

UN MOMENTO

Where Sicily and Sardinia meet, 'Un Momento' is born, bringing together the signature dishes of Italy's most beautiful islands. From the sea, the earth and air, our menu offers the most magical culinary secrets. Let yourself be captivated by our corner of paradise.

Alessia & Peppe

UN MOMENTO

Together
ITALIAN FOOD



Un Momento
Most Authentic
Italian Eatery
- Lancashire



**BEST OF BRITISH
GETAWAYS
AWARDS 2022**
Best Italian Dining
Experience 2022
- North West

WHILE YOU WAIT

APPETISERS & ENTREES

Peperoncini Ripieni Chilli peppers filled with tuna	4.95
Sicilian Caponata Sweet and sour aubergine salad served with Sardinian bread	5.95
Italian Mix of Olives	5.50
Balsamic Onions	4.95
Olive all'ascolana Stuffed olives with pork mince	4.95
Panelle Sicilian chickpea fritters	5.95
Crispy Skin-On Fries or Sweet Potato Fries	3.95

Il Nostro Pane all'aglio

Cherry tomatoes, herbs and Parmesan	6.95
Mozzarella cheese, herbs and garlic	6.95
Rosemary, oregano and garlic	5.50
Tomato sauce, garlic and herbs	5.95
Tomato sauce, pecorino cheese, chilli, red onion and garlic	6.95
Pancetta, Parmesan, garlic and oregano	6.95

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Starters

Sfornato di Patate N Potato cake with Parmesan, smoked cheese, mozzarella, roast ham on a tomato sauce and pecorino cheese	9.50
La Burrata V Italian soft burrata cheese, sweet and sour caponata of aubergine salad, crispy Sardinian flatbread, mixed leaves and extra virgin olive oil	10.95
Polpette della Nonna Grandma's beef meatballs with herbs, pecorino cheese, parsley, tomato sauce, cherry tomatoes, served with homemade bread	9.50

Trioligia di Affumicati GF A selection of fish inspired by what I love most; smoked tuna carpaccio, smoked salmon, swordfish carpaccio with mixed leaves salad	13.95
Fritto del Pescatore Deep fried fish; breaded red mullet, breaded prawns, fresh squid with homemade garlic and herb sauce	13.95
Il Cannolo alla Parmigiana V Crispy waffle tube filled with a mousse of aubergines, Parmesan cheese and basil	8.95

Zuppa del Marinaio

A rich seafood soup made with prawns, red mullet, squid, queen scallops, mussels in a light shellfish broth, white wine, cherry tomatoes, garlic and chilli served with homemade bread of the day

Signature dish



14.95

Le Tre Bruschette NV Three different little tastings of toppings on toasted homemade bread; sweet and sour aubergine salad, basil pesto and cherry tomato salad	9.50
Grand Momento Antipasto Selection of fine Italian cured meat, Parma ham, cured pork neck, spicy Neapolitan salami, caponata salad, smoked cheese and homemade bread	11.95

Sicilian Arancina N A traditional street food of Sicily, deep fried ball of saffron rice stuffed with béchamel sauce, Parmesan, roast ham and fiordilatte mozzarella cheese	9.50
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Un dolce Momento

Desserts

Il Vero Cannolo Siciliano The most famous Sicilian dessert; crispy wafer tube filled with fresh sweet ricotta that melts in the mouth	7.50	Momento al Cioccolato Three different layers of chocolate mousse	7.95
Tiramisu Traditional tiramisu, with mascarpone savoiardi biscuits and coffee	7.50	Crostatina Shortcrust pastry filled with Italian pastry cream and a mix of berries	7.95

Please inform the staff of any allergens or dietary requirements
N= contain nuts, although dishes without this symbol are made without nuts, there is a possibility that traces of nuts may still be found in them
V= suitable for vegetarians
Gluten free options, vegan and vegetarian are available, please ask a member of staff for more details

