

VINI BIANCHI – White Wines

175ml 250ml 500ml Bottle

Inzolia Sicilia, Borsari

4.10 5.75 11.45 17.50

The Inzolia grape is indigenous to Sicily where it produces a delicious, light herbal and lemon aroma with peachy flavour.

Pinot Grigio Delle Venezie, Vinuva

4.75 6.75 13.25 19.45

Delicately flavored with notes of green apple and pear, the palate shows a hint of sweetness making this wine just off-dry.

Sauvignon Blanc, Solstice

4.90 6.85 13.45 19.75

This soft, easy-drinking Sauvignon is sourced from the south-east of the Veneto region shows attractive gooseberry flavours which are typical of the variety.

Frascati Superiore, Fontana Candida

20.95

Delicate wild flowers, hawthorn and apple blossom aromas are followed by a soft, apple and almond-fruited palate; very approachable and fresh.

Soave Classico, Bolla

20.95

The traditional Garganega grape is blended with the rare, but highly-prized, Trebbiano di Soave which enhances both the fruit and aroma of the finished blend. Dry with a soft acidity and a rounded pear, melon and almond notes.

Malvasia Del Salento, Feudi Salentini

23.95

Fashioned from hand-harvested Malvasia grapes, from vineyards around Taranto, about half way up the 'heel' of Italy. Straw-yellow with golden hints; it shows tropical and grapey fruit flavours, with notes of almond, apricot and blossom. The palate is off-dry with honeyed fruit and a fresh finish.

Vermentino di Sardegna, La Cala, Sella & Mosca 27.95

Produced from 100% Vermentino, a grape variety that has been grown on the island of Sardinia for hundreds of years and is at home in the warm Mediterranean climate. Early harvesting of some of the grapes and drying them in the sun, helps increase the concentration of flavours. Unoaked, the wine shows typical aromatic herb and lemon zest notes on the light and refreshing finish.

Gavi di Gavi D.O.C.G, Enrico Serafino

30.95

Unoaked, the wine spends a little time on its lees to develop a rich+er mouth-feel. Pale straw-yellow, the wine shows floral and citrus aromas, with a minerally, dry palate.

Pecorino Superiore D'Abruzzo, Fontefico

34.95

Made from 100% Pecorino, a variety that was near extinction until it was re-established in the 1980s. This example is very typical of the variety, being highly concentrated, with plenty of alcohol backing up the fruit. On the nose, there are notes of balsam, chamomile and apple blossom; followed by citrus, such as grapefruit. The palate shows a savoury note, alongside exotic tropical fruit, such as mango and finally almond.

La Piccola
Italia
PIZZERIA TRATTORIA
Dal 1981

Graziano, the family and team welcome you to La Piccola Italia, one of Bournemouth's longest established restaurants.

We first opened our doors on a hot afternoon in May 1981 with the simple idea of serving authentic Italian dishes using the finest ingredients.

Over the last 37 years we've made a few changes, seen a few people come and go, but we still remain focused on our opening ideals; great food, great service and great times.

APERITIF & COCKTAILS

Bellini Prosecco with Peach Puree	5.85
Rossini Prosecco with Strawberry Puree	5.85
Hugo Prosecco, Elderflower Cordial, Soda, Fresh Mint	6.45
Orange Blossom Gin del Professore, Orange Juice, Orange Bitter, Honey	6.45
Sgroppino Eristoff Vodka, Lemon or Orange Sorbet, Prosecco	6.45
Negroni Malfy Gin, Martini Rosso, Campari	6.75
Red Passion Eristoff Vodka, Passoa, Cranberry Juice, Amaretto	6.25
Amaretto Iced Tea Amaretto, Eristoff Vodka, Bacardi, Bombay Gin, Triple Sec with either Coke or San Pellegrino Aranciata	7.45
Whisky & Apple Sour Maker's Mark Whisky, Italian Apple Vodka, Ginger Syrup, Lemon Juice	6.45
Aperol Smash Aperol, Eristoff Vodka, Orange Bitter, Grapefruit Bitter, Lemon Juice, Grapes, Mint, Orange	6.95
Aperol or Campari Spritz Prosecco with Aperol or Campari	6.95

NON-ALCOHOLIC COCKTAILS

Italian Orange & Lemonade Orange Juice, San Pellegrino Limonata, Fresh Lemon	3.00
Apricot Fizz Apricot Juice, Orange Juice, Lemon Juice, Orgeat Syrup, Soda Water	3.50
Elderflower & Apple Eldelflower Cordial, Apple Juice, Soda Water, Fresh Lime and Mint	3.75

