



UN MOMENTO

TAKEAWAY
MENU

Italian Food Together

Stuzzichini

Sicilian Caponata V	£5.95
Sweet and sour aubergine salad	
Italian Mix of Olives V	£4.50
Panelle V GF	£5.50
Sicilian chickpea fritters	
Chilli Peppers with Tuna	£5.50
Crispy Fries	
or Sweet Potato Fries	£3.95

Il Nostro Pane All'Aglio

Mozzarella cheese, herbs and garlic	£4.95
Rosemary, oregano and garlic	£4.95
Tomato sauce, garlic and oregano	£4.95
Tomato sauce, pecorino cheese, chilli, red onion and garlic	£5.50
Pancetta, Parmesan cheese, garlic and oregano	£5.50

Starters

Sicilian Arancina N	£6.50
A traditional street food of Sicily, deep fried ball of saffron rice, stuffed with bechamel sauce, Parmesan and roast ham	
Carpaccio ti Tonno Affumicato	£12.95
Smoked tuna carpaccio served with mixed leaves, caper berry, baby plum tomatoes and tartare sauce	
Zuppetta di Pesce	£13.95
Seafood soup with prawns, haddock, squid, mussels in a light shellfish broth, cherry tomatoes, garlic, chilli and homemade bread of the day	
La Burrata	£8.95
Italian soft burrata cheese, sweet and sour caponata of aubergine salad, and extra virgin olive oil dressing	
Polpette delle Nonna	£7.50
Grandmam's beef meatballs with herbs, pecorino cheese, parsley on a light tomato sauce and homemade bread	
Bruschette	£6.95
Two different little tasty slices of toasted homemade bread with sweet and sour aubergine salad, cherry tomatoes basil extra virgin olive	

Main Course

Pollo Ripieno	£13.95
Roast chicken breast stuffed with goat's cheese, mixed vegetables and mushroom sauce	
Stinco D'Agnello	£16.95
Slow cooked lamb shank, aromatic potatoes, jus and mix of vegetables	
Nasello in Crosta di Mandorle	£14.95
Almond and breadcrumb-crust hake fillet with roast potatoes and mix of vegetables	

Pasta e Risotti

Barbaricina	£11.95
Traditional Sardinian pasta dish with homemade tomato sauce, pecorino cheese, pancetta and sage	
Ravioli di Agnello	£12.95
Lamb ravioli filled lamb mince and herbs in a lamb ragù, pecorino cheese and smoked pancetta	
Risotto Monzese	£11.95
Carnaroli rice, sausage, saffron, shallots, white wine and grana padano Parmesan cheese	
Risotto Mare Azzurro	£14.95
Carnaroli rice with a rich seafood, prawns, queen scallops, cherry tomatoes, Prosecco wine, herbs and crustacean sauce	
Carbonara	£9.95
Spaghetti with smoked pancetta, egg yolk, pecorino cheese and fine black pepper	
Spaghetti Bolognese	£9.95
Spaghetti with a rich slow cooked minced beef meat ragù	
Lasagna della Nonna	£11.45
Homemade layered egg pasta, beef ragù, bechamel sauce and Grana Padano Parmesan	
Linguine Frutti di Mare	£13.50
Linguine tossed with king prawns, mussels, calamari, garlic, chilli, cherry tomatoes and parsley	
Ravioli Scallops	£15.95
Squid ink ravioli filled with scallops in a shellfish sauce and queen scallops	
Risotto Pescatore	£15.95
Carnaroli rice with king prawns, mussels, calamari, chilli, garlic, parsley	
Gnocchetti Sardi	£11.95
Typical Sardinian gnocchetti with a sausage ragù, tomato sauce and pecorino cheese	
Risotto Forest	£10.95
Carnaroli rice with wild mix of mushrooms with porcini, garlic, stewed shallots, parsley, smoked pancetta and Parmesan	

Pizza

Emiliana	£11.95
Tomato sauce, fior di latte mozzarella, parma ham, Parmesan, rocket and balsamic glaze	
Margherita	£9.50
Tomato sauce, fior di latte mozzarella cheese, extra virgin olive oil	
Rustica	£10.95
Tomato sauce, fior di latte mozzarella, Sicilian sausage, pecorino cheese, red onions and mushrooms	
Montanara	£11.95
Tomato sauce, fior di latte mozzarella, pepperoni salami, chicken and onions	
Un Momento	£12.95
Soft burrata cheese, Parma ham, cherry tomatoes, rocket salad, extra virgin olive oil	
La Calabrese	£10.95
Tomato sauce, mozzarella, spicy soft nduja salami, chilli, pepperoni, salami, red onions and anchovies	
Caprina	£10.95
Tomato sauce, fior di latte mozzarella goat cheese, red onions and smoked pancetta	
Vegetariana	£9.95
Tomato sauce, fior di latte mozzarella cheese and mixed vegetables	
Deliziosa	£10.95
Tomato sauce, fior di latte mozzarella, roasted ham, mushrooms and olives	

Desserts

Cannolo Siciliano	£5.95
The most famous Sicilian dessert homemade by Peppe. Crispy wafer tube and a filling of sweet ricotta	
Tiramisù	£5.95
Traditional tiramisu made with savoiardi biscuits, mascarpone and coffee	
Momento al Cioccolato	£6.95
Three different layers of chocolate mousse	