



AN AUTHENTIC TASTE OF ITALY



IN THE HEART OF BRIGHTON



PINSE

ROMAN-STYLE FLATBREAD

Cestino di Pane Tradional bread selection	Ⓥⓔ	5
Pinsa Agliata Olive oil, rosemary, garlic, sea salt	Ⓥⓔ	6
Pinsa Pomodoro Olive oil, garlic, fresh basil, chopped cherry tomatoes, red onion	Ⓥⓔ	7
Pinsa Caprina Goats cheese, caramelised onion, roasted peppers	Ⓥ	8
Pinsa Pesto Served with homemade green basil pesto & homemade roasted red pepper pesto	Ⓥ	9
Pinsa Fiorucci Homemade pistacchio pesto, burrata cheese, cured mortadella ham, crushed pistachios, balsamic glaze		10

ANTIPASTI

STARTERS

Olive Miste Mixed marinated olives	Ⓥⓔ ⓖⓕ	5
Caponata Traditional Sicilian salad: sautéed aubergine, onions, cherry tomatoes, capers, olives, celery, pine kernels, raisins & balsamic vinegar	Ⓥⓔ ⓖⓕ	8
Burrata Pugliese Burrata cheese from Puglia, fresh cherry tomatoes, basil & rocket	ⓖⓕ	9
Nduja Polpette Seasoned spicy 'nduja pork meatballs in a tomato & red wine sauce		10
Arancini 'Piccanti Breaded, fried Sicilian rice balls filled with spicy 'nduja salsiccia & mozzarella		10
Melanzane alla Parmigiana Aubergine layered with tomato sauce & basil, oven-baked with parmesan & mozzarella	Ⓥ	12
Cozze alla Marinara Fresh, local mussels in a white wine, garlic fresh chilli & parsley sauce	ⓖⓕ	12
Calamari Fritti Battered, fried crispy squid rings served with homemade tartare sauce		13
Ravioli di Scamorza Handmade fried ravioli filled with smoked mozzarella, served with a spicy honey arrabiata dipping sauce		13
Bresaola Valtellina Cured, air-dried beef from Valtellina served with rocket & parmesan shavings, drizzled with olive oil	ⓖⓕ	13
Moscardini Piccanti Slow-cooked baby octopus in a red wine, tomato & chilli sauce	ⓖⓕ	13
Gamberoni alla Parigina Grilled local king prawns in a white wine, butter, garlic & parsley sauce	ⓖⓕ	14
Tagliere di Salumi Selection of finest mixed, cured Italian meats & cheeses served with seasonal fruits & mixed marinated olives. Accompanied with traditional bread selection (Serves 2+)		26

PASTA

HANDMADE FRESH PASTA

Trofie Napoli Trofie in a classic tomato & basil sauce	Ⓥⓔ	12
Spaghetti Aglio, Olio & Peperoncino Spaghetti, fresh red chillies, crushed garlic & parsley	Ⓥⓔ	12
Penne al Arrabiata Penne in a spicy tomato, chilli & garlic sauce	Ⓥⓔ	12
Spaghetti Carbonara Spaghetti with pancetta, parmesan & black pepper, bound with fresh egg		14
Lasagna Vegana al Forno Gluten & egg-free lasagna sheets, layered with grilled vegetables, tomato sauce, oven baked with vegan cheeses & bechamel	Ⓥⓔ ⓖⓕ	14
Girasoli di Zucca Ravioli filled with seasoned butternut squash & mustard fruits in a toasted walnut cream sauce	Ⓥⓔ	15
Orechiette al Ragù Orechiette in a slow-cooked beef ragu sauce		16
Culurgiones Sardinian speciality pasta filled with peccorino cheese, potato, fresh mint & orange zest, served in a tomato & basil sauce	Ⓥ	18
Linguine alle Vongole Linguine with fresh, local baby clams, in a white wine, crushed garlic, chilli & parsley sauce		18
Paccheri Frutti di Mare Paccheri with mixed local seafood in a cherry tomato, chilli & white wine sauce		22
Tortelloni al Granchio Tortelloni filled with crab & prawns in a chopped cherry tomato & mascarpone sauce		22
Spaghetti Lobster Whole local, fresh lobster served with spaghetti in a sun-blushed tomato sauce (Serves 2)		52