BEVANDE – Soft Drinks

San Pellegrino Sparkling Water	2.50/3.75
Panna Still Mineral Water	2.50/3.75
San Pellegrino 330ml Orange, Lemon Blood Orange, Grapefruit, Lemon & Mint, Pomegranate & Orange	2.00
Coke, Diet Coke 330ml	2.25
Lemonade 200ml	1.80
Fruit Juices 2.00 Orange, Apple, Cranberry, Apricot, Pineapple, Tomato	2.00

VINI ROSSI – Red Wines

	175ml	250ml	500ml	Bottle
Cabernet Sauvignon delle Venezie, Borsari	4.10	5.75	11.45	17.50
Bright, soft berry-fruits with juicy damsons, a smooth, easy going red.				

Montepulciano D'abruzzo, Collezione Marchesini	4.50	6.35	12.50	17.95
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The Montepulciano grape grown on the hills along the Adriatic coast around Pescara and Chieti produces a rich red wine with spicy fruit and firm tannins.

Shiraz Sicilia, Solstice	4.70	6.55	12.95	18.95
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A softer style of this spicy, full flavoured grape, that thrives in the Sicilian sun. Ripe, light and lively.

Chianti Celsus, Trambusti	4.85	6.80	13.45	19.95
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Bright, ruby-red wine with its distinctive herbaceous and red fruit aromas. The blend is 90% Sangiovese and 10% Canaiolo Nero, a black-skinned Tuscan grape that was the main constituent of Chianti up until the late 19th century.

Merlot del Lazio Togale, Fontana Candida	20.45
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A deep, ruby-red wine with a cherry and plum character. It gets the briefest period of oak ageing in large barriques which softens the palate.

Dolcetto D'alba, I Siglati, Cantina Sant'Orsola	21.95
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A wine that is both full-bodied and yet soft. The Dolcetto grape produces wines which are rich in flavour and very drinkable, even when young.

Primitivo del Salento, Feudi Salentini	22.95
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The grape variety Primitivo, is almost certainly named after the Italian term 'primo', meaning first, due to the precocity of its biological cycle from flowering to the grapes ripening. It has an elegant ruby-red colour and an intense aroma, with notes of ripe plum, cherry jam, tobacco leaf and cocoa, followed by notes of white pepper spice.

Montefalco Rosso, Napolini	24.95
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Ruby-red with amber highlights, reflecting the maturity gained from a year's ageing in Slavonian oak barrels. The nose is quite intense with woodland berry fruit and savoury and spice notes; full-bodied, the tannins blend with developed fruit flavours to a smooth finish.

Barbera D'Asti, Enrico Serafino	27.95
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Barbera harvested from the hills, in the central region of Piemonte, around the town of Asti is employed to make this ruby-red, fresh and red-fruited wine. It was aged for about six months in large oak barrels to soften and integrate the tannins.

Barolo, Il Bastione	43.95
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Intense garnet red, with a typical violet and rose scented aroma. Aged for three years in large oak barrels, it has smooth tannins and concentrated, developed savoury fruit flavours.

Amarone della Valpolicella Classico, Bolla	70.00
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A blend of Corvina, Corvinone and Rondinella grapes, matured in oak barrels for three years and a further year in bottle. Dark ruby-red with garnet rim and an ample complex perfume of black cherry, prune, raisin and cedar spice with balsamic hints and a long, elegant finish.

ANTIPASTI – Starters

Stufato di Fagioli Tuscan Bean Stew on Toast (V)	4.95
Insalata Caprese Heritage Tomato Caprese Salad (V) (G)	6.50
Gamberetti Shell on Tiger Prawns with Chilli and Lime Gremolada (G)	8.95
Zuppa Del Giorno Soup of the Day served with Bread (V) (G)	5.25
Crocchette di Agnello Slow Cooked Lamb Shank Croquettes with Mint Pesto	5.50

PASTE – Pastas

Gluten Free Pasta Available for the majority of our pasta dishes (£1 supplement)

If you would like to enjoy one of our pasta dishes in a smaller size as a starter please do ask.

