

TAKEAWAY MENU

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Stuzzichini Garlic Bread
& Bruschetta

OLIVE PUGLIESI (VG) ^G Specially selected marinated green olives from Puglia served with toasted ciabatta, balsamic vinegar & olive oil dip	£6.50
PIZZA CIPOLLA (V) ^{G,D} Freshly baked garlic bread with caramelised onion & mozzarella cheese	£7.50
PIZZA POMODORO (VG) ^G Freshly baked garlic bread with tomato sauce	£6.50
PIZZA MOZZARELLA (V) ^{G,D} Freshly baked garlic bread with mozzarella cheese	£6.90
BRUSCHETTA AL POMODORO (VG) ^G Toasted ciabatta bread with fresh chopped tomatoes, garlic, basil & olive oil drizzled with balsamic glaze	£6.20
BRUSCHETTA NDUJA ^{G,D} Toasted ciabatta bread with spicy Nduja sausage & garlic butter drizzled with balsamic glaze	£7.20

Antipasti

HOMEMADE MINISTRONE SOUP (V) ^{G,D,E} A classic Italian style vegetable soup, served with toasted ciabatta bread	£6.90
FUNGHI ALLA CREMA (V) ^{G,D} Button mushrooms in a cream, Pinot Grigio & garlic sauce, served with toasted ciabatta bread	£6.90
ARANCINI SICILIANI ^{G,D,E,C} One of the most-recognised Sicilian street foods - golden rice balls, deep fried, stuffed with tomato & mozzarella on a bed of Bolognese sauce topped with Parmesan	£7.90
COCKTAIL DI GAMBERETTI ^{G,S} Classic prawn cocktail with Norwegian prawns, Marie Rose sauce on a bed of lettuce, served with ciabatta bread	£8.50
FORMAGGIO FRITTO (V) ^{G,D,E} Breaded wedges of creamy Brie deep fried, served on toasted ciabatta with cranberry sauce	£8.50
CALAMARI FRITTI ^{G,D} - <i>one of the most-loved Italian street foods</i> Deep fried, crisp golden squid served with tartare sauce & a lemon wedge	£8.90
BRESAOLA ^{G,D} Thin slices of cured beef with rocket, Parmesan, cherry tomato, olive oil & balsamic glaze, served with ciabatta bread	£8.90
INVOLTINI VALDAOSTA ^{G,D,E} Deep fried filo pastry rolled & filled with fresh asparagus, Parma ham & Fontina cheese served with a sweet chilli dip	£8.90
BURRATA CAPRESE (V) ^D Creamy mozzarella with sliced tomato & fresh basil, drizzled with balsamic glaze & basil oil	£8.90 add Parma ham £10.90
LAMB SKEWERS ^{G,D} - <i>our twist on this popular Abruzzo street food</i> Home made lamb skewers, leg of lamb marinated with garlic & mint served with toasted ciabatta bread & yoghurt & mint dip	£9.50 to share £15.50
COSTINE DI MAIALE ^G Slow cooked pork spare ribs in our own secret recipe barbeque sauce	£8.50
FRITTO MISTO ^{G,D,E,S} - <i>for seafood lovers!</i> A combination of fried calamari fritti, king prawns & cod goujons, with tartare sauce & sweet chilli sauce	£10.50 to share £16.50
GAMBERONI GRIGLIATI ^S Grilled tiger prawns with garlic, rosemary, ginger & fresh chilli. Served with a dip of sweet chilli sauce & lemon wedge	£10.90
PRIMA'S TRIPPIA ^{G,D,E,S} - <i>our best-selling starter!</i> A combination of Gamberoni Grigliati, Involtini Valdaosta & Calamari Fritti with tartar sauce & sweet chilli dip	£14.50

ALLERGENS

N=Nuts G=Gluten D=Dairy E=Eggs S=Shellfish M=Mustard C=Celery
V=Vegetarian • VG=Vegan

Specialita Della Casa

Dishes comes as described - no changes allowed
Extra requests will be charged separately

