STARTERS

La Bufalata (to share)	Our traditional speciality of antipasti; cheese, dairy, cured meat & marinated vegetables on a bed of mixed salad leaves	18.99
Carpaccio	Thin morsels of fillet meat with rocket, parmesan shavings and an aromatic lemon dressing	9.50
I Crostini	Slices of rustic home made bread with bufala mozzarella, cherry tomatoes, anchovies and fresh basil	5.99
Bruschetta	Griddled home made bread with cherry tomatoes, fresh basil, olive oil and garlic	5.99
Insalata Don Mimi	Warm tossed salad with French beans, red onions, baby potatoes, cherry tomatoes and rocket leaves	9.80
Parmigiana Di Melanzane	Baked layers of aubergine, tomato sauce, mozzarella, parmesan and basil	7.99
La Filatina	Bufala mozzarella filata in tomato sauce basil extra virgin olive oil, pepper & oregano	8.50
La Caprese	Bufala mozzarella with fresh leaves, cherry tomatoes, oregano and extra virgin olive oil	8.95
Mozzarella In carrozza	Pan fried home made bread filled with bufala mozzarella, rocket leaves, extra virgin olive oil and caramelised balsamic vinegar.	8.50
La Focaccia	a delicious accompaniment of all the above - flat pizza bread hot from the wood oven with a drizzle of olive oil & garlic	3.99

The bufala cheese from Campania is appreciated by everyone who has had the pleasure of experiencing it, due to its tenderness and delicate taste.

Mimmo la Bufala GRILL - ALLA BRACE

II File (200gr)	Grilled fillet steak with a sliced plum tomato, dressed with drops of garlic oil and basil leaves	21.99
Milanesina	Bread crumbed topside of veal with aromatic herbs	21.99
Scaloppine Al limone	Topside of veal with a delicate lemon sauce	20.99
Misto Carne	Mixed grill of beef, veal paiard (rolled and stuffed) and cutlet of lamb roasted with aromatic herbs and touch of garlic	24.50
	PASTA - I MACCHERONI	
Orecchiette Alla Sofia	Pasta shells with fresh spinach, sundried tomato, garlic, ricotta cheese and touch of parmesan cheese	11.95
Spaghetti Napoli Alla Napolitana, with fresh cherry tomatoes, fresh basil, garlic and extra virgin olive oil		8.50
Paccheri Alla Don Peppe	With generous flakes of cod, Italian asparagus, garlic and white wine	12.95
Pappardelle	Flat pasta served with saute` king prawns and porcini mushrooms	14.99
Tagliolini Mimmo	· ·	
Penne alla Boscaiola		
Tagliatelle	Fresh home made tagliatelle 'alla Bolognese'	10 .95
Gnocchetti Sorrentina		
Spaghetto alla Polpettina	Spaghetti with Italian baby meat balls and fresh tomato and basil sauce	10.95

Himmo la Bufala FISH MENU

STARTERS

KING PRAWN SAUTE sauted king prawns with a hint of garlic, parsley and white wine sauce on a bed of green leaves	£9.50
DEEP FRIED WHITEBAIT baby whitebait, flour coated and crispy fried	£ 6.50
SOFIA SALAD Warm canellini beans, grilled king prawns, rocket and cherry tomatoes	£8.50
MAIN	
FRITTO MISTO deep fried prawns, calamari and zucchini served with a creamy sauce tartare dip	£14.50
FRESH COD 'ALLA MIMMO' Fillet of cod roasted with saute' of cherry tomatoes and fennel with a lemon Salmoriglio dressing	£18.50
FRESH SEA BREAM OR SEABASS - (400g-500g) - Grilled or	£18.50
AL CARTOCCIO wrapped in paper, sealed and cooked with herbs & white wind	e

RISOTTO SPECIALS

Ristotto with king prawns, asparagus, cherry tomato in a garlic and lemon sauce £14.99

