

Antipasti

Soup of the day	£7.50
Please ask your server	
Bruschetta Amalfi (V, VG, G)	£8.50
Tomato concasse, garlic, fresh basil, Italian balsamic vinegar, a drizzle of evoo, served on freshly baked focaccia	
Bruschetta Funghi e Truffle (V, G)	£10.95
Sautéed garlic & mushrooms in a creamy sauce with a touch of truffle oil, served on toasted freshly baked focaccia	
Gamberoni all'Aglio & Peperoncino (G, D, CR)	£12.50
Succulent King prawns sautéed with fresh garlic & fiery red chilli, finished with a Napoli sauce, served on freshly baked focaccia	
Caprese con Mozzarella di Bufala (V, D)	£10.95
Ripe vine tomatoes, creamy buffalo mozzarella, fresh basil finished with Italian balsamic vinegar & a drizzle of evoo	
Terra e Mare (G, D, CR, F)	£10.95
A house-made Parmigiano-Reggiano bowl filled with a spicy Italian sauce, succulent mussels, king prawns & smoked salmon.	
Frittura di Calamari, Gamberi & Alici (CR, M, F)	£14.90
Crispy fried squid, king prawns & anchovies, served with mixed leaves, fresh cherry tomatoes, house-made aioli & sweet chilli sauce	

Insalata

Caesar Salad Chicken (D, F, H)	£15.95
Grilled chicken with crisp lettuce, anchovies, olives and Parmigiano Reggiano shavings, finished with a drizzle of evoo, fresh lemon & cracked black pepper	
Insalata Mista (V, VG)	£5.95
Crisp lettuce, vine tomatoes, cucumber, mixed olives, red onion & fresh rocket, finished with a touch of Italian balsamic glaze & a drizzle of evoo	

FOOD ALLERGY?

Please inform us of any allergies or dietary requirements as we are unable to guarantee that our dishes will be completely allergen free!

Ai Fiori

ITALIAN RESTAURANT

Secondi

Piatti A Base Di Pollo

Valdostana (D, H)	£18.50
Crispy breaded chicken breast, topped with rich tomato sauce, melted mozzarella & a sprinkle of Parmigiano Reggiano, served with fresh salad leaves	
Pollo e Funghi (H)	£17.50
Pan-seared chicken breast with a garlic mushroom sauce, served with fries	
Chicken & King Prawns Surf & Turf (CR, H)	£19.50
Pan-seared chicken breast with King prawns with our rich surf & turf sauce, finished with fresh parsley & a drizzle of evoo	

Piatti A Base Di Pesce

Salmon all'Amalfitana (F)	£16.95
Herb-crusted salmon fillet, served with a lemon emulsion, slow roasted cherry tomatoes, fresh rocket finished with a drizzle of evoo	
Sea Bass Ai Fiori (CR, F)	£19.95
Steamed sea bass with king prawns, cherry tomatoes & a garlic-chilli reduction, finished with a fresh Italian balsamic vinegar and a drizzle of evoo	

Primi Piatti

Choose from Penne, Tagliatell, Spaghetti (G)

Napoli (V, VG)	£10.50
A classic San Marzano tomato sauce with garlic, evoo & fresh basil	
Arrabbiata (V, VG)	£11.95
Slow-cooked Napoli-style tomato sauce with fresh garlic & red chilli, finished with fresh basil & a drizzle of evoo	
Ragu Alla Bolognese (D, C)	£14.95
Slow-cooked Angus beef with celery, carrots, shallots, San Marzano tomatoes, enriched with red wine & Parmigiano Reggiano, finished with fresh basil & evoo	
Mediterranean (V, VG)	£14.50
Aubergine, courgette, cherry tomatoes with fresh garlic & fresh chilli in a slow-cooked Napoli-style tomato sauce, finished with fresh basil & evoo	
Lasagna Al Forno (D, E)	£15.95
Ragu Alla Bolognese layered between egg pasta sheets, bechamel sauce, fresh fior di latte mozzarella, Parmigiano Reggiano & fresh basil, served with house-made focaccia bread	
Carbonara (D, E)	£14.95
Crispy guanciale, Pecorino Romano, egg yolk & Parmigiano Reggiano, finished with freshly cracked black pepper	
Crab & Prawns Tagliatelle (CR)	£16.95
Tagliatelle with Napoli sauce, cherry tomatoes, king prawns & Alaskan crab, finished with garlic, chilli, fresh basil & evoo	
Fettucine Filletto (D)	£15.95
Angus ribeye strips in a creamy garlic & chilli sauce, topped with Parmigiano Reggiano & truffle oil	
Gnocchi Sorrento (D)	£14.95
House-made potato gnocchi in Napoli sauce with Grana Padano, finished with fresh basil & evoo	
Risotto Pollo & Funghi (G, D, E, H)	£14.95
Creamy Italian risotto with tender chicken & mushrooms, finished with Parmigiano Reggiano, finished with evoo	

CONTAINS ALLERGENS!

