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A La Carte Menu

Welcome to our Salento traditional restaurant, where the heart and soul of Italy's enchanting Salento region come alive on your plate. Nestled in the southernmost heel of the Italian boot, in the Puglia Region, Salento is a land of sun-kissed landscapes, turquoise seas, and a rich tapestry of cultural influences. It's a place where tradition and innovation converge to create culinary magic. Our menu is a culinary journey through this captivating region, where you'll savour the flavours and aromas of our time-honoured recipes, passed down through generations. From the rustic olive groves to the azure coastline, Salento's essence is expertly captured in each dish. Join us in celebrating the soul of Salento as we invite you to embark on a gastronomic adventure that will transport you to this magnificent corner of Italy.

Nibbles and Breads

Taralli



Puglian snacks made of boiled and then baked bread dough mixed with olive oil

£3.00

Mixed Olives



A selection of green and black seasonal olives

£3.00

Nuts



Smoked nuts and salted to taste

£3.00

La Pizzica Bread



Mixed sourdough bread basket served with olive oil and vinegar

£5.00

Focaccia



Freshly baked Italian bread, served with olive oil and vinegar

£5.00

Focaccia e Mozzarella



Handmade focaccia bread with melting mozzarella

£9.00

Focaccia Pesto e Pomodoro



Handmade focaccia bread with tomato sauce and our home-made basil pesto

£9.00

Salads

Insalata Mista



Mixed leaves salad with a simple dressing

£5.00

Rucola e Grana



Rocket salad topped with cherry tomatoes and hard Grana cheese with balsamic dressing

£7.00

Caprina



Grilled vegetables topped with a warmed round of goat cheese

£12.00

Caprese



Sliced tomatoes and buffalo mozzarella, drenched in olive oil and salted to taste.

£10.00

Spinaci e Broccoli



Fresh baby spinach, Tenderstem broccoli and caramelized onion sprinkled with wholegrain mustard dressing

£10.00

Starters

Minestrone



Italian Iconic vegetable soup freshly made, served with a bunch of our own baked herbs croutons

(Gluten Free without croutons)

£10.00

Radici al Forno



Our mix of roots vegetables seasoned and baked: Golden beetroot, parsnip, baby carrots and potatoes

£7.00

Arancini Misti

A selection of meat and vegan arancini, served with our home-made sweet paprika mayo

*Ask only for mushroom ones for vegan option

£10.00

Burrata alla Puttanesca



Famed Puglian cheese served on a bed of warm puttanesca sauce (olives, capers, tomato fillets)

£12.00

Calamari

Fresh not frozen squid rings breaded in semolina flour and deep fried, served with courgette, and home-made tartare sauce

£13.00

Caponata



Aubergine, courgettes, peppers, celery, onion, capers in “agrodolce” seasoned with fresh basil

£7.00

Cicoriella e Fave



Slow cooked puree made of white broad beans, topped with wild chicory and anchovies, served with toasted bread

*ask for no anchovies for vegan version

£11.00

Tagliere La Pizzica



For Two

Our selection of cold cut meats and cheeses served with figs jam

£26.00

Zucchine Fritte



Courgette fries coated in a delicious dairy batter, deep fried and salted to taste

£7.00

Polpette al Sugo

Veal and Parmesan meatballs in a rich tomato sauce

Add Puccia Bread (£3) or Fresh pasta (£5)

£12.00

Crocchette di Patate

Handmade deep fried potato croquette with pecorino cheese, mozzarella and mortadella served with home-made paprika mayo. New Recipe

£8.00

Carpaccio di Manzo



Beef fillet carpaccio with rocket salad and shaved pecorino cheese

£15.00

Cavolo Nero (GF and Vegan with no guanciale)

Black cabbage stir fried with garlic and chilli topped with crispy guanciale

£10.00

Bruschetta Classica



Toasted sourdough bread brushed with garlic and parsley topped with fresh tomato and basil

£8.00

Funghi Trombetta



Trumpet mushrooms sear-cooked in oil, served with Pecorino Romano cheese shavings, Truffle oil and pomegranate

£12.00

Pasta & Co.

All our pasta is handmade at La Pizzica Restaurant using only CerealPuglia's Semolina Rimacinata and Shipton Mill's Special Organic White Flour.

You may notice that all pasta dishes are listed preceded by a determinative article; this highlights the importance that this universally loved food has for us Italians.

Buon Appetito.

Lo Spaghettone



Very thick spaghetti cooked with cherry, red and yellow Torpedino tomatoes. Topped with Pecorino cheese. The essence of the Traditional Salento Cuisine: Simple but fresh and high quality ingredients combined in a Dish for everyone

*Ask for no cheese for vegan version

£17.00

Le Orecchiette Cime Rapa

Pasta with Apulian wild broccoli, topped with anchovies, garlic, and chilli flakes. Simply Puglia

*Ask for no anchovies for vegan version

£18.00

I Paccheri e Gamberoni

Large tube pasta cooked with purple prawns, aubergine, and white real truffle oil. A classic pasta with land and sea influences, the rural and maritime Salento traditions combined in a pearl of flavours.

