


NUPOSTO

BITES

GREEN OLIVES	3.50	GARLIC BREAD VG / WITH MOZZARELLA V	4 / 5
HOMEMADE BREAD SELECTION	4.00	FOCACCIA PIZZA BREAD - OIL, SALT & ROSEMARY	4.50

ANTIPASTI

BRUSCHETTA AL POMODORO VG <i>Cherry tomatoes, garlic & mixed herbs on toasted Neapolitan bread</i>	5.00
BURRATA PUGLIESE V / WITH PROSCIUTTO CRUDO <i>Cream filled Mozzarella served with Cherry Tomatoes olives & rocket</i>	7.00/9.00
CAPRESE <i>Fresh Tomatoes, Buffalo Mozzarella and Basil</i>	6.50
TAGLIERE AFFETTATI <i>Cured Meats: Mortadella, Prosciutto Crudo, Spianata Romana & Salame Napoli</i>	8.50
PARMIGIANA DI MELANZANE <i>Oven Baked Aubergines, Mozzarella, Tomato, Basil, Parmesan</i>	7.00
GAMBERETTI ALL'AGLIO  <i>Prawns in Garlic Butter & White Wine</i>	7.00
COZZE ALLA MARINARA  <i>Fresh Mussels with Croutons in Garlic & White Wine Sauce</i>	6.75/9.75
FRITTURA DI CALAMARI  <i>Deep Fried Calamari with Garlic Mayo Dip</i>	7.00

SIDES

INSALATA MISTA V-VG <i>Mixed Salad, Tomatoes, Cucumber, Olives & Mustard Dressing</i>	4.50
RUCOLINA <i>Wild Rocket, Parmesan Shavings</i>	5.00

INSALATE

INSALATA DELLA CASA <i>Mixed Salad with Avocado, Cashew Nuts, Cherry Tomatoes, Red Onion, Crutons & House Dressing</i>	8.50
CHICKEN CAESAR SALAD <i>Gem Lettuce with Cherry Tomatoes, Parmesan Shavings, Chicken, Crutons & Caesar Dressing</i>	10.00

KIDS PIZZA & PASTA MENU AVAILABLE
PLEASE ASK FOR DETAILS...

NEAPOLITAN PIZZA

OUR PIZZA DOUGH IS MADE ON SITE DAILY BY OUR NEAPOLITAN MASTER PIZZAIOLI AND IS LEFT PROOFING FOR AT LEAST 24 HOURS AND COOKED IN A TRADITIONAL NEAPOLITAN OVEN AT 450 DEGREES!

REMOVE OR SWAP THE CHEESE TO MAKE IT VEGAN !!

ROSSA (WITH TOMATO SAUCE)

MARINARA V-VG <i>Garlic, Oregano & Basil</i>	6.50
MARGHERITA V <i>Mozzarella & Basil</i>	7.50
VEGANA V-VG <i>Butternut squash & thyme puree, marinated vegetables, basil tofu & vegan Mozzarella</i>	10.50
VEGETARIANA V <i>Mozzarella, Roasted Vegetables (Peppers, Courgettes & Abugergines)</i>	9.50
CAPRICCIOSA <i>Mozzarella, Italian Ham, Leccino Black Olives, Mushrooms, Artichokes & Basil</i>	10.50
RAVELLO <i>Mozzarella, Mushrooms, Ricotta Cheese, Italian Ham & Basil</i>	10.50
DIAVOLA 🍷 <i>Mozzarella, spicy Spianata Romana, N'duja & Basil</i>	11.00
NAPOLI 🐟 <i>Mozzarella, Garlic, Capers, Olives, Anchovies & Basil</i>	8.50
FRUTTI DI MARE 🐟 <i>Garlic, Mussels, Calamari & Prawns</i>	12.00

BIANCA (WITHOUT TOMATO SAUCE)

QUATRO FORMAGGI <i>Mozzarella, Gorgonzola, Parmesan & Pecorino</i>	9.00
PARMIGIANA <i>Mozzarella, Aubergine Parmigiana, Parmesan Cheese & Basil</i>	10.50
CRUDO E RUCOLA <i>Mozzarella, Prosciutto Crudo, Rocket & Parmesan Shavings</i>	11.00
SALSICCIA E FRIARIELLI 🍷 <i>Smoked Mozzarella, Friarielli (neapolitan Broccoli) Italian Sausage & Fresh Chillies</i>	11.00
MORTADELLA E PROVOLA <i>Smoked Mozzarella, Mortadella IGP, Ricotta & toasted Pistachios Kernels</i>	11.50

ADD EXTRA TOPPINGS FROM £1.00 TO £2.50

WE ALSO OFFER GLUTEN FREE PIZZA BASES (PAN OR STONE BAKED) BUT PLEASE BE AWARE THAT WE CAN'T GUARANTEE NO CROSS CONTAMINATION! ADD £2.50 TO THE PRICE OF ANY PIZZA

FOR ANY ALLERGY INFORMATION, PLEASE ASK YOUR WAITER!

