



ITALIAN RESTAURANT  
**POCHETTINO**  
 CAFE & WINES

**FOOD MENU**

### To Start With

- **Apulian Burrata**   
 Fresh Burrata from Puglia, served on a bed of mixed leaf salad with a drizzle of extra virgin olive oil.  
 Creamy, delicate, and authentically Italian. £13,50
- **Bresaola, Rucola e Grana** £14,00  
 Air-dried cured beef slices served with rocket leaves, Parmesan flakes and extra virgin olive oil.  
 A true classic from Northern Italy.
- **Prosciutto Crudo e Bufala** £16,00  
 24-month aged Parma ham served with fresh Buffalo Mozzarella. Simple, elegant and full of flavour.
- **Mortadella e Stracciatella** £12,00  
 Fine Bolognese Mortadella paired with creamy Stracciatella cheese.  
 A perfect balance of savoury and smooth.
- **Lingua di suocera Bruschettata**   
 Crispy thin bread from Turin topped with chopped tomato, garlic, oregano, basil and extra virgin olive oil.  
 A light and crunchy Italian classic. £9,50
- **Alici al Burro** £11,00  
 Mediterranean anchovies and whipped butter served on toasted sourdough bread.  
 A refined antipasto with a rich coastal taste.
- **Camembert di Langa (2PPL)** £16,50  
 Baked Camembert from the Langhe hills in Piedmont, served warm with toasted bread.  
 Rich, melting and perfect for sharing.

### I Taglieri

- **Selection of Italian Cheese** £14,50  
 A curated tasting of three fine Italian cheeses, served with Carasau bread, Taralli,  
 fresh grapes, jam and honey.
- **Selection of Italian Charcuterie** £15,50  
 A hand-picked selection of three traditional Italian cured meats, served with Carasau bread.
- **Tagliere Misto Italian Cheese&Charcuterie (1person)** £17,00  
 A perfect mix of three cheeses and three charcuterie, served with Carasau bread  
 and green olives. Ideal for one or to share as a starter.
- **Selection of Tuscany Marble Basin Aged Charcuterie** £17,50  
 A premium tasting of three aged Tuscan cured meats — Coppa with fennel, Lardo  
 alle erbe, and Pancetta. Served with artisanal breadsticks.
- **Selection Imperiale Italian Cheese & Charcuterie (2ppl)** £31,00  
 A rich sharing board of three Italian cheeses and three charcuterie.  
 Served with Carasau bread, grapes, jam, honey, olives and Taralli.
- **Selection Royal Italian Cheese & Charcuterie (2ppl)** £37,00  
 A luxurious platter featuring three aged Tuscan cured meats and three Italian cheeses.  
 Served with Carasau bread, grapes, jam, honey, olives and artisanal breadsticks.  
 Perfect for two to share with a glass of wine.

### Salad

- **Caprese salad** £11,00  
 Beefsteak tomatoes, Buffalo Mozzarella, oregano, basil leaves and extra virgin olive oil.  
 A timeless Italian classic.
- **Pochettino Delux** £15,00  
 Mixed leaf salad with tuna fillet, tomatoes, olives, artichokes and Buffalo Mozzarella, finished  
 with extra virgin olive oil. Fresh, rich and full of Mediterranean flavour.




## Vegetable Sides

- Green Olives £4,50
- Mixed leaf salad £5,00
- Rocket leaf salad with Parmesan Flakes £6,50
- Tomato, Olives & Onions £5,00

## Il Pane

- Bread basket £5,00
- Garlic Bread £8,00  
*Plain Pinsa Base, Garlic oil and Maldon salt.*
- Apulian taralli (Bread Biscuit) £3,00
- Pane Guttiau (Sardinian crispy flat bread) £3,00
- Grissini Piemontesi (Artisanal Bread sticks) £3,00

## Mains

- **Lasagna Bolognese** £15,50  
*Layers of egg pasta with slow-cooked beef ragù, béchamel, mozzarella and Parmesan. Traditional and comforting.*
- **Parmigiana**  £14,00  
*Baked aubergine layers with tomato sauce, basil, mozzarella fior di latte and Parmesan. Vegetarian classic from Southern Italy.*
- **Lasagna Funghi e Salsiccia** £16,00  
*Layers of egg pasta with béchamel, sautéed mixed mushrooms and Italian sausage. Rich, creamy and full of flavour.*

