



LISSOME

ITALIAN RESTAURANT

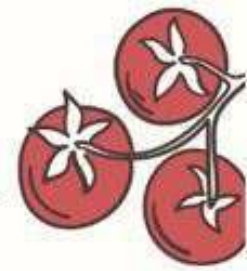


BUON APPETITO

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STARTERS

TASTE OF SICILIAN OLIVES VG Nocellara olives	2.95
PADRON PEPPERS VG Spanish baby green peppers	4.95
CLASSIC ITALIAN BRUSCHETTA VG Tomatoes, garlic, basil and olive oil on toasted bread	5.95
TRUFFLE ARANCINI V Deep fried cheesy risotto balls, with parmesan and truffle aioli	8.95
ADRIANA BURRATA Beef tomatoes, radish, fresh burrata topped with balsamic glazing	11.95
SPICY BUTTERFLY KING PRAWNS FMC  King prawns with a hint of red chilli, garlic, parsley in a white wine sauce, with homemade bread	9.95
CHIPRONES Crispy deep fried baby squid with homemade aioli	9.95
LISSOME ANTIPASTO PLATTER A selection of Italian cheeses and meats with olives and homemade garlic bread Perfect to share	20.95

SALAD

GRILLED GOAT'S CHEESE SALAD A fresh rocket based salad with walnuts, thin apple slices, grilled goat's cheese and a honey dressing	14.95
CHICKEN CAESAR SALAD Grilled chicken with crispy bacon, lettuce, croutons, shaved parmesan and a creamy caesar dressing	15.95
ROASTED OCTOPUS SALAD FMC  Desiree potatoes, radish, carrots and fennel topped with a balsamic dressing	18.95

RISOTTO

RISOTTO ALLA PESCATORA FMC  Risotto with king prawns, squid, red chillies and parsley in white wine sauce	16.95	RISOTTO AI FUNGHI A creamy and rich risotto with a mixture of wild and field mushrooms, parmesan, parsley and white wine	15.95
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V - Vegan **VG - Vegetarian** **FMC - Fish/Mollusks/Crustaceans** **N - Nuts**  **- Spicy**

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.

PASTA

TAGIATELLE BOLOGNESE Fresh pasta with a rich beef ragu	12.95
CAVATELLI SALSICCA Italian sausage, with caramelised red onion, parsley topped with pecorino cheese	13.95
CASARECCIA POLLO PICANTE  Fresh pasta with spicy chicken, cherry tomatoes and baby spinach in a creamy harissa sauce	14.95
HOMEMADE CANNELLONI Fresh cannelloni filled with creamy ricotta, spinach, mozzarella cooked with a homemade tomato sauce	12.95
HOMEMADE LASAGNE BOLOGNESE Layers of fresh lasagne sheets with a homemade beef ragu in a tomato and béchamel sauce	13.95
STROZZAPRETI PESTO ROSSO Fresh pasta with chicken and spring onions in a fresh cream and red pesto sauce	14.95
RAVIOLI OF THE DAY Ask your waiter for today's ravioli or tortellini	15.95
BLACK TRUFFLE TAGLIOLINI Fresh pasta in a black truffle sauce with parmesan and plenty of black truffle shavings	16.95
TAGLIOLINI AL FRUTTI DI MARE FMC  Fresh pasta with a mix of seafood, cherry tomatoes, parsley in a spicy white wine sauce	18.95
FETTUCINE CON PORCINI Fresh pasta with porcini mushrooms, garlic, parsley and parmesan	15.95

