SOLITO POSTO

CUCINA ITALIANA · LYTHAM

An invitation to something special.

DISCOVER OUR NEW MENU

Available from

Tuesday 27th October

YOUR NEXT OBSESSION IS ON THE MENU

Explore the full menu in the following photos

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Pane all'Aglio

Rosetta all'Aglio e Parmigiano (V*) **£8.00**
Garlic-brushed rosetta rolls filled with Parmesan, parsley and oregano, served with a rich pizzaiola sauce.

Rosetta al Salmone e Ricotta **£11.00**
Garlic-brushed rosetta filled with smoked salmon and creamy ricotta, served with a rich pizzaiola sauce.

Pane all'Aglio Palermitano **£8.00**
Bold Palermo-style garlic bread with anchovies, onions, tomato sauce, Caciocavallo, oregano and toasted breadcrumbs.

Pane all'Aglio Pantesco (V) **£8.00**
Inspired by the island of Pantelleria, with garlic, cherry tomatoes, capers, olives, onion and oregano.

Pane all'Aglio Etna **£8.00**
Fiery garlic bread with 'nduja, tomato sauce, onions and oregano.

Pane all'Aglio Mozzarella e Pomodoro (V*) **£10.50**
Garlic bread topped with mozzarella and tomato.

Pane all'Aglio Caprino (V*) **£9.00**
Garlic bread with creamy goat's cheese, caramelised red onions and fresh rocket, finished with a delicate fig glaze.

Pane all'Aglio Trapanese (V) **£9.00**
Garlic bread topped with warm Trapanese pesto of tomato, basil, almonds, extra virgin olive oil and garlic.

Pane all'Aglio al Pomodoro (V) **£7.00**
Garlic bread topped with a rich tomato sauce, oregano and extra virgin olive oil.

Pane all'Aglio con Mozzarella (V*) **£7.50**
Garlic bread topped with melted mozzarella and aromatic oregano.

Pane all'Aglio Classico (V) **£5.50**
Garlic bread brushed with extra virgin olive oil, garlic and oregano.

Antipasti

Calamari Fritti **£14.00**
Crisp fried calamari, lightly seasoned and served with fresh lemon and tartare sauce.

Cozze all'Arrabbiata **£14.50**
Mussels in a rich tomato sauce with 'nduja, garlic, wine and oregano.

Sarde Allinguate **£12.00**
Butterflied fresh sardines marinated in white vinegar, lightly dusted in semolina flour and flash-fried until golden, served with sweet and sour onions.

Gamberoni al Pesto Verde **£15.00**
Sautéed king prawns with green pesto, cherry tomatoes and fresh herbs.

Spiedini di Pollo alla Calabrese **£13.00**
Calabrian-style chicken skewers in a spicy tomato sauce with 'nduja, peppers and onions.

Involtini di Vitello Siciliani **£15.00**
Tender veal rolls filled with onion, breadcrumbs, raisins, pine nuts and cheese, served with potato purée and a touch of green pesto.

Duo di Arancini **£14.00**
A duo of crisp Sicilian arancini: Arancino di Cervo - venison ragù; Arancino al Granchio - crab meat and chilli.

Fegatini alla Veneziana **£14.00**
Tender chicken livers sautéed with onions and peppers, enriched with a rich Nero d'Avola sauce.

Parmigiana di Melanzane (V*) **£12.00**
Layers of aubergine, tomato, basil and melted cheese, baked until golden.

Paté di Pollo **£13.00**
Smooth homemade chicken pâté, rich and delicately seasoned.

Peperoni Ripieni (V) **£12.00**
Baked peppers with a hearty vegetarian filling, served with fennel purée and sweet pepper gastrique.

Polpette di Carne **£13.50**
Traditional Italian meatballs gently cooked in a rich tomato sauce.

Capesante con Lardo di Colonnata **£14.50**
Seared scallops on sweetcorn velouté with crispy onions, spicy honey and lime, topped with Lardo di Colonnata and punchy miso mayonnaise.

Olive Cunzate (V) **£6.50**
Sicilian-style marinated olives with herbs and aromatic seasonings.

Bocconcini di Rana Pescatrice **£15.00**
Monkfish bites served in a Pantesca sauce made with capers, onions, olives, anchovies, tomato and oregano.

To share

Frittura di Mare **£26.00**
A crisp seafood selection of calamari, prawns, anchovies and the catch of the day.

Tagliere di Salumi e Formaggi **£24.00**
A curated board of artisanal Italian cured meats and selected cheeses, served with cabbucio.

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Primi Piatti

Busiate con Pesce Spada e Melanzane **£19.50**
Hand-twisted Sicilian pasta with swordfish, aubergine, tomato and fresh mint.