## Pinsa Romana

- **Pinsa Marinara**  £13,00  
*Tomato sauce, garlic, oregano and extra virgin olive oil.*
- **Pinsa Margherita**  £14,50  
*Tomato sauce, mozzarella cheese and basil leaves.*
- **Pinsa Diavola (Spicy)**  £16,00  
*Tomato sauce, mozzarella cheese, spicy salame & Spicy Nduja from Calabria*
- **Pinsa Salsiccia & Friarelli** £17,00  
*Tomato sauce, mozzarella, Italian sausage and Friarelli (Italian Broccoli).*
- **Pinsa Cotto & Funghi** £16,00  
*Tomato sauce, Mozzarella cheese, mushrooms and cooked ham.*
- **Pinsa Pancetta & Taggiasche olives** £16,00  
*Mozzarella cheese, pancetta and taggiasche olives.*
- **Pinsa Capricciosa** £17,50  
*Tomato sauce, mozzarella cheese, artichokes, mushrooms, taggiasche olives and cooked ham.*



**Gluten free Pinsa Base + £2.50**



## Pinsa Romana



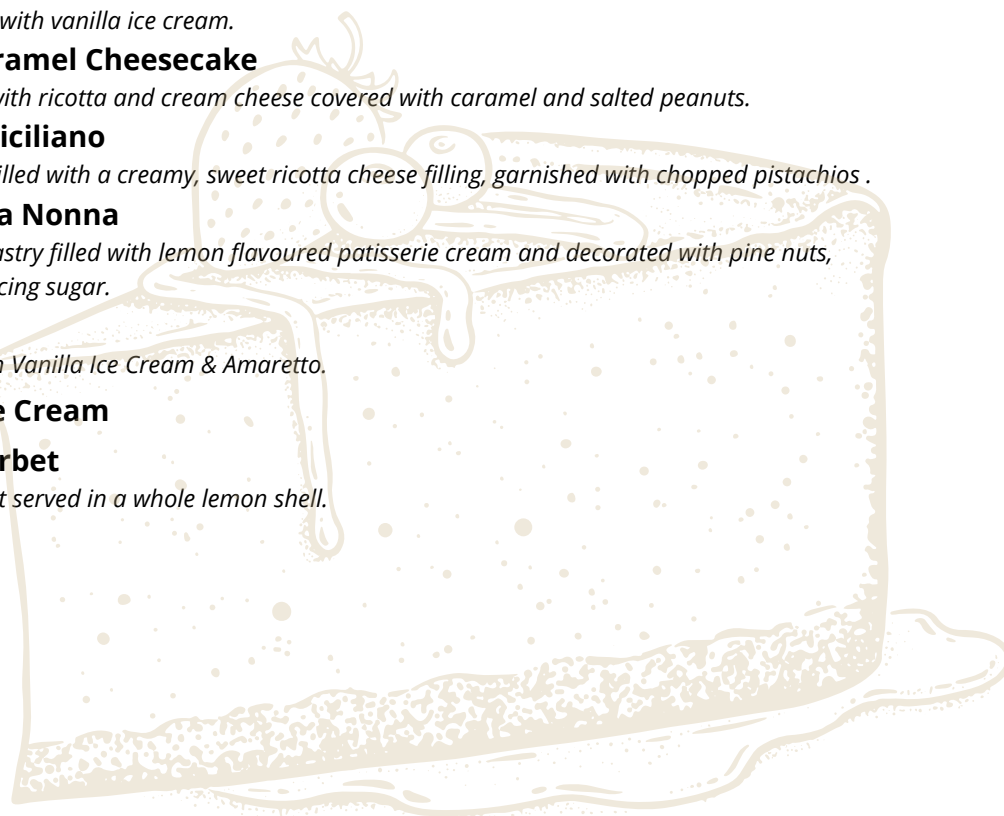
Gluten free Pinsa Base + £2.50

- **Pinsa Regina Margherita**  £17,00  
*Tomato sauce, Buffalo mozzarella, Oregano & basil leaves.*
- **Pinsa Delizia** £18,50  
*Mozzarella cheese, Truffle sauce, Mortadella, Olive Taggiasche and chopped Pistachio.*
- **Pinsa Provola & Sausage** £17,50  
*Smoked provola cheese, mozzarella cheese and fresh Italian sausage.*
- **Pinsa alla Romana** £16,50  
*Mozzarella cheese, sweet gorgonzola and pork cheek (guanciale).*
- **Pinsa Cotto & Gorgonzola** £16,50  
*Mozzarella cheese, cooked ham and blue cheese.*
- **Pinsa Vegetariana**  £16,00  
*Tomato sauce, mozzarella cheese, mushrooms, artichokes and taggiasche olives.*
- **Pinsa al Tartufo**  £18,00  
*Mozzarella cheese, mushrooms, black truffle cream and truffle oil.*
- **Pinsa Provola & Speck** £17,50  
*Speck, Mozzarella cheese and smoked provola cheese.*
- **Pinsa 4 Formaggi**  £16,00  
*Mozzarella cheese, smoked scamorza, blue cheese and shaved parmesan cheese.*
- **Pinsa Pochettino** £17,50  
*Tomato sauce, Mozzarella cheese, Parma ham and rocket.*
- **Pinsa Rucola e Grana** £15,50  
*Tomato sauce, mozzarella cheese, rocket salad and Parmesan flakes.*
- **Pinsa alla Sarda** £17,00  
*Tomato sauce, mozzarella cheese, Salami & Pecorino cheese from Sardinia.*
- **Pinsa 4 Mori** £18,50  
*Tomato sauce, mozzarella cheese, artichokes, mushrooms, black olives, Salami and Pecorino cheese from Sardinia.*