SPECIALITY

PIZZA

ROMANA Tomato sauce, anchovies, capers, garlic and oregano	8.95
BUFALINA V Tomato sauce, buffalo mozzarella and fresh basil	10.95
DIAVOLA  Tomato sauce, fior de latte mozzarella, spicy salami and spicy tuna	13.95
QUATTRO FORMAGGI V Tomato sauce, buffalo mozzarella, gorgonzola, taleggio and scamorza	12.95
LISSOME Tomato sauce, fior de latte mozzarella, Italian sausage topped with rocket and parmesan shavings	13.95
CAPRICCIOSA Tomato sauce, fior de latte mozzarella with mushrooms, artichoke, black olives and ham	14.95
RUSTICA PRIMAVERA V Tomato sauce fior de latte mozzarella, courgette, spinach, goats cheese and pesto sauce <i>Large pizza, great to share</i>	16.95
BLACK TRUFFLE V Buffalo mozzarella, taleggio, truffle oil and black truffle paste	16.95
PROSCIUTTO CRUDO BURRATA Tomato sauce, buffalo mozzarella, prosciutto crudo, burrata topped with rocket and parmesan	16.95

SIDES

ROASTED POTATOES V Baby potatoes with rosemary, garlic and olive oil	3.95
ROCKET AND PARMESAN Wild rocket and parmesan shavings topped with a Tuscan balsamic glaze	4.95
GRILLED VEGETABLES V Courgette, mixed peppers, broccoli and asparagus	5.95
MOZZARELLA GARLIC BREAD Homemade garlic bread with buffalo mozzarella	5.95

VEGAN PIZZA


MARGERITA VG Tomato sauce, vegan cheese and basil	11.95
ORTALANA VG Tomato sauce, vegan cheese, grilled courgette, mixed peppers, aubergine and black olives	14.95
LISSOME VEGAN VG Tomato sauce, vegan cheese, sun-dried tomatoes topped with rocket	14.95

MAINS

BEEF SIRLOIN TAGLIATA 270g Sirloin steak with rocket, parmesan, caramelised red onions served with roasted potatoes	24.95
CHICKEN MILANESE Breaded chicken breast served with rocket roasted potatoes	18.95
BAKED SEA BASS FILLET FMC Sea bass covered in a lemon dressing served with seasonal vegetables	22.95

DESSERTS

HOMEMADE TIRAMISU Traditional Italian dessert made with Savoiardi biscuits, mascarpone cream and coffee	6
HOMEMADE PANNA COTTA A chilled sweetened thick cream served with a berry compote	6
CHOCOLATE MELT Warm chocolate soufflé served with ice cream	6
NUTELLA AND BANANA CALZONE Pizza dough calzone filled with Nutella and banana slices, served with ice cream	6
A SELECTION OF ICE CREAM	6

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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.

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LISSOME

Italian Restaurant

Drinks Menu

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WHITE WINE

	175ml	BOTTLE
SAUVIGNON BLANC Chile <i>Light, crisp and refreshing</i>	7.95	24.95
RIESLING FIENHERB MOSEL Germany <i>Citrus aromas with notes of green apple</i>	8.95	28.95
CHARDONNAY ARDÈCHE Louis Latour France <i>Aromas of lemeq and almond</i>	9.95	29.95
SAUVIGNON DE TOURAINE France <i>Aromas of lime and pink grapefruit</i>		34.95
GAVI DI GAVI NOUVO QUANDRO LA BATTASTINA Italy <i>Hints of white peach and pear</i>		32.95
TANCERRE MICHEL GIRARD France <i>Clooseberry and greenapple fruits</i>		38.95

ROSE WINE

	175ml	BOTTLE
COTES DE PROVINCE HENRI France <i>Crispy and dry rose displaying strawberry and raspberry notes with a touch of exotic fruit aromas</i>	8.95	29.95
11 MINUTES PASQUA Italy <i>Is a rose coloured light to ruby wine, delicately fruity on the nose, on the palate it is delicious with fresh mouth-watering fruit</i>		34.95

CHAMPAGNE

	175ml	BOTTLE
PROSECCO MILLESIMATO Italy <i>Dry Prosecco</i>	6.95	29.95
MOËT & CHANDON France <i>Unique champagne for any occasion</i>		18.95