Risotto 'Dama Bianca' with veal ragu, roast aubergine in delicate Barolo red wine sauce £15.99

> Risotto with pumpkin, courgette, garden peas and Sardinian Pecorino cheese £13.99

Risotto ai Frutti di bosco with mushrooms porcini and rocket pesto £13.99

Hand made Gnocchi with Taleggio cheese radicchio and walnuts £14.99

- LE PIZZE - our pizzas are 13"

L'Emigrante	"Tricolore - tre gusti" tomato sauce, mozzarella, rocket ricotta, parma ham & cherry tomatoes, garlic & oregano	13.50
Margherita dop	Tomato sauce, mozzarella & basil	8.75
Monachina	Tomato sauce, mozzarella, smoked mozzarella & parmesan shavings	11.50
Napoletana	Tomato sauce, mozzarella, oregano, anchovies & capers	10.50
Le Reale	Tomato sauce, mozzarella, provola, ricotta & parma ham	13.35
Capricciosa	Tomato sauce, mozzarella, artichoke hearts, fresh champignion mushrooms & honey roasted ham	12.50
Vesuvio	Half- folded pizza with ricotta, pepper sausage, cherry tomatoes mozzarella and parmesan shavings with tomato sauce	12.00
Cornetto di Bufala	Calzone with emmenthal & mozzarella topped with parma ham, rocket & basil	13.50
Genuina	Bufala mozzarella, cherry tomatoes, basil and tomato sauce	11.50
Boscaiola	Mozzarella, mushrooms & Italian sausage, tomato sauce	11.50
Hawaii	Tomato sauce, ham and fresh pineapple and mozzarella	11.50
Margaritana	Parmigiana di melanzane, tomato sauce & mozzarella	11.50
Irpina	Tomato sauce, mozzarella, ham and mushrooms	11.50
Mugnanese	Tomato sauce, mozzarella, spicy pepperoni & potatoes	11.50
Mare e Monti	Tomato sauce, tuna, onion, black olives, basil and mozzarella	11.50
Mamma Mia	Mozzarella, mascarpone, mushrooms (with garlic & oil) basil	11.50
Mimmo's	Tomato sauce, selection of bufala mozzarella cheeses, provala, basil	12.50
Quattro Gusti	Tomato sauce, mozzarella, ham, mushrooms, anchovies, black olives and fresh basil	12.50
Ortolana	Aubergine, courgette, mushrooms, mixed peppers & mozzarella and tomato sauce	12.50
Montebianco	Provola, brie, wild mushrooms, parma ham, parmesan, fresh basil	13.50

Any extra topping from 0.50p to 2.50p

- LE PIZZE - our pizzas are 13"

NEW SEASONS RCOMMENDED PIZZAS

White pizzas	- (on request with tomato sauce)	
Pizza Nonna	Mozzarella, broccolli Napoletani, fresh sausage with hint of chilli	13.50
Pizza Ghiottone	Mozzarella, gorgonzola, ementhal cheese and parma ham	13.50
Pizza Porcini	Mozzarella, ricotta, porcini mushrooms and fresh champignons	13.99
Pizza Solfatara	Mozzarella, marscapone, anchovies, black olives and rocket leaves	13.50
With tomato sa	nuce	
Pizza Sfiziosa	Mozzarella, cherry tomatoes, sun dried tomatoes, tomato sauce and rocket	12.50
Regina Alla Fiamma	Tomato sauce, mozzarella, king prawns and smoked salmon, flamed cherry tomatoes	13.99
	- arrives flaming to your table - (only on premises)	

