

DIET/ALLERGENS

Please let our staff know of any allergies, intolerances or dietary requirements before making your order.

All food may contain traces of nuts and other allergens

V/ VEGETARIAN

Veg/ VEGAN

GF/ GLUTEN FREE

Conchiglia Menu

PARMESAN NOTICE

Our Parmesan is traditionally made using animal rennet, we still note these dishes as vegetarian however if you wish to remove this from a dish or substitute in our Vegan Parmesan for 75p please let us know, Grazie

ANTIPASTI

MEDIUM TO SMALL DISHES, ORDER A FEW TO SHARE OR ENJOY SOLO

DELI EXTRAVAGANZA / £15

Sharing platter of Burrata, Sundried tomatoes, Grilled Peppers, Marinated Olives, Salame, Parma ham, Toasted bread

BURRATA BRUSCHETTA / £8.9

Toasted Bread topped with Burrata, Prosciutto and drizzled with honey

CALAMARI FRITTI / £8.9

Crispy fried Squid served with Lemon mayo

TARTUFO FRITTI V / £8.9

Black truffle croquettes dusted with parmesan

GARLIC PIZZA BREAD V / £5.9

Homemade pizza dough smothered in garlic, mozzarella herbs and butter

GAMBERONI FRITTI..... / £8.9

Deep fried Breaded Butterfly tiger prawns served with Lemon Mayo

BRUSCHETTA V / £5

Toasted slices of bread topped with chopped Tomatoes, Basil and Garlic

ZUCCHINI FRIES V / £6.9

Deep fried lightly battered Courgettes

INSALATA CAPRESE V GF / £7.9

Fresh Burrata and sliced Tomato salad

INSALATA MISTA Veg GF / £4

Mixed leaf salad with sliced cucumbers and cherry tomatoes

SIDES

STEAK-CUT CHIPS Veg GF / £3

Lightly salted steak-cut chips

PARMIGIANO CHIPS V GF / £4

Steak-cut chips tossed in Parmesan cheese, mixed herbs and garlic seasoning

LASAGNA FRIES / £7.9

Steak-cut chips topped with bolognese sauce, bechamel mayo, mozzarella and parmesan

ROASTED POTATOES V GF / £4

Roasted potatoes with Rosemary & Garlic

SPINACI ALL' AGLIO Veg GF / £4

Sautéed Spinach with Garlic and Olive oil

BREAD & OLIVE OIL V / £1.5

MARINATED OLIVES Veg GF / £3.5

PASTA

SUBSTITUTE GLUTEN FREE PENNE ON ANY DISH FOR £1.5

SPAGHETTI BOLOGNESE / £12.9

Spaghetti with homemade Beef and Tomato ragu

SPAGHETTI CARBONARA / £12.9

Spaghetti with Smoked Pancetta and Egg sauce topped with Shaved Parmesan OPTIONAL NO CREAM SAUCE

CACIO E PEPE V / £12.9

Fettuccine in a Pecorino cheese, cream and Pepper sauce Add Chicken Milanese for £8

SPAGHETTI VONGOLE / £14.5

Spaghetti with Fresh Clams, Cherry Tomatoes, Garlic and Parsley in a White Wine Sauce

SPAGHETTI NDUJA MEATBALLS / £14.5

Spaghetti with spicy nduja pork meatballs in a tomato sauce

RAVIOLI TARTUFO V / £16.9

Fresh Truffle and Ricotta Ravioli in a Parmesan, Mascarpone and black pepper cream sauce

RAVIOLI ZUCCA Veg / £13.9

Fresh Pumpkin and Sage Ravioli in a Vegan Parmesan and Vegan butter sauce OPTIONAL REGULAR PARMESAN & BUTTER

TORTELLONI AL MARE V / £16.9

lobster & Tomato Tortelloni with Cherry tomatoes, King Prawns and Clams in a White wine sauce

