



64
Preston Road
FY8 5AE

01253 609163

In accordance with Food Standards Agency Regulations
FOOD ALLERGY Please advise if you have an allergy to any foods.
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Polito Posto



M E N U

starter

- TARTARE DI BARBABIETOLA 10.50

diced beetroot with capers, shallots, cornichons & pumpkin puree.
- SARDE IN AGRODOLCE 11

golden fried sardines marinated in wine vinegar: served with a sicilian style sweet & sour onions.
- ARROSTICINI DI AGNELLO 14

lamb skewers marinated in garlic, fresh mint and sun-ripened tomato.
- FEGATINI DI POLLO 12

tender chicken livers sauteed with sweet peppers, red onions and a hint of chilli, deglazed with Nero d'Avola wine.
- GAMBERI PICCANTI AL VINO DI ZIBIBBO 14.50

prawns sauteed in cherry tomatoes, chilli, garlic, parsley, shallots and a splash of Zibibbo wine.
- COZZE ALL'ARRABIATA 13.50

fresh mussels in a rich tomato sauce with white wine, garlic, oregano and fiery nduja.
- DUO DI ARANCINI 12.50

Arancina classica: bolognese sauce rice ball. Al granchio: crab meat rice ball.
- CALAMARI FRITTI 13

deep fried calamari with garlic maionese.
- CAPESANTE CON PANCETTA 14.50

spiced pork belly and scallops with pear-cider glaze and corn puree.
- OLIVE CUNZATE 6.50

marinated olives with giardiniera, garlic, oregano, chilli, extra virgin olive oil, served with cabbucio.
- POLPETTE DI CARNE 13.50

homemade tender meat balls cooked in a rich tomato sauce.
- PARMIGIANA DI MELANZANE 11

pan fried aubergine layers, tomato sauce, mozzarella, parmesan cheese and basil.
- POLPETTE DI PESCE 14.50

breadcrumbsed fishcake served on tartare sauce veloute.

Sharing Antipasto

- FRITTURA DI MARE 25

crisp seafood selection of calamari, prawns, anchovies and catch of the day.
- TAGLIERE SALUMI E FORMAGGI 20

A curated board of artisanal Italian cured meats and selection of cheese served with cabbucio.

*Cabbuccio
(Traditional Sicilian
flatbread,
soft inside with a
crisp finish)

insalatone

- GRILLED CHICKEN CAESAR SALAD 17.00

Herb-marinated grilled chicken, romaine lettuce, dressed in a house-made caesar emulsion, finished with aged Parmigiano-Reggiano shavings, crispy pancetta, anchovies and artisan garlic croutons.
- GOAT CHEESE SALAD 16.00

Goat cheese paired with a medley of seasonal leaves, peppers, cherry tomatoes and red onion, sprinkled with fresh herbs and jeweled with pomegranate seeds.
- SALAD FANTASIA 16.50

A vibrant blend of baby leaves, avocado, anchovies, cherry tomatoes, red and spring onions with herbs, baby prawns and smoked salmon, all drizzled in a silky Marie Rose dressing.
- BURRATA CON PROSCIUTTO DI PARMA 15

creamy burrata with Parma ham, rocket, asparagus and grilled peach drizzle with fig glaze.

contorni

- INSALATA DELLA CASA 5.50

House salad.
- RUCOLA E SCAGLIE DI PARMIGIANO 5.50

Rocket and parmesan shavings.
- CIPOLLA POMODORO CAPPERI 5.00

Onions, tomatoes, cappers.
- SPINACH BUTTER 5.00

pan fried spinach and butter.
- PATATINE FRITTE 4.50

French fries.
- PATATINE DI ZUCCHINE 7.00

Courgettes crisps, paprika.

pizze

- MARGHERITA (V) 11.50
a timeless classic with tomato sauce,
fior di latte mozzarella.
- DIAVOLA 14.50
tomato sauce, fior di latte mozzarella,
spicy 'nduja, pepperoni with onion,
- PEPPERONI 12.50
tomato sauce, fior di latte mozzarella, pepperoni.
- PROSCIUTTO E FUNGHI 14.50
tomato sauce, fior di latte mozzarella,
cured ham and mushrooms.
- PIZZA PAJELLA 17.50
tomato sauce, prawns, chicken, mussels, chorizo,
peppers and sweetcorn.
- FRUTTI DI MARE 18.50
tomato sauce, fior di latte mozzarella,
a rich seafood mix.
- TRICOLORE 16.50
tomato sauce, fior di latte mozzarella
parma ham, rocket and parmesan shavings.
- PIZZA QUATTRO GUSTI 16.50
tomato sauce, fior di latte mozzarella four-flavour
classic: ham, artichokes, mushrooms and olives.
- GOLOSONA 18.00
truffle mortadella, cherry tomatoes,
burrata mozzarella and crushed pistachios.
- QUATTRO FORMAGGI 16.50
a creamy mix of goat cheese, pear pecorino,
smoked scamorza and gorgonzola.
- VEGETARIANA (V) 16.50
tomato sauce, mozzarella and a selection of
seasonal vegetables.