RISOTTI

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Risotto Primavera Seasoned mixed vegetables, saffron	Ⓥⓔ ⓖⓕ	16
Risotto Porcini Porcini mushrooms & parmesan	Ⓥ ⓖⓕ	18
Risotto Nero di Seppia Fresh, local inkfish, fresh chillies, parsley	ⓖⓕ	18
Risotto Pescatora Fresh, local mixed seafood & shellfish	ⓖⓕ	22
Risotto Capesante Pan-seared scallops, grilled asparagus, parmesan, saffron	ⓖⓕ	22

CONTORNI

SIDE DISHES

Patatine Frite Homemade chips	Ⓥⓔ	5
Insalata Mista Mixed salad	Ⓥⓔ ⓖⓕ	6
Bietoline all'Aglio Swiss chard, olive oil, garlic	Ⓥⓔ ⓖⓕ	6
Vegetali Fritti Fresh, fried courgette, cauliflower & artichoke	Ⓥ	7

Ⓥⓔ VEGAN Ⓥ VEGETARIAN ⓖⓕ GLUTEN-FREE

PLEASE REQUEST ALLERGY INFORMATION FROM YOUR SERVER
WE CANNOT GUARANTEE THE TOTAL ABSENCE OF TRACES OF ALLERGENS

PIZZE

STONEBAKED PIZZA

Margherita Tomato, mozzarella, basil	Ⓥ or Ⓥⓔ	10
Napoletana Tomato, mozzarella, capers, anchovies, black olives		11
Fiorentina Tomato, mozzarella, fresh spinach, fresh egg	Ⓥ	12
Emiliana Tomato, mozzarella, grilled aubergine, parmesan, basil	Ⓥ or Ⓥⓔ	13
Capricciosa Tomato, mozzarella, artichoke, roasted peppers, mushrooms, onion, black olives	Ⓥ or Ⓥⓔ	13
Genovese Tomato, mozzarella, grilled courgettes, homemade green basil pesto, goats cheese, caramelised onion	Ⓥ	14
Prosciutto & Funghi Tomato, mozzarella, cooked prosciutto ham, mushrooms		14
Polpette Tomato, mozzarella, spicy seasoned 'nduja pork meatballs, black olives		14
Sarda Tomato, mozzarella, pecorino, wild boar sausage, rocket		14
Romana Tomato, mozzarella, chicken & roasted peppers, onion, black olives		14
Diavola Tomato, mozzarella, pepperoni, spicy 'nduja sausage, jalapeños		14
Tonnata Tomato, mozzarella, tuna, capers, red onion, samphire		14
Scoglio Tomato, mozzarella, grilled local king prawns, mixed local seafood, samphire		15

EXTRA TOPPINGS AVAILABLE FROM £1
ALL PIZZE CAN BE SUBSTITUTED WITH VEGAN
MOZZARELA / PARMESAN AT NO EXTRA COST

PIZZE BIANCHE

WHITE PIZZA WITHOUT TOMATO BASE

Quattro Formaggi Mozzarella, gorgonzola, goats cheese, fresh rocket, parmesan	14
Trevisana Buffalo mozzarella, gorgonzola, pancetta, radicchio	14
Parmese Buffalo mozzarella, parma ham, fresh rocket, cherry tomatoes, parmesan shavings, olive oil	14

WE ARE ACCEPTING CARD PAYMENTS ONLY



A SERVICE CHARGE OF 12.5% WILL BE INCLUDED IN YOUR BILL

FOR OUR FRESH FISH & MEAT DAILY SPECIALS
PLEASE SEE OUR BLACKBOARD OR MENU SHEET

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