Gnocchi con Crema di Castagne e Gorgonzola (V*) **£17.50**
Soft potato gnocchi with Amaretto di Saronno and chestnut cream, finished with a rich Gorgonzola sauce.

Casarecce all'Arrabbiata con 'Nduja e Salame Piccante **£17.50**
Casarecce in a spicy tomato sauce with 'nduja, salame piccante, onion and fresh herbs.

Busiate con Stufato d'Agnello **£20.00**
Hand-twisted Sicilian pasta with tender slow-braised lamb, enriched with red wine, herbs and a deeply savoury sauce.

Busiate di San Giuseppe **£20.00**
Hand-twisted Sicilian pasta with cod, sweet onions, anchovies, raisins and aromatic herbs, finished with toasted breadcrumbs and a delicate Caciocavallo cheese sauce.

Risotto d'Autunno **£19.50**
Creamy risotto with king prawns, velvety pumpkin and fragrant truffle, finished with a delicate touch of Parmesan.

Risotto Rubino (V*) **£17.50**
Velvety beetroot risotto with creamy goat's cheese and toasted walnuts, bringing together earthy sweetness, gentle tang and delicate crunch.

Tagliolini Verdi alle Capesante **£23.00**
Green tagliolini with seared scallops, sweet leeks, 'nduja and cherry tomatoes, balancing delicate seafood with gentle sweetness and warming spice.

Bauletti di Stracotto al Barolo **£22.00**
Delicate filled pasta with slow-braised Barolo beef, served in a rich meat broth with tender leeks.

Bauletti di Aragosta in Zuppa **£25.00**
Trunk-shaped egg pasta filled with sweet lobster meat, served in a rich, deeply savoury fish broth.

Spaghetti al Granchio **£20.00**
Spaghetti with sweet crab meat, fresh chilli and bright lemon zest, finished in a light, silky sauce.

Busiate Baaria **£23.00**
Homemade Sicilian busiate with king prawns, squid, mussels and clams in a fragrant white wine, garlic and cherry tomato sauce, finished with fresh parsley.

Fettuccine all'Astice **£35.00**
Fresh fettuccine with half lobster, gently cooked with garlic, cherry tomatoes and white wine in a delicate, aromatic sauce.

Lasagna **£17.50**
Layers of fresh pasta with slow-cooked beef and pork ragù, creamy béchamel and Parmesan, baked until golden and bubbling.

Cannelloni alla Boscaiola **£19.00**
Baked cannelloni filled with rustic Sicilian sausage ragù, mushrooms and spinach, finished in a rich tomato sauce.

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Secondi Piatti

All main courses are served with roast potatoes and vegetables, unless otherwise stated.

Vitello alla Palermitana **£27.00**
Veal coated in aromatic breadcrumbs, served with spaghetti in a rich tomato sauce.

Vitello agli Agrumi **£25.00**
Tender veal with a delicate orange and lemon sauce, bringing a fresh, fragrant finish.

Misto di Agnello **£36.00**
An assiette of lamb featuring a lamb lollipop, saddle filled with chicken and mixed herbs, lamb sausage stuffed with sun-blushed tomatoes, scamorza and basil, and cabbage filled with braised lamb, finished with a Montepulciano red wine sauce.

Medaglioni Surf & Turf **£58.00**
8oz fillet mignon with half lobster, served with a silky lobster and coconut sauce, delicately finished with smoked paprika.

Pesce Spada alla Messinese **£28.00**
Swordfish in a rich tomato sauce with capers, onions, anchovies and olives, finished with a fragrant touch of oregano.

Pollo ai Quattro Formaggi e Lardo di Colonnata **£22.50**
Tender chicken breast in a rich, velvety four-cheese sauce, finished with melting Lardo di Colonnata and pink pepper.

Cacciucco alla Livornese **£29.00**
A rich Tuscan seafood stew with fish, king prawns, calamari, mussels and clams, simmered with tomato, garlic and wine, served with rustic toasted bread.

Rana Pescatrice allo Zafferano **£34.00**
Marinated monkfish with chargrilled fennel, flame-roasted artichoke hearts and blushed cherry tomatoes, finished with bread and olive crumbs, saffron bisque and basil oil.

Branzino alla Meunière **£25.00**
Pan-fried sea bass with brown butter, lemon, parsley, capers and new potatoes.

Baccalà al Noilly Prat **£28.00**
Pan-seared cod flambéed with Noilly Prat, served with brined courgette ribbons, a fricassee of courgette and garden peas, lemongrass-infused braisage foam and lemon verbena oil.