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- TRE SALSICCE 18.50
tomato sauce, fior di latte mozzarella trio of
sausages, chorizo, Sicilian fennel sausage
and Cumberland sausage.
- PIZZA RICOTTA 16.50
tomato sauce, fior di latte mozzarella spicy salami
and creamy ricotta, drizzled with spicy honey.
- SALMONE AFFUMICATO 18.00
smoked salmon, prawns, zucchini,
cherry tomatoes and fior di latte mozzarella.
- SALSICCIA E QUALEDDU 17.00
tomato sauce, fior di latte mozzarella, sicilian
sausage and qualeddu (wild broccoli)
with roast potatoes.
- CALZONE CLASSICO 16.00
tomato sauce, fior di latte mozzarella,
pepperoni and ham.
- LAGUNA BLU 18.50
tomato sauce, fior di latte mozzarella, prawns,
salmon, cod, anchovies, garlic, toasted
breadcrumbs
- PARMIGIANA PIZZA 16.00
tomato sauce, mozzarella, aubergine,
parmesan shaves, basil.
- PORCHETTA PIZZA 17.50
tomato sauce, mozzarella, porchetta,
nduja, mushroom.

garlic bread

- ROSETTA (V) 7.00
Rosetta rolls brushed with garlic and filled with Parmesan, parsley, oregano,
served with pizzaiola sauce.
- PALERMITANO 7.50
A bold Palermo-style garlic bread with anchovies, onion, tomato sauce, cacio cheese,
oregano and breadcrumbs.
- PANTESCO (VE) 7.50
Inspired by the island of Pantelleria - garlic, cherry tomatoes, capers, olives, onion and oregano.
- ETNA 7.50
Fiery garlic bread with 'nduja, tomato sauce, onion and oregano.
- GOAT CHEESE 8.50
Garlic bread topped with creamy goat cheese, caramelised red onion and fresh rocket.
- TOMATO (VE) 6.50
Classic garlic bread with tomato sauce and oregano.
- CHEESE 7.00
Garlic bread with fior di latte and a sprinkle of oregano.
- CHEESE AND TOMATO 10.50
Garlic bread with fior di latte and tomato sauce.
- PLAIN 5.50
Garlic and oregano

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primi piatti

PASTINA IN BRODO DI PESCE 18
delicate pastina served in aromatic fish broth
& fish crumble.

FREGOLA CASTAGNE E FUNGHI 17
Fregola, creamy mushrooms and chestnuts.

RAVIOLI DI ZUZZA 18
pumpkin ravioli in gorgonzola sauce and
mushrooms .

RISOTTO AL GRANCHIO 21
creamy crab risotto finished with chilli and
lemon zest.

BUSIATA BAARIA 22.50
hand-twisted Sicilian pasta with king prawns, squid,
mussels, clams in a white wine, garlic and cherry
tomato sauce. Finished with parsley.

BUSIATA AL SUGO DI PANTELLERIA 18
busiata pasta with capers, onions, green olives &
anchovies in a rich tomato sauce.

BUSIATA GAMBERI E CARCIOFI 20
artisanal busiata pasta tossed with prawns,
artichokes & cherry tomato
and a touch of Grillo white wine.

RAVIOLI AL SALMONE 20
salmon ravioli with prawns, asparagus
and tomato sauce.

FETTUCCINE ALL ASTICE 30
fresh fettuccine with half lobster, gently cooked in
garlic, cherry tomatoes and white wine.

GNOCCHI PESTO E PANCETTA 16.50
gnocchi with basil pesto , bacon and toasted
almonds crumb.

RAVIOLI DI RICOTTA AL SUGO DI CINGHIALE 19
ravioli filled with ricotta cheese served with
wild board stew.

LASAGNA 17
layers of pasta with slow-cooked beef and pork
ragu, bechamel and mozzarella.

CANNELLONI BOSCAIOLA 18
oven-baked pasta filled with a rustic sicilian sausage
ragu, mushrooms, spinach and tomato.

FETTUCCINE AL PESCE SPADA 19
delicate strands of fettuccine with swordfish ragu
made with cherry tomatoes sauce, topped
with burrata mozzarella.

RAVIOLI DI SCALOGNO E PISELLI (VE) 18
shallot and pea ravioli with a delicate asparagus
and lemon sauce.

main

CONFIT D'ANATRA 19.50
tender duck leg confit, fig and balsamic reduction, roast potatoes and seasonal vegetables.

MERLUZZO AL SAMBUCA 24.50
pan-fried cod loin in a sambuca & cherry tomato sauce and samphire,
served with roast potatoes and seasonal vegetables.

VITELLO AL BRANDY 22
veal thinly pounded and pan-fried in a rich and velvety brandy sauce,
served with dolphine potatoes and grilled asparagus.

VITELLO ALLA PALERMITANA 23
veal coated in aromatic breadcrumbs, served with spaghetti in a rich tomato sauce.

POLLO CACIO E PEPE 19.50
pan-fried chicken breast with cacio & pepe sauce with pink peppercorn
served butter spinach and dolphine potatoes.

STINCO DI AGNELLO 21
slow-braised lamb shank with mirepoix, served with creamy mash potatoes and red wine sauce.

FILETTO DI MANZO 36.50
prime 8oz fillet steak, served with roast potatoes and seasonal vegetables and choice of sauce.

COSTATO DI MANZO 29.50
char-grilled 8oz ribeye served with rocket , cherry tomato and parmesan shave. choise of sauce.

MEDAGLIONI SURF & TURF 56
8oz filet mignon and half lobster, topped with a lobster & coconut sauce with smoked paprika.
Served with roast potatoes and seasonal vegetables.

BRANZINO MEDITERRANEO 23
pan-seared seabass with a citrus crust on a bed of asparagus creamy sauce,
served with fondant potatoes and spinach.

PESCE SPADA 22
grilled swordfish served with romaine lettuce, capers, red onion and cherry tomato,
and a sicilian style sweet & sour onions.

SALMONE EGADI 24.50
fresh salmon in Egadi island style sauce made with capers, anchovies, tomato, olives
and a touch of cream, served with grilled asparagus and fondant potatoes.

● *Sauces available, Diane, Peppercorn or Pizzaiola*

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