- **Pinsa Capperi & Acciughe** £15,50  
*Tomato sauce, mozzarella cheese, Anchovies fillets, Carpers.*
- **Pinsa Tricolore**  £17,50  
*Ligurian Pesto, Cold Buffalo Mozzarella, Cold Cherry tomato, Oregano.*
- **Pinsa Dolce Vita** £19,50  
*Tomato sauce, Buffalo Mozzarella, Parma Ham, Oregano and Basil leaves.*
- **Pinsa Arrabiata** £17,50  
*Tomato sauce, mozzarella cheese, Grilled peppers, onions, black olives, and Spicy Salami.*
- **Pinsa alla Carlofortina** £19,50  
*Tomato sauce, mozzarella cheese, Tuna fillet, cherry tomato and Pesto.*
- **Pinsa Boscaiolo** £17,50  
*Tomato sauce, Mozzarella cheese, Italian sausage, mushrooms and olive Taggiasche.*
- **Pinsa Contadina** £19,50  
*Tomato sauce, Buffalo Mozzarella, Italian sausage, onions, Oregano & Basil leaves.*



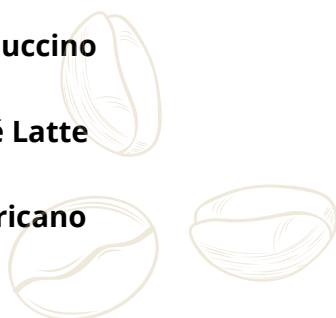
## Desserts

- **Tiramisu Classic** £8,00  
*Espresso soaked sponge layered with mascarpone cream and dusted with cocoa powder.*
- **Cremcrok Pistachio Ice** £8,00  
*Pistachio mousse with a Pistachio melting center, on a shortcrust biscuit base, with a White Chocolate and Pistachio coating.*
- **Cuore di Cioccolato** £8,00  
*A unique and classic chocolate fondant soufflé with a liquid chocolate centre.  
 Served warm with vanilla ice cream.*
- **Salted Caramel Cheesecake** £8,00  
*Biscuit base with ricotta and cream cheese covered with caramel and salted peanuts.*
- **Cannolo Siciliano** £6,50  
*Pastry shell filled with a creamy, sweet ricotta cheese filling, garnished with chopped pistachios.*
- **Torta della Nonna** £6,50  
*Shortcrust pastry filled with lemon flavoured patisserie cream and decorated with pine nuts, dusted with icing sugar.*
- **Affogato** £10,00  
*Espresso with Vanilla Ice Cream & Amaretto.*
- **Vanilla Ice Cream** £5,00
- **Lemon Sorbet** £7,00  
*Lemon sorbet served in a whole lemon shell.*



## Caffetteria

- **Espresso** £2,20
- **Macchiato** £2,20
- **Cappuccino** £3,20
- **Caffé Latte** £3,20
- **Americano** £2,70





## Water

- **San Bernardo Liscia** £3,50  
*Still natural mineral water from Piedmont , 75cl*
- **San Bernardo Frizzante** £3,50  
*Sparkling mineral water from Piedmont , 75cl*