Paste & Risotti

Gnocchetti Sardi A typical Sardinian short pasta with sausage ragù, tomato sauce, chilli, herbs and salted pecorino cheese	15.95	Casarecce Al Ragù di Triglie N Popular Sicilian pasta of the fishermen with a ragù of red mullet, pine nuts, sultanas, dill, chilli, shallots, fresh tomatoes and white wine	15.95
Spaghetti Mare Nero Squid ink spaghetti, fresh crab meat, Prosecco wine, chilli, shallots, fresh tomatoes and a precious cured grey mullet fish roe	15.95	Linguine Aroma del Sud N Linguine pasta with prawns in a pesto made with pistachio, garlic, basil and olive oil	15.95
Risotto Un Momento Carnaroli rice with a mix of rich seafood; crab meat, prawns, queen scallops, cherry tomatoes, Prosecco wine, crustacean sauce and a precious salted cured grey mullet fish roe	16.95	Spaghetto alla Bottarga Sarda A traditional Sardinian fisherman dish with mussels, cherry tomatoes and precious salted cured grey mullet fish roe	15.95
Risotto Foresta Vecchia Carnaroli rice, stewed shallots, Sicilian sausage, porcini mushrooms, white wine, herbs and pecorino cheese (Vegetarian option available)	14.95	Spaghetti alla Carbonara Spaghetti with smoked bacon, egg yolk, pecorino cheese and fine black pepper	13.95
Fregola Sarda Traditional Sardinian toasted pasta with mussels, prawns, calamari, garlic, chilli, parsley and fresh cherry tomatoes	15.95	Lasagne della Nonna N Homemade layered egg pasta, beef ragù, béchamel sauce, grana padano cheese and tomato sauce	14.95
Casarecce Aroma di Basilico V N Twisted pasta with an authentic basil pesto made with basil, garlic, parmesan, pecorino and pine nuts	13.95	Linguine Frutti di Mare Linguine tossed with king prawns, mussels, calamari, garlic, chilli, cherry tomatoes and parsley	16.95
Ravioli di Agnello Lamb ravioli filled with lamb mince, pancetta, thyme in a lamb ragù and pecorino cheese	15.95	Risotto Profumo di Sicilia Carnaroli rice, saffron, prawns, Sicilian grated tuna fish roe, Prosecco wine and shallots	16.95

Signature dish

Chef recommends

Main courses

Nasello in Crosta di Mandorle Almond and breadcrumb-crusted hake fillet, mixed vegetables, roast potatoes and homemade garlic sauce	18.95	Filetto alla Griglia Beef fillet steak served with vegetables, roast potatoes and beef jus	25.95
Filetto di Spigola Baked sea bass fillet with a Sicilian sauce with cherry tomatoes, shallots, capers, olives and potatoes	18.95	Pollo Caprino e Porcini Rolled chicken breast stuffed with Parmesan cheese, goat's cheese and herbs, served with vegetables and porcini sauce	18.95
Pollo Prato Verde Chicken breast fillet with spinach, smoked ricotta cheese, pecorino cheese, served with mixed vegetables and a creamy spinach sauce	17.95	Stinco di Angnello Slow cooked lamb shank served with mixed vegetables, roast potatoes and jus	20.95

Pizzas

Regina Margherita V Tomato sauce, fior di latte mozzarella cheese, extra virgin olive oil	10.95	Caprina Tomato sauce, fior di latte mozzarella, goat's cheese, red onion and smoked pancetta	12.95
Porcini V Fior di latte mozzarella, porcini mushrooms, pecorino cheese	13.95	Vegetariana V Tomato sauce, fior di latte mozzarella and mixed vegetables	12.95
Un Momento Tomato sauce, soft burrata cheese, Parma ham, cherry tomatoes, rocket salad and extra virgin olive oil	14.50	Deliziosa Tomato sauce, fior di latte mozzarella, roasted ham and mushrooms	12.95
La Calabrese Tomato sauce, mozzarella, spicy soft Nduja salami, chilli, pepperoni salami, red onions and anchovies	12.95	Rustica Fior di latte mozzarella, tomato sauce, Sicilian sausage, mushrooms, red onion and pecorino cheese	13.95
Emiliana Tomato sauce, fior di latte mozzarella, Parma ham, balsamic glaze, rocket salad and grated Parmesan cheese	13.95		