GO TO NUPOSTO.COM ORDER TO COLLECT OR DELIVERIES



FRESH PASTA

OUR TALENTED CHEFS ONLY USE PREMIUM AUTHENTIC FRESH PASTA, ARTISANALLY MADE AS PER ITALIAN TRADITION THAT INCLUDES VEGAN, EGG, FILLED OR SQUID INK PASTA OPTIONS.
BUON APPETITO!

TROFIE AL POMODORO OR ALL'ARRABBIATA  V-VG	8.50
ADD MOZZARELLA + £1.50 / ADD PANCETTA + £2 / ADD SPIANATA + £2	
<i>Fresh Durum wheat pasta with an organic tomato Sauce & Basil.</i>	
RAVIOLONI PUMPKIN & PECORINO V	12.50
<i>Pumpkin and pecorino cheese filled fresh egg pasta with butter and sage.</i>	
TROFIE AL PESTO	9.00
ADD CHICKEN+ £2.50 / ADD MUSHROOMS + £1.50	
<i>Fresh Durum wheat pasta with Olive Oil, Basil, Parmesan & Pine Nuts.</i>	
RIGATONI FUNGHI, CREMA E PANCETTA	10.50
<i>Fresh egg pasta with White Wine, Cream, Mushrooms, Pancetta, Parmesan & Shallots.</i>	
TAGLIATELLE ALLA BOLOGNESE	11.50
<i>Fresh egg pasta with a slow cooked organic Mince Beef and Pork in tomato Sauce, with Red Wine, Onions, Celery & Carrots.</i>	
RIGATONI CARBONARA	11.50
<i>Fresh egg pasta with organic Pancetta, Egg Yolk, Black Pepper & Pecorino cheese.</i>	
TAGLIATELLE ALFREDO	12.00
<i>Fresh egg pasta with Chicken, Mushrooms, Shallots, Parsley, Cream & Parmesan</i>	
TAGLIATELLE AL SALMONE 	11.00
<i>Fresh egg pasta with Smoked Salmon, cream, peas and dill</i>	
BLACK INK TAGLIOLINI ALLO SCOGLIO 	14.00
<i>Fresh squid ink pasta with fresh Mussels, Prawns & Squid in Garlic White Wine and a touch of Tomato Sauce</i>	

EXTRA TOPPINGS TO CREATE YOUR FAVOURITE PIZZA AND PASTA!!

Peppers, Onions, Black Olives, Aubergines, Courgettes, Fresh or Dry Chillies, Capers, Garlic,	+ 1.00
Gorgonzola, Mozzarella, Cherry Tomatoes, Ricotta, Artichokes, Rocket, Pesto, Smoked Mozzarella, Parmesan Shavings, Mushrooms, Sundried Tomatoes	+ 1.50
Ham, Pancetta, Spianata Romana, Anchovies, Nduja, Salame Napoli, Capocollo, Vegan Mozzarella, Mussels, Truffle Oil, Friarielli	+ 2.00
Buffalo Mozzarella, Prawns, Chicken, Italian Sausage, Prosciutto Crudo	+ 2.50

COCKTAIL BAR

COCKTAILS

BELLINI <i>Prosecco, Mint, Passionfruit or Strawberry</i>	6.50
MIMOSA <i>Orange juice, Prosecco</i>	6.50
APEROL SPRITZ <i>Prosecco, Aperol, Soda</i>	7.50
GIN & TONIC <i>Gin, Lemonade or Tonic</i>	7.50
PINK GIN & TONIC <i>Pink Gin, Lemonade or Tonic</i>	7.50
LEMON DROP MARTINI <i>Vodka, Triple Sec, Lemon</i>	7.50
MOJITO <i>Rum, Lime, Mint, Soda</i>	8.00
NEGRONI <i>Gin, Aperol, Campari, Sweet Vermouth</i>	7.50
NEGRONI SBAGLIATO <i>Sweet Vermouth, Campari, Prosecco</i>	7.50

