












LISSOME'S PIZZAS ARE ALL COOKED IN A WOOD-FIRED OVEN AND ARE SOURDOUGH BASED, MADE WITH THE BEST ITALIAN GRAIN MIX OF SAN FELICE FLOUR.


## STARTERS

<b>Mixed Olives from Sicily</b> Olives sourced from Sicily	<b>£3.95</b>
<b>Trio of Focaccia</b>  Served with olive oil	<b>£4.95</b>
<b>Mozzarella Garlic Bread</b> Homemade garlic bread with mozzarella and garlic butter	<b>£6.45</b>
<b>Mini Arancini</b> Ask your waiter	<b>£6.45</b>
<b>Homemade Soup of the Day</b> Ask your waiter	<b>£6.95</b>
<b>Classic Italian Bruschetta</b>  Tomatoes, garlic, basil and olive oil on toasted focaccia	<b>£6.45</b>
<b>Funghi al Gorgonzola</b>  Mushrooms in gorgonzola, parmesan and garlic sauce served on a bed of polenta	<b>£9.90</b>
<b>Polpette alla forno</b> Homemade meatballs cooked in a slow-roasted tomato sauce with garlic and topped with mozzarella and basil	<b>£9.95</b>
<b>Adriana Burrata</b>  Beetroot, radish, rocket, fresh burrata topped with balsamic glaze	<b>£10.95</b>
<b>Spicy Gamberoni Piccanti</b>   King prawns with a hint of red chilli, garlic, parsley in a white wine sauce, with homemade focaccia	<b>£12.95</b>
<b>Calamari Fritti</b>  Crispy deep-fried squid with homemade aioli	<b>£10.50</b>
<b>Pepita di Cozze</b>  Mussels with white wine sauce, garlic, butter, lemon & parsley	<b>£9.95</b>
<b>Lissome Antipasto Platter</b> A selection of Italian meats with olives and bread	<b>£12.95</b>

## SALAD

<b>Grilled Goat's Cheese Salad</b> A fresh rocket-based salad with walnuts, thin apple slices, grilled goat's cheese and a spicy honey dressing	<b>£14.95</b>
<b>Chicken and Prosciutto Salad</b> Grilled chicken with cherry tomatoes, mixed leaf salad, caramelised onions, riserva cheese and crispy prosciutto with Caesar dressing	<b>£15.95</b>

<b>Risotto Pescatora</b>    Risotto with king and red prawns, mixed seafood, hint of red chillies and parsley in a white wine sauce	<b>£17.95</b>
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<b>Risotto alla Porcini</b> 	<b>£16.95</b>
A creamy and rich risotto with a mixture of wild and field mushrooms, parmesan, parsley and white wine	

## PASTA

<b>Tagliatelle Bolognese</b> Fresh pasta with a rich beef ragu	<b>£13.95</b>
<b>Cavatelli Salsicca</b> Italian sausage, with caramelised red onion, tomato sauce, parsley topped with pecorino cheese	<b>£13.95</b>
<b>Spaghetti Carbonara</b> Fresh spaghetti, egg yolk, guanciale bacon and pecorino cheese	<b>£13.95</b>
<b>Casareccia Picante</b>  Fresh pasta with spicy chicken, cherry tomatoes and baby spinach in a creamy harissa sauce	<b>£14.95</b>
<b>Homemade Cannelloni</b>  Fresh cannelloni filled with creamy ricotta, spinach, mozzarella cooked with a homemade tomato sauce	<b>£13.95</b>
<b>Homemade Lasagne Bolognese</b> Layers of fresh lasagne sheets with a homemade beef ragu in a tomato and béchamel sauce	<b>£14.45</b>
<b>Strozzapretti Pesto Rosso</b> Fresh pasta with chicken and spring onions in a fresh cream and red pesto sauce	<b>£14.95</b>

## LISSOME SPECIALITY

<b>Beetroot Gnocchi</b>   Gnocchi, fresh beetroots in a creamy four cheese saue, topped with walnuts	<b>£15.95</b>
<b>Ravioli or Tortellini</b>  Ask your waiter for today's option	<b>£15.95</b>
<b>Black Truffle Tagliolini</b> Fresh pasta in a black truffle sauce with parmesan and plenty of black truffle shavings	<b>£16.95</b>
<b>Fettuccine Con Porcini</b>  Fresh pasta with porcini mushrooms, white wine, garlic, parseley and parmesan	<b>£16.50</b>
<b>King Prawn linguine</b>  King prawns in a seafood & roiquito chilli bisque, served with courgettes and pea shoots	<b>£16.95</b>