## Beers & Cider

- **Ichnusa** £5,00  
*Sardinian Lager , 33cl, 4.7%*
- **Baladin Nazionale** £7,00  
*100% ITALIAN CRAFT BEER , Blond Ale, 33cl, 6.5%*
- **Baladin Nazionale *Gluteen Free*** £5,50  
*100% ITALIAN CRAFT BEER , Blond Ale, 33cl, 6.5%*
- **Baladin Nora** £7,00  
*SPICED ALE, 33cl, 6.8%*
- **Baladin Isaac** £7,00  
*WITBIER (BLANCHE) , 33cl, 5%*
- **Baladin L'IPPA** £7,00  
*INDIA PALE ALE (IPA) ITALIAN STYLE, 33cl, 5.5%*
- **Baladin Rock 'n Roll** £7,00  
*AMERICAN PALE ALE ITALIAN STYLE, 33cl, 7.5%*
- **Baladin Botanic IPA** £5,50  
*100% ITALIAN CRAFTSMANSHIP (Alcohol Free Beer)*
- **Menabrea Zero 0.0%** £3,50  
*Piedmont Lager, 33cl, 0.0% (Alcohol Free Lager)*
- **Melarossa Cider** £4,00  
*Italian Crafted cider made with 100% Italian apple juice, 33cl, 5%*

## Soft Drinks

- **Aranciata BIO San Bernardo** £3,60  
*Sparkling Soft Drinks orange, 26cl*
- **Chinotto BIO San Bernardo** £3,60  
*Sparkling Soft Drinks Chinotto, 26cl*
- **Limone&Menta BIO San Bernardo** £3,60  
*Sparkling Soft Drinks Lemon-Mint, 26cl*
- **Limonata BIO San Bernardo** £3,60  
*Sparkling Soft Drinks Lemonade, 26cl*
- **Galvanina Gassosa BIO** £3,60  
*Sparkling Soft Drinks Lemon*
- **Coca Cola (Classic or Zero)** £3,00  
*Iconic Glass Bottle 33cl .*
- **Pago Fruit Juice ( Apple / Orange / Peach / Pear )** £3,00  
*Simply 100% fruit, nothing added.*



## Cocktails

- **Gin Tonic Baladin** £12,00  
*Italian Craft Gin made from distilled cereals, Floral Aroma blend with a gentle note of smoked juniper. Tonic Water (grapefruit / classic / hay).*
- **Gin Tonic** £10,00  
*Gin, Tonic water.*
- **Pink Gin** £12,00  
*Arisanal Pink Gin from Sardinia Island, Tonica al pompelmo (Grapefruit tonic).*
- **Negroni Pochettino way** £12,00  
*Baladin Gin - Artisanal Vermouth slowly age in old Balsamic Vine garcasks by Giusti of Modena - Aperitivo Montanaro made with extracts such as red apple, radish, cherry, sweet potato and carrots.*
- **Aperol Spritz** £10,00  
*Aperol, Prosecco, Soda*
- **Lemon Spritz** £10,00  
*Limoncello, Prosecco, Soda*
- **Americano** £10,00  
*Artisanal Vermouth, Aperitivo Montanaro , Soda*
- **Limoncello Negroni** £10,00  
*Gin, Bitter, Limoncello*
- **Bellini Classic** £9,00  
*Peach Juice, Prosecco*
- **Violet Spritz** £10,00  
*Prosecco, Violet Syroup, Soda*
- **Martini Royale** £10,00  
*Martini Rosato, Prosecco*
- **Campari Gin Classic** £10,00  
*Campari, Gin*
- **Campari Gin Tonic** £10,00  
*Campari, Gin, Tonic*

## Mocktails & 0% Alcohol Prosecco and Rose'

- **Bella Gin Tonic 0% Alcohol** £8,00  
*Gin, Tonic water.*
- **Negroni 0% Alcohol** £8,00  
*Gin, Vermouth, Bitter*
- **Garibaldi 0% Alcohol** £8,00  
*Bitter, Orange juice*
- **Spritz Bella 0% Alcohol** £8,00  
*Bitter aperitivo, Prosecco, Soda*
- **Prosecco 0% Alcohol** £7,00
- **Sparkling Rose' (Bottle) 0% Alcohol** £18,00

## Spirits & Liqueurs (25ml)

- Amaretto - Limoncello - Grappa - Amaro del Capo - Amaro Averna - Frangelico - Mirto Barolo Chinato - Sambuca classic - Liquorice Sambuca £5,00