Prima
RISTORANTE ITALIANO
SINCE 1985

POLLO ALLA CREMA ^{G,D} Pan fried chicken breast in a mushroom, white wine, cream & garlic butter sauce served with sautéed potato & vegetables	£16.90
POLLO VENEZIANO ^{G,D,S} Pan fried chicken breast with tiger prawns, Norwegian prawns, cherry tomatoes, tarragon & chilli in a white wine & garlic butter sauce served with sautéed potato & vegetables	£18.90
POLLO MELANZANE ^{G,N,D} Chicken breast cooked in a tomato sauce, pesto & oregano topped with aubergines & melted mozzarella served with sautéed potato & vegetables	£16.90
POLLO ROMANA ^{G,D,C} Pan fried chicken breast in a Rich Madeira, sage & demi glacé sauce, topped with melted mozzarella & Parma ham, served with sautéed potato & vegetables	£16.90
POLLO PORRI ^{G,D} Pan fried chicken breast in bacon, leeks, tarragon, white wine, cream & garlic butter sauce, served with sautéed potato & vegetables	£16.90
SCALOPPA DIJONESE ^{G,D,M} Pork escalope in a white wine, asparagus, Dijon mustard & cream sauce served with sautéed potato & vegetables	£17.50
SCALOPPA LIGURE ^{G,D} Pork escalope in a Dolcelatte, bacon, white wine & cream sauce served with sautéed potato & vegetables	£17.50
SCALOPPA DI MAIALE ^{G,D,C} Pork escalope with bacon & wild mushrooms in a rich Madeira, sage & demi-glacé sauce served with sautéed potato & vegetables	£17.50
VITELLO MILANESE ^{G,D,E} Breaded veal escalope, pan fried in sage & butter, served with linguine pomodoro	£19.50
VITELLO SALTIMBOCCA ^{G,D} Veal escalope, sautéed with butter, topped with Parma ham & sage in a marsala reduction sauce served with sautéed potato & vegetables	£19.50

Alla Griglia - Grilled Selection

All our steaks are dry aged & matured for 30 days
All served with salad, roast mushrooms & tomato & a side of fries

GRILLED MARINATED CHICKEN £15.90
6oz SIRLOIN STEAK £17.90 / 12oz STEAK SIRLOIN £24.90
10oz FILLET STEAK £27.90

Available with the following sauces:

DOLCELATTE ^D £3 Italian blue cheese, white wine & cream	MADEIRA ^{G,D,C} £3 Madeira wine reduction with sage & wild mushrooms & parsley
AL PEPE ^{G,D,C} £3 Cracked black pepper, green peppercorns, brandy, cream & demi-glacé sauce	SURF & TURF ^{D,S} £5.50 King prawn skewers, chilli, garlic butter, white wine & Atlantic prawn sauce

Pesce (Fish)

GAMBERONI ALLA MARINARA ^{D,S} Pan fried king prawns in a garlic, parsley, chilli & tomato sauce served with sautéed potato & vegetables	£18.90
BRANZINO CON GAMBERI ^S Grilled seabass & king prawns on a bed of sautéed spinach with garlic, drizzled with lemon served with salad & chips	£19.90

Dolci

LEMON TART Buttery pastry filled with Sicilian lemon custard, served with ice cream	£6.90
STICKY TOFFEE PUDDING A rich & moist sponge cake filled with dates, covered with a delicious toffee sauce. Served with ice cream	£6.90
TIRAMISU Amaretto & coffee soaked sponge with a light mascarpone & cream filling	£6.90
CHOCOLATE FUDGE CAKE (V) Served with ice cream or cream	£6.90
RICOTTA & PISTACHIO CAKE (GF) Cake filled with crunchy pistachios, creamy ricotta & sweet white chocolate on a bed of delicious, textured cocoa crumble	£6.90
GELATO (ICE CREAM) (GF, V) A selection of ice creams from the award-winning Brymor Icecream and some special Italian favourites - Check the board in the restaurant for this weeks flavours	£2.30