SPECIAL STARTERS

· COURGETTE CARPACIO WITH ROCKED PARMESAN AND	\$ 9.50
· SEA SCALOPS CARPACCIO WITH SEASON SALAD A	ain
LEMON SAUCE.	\$ 10.90
· VER TOHMÉ WHTH QUAIL EGGS AND TUNA SAUCE	£ 11.9
· GOAT CHEESE IN BREAD CRUMB AND GRILLED VE	G. £. 9.
•	
SPECIAL PASTA	
· GNOONI TRUFFLE	£ 24.99
· LINGUINE SEATOOD	4.4
	£.14.9
, CAVATELLI WITH CALAMARI AND SPICY SAUCE	
· RISOMO ZUCHINI WITH TALEGIO	£. 12.9
BARCHAL MAIN COURSE	
BACCIEC I MILE	0
· GRILLED UEAL CHOP WITH SPINACH.	P.00.99
FILET OF BEEF WITH GREEN PEPPER SAUCE AND	0
ROAST POTATOES	£. 22.90
, SEA BASS OR SEA BREAM WITH ORUSTY POTKTOES	3
AN TENEL SAUTÉ	1. 18.99
PIZZA AT PISTACHO (MOZZARELLA, FUNGHI, PANCETTA,	
(OHDARRIG DUA ANUAR, ALLOGÍO	£. 14.50
LAMB SHAME WITH MUSH POLATOES AND GRAVY	2.19.99
, LASAGHA RAGIÚ WITH MUSHROOMS AND TRUFFLE OIL	£ 14.90

SIDE ORDERS - I CONTORNI

Broccoli	Tossed broccoli with garlic and touch of Italian mild chilli	£4.50
Spinaci	Served with a touch of butter and lemon	£4.50
Zucchini fritti	Deep fried courgette chips	£4.50
Fagiolini al Balsamico	Steamed fresh green beans in olive oil and balsamic vinegar	£4.50
Cannellini	Italian white beans tossed with garlic and parsley	£5.50
Le Patatine	Our hand cut freshly made French fries	£4.00
Roast Potatoes	Roasted potatoes with rosemary	£4.00
Saute Potatoes	Saute' potatoes tossed with garlic and parsley	£4.00
Insalata	Mixed salad leaves	£4.00
Il Pomodorino	Sliced fresh vine tomatoes with garlic and basil	£4.00
Rocket & Parmesan	Fresh wild rocket and shaved parmesan	£5.50

PLEASE SEE OUR BOARD FOR TODAYS

SPECIALS

FISH MEAT PASTA OR RISOTTO

DESSERTS - IL DOLCE E LA FRUTTA Home made on the premises

Il Misto	A selection from our dessert variety to share	12.50
Panna Cotta	Soft baked creams with a fresh forest fruit coulis	5.00
Torta di Mele	Fresh Italian apple tart topped with vanilla ice cream	5.00
Tiramisu	Firamisu Whipped marscapone cream with a base of coffee biscuit, chocolate shavings and cocoa dustings	
Semmi Freddo	Softly set almond iced mousse with shavings of bitter chocolate	5.00
Tortino di Chocco	Rich hot chocolate tortino - with a heart of creamy Italian indulgence served with vanilla ice cream	5.50
Ananas or Melone	Fresh pineapple or melon	5.00
Il Gelato	Selected flavours dairy ice cream with the choice of toppings	5.00
Caffe affogato	Smooth vanilla ice cream & a shot of espresso coffee	5.00
Formaggi	A selection of regional Italian cheeses served with grapes Italian biscotti and home made fresh fruit marmalade	9.50

DA BERE

SOFT DRINKS - LE BIBITE

Still or sparkling mineral water 750 ml Sparkling Soft Drinks Fanta/lemonade Coca cola/diet cola 330ml Juices - 290 ml		3.50 2.50 2.50 2.50
BIRRE - BEER		
Peroni bottle 330ml		3.85
IL CAFFE - COFFEE		
Expresso Tea		1.99
Cappuccino		1.99 2.50
Caffe-Latte		2.50
Hot Chocolate		2.50
Double Expresso		3.50
American		2.75
Spirits & Liquor 50ml	from	5.95

All our prices are inclusive of current VAT value 20% 12.5% service charge will be added