G = Gluten, D = Dairy, E = Eggs, N = Nuts, C = Celery
CR = Crustaceans, M = Molluscs, F = Fish

Pizza Napoletana

Ai Fiori's traditional pizzas are made from hand stretched poolish & biga sourdough, topped with the finest San Marzano tomato, fior di latte mozzarella & the freshest ingredients, then stone baked in our wood fired oven at 500°C for 60 seconds

Base Di Pomodoro

Margherita ^(G, D) £10.50
San Marzano tomato, fior di latte mozzarella, Parmigiano Reggiano, evoo & fresh basil

Margherita Speciale ^(G, D) £13.95
San Marzano tomato with fior di latte & buffalo mozzarella, finished with, Parmigiano Reggiano, evoo & fresh basil.

Marinara ^(V, VG, G) £9.95
San Marzano tomato with roasted garlic, oregano & evoo

Pepperoni ^(G, D) £12.95
San Marzano tomato, fior di latte mozzarella, spicy pepperoni, Parmigiano Reggiano, evoo & fresh basil

Boscaiola ^(G, D) £13.95
San Marzano tomato, fior di latte mozzarella, prosciutto crudo San Daniele, Parmigiano Reggiano shavings, evoo, fresh basil & rocket

Napoli ^(G, D, F) £13.95
San Marzano tomato, fior di latte mozzarella, anchovies, roasted garlic & mixed olives, finished with oregano, evoo & fresh basil

Rustica ^(G, D) £15.95
San Marzano tomato, fior di latte mozzarella, prosciutto crudo San Daniele, Parmigiano Reggiano shavings, evoo, fresh basil & rocket

Ortolana ^(V, VG, G, D) £14.95
San Marzano tomato with grilled mixed vegetables, roasted garlic, olives, finished with evoo & fresh basil

Sarda ^(G, D) £14.95
San Marzano tomato, fior di latte mozzarella, spianata salami, caramelised red onion & olives, finished with Pecorino, Parmigiano Reggiano, evoo & fresh basil

Montanara ^(G, D) £15.95
San Marzano tomato, fior di latte mozzarella, fresh Italian sausage, mixed marinated mushrooms, caramelised red onion, ricotta cheese, grated parmigiano reggiano, fresh basil

Diavola ^(G, D) £15.95
San Marzano tomato, fior di latte mozzarella, 'nduja, spianata salami & pepperoni, finished with Parmigiano Reggiano, evoo & fresh basil

Salsiccia Feast ^(G, D) £16.95
San Marzano tomato, fior di latte mozzarella, Italian sausage, pepperoni, spianata salami & chorizo, finished with Parmigiano Reggiano, evoo & fresh basil

Pollo ^(G, D, H) £15.95
San Marzano tomato, fior di latte mozzarella, grilled marinated chicken, mushrooms, Parmigiano Reggiano, evoo & fresh basil

Frutti Di Mare ^(G, M, CR) £18.95
San Marzano tomato with tiger prawns, mussels & squid, finished with roasted garlic & evoo

Base Di Formaggio

Quattro Formaggi ^(G, D) £14.95
A rich blend of fior di latte mozzarella, goat's cheese, gorgonzola & scamorza, finished with Parmigiano Reggiano, oregano & cracked black pepper

Bianca Mortadella ^(G, D, N) £15.95
Fior di latte mozzarella with creamy burrata & mortadella, topped with pistachios, Parmigiano Reggiano & evoo

Pane All Aglio

Pan All Aglio ^(V, VG, G) £7.95
Freshly baked pizza bread topped with sliced fresh garlic & evoo

Pan All Aglio & Formaggio ^(G, D) £9.50
Freshly baked pizza garlic bread topped with fior di latte mozzarella & evoo

Pan All Aglio & Tomato ^(V, VG, G, D) £8.95
Freshly baked pizza bread topped with San Marzano Tomato, garlic & evoo, finished with fresh basil



Burgers

Burger Italiano ^(G, D) £14.95
Two 100g beef patties topped with smashed avocado, lime, chilli & a pinch of sea salt, melted buffalo mozzarella & sliced beef tomato, served with fries

Burger Classico ^(G, D) £15.50
Two 100g beef patties topped with streaky bacon, smoked scamorza, sliced beef tomato & fresh lettuce, served with fries

Contorni

Patatine Fritte £4.95
Plain Fries with Sea Salt ^(V, VG)
Parmigiano Reggiano Fries with Rosemary, Sea Salt ^(V, D) £5.50
Parmigiano Reggiano Fries with Truffle Oil, Sea Salt ^(V, VG, D) £5.95

Olive Miste ^(V, VG) £4.50
A selection of marinated mixed Italian olives, rich in flavour & served as a perfect appetiser or sharing snack

Pane & Olives ^(G) £6.95
House-made foccacia with mixed olives ^(V, VG, G)

Salse

Mayo, aioli mayo, tomato sauce, BBQ sauce, chilli oil 0.50
Sweet chilli honey £1.50
Italian Firelli truffle sauce £1.50
Italian Firelli hot sauce £1