## RISOTTO

<b>Pumpkin Risotto</b> 	<b>£16.95</b>
Risotto cooked in a creamy Pumpkin paste combined with cacia e pepe paste and sage, topped with amaretto liquor	


## PIZZA

<b>Lissome</b> Tomato sauce, fior de latte mozzarella, Italian sausage topped with rocket and parmesan shavings	<b>£14.95</b>
<b>Bufalina</b>  Tomato sauce, buffalo mozzarella and fresh basil	<b>£11.95</b>
<b>Salame Milano</b>  Tomato sauce, fior de latte mozzarella and Salame Milano spicy 'nduja	<b>£14.50</b>
<b>Capricciosa</b> Tomato sauce, fior de latte mozzarella with mushrooms, artichoke, black olives and ham	<b>£13.95</b>
<b>Vegetariana</b>  Tomato sauce, mozzarella, aubergines, courgettes and peppers	<b>£13.95</b>
<b>Black Truffle</b>  Buffalo mozzarella, taleggio, truffle oil and black truffle paste	<b>£16.95</b>
<b>Prosciutto Crudo Burrata</b> Tomato sauce, buffalo mozzarella, prosciutto crudo, burrata topped with rocket and parmesan	<b>£14.95</b>
<b>Rustica Primavera</b>  Tomato sauce fior de latte mozzarella, courgette, spinach, goats cheese, pesto sauce, rocket leaves	<b>£16.95</b>
<b>Rustica meat pizza</b>  Harrissa chicken, salami, pork garlic meatballs, topped with mozzarella and roquito chillies	<b>£16.95</b>
<b>Rustica Prawn pizza</b>  Cream base, prawns, courgettes, rocket leaves and lemon juice	<b>£16.95</b>





## MAINS

<b>Beef Sirloin Tagliata</b> 280g 28-day dry aged Sirloin steak with roasted potato, baked cherry tomatoes, seasonal vegetables	<b>£24.95</b>
<b>Pollo alla Milanese</b>    Breaded chicken breast served with roasted potatoes and seasonal vegetables	<b>£19.95</b>
<b>Baked Sea Bass Fillet</b> Two sea bass fillets covered in a lemon dressing served with seasonal vegetables and roasted potatoes	<b>£22.95</b>
<b>Ossobuco alla Milanese</b> Veal shanks in a rich red wine and tomato sauce served on a bed of polenta	<b>£22.95</b>
<b>Gamberoni Piccanti</b> King prawns cooked in chilli, garlic, white wine, cherry vegetables & parsley, served with mixed vegetables	<b>£24.95</b>

## VEGAN MENU

<b>Romana Pizza</b>  Tomato sauce, capers, garlic and oregano	<b>£9.95</b>
<b>Lissome Vegan Pizza</b>  Tomato sauce, vegan cheese, sun-dried tomatoes topped with rocket	<b>£12.45</b>
<b>Homemade Vegan Lasagne</b>  Layers of mushroom ragu and Italian pasta topped with vegan béchamel	<b>£11.95</b>
<b>Vegan Amatriciana Pasta</b>  Artichoke, roast pepper and sliced red onion in a rich tomato sauce	<b>£12.95</b>
<b>Oven Baked Aubergine</b>  With aubergine, tomato sauce, basil	<b>£11.95</b>

## SIDES

<b>Rocket and Parmesan</b>  Wild rocket and parmesan shavings topped with a Tuscan balsamic glaze	<b>£5.45</b>
<b>Mixed Leaf Salad</b> Cherry tomato, red onion and olive oil dressing	<b>£4.45</b>
<b>Grilled Vegetables</b>  Warm courgettes, aubergines, mixed peppers, rocket and black olives, rocket, spring red onion	<b>£7.95</b>
<b>Courgetti Fritte</b>  Crispy fried courgette chips	<b>£5.95</b>
<b>Roasted Potatoes</b> Baby potatoes with rosemary, garlic and olive oil	<b>£4.45</b>
<b>Truffle parmesan Polenta Frites</b>  Polenta chips topped with a creamy truffle sauce	<b>£7.95</b>
<b>Rosemary Sea Salt Frites</b> Polenta chips with rosemary and sea salt, served with homemade aioli dip	<b>£4.95</b>



