



Ask Italian (UK)

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Picked for you

ITEM	PRICE
Biscoff Cheesecake (V) A vanilla Cheesecake with Biscoff spread, topped with crushed Lotus biscuits, all on a crunchy digestive biscuit base an...	£6.95
Margherita (V) Tomato base with mozzarella and oregano.	£11.75
Bundle for 2 false	£29.95
Baked Chocolate Gnocchi (V) De petits gnocchis au chocolat, garnis de Nutella, accompagnés d'une sauce au chocolat à tremper à volonté.	£6.95
Linguine Carbonara Classic Linguine pasta with crispy pancetta in a rich creamy mascarpone and cheese sauce.	£14.95

Bundles

ITEM	PRICE
Bundle for 2 (Bundles) Save up to 29% by choosing 2 starters and 2 mains.	£29.95
Food for 4 Bundle Save up to 33% by choosing 4 starters and 4 mains.	£59.00
Bundle for 1 The perfect solo offering.	£16.50

Starters & Sides

ITEM	PRICE
Chips (V) Accompagnées d'une mayonnaise à l'ail.	£4.25
Chicken Lecca Lecca x5 Breaded chicken fillets served with a spicy tomato dip and garlic mayonnaise, perfect for sharing.	£8.95
Chicken Lecca Lecca x3 Breaded chicken fillets served with a spicy tomato dip and garlic mayonnaise.	£6.50
Folded Garlic Bread (VE) Add balsamic caramelised onions (vegan) for £1.00.	£5.95
NEW Lemon Chips (V) Frites croquantes rehaussées d'une touche de citron éclatant, offrant une nouvelle perspective sur un grand classique.	£4.25
Butterfly King Prawns Des crevettes royales rôties au four, accompagnées d'ail et de persil.	£8.75
Double Chips (V) Served with garlic mayonnaise.	£6.50
Rosemary and Olive Oil Bread (VE)	£5.95
Calamari Crispy golden-fried squid served with garlic & lemon mayonnaise.	£8.75
Zucchini Fritti (V) Battered courgette sticks, served with garlic mayonnaise.	£4.25
Antipasti Classico Tranches de salami de Milano et jambon coppa, accompagnées de mozzarella crémeuse et d'un fromage affiné. Servi avec des...	£15.50

ITEM	PRICE
Trio of Arancini (V) Three crispy and cheesy arancini balls: spinach and ricotta, beetroot and goats cheese and pumpkin and mozzarella. Tripl...	£7.25
Italian Olives (VE) Marinated green Nocellara olives from Sicily.	£3.95
NEW Goats Cheese and Beetroot Gnocchi Bites Pink beetroot gnocchi bites filled with creamy goats cheese and served with a spicy tomato dip.	£5.95
NEW Pesto Gnocchi Bites Tendres bouchées de gnocchi garnies de pesto, accompagnées d'un dip épicé à la tomate.	£5.95
NEW 'Nduja Folded Garlic Bread Garlic bread replié avec de la 'nduja épicée. Ajoutez de la mozzarella pour 1 £ de plus.	£6.95
NEW Pesto Folded Garlic Bread (VE) Add Mozzarella for £1.	£6.95
Folded Garlic Bread with Cheese (V) Add balsamic caramelised onions (vegan) for £1.00.	£6.95
'Nduja and Cheese Dough Bites Fiery Calabrian N'duja sausage, garlic and mozzarella baked into little dough bites served with N'duja ketchup for extra...	£8.50

Pizza & Calzones

ITEM	PRICE
Stromboli Pepperoni and mozzarella on a tomato base.	£13.50
Margherita (V) (Pizza & Calzones) Tomate en fond, garni de mozzarella fondante et assaisonnée d'origan.	£11.75
Calzone Carne Piccante Pepperoni, ham, beef and red wine ragu, fresh chillies, sautéed mushrooms, tomato sauce and mozzarella.	£15.95
Pollo E Pancetta Chicken, pancetta, sautéed mushrooms and mozzarella on a tomato base.	£14.75
Prima Vegan No'Duja Vegana (VE) Spicy No'duja, MozzaRisella, sautéed mushrooms, balsamic red onions, red pepper pearls and grated courgette on a tomato...	£15.50
Verdure (V) Artichauts tendres, champignons savoureux, poivrons grillés, mozzarella fondante et olives, le tout agrémenté de feuille...	£13.50
Prima From Calabria, with Love Une base de tomate accueille du saucisson N'duja épicé de Calabre, du pepperoni savoureux, et un mélange de mozzarella e...	£16.95
Calzone Pollo E Pancetta Chicken breast, pancetta, mushrooms, roasted red peppers, olives and mozzarella served with a spicy tomato dip.	£15.75
Prima Salami Misti Salami, pepperoni, smoked prosciutto, roasted peppers, balsamic red onions and mozzarella on a tomato base.	£15.95
Calzone Mushroom and Truffle (V) A creamy mushroom & white base calzone with truffled mushrooms, spinach, mascarpone, mozzarella and smoked scamorza chee...	£15.50
Prima Pollo E Roquito Pepe Garlic chicken breast, Roquito pepper pearls, balsamic onions, crispy smoked prosciutto, mozzarella and rocket on a toma...	£16.75
NEW Prima Caprina (V) Ce plat met en valeur du fromage de chèvre crémeux, de la roquette poivrée, des tomates prunes juteuses et une savoureux...	£15.75
Calzone Aubergine and Goats Cheese (V) Goat's cheese, mozzarella, roasted red peppers, sundried tomatoes, olives, aubergine, served with a spicy tomato dip.	£15.50

