanella, tomato, cucumber, onion,
basil, toasted bread, Tuscan olive oil (M)(S) 16.50

Chicken caesar salad, gem lettuce, toasted sour dough croutons,
shaved parmesan and garlic dressing (G)(D)(E) 15.50

Goats cheese, fig, honey & sesame (D)(S)(M) 16.50

EXPRESS LUNCH

(MONDAY-FRIDAY 12-3PM)

pizza or pasta of the day

or

Italian toastie made with our homemade bread (G)

with a choice of

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

or

mozzarella, oyster mushrooms & truffle oil (D)

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

£12.00

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

NOW AVAILABLE FOR TAKEAWAY DELIVEROO & JUST EAT!

DRINKS

WINES

RED

	175ml	Bottle
SOLISTICE SHIRAZ Light-bodied with hedgerow fruit and pepper notes	7.95	24.95
ANTICA CINTA RESERVA Aromas of ripe cherry, hints of spice and woody notes	8.95	27.95
ORGANIC ALLUMEA NERO MERLOT Certified organic and suitable for vegans: wines are unoaked, fruit-forward and easy drinking	8.95	27.95
PASSO SARDO CAAONAU ROSSO Notes of ripe plum, cherry jam, tobacco leaf and cocoa, followed by notes of white pepper spice		29.00
FEUDI SALENTINI PRIMITIVO A bouquet reminiscent of cherry, dried fruit, chocolate and prune		29.00

SPARKLING

BOTTEGA PETALO MOSCATA Fruity hints of cherry and wild berries on the nose with a fresh, lively and pleasantly dry palate	8.95	28.95
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WHITE

D'VINE INZOLIA Fresh with citrusy tones and a hint of peach on the finish	7.95	24.95
AMODO PECORINO Fresh, tropical notes on the nose, a delicate florality and an enticing minerality on the finish	8.95	28.95
ORGANIC ALLUMEA GRILLO CHARD Elegant pale yellow, with a bouquet reminiscent of Pineapple and lemon	8.95	28.95
CA BIANCA GAVI It shows white flower and green fruit aromas, with a touch of honey and minerality on the palate	9.95	34.95

ROSE

SOLISTICE ZINFANDEL ROSE Coral pink, with juicy, sweet, red fruit flavours and A pinch of spice and an off-dry finish	8.95	27.95
BOTTEGA PINOT GRIGIO ROSE A mouth-watering rose that boasts red fruits, Raspberries and cherries along with racy acidity And a delicious fruity finish	9.95	33.95

COCKTAILS

APEROL APRITZ O spritz veneziano 9.95
NEGRONI Gin, Campari, vermouth, angostura bitter 9.95
MILANO-TORINO Classic Italian spritz 9.95
HUGO Prosecco, elderflower soda water & mint leaves 9.95
BELLINI Peach & prosecco 9.95

SOFT DRINKS

COKE/DIET COKE 4.50
LEMONADE 3.50
HARROGATE STILL WATER (750ml) 5.50
HARROGATE SPARKLING WATER (750ml) 5.50
SANPELLIGRINO LIMONA/ORANGE (330ml) 4.50
APPLE/ORANGE JUICE 4.50
TONIC WATER AND SODA WATER 3.50

BEERS

DRAUGHT

"Fifi's" Italian Lager 4%	6.50
½ pint	3.75

BOTTLES

Menabrea Amber full bodied	5.95
Menabrea 0% alcohol-free	5.50
Menabrea Blonde floral fruity aroma	5.95

CIDER

KOPPARBERG STRAWBERRY & LIME	6.50
KOPPAEBERG MIXED FRUITS	6.50

CHAMPAGNES

LOUIS DORNIER BRUT	65.00
TATTINGER BRUT	75.00
TATTINGER PRESTIGE ROSE	85.00
LAURENT PERRIER ROSE	100.00
DOM PERIGNON	280.00

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