Pasta

Pasta can be ordered as a starter size, at a discount of £2
Gluten-free pasta available (except Lasagne & Cannelloni)

LINGUINE POMODORO (VG) ^G Linguine with homemade tomato sauce, olive oil, fresh basil & cherry tomato	£10.90
TAGLIATELLE BOLOGNESE ^{C,E} Tagliatelle with homemade beef & pork Bolognese sauce	£12.90
PENNE CARBONARA CON ASPARAGI ^{G,D} Penne with smoked pancetta, asparagus & black pepper in a cream & Parmesan cheese sauce	£12.50
PENNE MAFIOSA ^{G,D} Penne with pancetta, Italian spicy salami, red onions, peppers & black olives in a tomato & Parmesan sauce	£13.90
TAGLIATELLE ALLA SICILIANA ^{G,D,E,S,N} Tagliatelle with smoked salmon, king prawns & tarragon in a creamy tomato & pesto sauce	£14.90
LASAGNE AL FORNO ^{G,D,E,C} Layers of pasta, baked with Bolognese sauce, Parmesan & béchamel - <i>one of the most iconic Italian dishes!</i>	£13.50
CANNELLONI DI CARNE ^{G,D,E,C} Oven baked pasta tubes, filled with beef, pork & Ricotta cheese in a tomato sauce topped with mozzarella	£13.50
LINGUINE GAMBAS ^{G,D,S} Linguine with king prawns, squid, mussels, clams & chilli in a tomato & parsley sauce - <i>one of our most popular dishes!</i>	£15.90
PENNE AL PEPE ^{G,D,C} Penne with prime strips of fillet steak, shallots & mushrooms in a creamy peppercorn sauce	£15.50
PENNE SALSICCIA ^{G,D} Penne pasta with Tuscan sausage, wild mushroom, onion, white wine in a cream & Parmesan sauce	£13.90
FARFALLE AMATRICIANA ^{G,D} Farfalle with pancetta, red onion, in a tomato sauce, oregano, parmasan & parsley sauce	£12.50
FARFALLE SUD ^{G,D} Farfalle with chicken, bacon, peppers, onions & mushrooms, tossed in olive oil with Parmesan & a hint of chilli	£12.90
FARFALLE VEGETARIANA (V) ^{G,D,N} Farfalle with pan fried peppers, mushrooms, courgette & aubergines with chilli & mozzarella in a tomato & pesto sauce	£12.90
MELANZANA PARMIGIANA (V) ^{G,D,N,E} Oven baked layers of fried aubergine with Parmesan, mozzarella, pesto & tomato & basil sauce	£13.50

Risotti e Ravioli

LOBSTER RAVIOLI ^{G,D,E,S} Lobster tail filled ravioli with king prawns, Norwegian prawns in a lobster & tarragon bisque sauce	£15.50
RAVIOLI AGLI ASPARAGI (V) ^{G,D,E} Ravioli, stuffed with Ricotta & asparagus, in a creamy tomato, cherry tomato, basil & Dolcelatte sauce, topped with Parmesan shaving	£13.90
RISOTTO ALLO SCOGLIO ^{D,S} Arborio rice with king prawns, calamari, mussels, clams & chilli in a tomato & parsley sauce - <i>the classic Italian seafood risotto</i>	£15.90
RISOTTO CONTADINA ^D Arborio rice with wild mushrooms & pancetta in a cream & Parmesan sauce topped with rocket	£13.90
RISOTTO PRIMAVERA ^D Arborio rice with chicken, mushrooms, courgette & peas in a creamy tomato & Parmesan sauce	£13.90