FOOD ALLERGIES It is important to recognise that all dishes are prepared in an environment that is **not free from nuts, seeds, gluten or lactose**. Therefore all dishes may contain traces of these and other allergens. If you have any food allergies or intolerances please speak to your waiter who will be able to give you allergen information on all our dishes. Ask your waiter to include any extra ingredients to your dish, additional charges apply. A discretionary service charge of 12.5% will be applied to your bill. All prices include VAT.

## WHITE WINE

	175ml	750ml		175ml	750ml
<b>Pinot Grigio Trentino</b> Italian, 12% , Light, crisp, and refreshing	<b>£8.45</b>	<b>£26.95</b>	<b>Chardonnay Ardeche</b> Louis Latour France, 14%, Aromas of Honey and Almond	<b>£9.95</b>	<b>£32.95</b>
<b>Barbera D'asti superior Ca Bianca</b> Italian , Sweet, spicy notes with floral and red fruit	<b>£8.95</b>	<b>£28.95</b>	<b>Sauvignon de Touraine</b> France, 14% , Aaromas of lime and pink grapefruit		<b>£38.95</b>
<b>Riesling Turckheim</b> Germany, 14%, Citrus aromas and notes of green apples	<b>£8.95</b>	<b>£30.95</b>	<b>Gavi di Gavi Nuovo Quando La Battastina</b> Italy, 14% , Hints of white peach and pear		<b>£36.95</b>
			<b>Sancerre Michel Girard</b> France, 14% , Gooseberry and greengage fruits		<b>£42.95</b>

## RED WINE

	175ml	750ml		750ml
<b>Montepulciano D'abruzzo</b> Italy, Notes of cherry, Cranberries and red plum	<b>£8.95</b>	<b>£26.95</b>	<b>Babera D'Asti crocera superiore</b> Italian, 14%, Aromas of ripe black cherry, damson, and toasty spice	<b>£34.95</b>
<b>Chianti</b> Italy, 14%, Medium body, dry, delicate	<b>£8.95</b>	<b>£26.95</b>	<b>Primitivo di Mundura</b> Italy, 14%, Mellow hints of ripe fruit, Plum jam and spicy notes	<b>£39.95</b>
<b>Malbec Mendoza Septime</b> Argentina, Notes of plums and figs	<b>£9.50</b>	<b>£31.95</b>	<b>Saint Emilion Grand Cru</b> Italian, 14%, Aromas of ripe black cherry, damson and toasty spice	<b>£42.95</b>
<b>Nero D'avola Miopasso Sicilia</b> Italy, 14%, Notes of dark cherries and blackcurrants	<b>£9.95</b>	<b>£30.95</b>	<b>Barolo Valpolicella Superior DOC</b> This dark ruby red color, this wine is full and intense with notes of cherries, ripe red fruit, jam and light spices such as pepper and cinnamon, hints of grass, dry, fruity, pleasantly well-balanced.	<b>£88.95</b>
<b>Malbec Don David Reserve</b> Argentina, 14%, Notes of plums and figs		<b>£41.95</b>		
<b>Amarone Della Valpolicella DOC Classico</b> An incomparable Amarone, made from the ripest, specially selected grape clusters that are hand harvested, specially dried under controlled conditions for 120 days and barrel aged for 2 years in French oak		<b>£65.95</b>		

## ROSE WINE

	175ml	750ml		750ml
<b>Cotes de Province Henri France</b> France, 14% , Crisp and dry rose displaying delicious strawberry and raspberry notes with a touch of exotic fruit aroma	<b>£9.50</b>	<b>£32.95</b>	<b>11 Minutes Pasqual</b> Italy, Is a rose-colored to light ruby wine, delicately fruity on the nose, on the palate it is delicious with fresh mouth-watering fruit.	<b>£38.95</b>