Pasta

ITEM	PRICE
Purple Pesto Genovese (V) Made with our fresh frilly tagliatelle pasta with green pesto and cream sauce with fine green beans and pine nuts. Toppe...	£15.25
Asparagus and Pancetta Carbonara Made with our fresh frilly tagliatelle pasta and crispy pancetta and asparagus in a velvety mascarpone and cheese sauce,...	£16.50
Linguine Carbonara (Pasta) Fines lanières de linguine enrobées de sauce crémeuse de mascarpone, rehaussées de morceaux croustillants de pancetta.	£14.95
Fettuccine Bolognese Ceci est un faux	£13.95
Spaghetti al Pomodoro (V) Classic Spaghetti pasta served with plum tomatoes, garlic and basil in a rich tomato sauce topped with fresh mozzarella.	£11.75
Luganica Sausage and 'Nduja Frilly Tagliatelle Made with our fresh frilly tagliatelle pasta with Luganica sausage in a rich tomato sauce and spicy Calabrian 'Nduja. Fi...	£16.95
Beef Brisket Pappardelle Made with fresh pasta. Pulled beef brisket & red wine ragu with sunblushed tomatoes and long flat ribbon fresh pappardel...	£16.95
Pollo Della Casa Seasoned chicken pieces, mushrooms and short rigatoni baked in a creamy mushroom and white wine sauce and baked in the o...	£15.50
Manzo Piccante Rigatoni court habillé d'un ragoût de bœuf parfumé au vin rouge, accompagné de boulettes de viande épicées aux piments f...	£15.95
NEW Lasagne A new recipe of Italian fresh egg pasta sheets, layered with rich beef and red wine ragu and topped with a creamy becham...	£14.75
NEW Lasagne Grande A new recipe of Italian fresh egg pasta sheets, layered with rich beef and red wine ragu and topped with a creamy becham...	£17.75
Linguine Con Frutti di Mare Classic Linguine pasta with king prawns, mussels, clams and squid in a rich tomato sauce.	£15.75
King Prawn and Crayfish Frilly Tagliatelle De tendres tagliatelles frisées accueillent une richesse marine, avec des langoustines et gambas baignant dans une sauce...	£17.25
Vegan Spaghetti Lentil Ragu (VE) Spaghetti traditionnel accompagné d'un ragoût nourrissant de lentilles vertes et de légumes variés, le tout enrobé d'une...	£13.50
Spaghetti Bolognese Hearty beef and red wine ragu, served with spaghetti.	£13.95

Salads

ITEM	PRICE
Vegan Di Capra Salad (VE) MozzaRisella and tomato crostini, served on a bed of spinach and quinoa mixed with green beans, asparagus, peas, pine nu...	£14.50
Pollo E Pancetta Salad Sweet Baby Gem lettuce mixed with pan-fried chicken breast, crispy pancetta, green beans, radish and roasted sweet potat...	£14.50
Di Capra Salad (V) Goat's cheese and tomato crostini, served on a bed of spinach and quinoa mixed with green beans, asparagus, peas, pine n...	£14.50

Speciality Mains

ITEM	PRICE
Pollo Milanese with Chips Une poitrine de poulet papillon enrobée d'une chapelure dorée, assaisonnée avant d'être rôtie à la perfection. Accompagn...	£17.25

ITEM	PRICE
Pollo Milanese with Roasted Potatoes Breaded butterfly chicken breast, seasoned and roasted. Served with roasted baby potatoes, broccoli and a creamy mushroom sauce.	£17.25

Risotto Con Pollo E Funghi	£15.95
A creamy risotto of chicken breast and sautéed mushrooms in a white wine sauce.	