Spaghetti alle Vongole Fresh Clams with Chilli, Garlic, Onions, White Wine and Cherry Tomatoes	11.45
Spaghetti alla Carbonara Sauteed Pancetta, Pecorino Cheese, Touch of cream and Fresh Herbs	10.25
Lasagna Tradizionale Egg Pasta with Our Classic 24 hours Beef Ragù, Bechamel Sauce and Mozzarella, Served with a Mix Salad	11.50
Gnocchi al Forno Baked Potato Gnocchi with Vegetable Ragù (V)	10.25
Penne Puttanesca al Tonno Penne Pasta with Tuna, Capers, Olives Anchovies, Garlic, Chilli and Tomato Sauce	11.95
Fettuccine Dello Chef Fresh Egg Pasta with Roasted Squash, Pine Nuts and Gorgonzola Cheese (V)	10.95

PIZZE – Pizzas

Gluten Free Pizza Bases are available (£1 supplement)

Our pizzas are hand stretched to a thin base and stone-baked.

Alpina Goats Cheese, Caramelised Onion, Spinach, Tomato Sauce, Mozzarella, Oregano (V)	10.45
Verdure Grigliate Grilled Aubergines, Courgettes, Cherry Tomatoes, Peppers, Tomato Sauce, Mozzarella, Oregano (V)	10.45
Crudo e Rucola Prosciutto Crudo di Parma, Mozzarella, Tomato Sauce, Rocket, Parmesan, Oregano	11.25
Calabrese N'Duja Spicy Spreadable Salami, Soppresata Calabrese, Black Olives, Tomato Sauce, Mozzarella, Fresh Basil, Oregano	10.95

Campagnola Black Olives, Artichokes, Dolcelatte, Tomato Sauce, Mozzarella, Oregano (V)	10.95
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Pescatore Clams, Mussels, Prawns, Anchovies, Squid, Prawns, Tuna, Tomato Sauce, Mozzarella, Parsley	11.75
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Porchetta Pork Belly, Apple, Balsamic Onion and Mozzarella (please note this pizza has no tomato sauce)	10.95
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Trevigiana Mushrooms, Radicchio, Parma Ham, Tomato Sauce, Mozzarella, Oregano	10.95
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Upgrade your Mozzarella with Buffalo Mozzarella DOP for an extra £2.50

Extra topping 1.50

SECONDI – MAINS

Pollo Agrodolce Baked Chicken Breast with Balsamic Onion, Sundried Tomatoes, Roasted New Potatoes and White Wine Sauce (G)	14.95
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Maiale Toscano Slow Cooked Pork Belly Marinated with Herbs, Braised Lentils with Speck, Red Onion and Salsa Verde (G)	14.95
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Risotto con Nasello e Cozze Pan Roasted Hake, Fresh Herbs and Mussels Risotto (G)	17.50
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Tagliata di Manzo Charred 8oz Sirloin Steak, Served Sliced, with Rocket, Cherry Tomatoes, Parmesan and Balsamic Dressing (G)	18.50
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Melanzane alla Parmigiana Grilled Aubergines, Mozzarella, Parmesan and Tomato Sauce served with a Mix Salad (G)	11.95
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INSALATE – Salads

Grilled Chicken Salad Grilled Chicken, Mixed Leaf, Capers, Black Olives, Croutons and Parmesan Shavings, Olive Oil and Balsamic Dressing	11.50
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Roasted Squash Salad Roasted Squash, Lentils and Hazelnut Salad with Lemon and Herb Dressing (V)(G)	9.95
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CONTORNI – SIDES

£3.50 each

Fries

Mix Salad

Polenta Chips

Roasted Squash

Rocket Salad

Roasted Vegetables

Balsamic Onion

Rosemary and Garlic Roasted New Potatoes

- We can't guarantee the absence of nut traces or other allergens in our menu items, please let your waiter know of any allergies or intolerances.
- All our pizzas and pasta dishes can be made in smaller sizes for children
- (V) Dishes suitable for Vegetarians (G) Dishes which are Gluten Free
- A discretionary 10% service charge will be added to all parties of 6 or more

BIRRE & CIDRO – Beers & Cider

Moretti	4.6%	330ml	3.90
Peroni Red Label	4.7%	330ml	3.90
Menabrea	5.0%	330ml	3.80
Menabrea Amber	5.0%	330ml	4.10
Peroni Gran Riserva	6.6%	330ml	4.25
Moretti La Rossa	7.2%	330ml	4.25

Moretti Siciliana	5.5%	500ml	6.00
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Citrus flavours of Sicily with an intense floral aroma

Moretti Toscana	5.5%	500ml	6.00
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Strong, with a chestnut aroma and scents of dry herbs and pine

Moretti Zero	0%	330ml	2.50
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Alcohol Free Beer

Peroni Nastro Azzurro GF	5.1%	330ml	4.25
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Gluten Free Beer

Mela Rossa Cider	5%	300ml	3.80
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Crisp and fresh, with crunchy apple flavours and a refreshing lightly sparkling style. Serve as an Aperitif or alongside light Italian cuisine.