RED WINE

	175ml	BOTTLE
CHIANTI CLASSICO DOC Italy <i>Medium body, dry and delicate</i>	7.95	24.95
NERO D'AVOLA MIOPASSO Italy <i>Notes of dark cherries and blackcurrants</i>	8.95	28.95
MALBEC MENDOZA SEPTIMA Argentina <i>Notes of plum and figs</i>	8.95	29.95
BARBERA D'ASTI CROCERA SUPERIORE Germany <i>Aromas of ripe black cherry, damson and toasty spice</i>		31.95
PRIMITIVO DI MUNDURA Italy <i>Medium hints of ripe fruit, plum jam and spicy notes</i>		38.95
PINOTNOIR CHATEAU DE L'HESTRANCE France <i>Aromas of red fruit, spices and chocolate</i>		34.95

FINE WINE

AMARONE DELLA VALPOLICELLA DOC Classico <i>An incomparable Amarone, made from the ripest, specially selected grape clusters that are hand harvested and specially dried under controlled conditions for 120 days and barrel aged for 2 years in French oak</i>	72.95
BAROLO DOCG DOC Superior <i>A classic dark 'bar' and perfumed 'rose' scents on the nose, light in colour but with great power, concentration and well balanced. This is a wine to match with rich foods and game dishes</i>	88.95



SIGNATURE COCKTAILS

LISSOME BABE Vodka, tequila, apple juice, raspberry, passionfruit, honey syrup	11
SOMETHING SOUR Amaretto, cognac, cherry syrup, egg whites, lemon juice	11
ITALIAN CONNECTION Beefeater gin, St Germain elderflower liqueur, lime juice, soda water	11
SUNSET IN DALSTON Spiced rum, Malibu, lime, passionfruit, soda water	11
EAST LONDON CLUB Hendrick's gin, Cointreau Triple Sec, lemon juice sugar syrup	11
TRUFFLE SOUR Vodka, Amaro Montenegro, truffle oil, lemon, egg white, black truffle shavings <i>Not included in happy hour</i>	19

BEER & CIDER

PERONI NASTRO AZZURO 5.1% 750ml On draught	7
MORETTI 5.2% 330ml	4.95
ASAHI 5.2% 330ml	4.95
ORCHARD PIG CIDER 900ml	5.20
KOPPARBERG LIME & STRAWBERRY CIDER	5.95
BREWDOG STATE 330ml Alcohol free	4.90

SOFT DRINKS

STILL WATER Small or Large	2.50	4
SPARKLING WATER Small or Large	2.50	4
COCA COLA/ DIET COKE/ COKE ZERO	3.20	
SPRITE ZERO	3	
FANTA	3	
SAN PELLEGRINO ARANCIATA/ LIMONATA	3	
ORANGE OR APPLE JUICE By glass	3	

CLASSIC COCKTAILS

APEROL SPRITZ Aperol, Prosecco, soda water	10
PORNSTAR MARTINI Vanilla vodka, passionfruit puree, orange juice, a shot of Prosecco	10
ESPRESSO MARTINI Vodka, Tia Maria, espresso, sugar syrup	10
NEGRONI Gin, Campari, Martini rosso	10
MARGARITA Tequila, Triple Sec, lime juice, sugar syrup, sea salt	10
MOJITO White rum, fresh mint, lime, Gomme syrup	10

MOCKTAILS

PASSIONFRUIT NO-JITO Passionfruit, lime, sugar, mint, Sprite Zero	6
RASPBERRY FIZZ Homemade lemonade, raspberry syrup, ginger ale	6
PINK LEMONADE Homemade lemonade, strawberry	6
BLUEBERRY AND LAVENDER Homemade lemonade, lavender syrup, blueberry	6

GIN & TONICS

	all gin 35ml
GIN MARE Rosemary, Fever-Tree tonic, olives, sea salt	12
MONKEY Orange, lime, sage	12
ROKU Ginger, black pepper, Fever-Tree tonic, lemon	12
MARTIN MILLER'S Cucumber, black pepper, elderflower tonic	12

HAPPY HOUR

4 - 7 PM
ANY 2 COCKTAILS FOR £12



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