



# Restaurant Menu

Available:

Sunday to Thursday 12 to 10pm, Friday and Saturday 12 to 10.30pm

## APERITIVO / ENTREES

- Cerignola olives (Vegan)** £ 2.95  
Juicy and succulent green giant olives
- Cestino di pane fatto in casa (V)** £ 3.55  
Home-made bread basket served with extra virgin olive oil and balsamic vinegar of Modena
- Focaccia con olio all'aglio (Vegan)** £ 3.95  
Home-made flatbread with garlic extra-virgin olive oil  
Add mozzarella cheese for 90p

## GNOCCO FRITTO TO SHARE (for 2 people)

- Salumi** £ 12.65  
Deep-fried strips of pizza dough served with Parma ham, Coppa, cooked ham, Mortadella, spicy Spianata salami
- Formaggi (V)** £ 12.95  
Deep-fried strips of pizza dough served with Gorgonzola cheese, buffalo mozzarella, goat cheese, Brie cheese, Pecorino cheese
- Mediterraneo** £ 13.75  
Deep-fried strips of pizza dough served with Parma ham, Pachino tomatoes, buffalo mozzarella and Cerignola olives
- Misto salumi e formaggi** £ 16.95  
Deep-fried strips of pizza dough served with Parma ham, Coppa, cooked ham, Mortadella, spicy Spianata salami, Gorgonzola cheese, buffalo mozzarella, goat cheese, Brie cheese, Pecorino cheese
- Top up your Gnocco fritto for £ 1.95

## ZUPPE / SOUPS

- Zuppa del giorno con crostini** £ 5.95  
Soup of the day served with croutons

(V) - Vegetarian. Please ask the staff for vegan options  
Please talk to the staff if you have any intolerance/allergy

Please note a **service charge of 10%** will be added to the bill for any table of 6 or more people



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## ANTIPASTI / STARTERS

<b>Paté di fegatini di pollo</b>	<b>£ 4.95</b>
Chicken liver paté served with home-made bread and onion chutney	
<b>Zucchine ripiene (V)</b>	<b>£ 4.95</b>
Grilled courgettes filled with Italian Ricotta cheese	
<b>Bruschetta mista (V)</b>	<b>£ 5.95</b>
Bruschetta with beetroot & goat cheese, pumpkin and garlic Ricotta cheese spread	
<b>Salmone marinato alla Vodka</b>	<b>£ 7.95</b>
Home-made salmon slices marinated with Vodka and dill served with cucumber, capers and horseradish sauce	

## PIATTI PRINCIPALI / MAIN COURSES

<b>Paccheri al pistacchio (V)</b>	<b>£ 11.45</b>
Tube-shaped pasta with onion, pistachio and cream sauce	
<b>Gnocchi freschi di zucca (V)</b>	<b>£ 11.45</b>
Home-made pumpkin gnocchi with basil pesto or walnut pesto sauce	
<b>Risotto alle barbabietole e caprino (V)</b>	<b>£ 11.95</b>
Risotto with beetroot and goat cheese	
<b>Tagliatelle al Golfo di Napoli</b>	<b>£ 14.95</b>
Tagliatelle pasta with seafood (mussels, mini octopus, squid and crevettes) and tomato sauce	
<b>Petto di pollo con peperoni e lenticchie</b>	<b>£ 13.95</b>
Chicken breast served with roasted peppers and lentils casserole	
<b>Petto di anatra con verdure</b>	<b>£ 16.95</b>
Tender duck breast served with parsnip puree, vegetables and red wine reduction	
<b>Frittura di Paranza con insalata mista</b>	<b>£ 16.95</b>
Mixed fry of fish (squid, mini octopus and crevettes) served with mixed leaf salad and home-made mayonnaise	
<b>Pescato del giorno</b>	<b>£ 16.95</b>
Fish of the day served with fregola salad and roasted vegetables	
<b>Tagliata al Gorgonzola</b>	<b>£ 18.95</b>
Rib-eye steak served with Gorgonzola cheese sauce, onion chutney and spicy salami mayonnaise	

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## INSALATE / SALADS (prices per side / main dish)

<b>Insalata mista con carote, pomodori pachino, rucola, finocchio (Vegan)</b> Mixed leaf salad with carrots, Pachino tomatoes, rocket and fennel	£ 3.20 /6.40
<b>Insalata di fregola (Vegan)</b> Fregola and roasted vegetables	£ 5.00 /10.00
<b>Spinaci freschi, arancia, melograno, caprino e salmone marinato</b> Fresh spinach salad with orange, pomegranate, goat cheese and marinated salmon	£ 6.85 /13.65

## CONTORNI / SIDE DISHES

<b>Patate fritte (Vegan)</b> Home-made chips	£ 2.95
<b>Verdure grigliate (Vegan)</b> Roasted peppers, courgettes and aubergines	£ 3.95
<b>Polentine fritte (Vegan)</b> Home-made fried polenta chips	£ 2.95

## PIZZA

<b>Pizza Marinara (Vegan)</b> San Marzano tomato sauce, garlic, oregano, extra-virgin olive oil	£ 7.95
<b>Pizza Margherita (V)</b> San Marzano tomato sauce, Italian mozzarella cheese, basil, extra-virgin olive oil	£ 8.55
<b>Pizza Contadina (V)</b> Italian mozzarella cheese, mixed vegetables, basil, extra-virgin olive oil	£ 10.25
<b>Pizza Napoli</b> San Marzano tomato sauce, Italian mozzarella cheese, basil, anchovies, capers, oregano, extra-virgin olive oil	£ 10.95
<b>Pizza Diavola</b> San Marzano tomato sauce, Italian mozzarella cheese, spiced salami typical of Calabria, basil, extra-virgin olive oil	£ 11.95
<b>Pizza ai Quattro Formaggi (V)</b> With/without San Marzano tomato sauce, Italian mozzarella cheese, Gorgonzola cheese, Brie cheese and parmesan cheese	£ 12.95
<b>Pizza Genovese</b> San Marzano tomato sauce, onion, Gorgonzola cheese, Italian sausage, Italian mozzarella cheese	£ 12.95
<b>Pizza Gennaro</b> San Marzano tomato sauce, garlic oil, squids, mussels, mini octopus, crevettes and oregano	£ 13.95

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Italian ● ● ●  
& genuine:  
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## DOLCI / DESSERTS

### Tiramisù

Typical Italian dessert made with sponge fingers dipped in coffee, layered with whipped eggs, sugar and mascarpone cheese, flavoured with cocoa

£ 5.25

### Cannolo siciliano

Tube-shaped shell filled with a vanilla and Ricotta cheese cream

£ 5.25

### Affogato al caffè

Vanilla or Chocolate ice-cream with two shots of espresso

£ 5.95

### Gelato caldo

Vanilla hot ice-cream with an almond crust and berry foam

£ 6.95

### Strudel on crema alla vaniglia

Strudel cake with Vanilla creamy sauce

£ 6.95

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### Tagliere di formaggi

Cheese board with chutneys

£ 7.95

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