RIGATONI ALLA VODKA V / £13.5

Rigatoni in a creamy Tomato and vodka sauce

RIGATONI ARRABBIATA Veg / £11.9

Rigatoni in a homemade tomato and chilli sauce

FETTUCCHINE AI FUNGHI V / £13

Fettuccine in a mushroom and cream sauce

PAPPARDELLE BURRATA BOMBA V / £13

Fresh Pappardelle in homemade Tomato sauce finished with Parmesan and Burrata

SPAGHETTI GAMBERI / £13.5

Spaghetti with King Prawns, Spinach and homemade tomato sauce

GNOCCHI PESTO CAPRESE V / £14

Gnocchi with Pesto and Fresh tomatoes topped with Burrata

RISOTTO SMERALDO V GF / £13

Risotto with Mascarpone, Courgettes, Spinach and Peas

RISOTTO TARTUFO V GF / £16.5

Creamy Risotto with Truffle, Mascarpone and Parmesan

PIZZA 14 Inch, Thin Crust

SUBSTITUTE VEGAN CHEESE ON ANY PIZZA FOR £1.5

MARGHERITA V / £9.9

Tomato sauce, Mozzarella and fresh basil

SAN DANIELE / £13

Tomato sauce, Mozzarella, Parma Ham, Rocket and shaved Parmesan

VESUVIO / £14.3

Tomato sauce, Mozzarella, Nduja Smothered Sausage, Pepperoni, Honey and burrata

TARTUFO V / £16.9

Truffle cream sauce, Mozzarella, Mushrooms and Shaved Parmesan

TRUFFLE ELEGANZA V / £19

Truffle cream sauce, Mozzarella, Pecorino, Honey, dried flowers with Truffle filled Burrata

DIAVOLA / £13.5

Tomato sauce, Mozzarella, Jalapeno, Pepperoni, Chilli, Peppers, Salami and Oregano

CARNIVORO / £15

Tomato sauce, Mozzarella, Pepperoni, Smoked Pancetta, Sausage and Parma ham

VEGETARIANA V / £12.5

Tomato sauce, Mozzarella, Artichokes, Mushroom, Peppers, sweet corn and Spinach

FIorentina V / £14

Tomato sauce, Mozzarella, Mushrooms, Spinach and Free Range Egg

AMERICANA / £14

Tomato sauce, Mozzarella, Pepperoni, Mushrooms, Sausage and Peppers

SORRENTO / £14

Tomato sauce, Mozzarella, Fresh Basil, Pesto, Parma ham topped with Burrata

O SOLE MIO V / £13

Tomato sauce, Mozzarella, Sun dried Tomatoes, Mushrooms, Rocket, Shaved Parmesan and Pesto

SICILIANA / £13.9

Tomato sauce, Mozzarella, Anchovies, Capers, Sun Dried Tomatoes, Olives and Artichokes

CALZONE / £13

Folded Pizza: Tomato sauce, Mozzarella, Pepperoni and Salami

CASA SPECIALS

BRUNCH BONANZA FOR TWO / £50

HUGE 2L glass of Aperol Spritz per person and a Deli Extravaganza Platter or Pizza* to share

*(Pizza up to £15 - additional fee for the difference above this price)

Available from 12-6PM All Week

DEEP FRIED BURRATA V / £8.5

Crispy breadcrumb-coated gooey burrata served with our tomato sauce

PROSCIUTTO E MELONE PALLE SALAD / £8.5

Balls of watermelon, honeydew and cantaloupe melons with bocconcini mozzarella, rocket and Parma ham Optional without ham

ROAST PEPPER PAPPARDELLE V/£12.9

Fresh Pappardelle with a roast pepper, chilli, cream sauce

MEATBALL MARINARA PIZZA / £14

Tomato sauce, Mozzarella, Nduja Meatballs, Parmesan and topped with burrata

POLLO MILANESE FRIED CHICKEN / £8

Succulent whole Chicken Breast, breaded with italian seasoning and fried to perfection Vegetarian alternative chicken fillets available v

PARMIGIANA CHICKEN / £13

Topped with Tomato sauce, Mozzarella and Parmesan V Available

BRANZINO AL FORNO GF / £16.5

Baked Fresh Sea Bass marinated in Rosemary, Lemon and Garlic

GAMBERONI ALL'AGLIO E LIMONE GF / £14.5

King Prawns smothered in Lemon, Garlic and White Wine Butter sauce served with slices of garlic bread

HOMEMADE DESSERTS

TIRAMISU V / £6

Ladyfingers dipped in coffee & liquer layered with sweet mascarpone cheese and cocoa powder

MELONE E MENTA V / £6

Refreshing balls of watermelon, honeydew and cantaloupe served with fresh mint

HOMEMADE GOOEY COOKIE & GELATO V / £6

A warm Nutella or Kinder surprise cookie served with your choice of gelato flavour

VELVET LEMON CRUMBLE PUDDING V / £6

Velvety, creamy lemon custard layered with crushed biscuit pieces

GELATO

LEMON SORBET veg GF / £5.3

Silky Lemon Sorbet served within a Lemon

GELATO SCOOPS V / £2.5 PER SCOOP

Vanilla Bean, Indulgent Chocolate, Espresso Coffee, Sea Salted Caramel

£1.5 ADD SCOOP