



PANE E STUZZICHINI – bread and nibbles

CESTINO DEL PANE (vg) – ideal for 2 £8.00
*Selection of Italian breads and bread sticks.
Olive paté. Oil and vinegar on your table*

BRUSCHETTA CLASSICA (vg) – 2 pieces £6.50
– 4 pieces £8.00

Rustic loaf, roast garlic purée, tomatoes, basil

OLIVE DI CERIGNOLA (vg)(gf) £5.00

MOZZARELLA FRITTA (v) £7.00
Fried mozzarella. Basil oil. Arrabbiata dip

AFFETTATI MISTI £12.00
A selection of cured meats

SELEZIONE DI VERDURE GRIGLIATE (vg) £9.50
A selection of grilled and roasted vegetables

ZUPPE – soup

MINISTRONE TOSCANA* (vg) £8.00
Vegetable soup, croutons, salsa drangoncello

CACCIUCCO LIVORNESE* £11.00
*Tomato based fish stew.
Crostini, roast garlic purée, salsa verde*

ANTIPASTI E PRIMI PIATTI – first plates

INSALATA CAPRESE (v)(gf) £8.50
*Sliced mozzarella & fresh tomatoes, rocket,
fresh basil, basil oil*

UOVA ALLA CONTADINA AI PEPERONI* (v) £8.50
*Stewed peppers, onions & tomato. Baked egg.
Parmesan & Gremolata. Rustic loaf*

PATÉ DELLA CASA £8.80
*Homemade chicken liver paté.
Red onion chutney. Crostini*

POLPETTE AL SUGO* £9.00
*Beef meatballs. Basil oil. Parmigiano shavings.
Rustic loaf*

CALAMARI FRITTI (gf) £11.50
Fried squid rings. Garlic mayonnaise

GAMBERONI ALL'AGLIO £13.50
*King prawns, garlic butter, cherry tomatoes
& fresh chilli. Gremolata. Rustic loaf*

DA DIVIDERE – to share

ANTIPASTO ITALIANO – min 2 persons £14.00pp
*A selection of cured meats, grilled vegetables,
mozzarella, bread basket & crostini with spreads*

FRITO MISTO DI MARE – min 2 persons (gf) £16.00pp
*Calamari, king prawns, monkfish & zucchini.
Garlic mayo. Arrabbiata dip. Salad*

PASTA

PENNE ARRABBIATA* (vg) £14.50
*Penne pasta with a tomato sauce made
with chilli, onion, garlic and herbs*

Add veggies... £2.00

Add bacon or 'nduja... £1.50

FETTUCCINE MELANZANE E OLIVE* (vg) £16.50
Aubergine and tomato sauce with olives & herbs

PENNE ZUCCHINE (v) £16.50

*Penne pasta with courgettes & sun blushed
tomatoes in a tangy cheese sauce*

Add bacon... £1.50

LUNETTE BURRO E SALVIA (v) £18.00

*Aubergine and Scamorza cheese ravioli.
Browned butter and sage. Pinoli. Parmigiano*

SPAGHETTI PUTTANESCA* £16.50

*Made with olive oil, tomato, garlic, anchovies,
capers, fresh chilli & olives*

PANCIOTTI CAPESANTE E GAMBERI £21.00

*Scallop and prawn ravioli. Fennel confit.
Smoked salmon & dill sauce. Tarragon & thyme oil.*

SPAGHETTI CARBONARA* £16.50

*Smoked bacon infused with a hint of garlic,
parmesan, egg, touch of cream & black pepper*

FETTUCCINE AL RAGÙ* £16.50

*Flat ribbons of pasta with a meat sauce typical
of the city of Bologna*

LASAGNA £19.00

*Traditional dish of baked layers of pasta,
ragu, tomato and white sauce*

* Available gluten free



PIATTI PRINCIPALI – main course

PETTO DI POLLO ALLA CACCIATORA* <i>Fillet of chicken cooked with tomatoes, onions, mixed mushrooms, a splash of wine & herbs. Braised carrots and rosemary potatoes</i>	£23.00
SALMONE DELLA CASA <i>Fillet of Salmon. Sauce with smoked salmon & dill. Fennel confit. Tarragon & thyme oil. Potatoes</i>	£23.00
CODA DI ROSPO AI CAPPERI E OLIVE* <i>Medallions of Monkfish with a spicy tomato sauce with capers and olives. Salsa verde. Potatoes</i>	£27.00
BISTECCA DI MANZO 11oz (gf) <i>Sirlion steak – we recommend cooked rare to medium. Served with chips or potatoes & salsa dragoncello</i>	£37.00

CONTORNI E INSALATE – sides and salad

PATATE FRITTE (vg)(gf) <i>Skin on potato chips</i>	£5.00
PANE ALL'AGLIO <i>Garlic bread</i>	£6.00
INSALATA DELLA CASA (v)(gf) <i>Mixed leaves, grilled & roast vegetables, parmigiano, croutons</i>	£7.50
RUCOLA E PARMIGIANO (v)(gf) <i>Rocket, parmesan shavings, pine kernels, basil</i>	£6.00
PATATE AL ROSMARINO (vg)(gf) <i>Rosemary potatoes</i>	£5.00
POLENTA FRITTA (gf) <i>Polenta chips</i>	£6.00
CAROTE BRASATE AL TIMO (vg)(gf) <i>Braised carrots with thyme</i>	£5.00

PIZZE

MARGHERITA (v) <i>Homemade pizza sauce, fior di latte, basil</i>	£13.95
Add up to 3 veggies...	£3.00
Add pepperoni...	£2.00
ORTOLANA (v) <i>Grilled peppers, fennel, artichokes, courgettes, oregano</i>	£16.95
CAPRINO (v) <i>Olives, grilled peppers, goats cheese, oregano</i>	£16.95
LA NAPOLETANA <i>Anchovy, capers, olives, salsa verde, garlic</i>	£16.95
CAPRICCIOSA <i>Mushrooms, olives, artichokes, ham, oregano</i>	£16.95
FUMO <i>Smoked bacon, grilled peppers, red onions, mixed mushrooms</i>	£16.95
PICCANTE <i>Spicy sausage, red onion, fresh chilli, gorgonzola</i>	£17.50
DIAVOLA <i>Spicy sausage, 'nduja, spianata, fresh chilli, chilli flakes</i>	£17.50
CRUDO, RUCOLA E POMODORINI <i>Prosciutto crudo, rocket, tomatoes, Parmigiano, basil oil</i>	£18.50


 a slice of **FAMILY TRADITION** since 1977


POLDINO'S AT HOME

We offer a range of restaurant favourites as part of our 'heat at home' service. Ideal to have in the fridge, ready to enjoy at your convenience or even take with you on your staycation. Our bigger dishes are popular with customers hosting parties at home or away. Visit our website or scan the code below or to see more:

