



WELCOME TO POCHETTINO

At Pochettino, we celebrate the authentic flavours of Italy through carefully selected ingredients, traditional recipes and genuine Italian hospitality.

From artisan cheeses and premium cured meats to our handcrafted Roman Pinsa, every dish is prepared with passion and designed to be shared.

WHAT IS PINSA ROMANA?

Often mistaken for pizza, Pinsa Romana is a different creation with ancient origins. The word “pinsa” comes from the Latin pinsere, meaning “to stretch” or “to press”, describing the traditional hand-stretched shape of the dough.

Our Pinsa dough is made using a slow natural fermentation of up to 72 hours, a high hydration dough and a blend of carefully selected flours.

Baked at high temperature, it develops a light, crispy crust with a soft, airy centre that is naturally easier to digest.



UP TO 72 HOURS
FERMENTATION



HIGH HYDRATION
DOUGH (80%)



BLEND OF SELECTED
FLOURS



NO ARTIFICIAL
PRESERVATIVES



ALSO AVAILABLE
GLUTEN FREE



BUON APPETITO!

POCHETTINO

ITALIAN RESTAURANT & WINE BAR

ITALIAN SHARING BOARDS

Selection of Italian Cheese £14.50

A curated tasting of three artisan Italian cheeses

Served with Pane Carasau, Taralli, fresh grapes, honey and fig jam.

Ideal for one person or to share as a starter.

Selection of Italian Charcuterie £15.50

A hand-picked selection of three traditional Italian cured meats

Served with Pane Carasau. Ideal for one person or to share as a starter.

Tagliere Misto Italian Cheese & Charcuterie £15.50

A perfect combination of three artisan Italian cheeses and three traditional cured meats.

Served with Pane Carasau and Nocellara olives. Ideal for one person or to share as a starter.

Selection Imperiale Italian Cheese & Charcuterie £29.00

A generous sharing board featuring three artisan Italian cheeses and three premium cured meats

Served with Pane Carasau, Taralli, fresh grapes, honey, fig jam and Nocellara olives. Ideal for 2 people.

Selection Royal Italian Cheese & Charcuterie £34.00

A luxurious sharing board featuring three premium artisan Italian cheeses and three exceptional Tuscan cured meats, traditionally aged in the renowned Conca di Marmo (Marble Basins) of Tuscany

Served with Pane Carasau, artisan breadsticks, fresh grapes, honey, fig jam and Nocellara olives. Ideal for 2 people.

Pochettino Selection £45.00

Our signature sharing board featuring four artisan Italian cheeses, including creamy Burrata, four premium Italian cured meats, including 24-Month Aged Parma Ham

Served with Pane Carasau, artisan breadsticks, fresh grapes, honey, fig jam and Nocellara olives. Ideal for 2/4 people.

FROM THE BAKERY

Bread Basket £5.00

Freshly baked sliced Pinsa bread, served with extra virgin olive oil.

Garlic Pinsa Bread £8.00

Freshly baked whole Pinsa bread topped with garlic oil and Maldon sea salt.

Italian Bakery Selection £6.00

A selection of traditional Italian baked specialties, including Pane Guttiau from Sardinia, artisan Taralli from Apulia and Grissini from Piedmont.

SALADS

Caprese £11.00

Creamy Mozzarella di Bufala Campana DOP

Served with beefsteak tomatoes, fresh basil, oregano and extra virgin olive oil. A timeless Italian classic.

Pochettino Deluxe £15.00

Mixed leaves topped with premium Maruzzella tuna fillets, Mozzarella di Bufala Campana DOP, vine tomatoes, Italian grilled artichokes and Cerignola olives

A vibrant celebration of authentic Italian flavours.

Mix Leaf Salad / Rocket Salad £5.00

TO START WITH

Apulian Burrata £13.50

Fresh Burrata from Puglia / Apulia

Served on a bed of mixed leaf salad, cherry tomatoes, with extra virgin olive oil. Creamy, delicate and authentically Italian.

Bresaola, Rucola e Grana £14.00

Premium Bresaola della Valtellina IGP, an air-dried cured beef delicacy from the Italian Alps

Served with fresh rocket, Parmigiano Reggiano DOP shavings and extra virgin olive oil. A true Northern Italian classic.

Prosciutto Crudo e Bufala £18.50

24-Month Aged Parma Ham and Mozzarella di Bufala Campana DOP

Served with vine tomatoes and toasted Pinsa bread slices, finished with extra virgin olive oil and fresh basil. Fresh, simple and unmistakably Italian.

Mortadella, Burrata & Pistachio £15.50

Authentic Mortadella Bologna IGP, Italy's famous delicately seasoned pork sausage charcuterie and Burrata DOP

Served with creamy Burrata, chopped pistachios and extra virgin olive oil. A perfect balance of rich, creamy and nutty flavours.

Lingua di suocera Bruschettata £9.50

Traditional crispy Lingua di Suocera from Piemonte

Topped with vine tomatoes, garlic, fresh basil, oregano and extra virgin olive oil. Light, fresh and full of Mediterranean flavour.

Alici al Burro £11.00

Premium Mediterranean anchovy fillets served on toasted sourdough with whipped butter

A delicate balance of rich and savoury flavours.

Camembert di Langa £16.50

Warm baked Camembert from the Langhe hills of Piemonte

Served with toasted artisan bread. Rich, melting and perfect for sharing.

Prosciutto Crudo & Melone £14.00

24-Month Aged Prosciutto di Parma DOP served with sweet Cantaloupe melon

A timeless Italian classic, celebrating the perfect balance of sweet and savoury flavours.

MAINS

Traditional Lasagna Bolognese £15.00

Layers of fresh egg pasta with slow-cooked beef ragù, creamy béchamel, Fior di Latte mozzarella and Parmigiano Reggiano DOP.

A timeless Italian classic.

Lasagna Funghi & Salsiccia £15.00

Layers of fresh egg pasta with creamy béchamel, sautéed mushrooms, fresh Italian sausage, Fior di Latte mozzarella and Parmigiano Reggiano DOP.

Rich, comforting and full of flavour.

Parmigiana £15.00

Layers of fried aubergine baked with San Marzano tomato sauce, Fior di Latte mozzarella, Parmigiano Reggiano DOP and fresh basil.

A beloved Southern Italian classic.

POCHETTINO

ITALIAN RESTAURANT & WINE BAR

DESSERTS

Tiramisu Classico £8.00

Layers of espresso-soaked Savoiardi biscuits, mascarpone cream and a dusting of cocoa powder.

Italy's most iconic dessert.

Cannolo Siciliano £6.50

Traditional Sicilian pastry shell filled with sweet ricotta cream and finished with chopped pistachios.

Crisp, creamy and unmistakably Sicilian.

Torta della Nonna £6.50

Traditional Tuscan shortcrust pastry filled with lemon-infused pastry cream, topped with pine nuts and dusted with icing sugar.

Cuore di Cioccolato £8.00

Warm chocolate fondant with a rich molten chocolate centre, served with vanilla ice cream.

An irresistible classic.

Salted Caramel Cheesecake £8.00

Creamy baked cheesecake on a biscuit base, topped with salted caramel and roasted peanuts.

Rich, smooth and indulgent.

Cremcrok Pistachio Ice £8.00

Pistachio mousse with a molten pistachio centre on a shortcrust biscuit base, coated in white chocolate and pistachios.

Affogato £10.00

Vanilla ice cream "drowned" with a freshly brewed Italian espresso and a shot of Amaretto.

Lemon Sorbet £7.00

Refreshing lemon sorbet served in a whole natural lemon shell.

Vanilla Icecream £5.00

Three scoops of premium Italian vanilla ice cream "Callipo".

COFFEE

Espresso £2.50

Espresso Doppio £3.20

Macchiato £2.70

Americano £3.20

White Americano £3.60

Capuccino £3.70

Caffe Latte £3.70

English Breakfast Tea £3.20

DIGESTIFS

Limoncello £5.00

Amaro del Capo £5.00

Amaro Averna £5.00

Mirto di Sardegna £5.00

Amaretto Disaronno £5.00

Barolo Chinato £6.50

Frangelico £5.00

Grappa Bianca £5.00

Grappa Barrique di Amarone £7.50

WATER

San Bernardo Still (75cl) £3.50

Natural mineral water sourced from the Italian Alps in Piemonte.

San Bernardo Sparkling (75cl) £3.50

Sparkling mineral water sourced from the Italian Alps in Piemonte.

SOFT DRINKS & JUICES

Aranciata BIO San Bernardo £3.60

Organic sparkling orange drink from Italy.

Chinotto BIO San Bernardo £3.60

Traditional Italian organic Chinotto soft drink with a distinctive bittersweet flavour.

Limonata BIO San Bernardo £3.60

Organic sparkling lemonade made with Italian lemons.

Limone & Menta BIO San Bernardo £3.60

Organic sparkling lemon and mint drink. Refreshing and naturally flavoured.

Coca-Cola £3.00

Classic Coca-Cola, served in a 330ml glass bottle.

Coca-Cola Zero £3.00

Coca-Cola Zero Sugar, served in a 330ml glass bottle.

Pago Fruit Juice £3.00

Premium fruit juice. Available in Apple, Orange, Peach or Pear.

BEERS & CIDERS

Ichnusa (33cl) £5.00

Traditional Sardinian lager with a crisp and refreshing finish (4.7% ABV).

Baladin Nazionale (33cl) £7.00

Italy's first beer brewed using 100% Italian ingredients. Blonde Ale (6.5% ABV).

Baladin Nazionale Gluten Free (33cl) £7.00

100% Italian Blonde Ale, naturally gluten free (6.5% ABV).

Baladin Nora (33cl) £7.00

Spiced amber ale inspired by ancient Egyptian recipes (6.8% ABV).

Baladin Isaac (33cl) £7.00

Belgian-style wheat beer with citrus and spice notes (5.0% ABV).

Baladin L'IPPA (33cl) £7.00

Italian-style India Pale Ale with balanced bitterness and citrus aromas (5.5% ABV).

Baladin Rock'n Roll (33cl) £7.00

American Pale Ale with bold hop character and caramel notes (7.5% ABV).

Baladin Botanic IPA (33cl) £5.50

Alcohol-free Italian IPA with vibrant hop aromas.

Menabrea Zero 0.0% (33cl) £3.50

Alcohol-free Italian lager

Melarossa Cider (33cl) £5.50

Italian craft cider made with 100% Italian apple juice (5.0% ABV).

POCHETTINO

ITALIAN RESTAURANT & WINE BAR



ALSO AVAILABLE
GLUTEN FREE
+ £2.50

PINSA ROMANA

Our handcrafted Roman Pinsa is made using a long fermentation process, creating a light, crispy crust with a soft, airy centre.

CLASSIC

Pinsa Marinara £13.00

San Marzano Tomato sauce, garlic, oregano and extra virgin olive oil.

Pinsa Margherita £14.50

San Marzano tomato sauce, Fior di Latte mozzarella and basil leaves.

Pinsa Diavola  £16.00

San Marzano tomato sauce, Fior di Latte mozzarella, Spianata Calabra Piccante DOP & spicy 'Nduja di Spilinga.

Pinsa Regina Margherita £17.00

San Marzano tomato sauce, Mozzarella di Bufala Campana DOP, oregano and basil leaves.

Pinsa Capricciosa £17.50

San Marzano tomato sauce, Fior di Latte mozzarella, Italian artichokes, mushrooms, Taggiasca olives and Italian cooked ham.

Pinsa Arrabiata £17.50

San Marzano tomato sauce, Fior di Latte mozzarella, grilled peppers, onions, Taggiasca olives and spicy salame.

Pinsa Capperi & Acciughe £15.50

San Marzano tomato sauce, Fior di Latte mozzarella, Mediterranean anchovy fillets and capers.

Pinsa Cotto & Funghi £16.00

San Marzano tomato sauce, Fior di Latte mozzarella, mushrooms and Italian cooked ham.

SIGNATURE

Pinsa Pochettino £17.50

San Marzano tomato sauce, Fior di Latte mozzarella, 24-Month Aged Prosciutto di Parma DOP and fresh rocket.

Pinsa Delizia £18.50

Fior di Latte mozzarella, truffle sauce, Mortadella Bologna IGP, Taggiasca olives and chopped pistachios.

Pinsa Dolce Vita £19.50

San Marzano tomato sauce, Mozzarella di Bufala Campana DOP, 24-Month Aged Prosciutto di Parma DOP, oregano and basil leaves.

Pinsa Provola & Sausage £17.50

Smoked Provola, Fior di Latte mozzarella and fresh Italian sausage.

Pinsa Provola & Speck £17.50

Speck Alto Adige IGP, Fior di Latte mozzarella and smoked Agerola Provola.

Pinsa alla Romana £16.50

Fior di Latte mozzarella, Gorgonzola Dolce DOP and Guanciale.

SIGNATURE

Pinsa al Tartufo £18.00

Fior di Latte mozzarella, mushrooms, black truffle cream and truffle oil.

Pinsa Cotto & Gorgonzola £16.50

Fior di Latte mozzarella, Italian cooked ham and Gorgonzola Dolce DOP.

Pinsa Boscaiolo £17.50

San Marzano tomato sauce, Fior di Latte mozzarella, fresh Italian sausage, mushrooms and Taggiasca olives.

Pinsa Pancetta & Taggiasca Olives £16.50

Fior di Latte mozzarella, Italian pancetta and Taggiasca olives.

Pinsa alla Carlofortina £19.50

San Marzano tomato sauce, Fior di Latte mozzarella, Maruzzella tuna fillets, cherry tomatoes and Ligurian Pesto Genovese.

Pinsa Contadina £19.50

San Marzano tomato sauce, Mozzarella di Bufala Campana DOP, fresh Italian sausage, onions, oregano and basil leaves.

VEGETARIAN

Pinsa Rucola e Grana £15.50

San Marzano tomato sauce, Fior di Latte mozzarella, fresh rocket and Parmigiano Reggiano DOP shavings.

Pinsa Vegetariana £16.00

San Marzano tomato sauce, Fior di Latte mozzarella, mushrooms, Italian artichokes and Taggiasca olives.

Pinsa Tricolore £17.50

Pesto Genovese, cold Mozzarella di Bufala Campana DOP, cherry tomatoes and oregano.

Pinsa 4 Formaggi £16.50

Fior di Latte mozzarella, Scamorza Affumicata, Gorgonzola Dolce DOP and Parmigiano Reggiano DOP shavings.

REGIONAL SPECIALITIES

Pinsa Salsiccia & Friarelli £17.50

San Marzano tomato sauce, Fior di Latte mozzarella, Italian sausage and Friarielli (traditional Neapolitan leafy greens).

Pinsa alla Sarda £17.00

San Marzano tomato sauce, Fior di Latte mozzarella, Sardinian salami and Pecorino Sardo DOP.

Pinsa 4 Mori £18.50

San Marzano tomato sauce, Fior di Latte mozzarella, Italian artichokes, mushrooms, Taggiasca olives, Sardinian salami and Pecorino Sardo DOP.



COCKTAILS

POCHETTINO SIGNATURES

Gin Tonic Baladin <i>Italian craft Baladin Gin distilled from cereals with delicate floral notes and smoked juniper, served with your choice of Classic, Grapefruit or Hay tonic.</i>	£12.00
Pink Gin <i>Artisan Sardinian Pink Gin served with premium grapefruit tonic. Fresh, floral and refreshing.</i>	£12.00
Negroni Pochettino Way <i>Baladin Gin, artisan Vermouth aged in Giusti balsamic vinegar barrels and Aperitivo Montanaro, crafted with extracts of red apple, radish, cherry, sweet potato and carrot. Our signature twist on an Italian icon.</i>	£12.00

ITALIAN CLASSICS

Aperol Spritz <i>Aperol, Prosecco DOC and soda. Italy's favourite aperitivo.</i>	£10.00
Lemon Spritz <i>Limoncello, Prosecco DOC and soda. Bright, refreshing and unmistakably Italian.</i>	£10.00
American <i>Artisan Vermouth, Aperitivo Montanaro and soda. A timeless Italian classic.</i>	£10.00
Limoncello Negroni <i>Gin, Bitter and Limoncello. A refreshing twist on the classic Negroni.</i>	£10.00
Bellini Classic <i>White peach purée and Prosecco DOC. The famous cocktail born in Venice.</i>	£9.00
Violet Spritz <i>Prosecco DOC, violet syrup and soda. Floral, elegant and lightly sparkling.</i>	£10.00
Martini Royale <i>Martini Rosato and Prosecco DOC. Light, floral and refreshing.</i>	£10.00

INTERNATIONAL CLASSICS

Gin Tonic <i>Premium gin served with tonic water.</i>	£10.00
Campari Gin <i>Campari and gin. Bold, bittersweet and unmistakably Italian.</i>	£10.00
Campari Gin Tonic <i>Campari, gin and tonic water. A refreshing Italian favourite.</i>	£10.00

ALCOHOL-FREE SELECTION

Bella Gin Tonic <i>Alcohol-free gin served with tonic water.</i>	£8.00
Negroni 0% <i>Alcohol-free gin, vermouth and bitter aperitif.</i>	£8.00
Garibaldi 0% <i>Alcohol-free bitter aperitif and orange juice.</i>	£8.00
Spritz Bella <i>Alcohol-free bitter aperitif, alcohol-free Prosecco and soda.</i>	£8.00
Alcohol-Free Prosecco	£7.00
Alcohol-Free Sparkling Rosé (Bottle)	£18.00