Contorni & Salads

VEGETALI DEL GIORNO (VG) Fresh seasonal vegetables	£3.50	INSALATA VERDE (VG) Mixed leaves, green olives, green peppers, asparagus & cucumber, with dressing	£3.90
PATATE SALTATE (VG) Deep fried potato slices with rosemary & garlic	£3.50	INSALATA ORLANDO ^M Fried chicken, bacon, peppers, mushrooms on a bed of mixed leaves topped with honey & mustard dressing	£6.50
PATATE FRITTE (VG) Fried potato chips	£3.20	POMODORO (V) Slices of vine tomatoes with red onions & homemade basil oil	£3.90
SWEET POTATO FRIES (VG)	£4.90	INSALATA DI RUCOLA (V) ^D Fresh rocket, cherry tomatoes, Parmesan shavings with balsamic dressing	£4.90
PISELLI FRANCESI ^D Petit pois with smoked bacon & shallots with cream	£4.00		
ZUCCHINI FRITTI (V) ^{G,D,E} Deep fried courgettes	£4.50		
INSALATA MISTA (VG) Mixed leaves, tomatoes, cucumber, peppers & onions, with dressing	£3.90		

Le Pizze

All pizzas can be ordered as a starter size, at a discount of £2
Gluten free pizza is also available (except folded pizza) +£2.50

Vegan cheese available on request

MARGHERITA (V) ^{G,D} Tomato sauce & mozzarella	£10.50
PEPPERONI ^{G,D} Tomato sauce, mozzarella & pepperoni	£11.90
NAPOLETANA ^{G,D} Tomato sauce, mozzarella, olives, capers & anchovies	£11.90
AMERICANA ^{G,D} Tomato sauce, mozzarella, pepperoni & red onion	£11.90
TROPICALE (V) ^{G,D} Tomato sauce, mozzarella, ham & pineapple	£11.90
VEGETARIANA (V) ^{G,D} Tomato sauce & mozzarella, topped with mushrooms, onions, spinach, olives & peppers	£12.90
DEL PELATO ^{G,D} Tomato sauce, mozzarella, ham, mushrooms, pepperoni, salami & peppers	£13.90
BURRATA ^{G,D} Tomato, mozzarella, cherry tomato, Parma ham, pesto & rocket, served with a whole creamy Burrata mozzarella in the middle	£14.90
PRIMA ^{G,D,S} Our deluxe house special!	£14.50
NORCINA ^{G,D} Tomato sauce, mozzarella, Tuscan sausage, wild mushrooms, rocket & truffle oil	£13.90
DIABOLO (a spicy one) ^{G,D} Tomato sauce, mozzarella, salami, peppers, pepperoni, chilli & Tabasco	£13.50
MARINARA ^{G,D,S} Tomato, mozzarella, king prawns, garlic butter & parsley	£15.50
BISONTE ^{G,D} Tomato, mozzarella, strips of prime beef fillet steak, sun dried tomato, rocket & Parmesan shavings	£15.50
CALZONE ^{G,D,E} Folded pizza base stuffed with tomato sauce, mozzarella, ham, mushrooms, pepperoni & served with warm Bolognese sauce	£14.90
FIorentina ^{G,D} Folded pizza base with chicken, spinach, tomato, mozzarella, Parmesan & garlic butter, served with warm tomato sauce	£14.90
DI CAPRA (V) ^{G,D} Goats cheese, mozzarella, tomato sauce, caramelised onions & spinach	£13.90
SPAGNOLA ^{G,D} Tomato sauce, mozzarella cheese, Nduja spicy sausage, chicken, peppers & garlic	£13.90
CAPRICCIOSA ^{G,D} Tomato, mozzarella, ham, mushroom, artichoke & black olives	£12.90

Food allergen information: PLEASE NOTE

It is the customers responsibility to inform us of any allergies. Most dishes can be altered to accommodate your allergy needs, however, we do not have the capacity to guarantee specific meals for those with a specific food allergy or serious dietary restriction.

Prima Pizzeria does not assume any liability for adverse reactions to food consumed or items one may come in contact with while eating in the restaurant.

All dishes are prepared in a kitchen where nuts, gluten, dairy, eggs, shellfish, mustard & celery are present.