MOCKTAILS

BASIL SMASH <i>Basil, Lime, Apple</i>	4.50
ELDERFLOWER SPRITZ <i>Apple, Elderflower, Mint, Soda & Lime</i>	4.50
STRAWBERRY CHILLER <i>Strawberry, lime, cucumber</i>	4.50
VIRGIN MOJITO <i>Apple Juice, Mint, Lime, Lemonade</i>	4.50

BEERS

DRAUGHT NUPOSTO LAGER 4.0%	Half / Pint	2.50 - 5.00
BOTTLE		
MENABREA <i>Blond lager</i>	4.8%	4.00
MENABREA <i>Amber Beer</i>	5.0%	4.50
ICE BREAKER <i>Pale ale</i>	4.5%	4.30
PERONI <i>Gluten free</i>	5.1%	4.50
PERONI LIBERA <i>Alcohol free</i>	0.5%	4.00

CIDERS

ORCHARD PIG <i>Reveller</i>	4.5%	5.00
REKORDERLING <i>Wild berry</i>	4.0%	5.50
REKORDERLING <i>Strawberry & lime</i>	4.0%	5.50

SHOTTINO

	25ml	
JAGGERMEISTER	4.00	
COINTREAU	4.00	
COURVOISIER	4.00	
WHITE RUM	4.00	
DARK OR SPICED RUM	4.75	
KALHUA	4.50	
BAILEY'S (50ml)	5.00	

PROSECCO

BELSTAR PROSECCO DOC 11% <i>Light, Fresh, Floral</i>	Bottle	25.00
	125 ml	5.50
BELSTAR CUVÉE ROSE' 11% <i>Sparkling, Fruity, Red fruits, Delicate</i>	Bottle	26.00

ROSE WINE

	175ml	250ml	Bottle
PINOT GRIGIO BLUSH, <i>La Maglia Rosa, Veneto</i>	5.50	7.50	19.00
	<i>Strawberry, Raspberry, Fresh</i>		

SOFT DRINKS

ORANGE JUICE	2.30
APPLE JUICE	2.30
SPARKLING WATER	2.50
PANNA STILL WATER	2.50
COKE	2.60
DIET COKE, COKE ZERO	2.60
APPLETISER	2.60
SAN PELLEGRINO	2.50
<i>Aranciata, Limonata</i>	
FROBISHER FUSION <i>Orange & Passionfruit,</i>	3.00

COFFEE & TEA

ESPRESSO	2.00
DOUBLE ESPRESSO	2.30
MACCHIATO	2.30
AMERICANO	2.30
LATTE	2.80
CAPPUCCINO	2.80
FLAT WHITE	2.80
MOCHA	2.80
HOT CHOCOLATE	2.80
TEA	2.30
<i>English Breakfast, Earl Grey, Green Tea, Peppermint</i>	

DIGESTIVI

	25ml	3.00
<i>Limoncello, Grappa, Sambuca, Amaretto Di Saronno, Amaro Montenegro, Amaro Averna, Frangelico</i>		

WHITE WINE

	175ml	250ml	Bottle
TREBBIANO, PONTE MILIANO, ABRUZZO <i>Crisp, Fresh, Floral</i>	4.50	6.50	16.00
PINOT GRIGIO, LA MAGLIA ROSA, VENETO <i>Fruity, Fresh, Light</i>	5.50	7.50	19.00
FIANO, VILLA DEI FIORI, PUGLIA <i>Fresh, Apple, Peach</i>	6.00	8.50	22.00
PECORINO, VILLA DEI FIORI, ABRUZZO <i>Floral, Fresh, Elegant</i>	6.50	9.50	25.00

RED WINE

	175ml	250ml	Bottle
SANGIOVESE, PONTE MILIANO, PUGLIA <i>Cherry, Fresh, Light</i>	4.50	6.50	16.00
NERO D'AVOLA, LEGATO, SICILIA <i>Rich, Blackberry, Spice</i>	5.50	7.50	19.00
MONTEPULCIANO, VILLA DEI FIORI, ABRUZZO <i>Red and Black Berries, Fresh</i>	6.00	8.50	22.00
PRIMITIVO, VILLA DEI FIORI, PUGLIA <i>Ripe Red Berries and Warm Spices</i>	6.50	9.50	24.00