

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
Sun-Dried Tomatoes	4.95
Panelle Sicilian chickpea fritters	5.95
Selection of Appetisers <i>Ideal for Sharing</i>	11.95

Il Nostro Garlic Bread

Cherry tomatoes, herbs and parmesan	7.50
Mozzarella cheese, herbs and garlic	7.50
Rosemary, oregano and garlic	6.50
Tomato sauce, garlic and herbs	6.50
Tomato sauce, pecorino cheese, chilli, red onion and garlic	6.95
Pancetta, parmesan, garlic and oregano	7.50

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by our corner of paradise!

Starters

Sformato di Patate N Potato cake with parmesan, smoked cheese, mozzarella, roast ham on a tomato sauce and pecorino cheese	10.50
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La Burrata V GFO Italian soft burrata cheese, sweet and sour caponata of aubergine salad, crispy Sardinian flatbread, mixed leaves and extra virgin olive oil	12.95
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Polpette della Nonna Grandma's beef meatballs with herbs, pecorino cheese, parsley, tomato sauce, cherry tomatoes, served with homemade bread	10.95
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Zuppa del Marinaio GFO

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



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	9.95
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Crocchette di Pesce Fishcakes made with smoked fish, herbs and buttery potatoes coated with breadcrumbs and served with caramelised onions and homemade mayonnaise	12.50
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Fritto del Pescatore Deep fried fish; breaded red mullet, breaded prawns, fresh squid with homemade garlic and herb sauce	13.95
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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	10.50
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Grand Momento Antipasto Selection of fine Italian cured meat, Parma ham, cured pork neck, spicy Neapolitan salami, caponata salad, smoked cheese and homemade bread	13.95
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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	8.50
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Tiramisu Traditional tiramisu, with mascarpone savoiardi biscuits and coffee	8.50
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Momento al Cioccolato Three different layers of chocolate mousse	9.50
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Crostatina Shortcrust pastry filled with Italian chocolate cream, caramel layer and berry sauce	9.50
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Gnocchetti Sardi A typical Sardinian short pasta with sausage ragù, tomato sauce, chilli, herbs and salted pecorino cheese	15.95
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Risotto Un Momento GF

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



Signature dish

Risotto Foresta GF Carnaroli rice, stewed shallots, Sicilian sausage, mix of mushrooms, white wine, herbs and pecorino cheese (Vegetarian option available)	15.95
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Fregola Sarda Traditional Sardinian toasted pasta with mussels, prawns, calamari, garlic, chilli, parsley and fresh cherry tomatoes	15.95
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Casarecce alla Trapanese NV Twisted pasta with an authentic sun-dried tomato pesto made with sun-dried tomatoes, garlic, parmesan, ricotta cheese and almonds	13.95
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Ravioli di Agnello Lamb ravioli filled with lamb mince, pancetta, thyme in a lamb ragù and pecorino cheese	15.95
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Main courses

Nasello in Crosta di Mandorle Almond and breadcrumb-crusted hake fillet, mixed vegetables, roast potatoes and homemade garlic sauce	20.95
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Filetto di Spigola GF Baked sea bass fillet with a Sicilian sauce with cherry tomatoes, shallots, capers, olives and potatoes	20.95
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Pollo Croccante Rolled chicken breast filled with smoked scamorza cheese, pancetta and pecorino cheese, served with mixed vegetables and cheese sauce	19.95
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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	16.95
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Linguine Monte Etna N Linguine pasta with prawns in a pesto made with pistachio, garlic, basil and olive oil	16.95
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Spaghetti Mar di Sardegna A traditional Sardinian fisherman dish with mussels, cherry tomatoes and precious salted cured grey mullet fish roe	16.95
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Spaghetti alla Carbonara Spaghetti with smoked bacon, egg yolk, pecorino cheese and fine black pepper	14.95
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Linguine Frutti di Mare Linguine tossed with king prawns, mussels, calamari, garlic, chilli, cherry tomatoes and parsley	16.95
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Risotto al Tartufo Nero GF

Carnaroli rice, with precious imported Italian black truffle, garlic, parmesan cheese, Prosecco wine and mushroom

Chef recommends

Lasagne della Nonna N Homemade layered egg pasta, beef ragù, béchamel sauce, grana padano cheese and tomato sauce	14.95
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Filetto alla Griglia GF Beef fillet steak served with mixed vegetables and potatoes with beef jus	29.95
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Pollo ai Funghi GF Rolled chicken breast stuffed with parmesan cheese, goat's cheese and herbs, served with vegetables and mushroom sauce	19.95
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Stinco di Angnello GF Slow cooked lamb shank served with mixed vegetables, roast potatoes and jus	20.95
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Sides

Fries
Mixed Salad
Mixed Vegetables

4.95

Pizzas

Regina Margherita V Tomato sauce, fior di latte mozzarella cheese, extra virgin olive oil	11.95
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Al Tonno Fior di latte mozzarella, tomato sauce, tuna, olives and red onions	14.95
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Un Momento Tomato sauce, soft burrata cheese, Parma ham, cherry tomatoes, rocket salad and extra virgin olive oil	14.95
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La Calabrese Tomato sauce, mozzarella, spicy soft Nduja salami, chilli, pepperoni salami, red onions	14.95
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Emiliana Tomato sauce, fior di latte mozzarella, Parma ham, balsamic glaze, rocket salad and grated parmesan cheese	14.95
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Caprina Tomato sauce, fior di latte mozzarella, goat's cheese, red onion and smoked pancetta	14.95
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Vegetariana V Tomato sauce, fior di latte mozzarella and mixed vegetables	13.95
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Deliziosa Tomato sauce, fior di latte mozzarella, roasted ham and mushrooms	13.95
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Rustica Fior di latte mozzarella, tomato sauce, Sicilian sausage, mushrooms, red onion and pecorino cheese	14.95
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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