Rombo Brasato **£41.00**
Braised turbot with mussels, baby leeks, new potatoes and wild mushrooms, served in a delicate, savoury braising sauce.

Salmone in Crosta di Pistacchi **£28.00**
Pistachio-crusted salmon served with a coarse watercress purée, offering a fresh, peppery contrast to the richness of the fish, finished with beurre blanc and fish roe.

Filetto alla Rossini **£47.00**
8oz fillet steak topped with chicken liver pâté, served with a rich Madeira and truffle sauce, finished with truffle shavings.

Filetto di Manzo **£41.00**
8oz fillet steak served with chips, roasted tomato and flat mushroom, accompanied by a sauce of your choice.

Costata di Manzo **£33.00**
Beef rib steak served with chips, roasted tomato and flat mushroom, accompanied by a sauce of your choice.

Choose your sauce: Diane · Peppercorn · Pizzaiola · Gorgonzola & white port · Red wine sauce

Verza alla Griglia (V) **£18.00**
Chargrilled Savoy cabbage with creamy hummus, fresh lime and crispy onions, finished with chilli and basil oil.

Spezzatino di Cervo **£26.00**
Slow-cooked venison stew with mushrooms, carrots, celery and onions, served with creamy mashed potatoes and seasonal vegetables.

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Insalatone

Insalata Cesare **£17.50**
Classic Caesar salad with herb-marinated chicken, crisp romaine lettuce, homemade Caesar dressing, aged Parmigiano Reggiano, crispy pancetta, anchovies and artisan garlic croutons.

Insalata al Caprino (V*) **£16.50**
Warm goat's cheese with mixed leaves, roasted beetroot, toasted walnuts and cherry tomatoes, finished with a light balsamic glaze.

Insalata Fantasia **£19.50**
Baby leaves with avocado, anchovies, cherry tomatoes, red and spring onions, baby prawns in Marie Rose sauce and smoked salmon.

Burrata con Prosciutto di Parma **£19.50**
Creamy burrata with Parma ham, rocket, grilled asparagus and melon, finished with a delicate fig glaze.

Caprese di Bufala (V*) **£14.50**
Buffalo mozzarella with ripe tomatoes and fresh basil, finished with extra virgin olive oil.

Contorni

Insalata della Casa (V) **£5.50**
Fresh house salad with mixed leaves, tomatoes, cucumber and red onion.

Rucola, Grana e Pomodorini (V*) **£6.00**
Fresh rocket with cherry tomatoes and shavings of Grana Padano.

Insalata Rustica (V) **£5.50**
Tomatoes, red onion and capers, simply dressed with extra virgin olive oil.

Spinaci al Burro (V) **£5.50**
Wilted spinach gently sautéed in butter.

Patatine Fritte (V) **£5.00**
Crispy golden fries, lightly seasoned.

Patatine di Zucchine (V) **£7.00**
Crispy courgette fries, lightly seasoned with paprika.

Funghi all'Aglio (V*) **£7.00**
Sautéed mushrooms in a delicate garlic and creamy cheese sauce, finished with a subtle hint of white Port.

Melanzane Impanate (V) **£7.00**
Crispy breaded aubergine, golden-fried and lightly seasoned. Contains egg.

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Pizze

Margherita (V*) **£11.50**
A timeless classic with tomato sauce and fior di latte mozzarella.

Diavola **£14.50**
Tomato sauce, fior di latte mozzarella, ’nduja, spicy salami and onion.

Pepperoni **£12.50**
Tomato sauce, fior di latte mozzarella and spicy salami.

Prosciutto e Funghi **£14.50**
Tomato sauce, fior di latte mozzarella, cured ham and mushrooms.

Pizza Paella **£17.50**
Tomato sauce, prawns, chicken, mussels, chorizo, peppers and sweetcorn.

Frutti di Mare **£18.50**
Tomato sauce, fior di latte mozzarella and 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 (V*) **£16.50**
A creamy mix of goat’s cheese, pear pecorino, smoked scamorza and Gorgonzola.

Vegetariana (V*) **£16.50**
Tomato sauce, mozzarella and a selection of seasonal vegetables.

Tre Salsicce **£18.50**
Tomato sauce, fior di latte mozzarella and a 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, courgette, 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 **£18.00**
Tomato sauce, fior di latte mozzarella, spicy salami and ham.

Laguna Blu **£18.50**
Tomato sauce, fior di latte mozzarella, prawns, salmon, cod, anchovies, garlic and toasted breadcrumbs.

Parmigiana Pizza (V*) **£16.00**
Tomato sauce, mozzarella, aubergine, Parmesan shavings and basil.

Porchetta Pizza **£17.50**
Tomato sauce, mozzarella, porchetta, ’nduja and mushrooms.

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