£20.00

La Ciciri e Tria



Pure Puglia, porta d'Oriente : White chickpeas cooked in their own sauce mixed with ribbon shaped pasta. Topped with fried pasta. The origin of this Dish is dated back on the 15th Century when Eastern populations left this treasure in our cuisine.

£16.00

Fregola di Don

Baked fregola pasta in rich slow cooked octopus and tomato ragu with natural sea flavours. Our tribute to the land of a great friend of ours.

£18.00

Le Fettuccine alla Gallipollina

Seafood Long pasta served with clams, prawns, mussels, calamari, white wine, chilli, garlic, and a dash of tomato, garnished with Parsley. The Way you would eat it in the best fisherman's' market on the West Coast.

£22.00

Gli Gnocchi alla Gaia

Hand Made Potato Gnocchi with a rich Sausage, Guanciale and Capocollo Ragu sprinkled with fresh basil and shaved Ricotta Salata. The way Gaia like it. We're sure.

£18.00

Il Risotto ai Funghi e Salsiccia



Carnaroli Rice Risotto with wild forest mushrooms, Italian artisan sausage and Grana Padano

*ask for no sausage for vegan version

£18.00

Meat and Fish

Bistecca di Agnello alla Scottadito

Lamb leg steak marinated in olive oil and Sear-cooked in a Marsala sauce like Chef Patrizio wants. Scottadito means 'burning finger' as you cannot resist eating them sizzling hot. Served with a very moorish caponata

£24.00

Bombette di Martina Franca

Grilled pork neck meat rolled with our secret recipe stuffing, all in a breadcrumb coating, served on a bed of potato puree. Bombette are 100% Puglia

£20.00

Bistecca ai ferri

Our Chef's weekly choice of Prime 10 oz Beef Steak, grilled and served with two sides of your choice

£35.00

Pesce all'Acqua Pazza

Our Chef's weekly choice of white fish cooked alla "Crazy Water" with olives, capers, and tomato fillets light sauce, served with two sides of your choice

£22.00

Purpu A Pignata

Octopus slow-cooked with white wine and tomato sauce on a bed of potato puree

£26.00

Brasato Al Primitivo

Chuck of beef Braised in Organic Primitivo wine served with roots vegetables and potato puree

£24.00

Sides

Mixed Leaves Salad



£5.00

Simple Rocket Salad



£5.00

Potato Puree



£5.00

Mix Roots Vegetables



£5.00

Fries



£5.00

Chef's Green choice



£5.00

Tomato and Onion Salad



£5.00

Pizza

Indulge in our artisanal pizza, a masterpiece of flavour and craftsmanship. Our dough is carefully leavened for a minimum of 24 hours, resulting in a delicate, airy crust. We use only the finest special organic white flour, Italian crushed tomatoes, and top-quality mozzarella cheese. Each pizza is expertly cooked delivering a perfect balance of crispiness and lightness. Discover a symphony of tastes with our thoughtfully chosen, fresh toppings, creating a delicious harmony that you won't forget.

Diavola

Pomodoro, mozzarella, spicy salami, spicy Nduja, fresh chillies

£14.00

Marinara



Pomodoro, Puglian origano and freshg garlic. (no Mozzarella)

£10.00

Margherita



Pomodoro, mozzarella and fresh basil

£12.00

Napoli

Pomodoro, mozzarella, anchovies, capers, black olives and Puglian Origano

£13.00

Capricciosa

Pomodoro, mozzarella, artichokes, ham, mushrooms, black olives

£15.00

Parma e Rucola

Pomodoro, mozzarella, Parma ham, rocket leaves, Parmesan shavings

£15.00

Quattro Formaggi



A selection of Italian cheeses. No pomodoro

£14.00

Signora Bufala



Pomodoro, tomato fillets, fresh basil and buffalo mozzarella after cooking

£14.00

Zio Pasquale

Mozzarella, black olives, friarielli (wild broccoli) and artisan Italian sausage. No pomodoro

£15.00

Salsiccia e Porcini

Italian sausage, porcini mushroom, cacio cavallo cheese. No pomodoro

£17.00

Carbonara

A white pizza with guanciale, grated Parmigiano Reggiano, egg yolk, mozzarella, and Pecorino Cheese

£15.00

Carnivora

A wide and tasty selection of seasonal Italian meats on a Margherita base

£17.00

Parmigiana



Pomodoro, Mozzarella, grilled aubergines, Fresh basil and Parmesan Cheese

£15.00

Calabrese

Pomodoro, mozzarella, n'duja, grilled peppers, caramelised onions, caciocavallo cheese

£16.00

Porchetta

Pomodoro, mozzarella, home made porchetta, fresh spinach, burrata cheese, toasted almonds, balsamic glaze

£17.00

Terra Salentina*



Pomodoro, mozzarella, grilled seasonal vegetables

*available "Calzone Style"

£14.00

Cotto e Funghi

Pomodoro, mozzarella, cooked ham, mushrooms

£14.00

Ask For our Pizza Gourmet of the Day

Gluten Free Base available +£3.50

Treat yourself: Dip the Crust in our delicious home made sauce: Garlic Mayo, Sweet Paprika Mayo, Premium plain Mayo, Tartare Sauce.

Any Dip £2

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.

All prices are inclusive of VAT. A discretionary service charge of 15% of the total of your bill will be automatically added.