Desserts

ITEM	PRICE
Biscoff Cheesecake (V) (Desserts) A vanilla Cheesecake with Biscoff spread, topped with crushed Lotus biscuits, all on a crunchy digestive biscuit base an...	£6.95
Tiramisu (V) Une authentique douceur italienne à base de fines couches de biscuit trempé dans un café riche, rehaussées d'une crème a...	£7.25
Baked Chocolate Gnocchi (V) (Desserts) De délicieuses bouchées de gnocchi au chocolat, farcies de Nutella fondant. Appréciez-les avec une sauce chocolatée à pa...	£6.95
Sicilian Lemon Tart (V) A refreshing Sicilian lemon tart	£6.25
NEW Brownie Bites Bitesize brownie bites, served with a dip - Choose from Salted Caramel or Chocolate.	£6.95

Kids

ITEM	PRICE
 Happy Face Pizza (V) A kids pizza made into a happy face with an olive for the eyes, and a pepper smile!	£5.50
 Spaghetti Bolognese (Kids) A portion of our kids Spaghetti Bolognese with hidden veggies.	£4.95
 Little Loops in Tomato Sauce (VE) De tendres boucles de pâtes rigatoni courtes servies avec une sauce tomate maison, conçues pour régaler les petits palai...	£4.95

Vegan

ITEM	PRICE
Vegan Lecca Lecca x5 (VE) Breaded THIS™ Isn'tChicken goujons, served with smoked chilli jelly and a spicy tomato dip.	£8.95
Vegan Roasted Potatoes (VE) Oven roasted new potatoes.	£4.25
Vegan Margherita (VE) Tomato base with MozzaRisella and oregano.	£11.75
Vegan No'Duja Dough Bites (VE) Petites bouchées de pâte garnies de No'duja épiciée et de MozzaRisella, cuites au four, et accompagnées d'une sauce tomat...	£8.50
Vegan Folded Garlic Bread with MozzaRisella (VE) false	£6.95
Vegan Spaghetti Pomodoro (VE) Plum tomatoes, garlic and fresh basil in a rich tomato sauce.	£11.75
Vegan Prima No'Duja Vegana (VE) Spicy No'duja, MozzaRisella, sautéed mushrooms, balsamic red onions, red pepper pearls and grated courgette on a tomato...	£15.50
Vegan Folded Garlic Bread (VE)	£5.95

ITEM	PRICE
Vegan Lecca Lecca x3 (VE) Breaded THIS™ Isn'tChicken goujons, served with smoked chilli jelly and a spicy tomato dip. £6.50	
Vegan Spaghetti Lentil Ragu (VE) (Vegan) Spaghetti nappé d'un ragoût aux lentilles vertes et légumes variés, mijotés dans une sauce onctueuse aux tomates séchées... £13.50	
Non-Gluten	
Non-Gluten Carbonara Crispy pancetta in a rich creamy mascarpone and cheese sauce. £14.95	
Non-Gluten Vegan Lentil Ragu (VE) A hearty ragu of green lentils and mixed vegetables in a rich sundried tomato sauce. £13.50	
Non-Gluten Vegan No'Duja Vegana (VE) Spicy No'duja, MozzaRisella, sautéed mushrooms, balsamic red onions, red pepper pearls and grated courgette on a tomato... £15.50	
Non-Gluten Bolognese Ragoût copieux de bœuf mijoté au vin rouge. £13.95	
Non-Gluten Margherita (V) Base de tomate garnie de mozzarella douce et parfumée avec de l'origan. £11.75	
Non-Gluten Stromboli Pepperoni on a tomato and mozzarella base. £13.50	
Non-Gluten Vegan Margherita (VE) Tomato base with MozzaRisella and oregano. £11.75	
Non-Gluten Verdure (V) Artichokes, mushrooms, roasted peppers, mozzarella and olives dressed with rocket leaves. £13.50	
Non-Gluten al Pomodoro (V) Plum tomatoes, garlic and basil in a rich tomato sauce topped with fresh mozzarella. £11.75	
Non-Gluten Frutti Di Mare King prawns, mussels, clams and squid in a rich tomato and white wine sauce. £15.75	
Soft Drinks	
Coca Cola 330ml Glass Bottle £2.05	
Diet Coke 330ml Glass Bottle £1.95	
Sprite Zero 330ml Glass Bottle £1.95	
Coke Zero false £1.95	
San Pellegrino - Limonata false £1.95	
San Pellegrino - Aranciata Rossa £1.95	
Alcoholic Drinks	
ITEM PRICE	

Peroni Nastro Azzurro 330ml bottle - 5.1% ABV	£4.95
Pinot Grigio - Bottle 12% - ABV	£22.50
Cornish Orchards Dry Cider 500ml - 5% ABV	£5.95
Malbec IGT - Bottle Veneto, Italy. Vibrant and juicy, medium bodied red wine - 13% ABV	£24.50
Merlot IGT - Bottle 12% - ABV	£22.50
Sauvignon Blanc - Bottle 13% - ABV	£26.50

Extras

ITEM	PRICE
Spicy Tomato Dip	£1.00
Olive Tapenade Dip false	£1.00
'Nduja Ketchup Dip false	£1.00
Garlic Mayo Dip No Description	£1.00
Smoked Chilli Jelly Dip	£1.00