## PROSECCO & CHAMPAGNE

	175ml	750ml		750ml
<b>Prosecco Millesimato,</b> Italy, Dry prosecco	<b>£6.95</b>	<b>£29.95</b>	<b>Moet &amp; Chandon</b> France, Unique champagne for any occasion	<b>£88.95</b>

## SIGNATURE COCKTAILS

<b>Lissome Babe</b> Vodka, tequila, Apple juice, raspberry, passionfruit and, honey syrup	<b>£11.00</b>
<b>Sunset in Dalston</b> Spice rum, malibu, passionfruit, Lime, soda water	<b>£11.00</b>
<b>Bakewell Tart</b> Amaretto, cognac, raspberry syrup, egg whites, lime juice	<b>£11.00</b>
<b>Tiramisu Espresso Martini</b> Vodka, Baylis, espresso, sugar syrup, chocolate, savolini biscuit	<b>£11.00</b>
<b>Italian Connection</b> Gin, Triple Sec, Elderflower, sugar syrup, soda water	<b>£11.00</b>

## CLASSIC COCKTAILS

<b>Pornstar Martini</b> Vanilla vodka, passionfruit puree, orange juice with a shot of prosecco	<b>£10.00</b>
<b>Margarita</b> Tequila, Triple Sec, Lime juice, sugar syrup, salt	<b>£10.00</b>
<b>Mojito</b> White rum, fresh mint, lime, gomme syrup	<b>£10.00</b>

## SPRITZ

<b>Aperol Spritz</b> Aperol, Prosecco, soda water	<b>£10.00</b>
<b>Campari Spritz</b> Campari, Prosecco, soda water	<b>£10.00</b>
<b>Cortado Spritz</b> non-alcoholic Crodino, orange juice, non-alcoholic sparkling wine, soda water	<b>£9.00</b>
<b>Mint &amp; Lime Spritz</b> Prosecco, elderflower liqueur, fresh mint, soda water	<b>£10.00</b>
<b>Limoncello Spritz</b> Limoncello, Prosecco, lemon, soda water	<b>£10.00</b>
<b>Negroni</b> Gin, Campari, Martini rosso	<b>£10.00</b>

## BEER & CIDER

<b>Peroni Nastro Azzurro</b> 5.1% 5.50ml	<b>£7.00</b>
<b>Moretti</b> 5.2% 330ml	<b>£4.95</b>
<b>Asahi</b> 5.2% 330ml	<b>£4.95</b>
<b>Peroni Zero</b> 330ml Alcohol free	<b>£4.50</b>
<b>Orchard pig</b> 6.5% 500ml	<b>£5.95</b>
<b>Kopparberg</b> 6.5% 500ml	<b>£5.95</b>

## MOCKTAILS

<b>Passionfruit No-Jito</b> Passionfruit, lime, sugar, mint, sprite zero	<b>£6.50</b>
<b>Raspberry &amp; Mint Cooler</b> Raspberry, fresh mint, lime, soda water	<b>£6.50</b>
<b>White Peach &amp; Raspberry Lemonade</b> White peach, raspberry, soda water	<b>£6.50</b>
<b>Strawberry Sparkler</b> Strawberry, Persian lime, soda water	<b>£6.50</b>

## GIN & TONICS

All gin 35ml

<b>Gin Mare</b> Rosemary, fever-tree tonic, olives, sea salt	<b>£12.00</b>
<b>Monkey</b> Orange, lime, lemon, black pepper	<b>£12.00</b>
<b>Roku</b> Ginger, black pepper, fever-tree tonic, lemon	<b>£12.00</b>
<b>Martin Millers</b> Cucumber, black pepper, elderflower tonic	<b>£12.00</b>

## SOFT DRINK

<b>Orange, Apple</b>	<b>£3.00</b>
<b>Coca Cola</b>	<b>£3.50</b>
<b>Diet Coke</b>	<b>£3.20</b>
<b>Coke Zero</b>	<b>£3.20</b>
<b>Sprite</b>	<b>£3.00</b>
<b>San Pellegrino Aranciata / Limonata</b>	<b>£3.00</b>
<b>Still Water</b> Small / Large	<b>£2.50 / £4.00</b>
<b>Sparkling Italian Water</b> Small / Large	<b>£2.50 / £4.00</b>

JOIN US FOR HAPPY HOUR



4pm - 7pm ANY 2 COCKTAILS FOR £12

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