SPUMANTI - Sparkling Wines

125ml 500ml

Glera Frizzante, Cantina Colli Euganei	4.50	16.95
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Pale yellow in colour. A light, fresh wine that has a nicely-balanced structure.

125ml Bottle

Galanti Prosecco Extra Dry	4.95	25.00
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Fine, persistent, soft fizz surrounds the typical fruit spectrum of apple and pear with a hint of peach.

Galanti Spumante Rose	25.00
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Light, carnation-pink coloured rosé with generous raspberry and strawberry fruit both on the nose and palate.

Franciacorta Cuvee Brut NV, Bellavista	50.00
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It has a lively and persistent mousse with fine perlage. It is an attractive pale yellow in colour, with green reflections. Perfumes of white flowers and stone fruits, with subtle hints of vanilla, which follow through on to the palate. Fine, elegant yet rounded and beautifully balanced.

VINI ROSATI – Rose Wines

175ml 250ml 500ml Bottle

Pinot Grigio Rosato delle Venezie, Vinuva
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4.75 6.75 13.50 19.25

A delicate pink wine full of fresh, summer-fruit aromas and flavours. Made using pink-skinned Pinot Grigio grapes from the Venezie wine region

Zinfandel Rose, Solstice

4.45 6.65 13.25 18.95

Coral pink, with juicy, sweet, red fruit flavours and a pinch of spice

Chiaretto di Bardolino, Bolla	23.45
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A beautiful coral-pink wine, made using Corvina, Rondinella and Molinara grapes which are left in contact with the juice for only 12 hours. Shows developed cherry fruit and floral aromas on the fresh dry palate.

I TAGLIERI – Antipasti Boards to share £14.95 for 2 people

Affettato Misto

Coppa, Pancetta, Parma Ham, Speck, Bresaola, Mortadella, Slow Cooked Pork Belly, Soppressata, Capers, Bread, Red Onions

Misto di Formaggi

Asiago Cheese, Goats Cheese, Gorgonzola, Pecorino, Parmesan, Mozzarella, Burratina, Scamorza, Truffle Honey, Red Onion, Bread

Build your own Tagliere £19.95 for 2 people

Select 8 of your choice of Meats and Cheeses from the above selection and we'll create you your own bespoke tagliere with Bread, Red Onion and Truffle Honey.

Talk to the team for more information on the different choices.

Cestino di Pane	5.50
<i>Sundried Tomato Bread, Olive bread, Baguette, Focaccia Pizza, Butter, Olive Oil and Balsamic</i>	

BRUSCHETTA

£6 each
(Gluten Free Bread Available, 50p supplement)

Bruschetta al Pomodoro
Confit Tomato, Red Onion and Basil (V)

Bruschetta ai Funghi
Mixed Mushrooms and Roasted Garlic (V)

Bruschetta Rustica
Mela Rossa Cured Pancetta, Fennel and Anchovies

Bruschetta con Mozzarella
Mozzarella and Roasted Garlic (V)

CICCHETTI – Mini Sharers £3.50 each or 3 for £9

Funghi Fritti
Breaded Oyster Mushrooms with Roasted Garlic Dip (V)

Polpettine di Carne
Meatballs in a Rich Tomato Sauce

Bastoncini di Polenta
Parmesan Polenta Chips with Rosemary Salt (V) (G)

Arancini
Fried Breaded Balls of Rice with Ragù, served with a Spicy Tomato Sauce

Calamari Fritti
Deep-Fried Spiced Calamari with Garlic Mayonnaise

Cozze
Scottish Mussels in White Wine, Tomato and Garlic (G)

Olive Miste
Home-Marinated Green and Black Olives (V)(G)

Cipolline Caramellate
Balsamic Roasted Onions (V)(G)

Can't make up your mind, need some help with what to eat?

Italian food is all about sharing, so why not enjoy a variety of our dishes with your friends or family by choosing from one of our sharing menus.

Attractively priced at either £22 or £28 per head they take the stress out of having to make a decision and also the headache of splitting the bill!!

So why not let the team bring you a variety of dishes to suit your tastes.

Ask your waiter or waitress for more details.