

STARTERS

TASTE OF SICILIAN OLIVES	2.95
SOUP OF THE DAY Ask your waiter	4.95
LITTLE SOUL BREAD Served with truffle mayo and garlic aioli	5.95
MOZZARELLA GARLIC BREAD Homemade garlic bread with buffalo mozzarella	6.45
CLASSIC ITALIAN BRUSCHETTA Tomatoes, garlic, basil and olive oil on toasted bread	6.45
PORK GARLIC MEATBALLS Cooked in a slow-roasted tomato sauce with Mozzarella	9.95
TRUFFLE ARANCINI Deep fried cheesy risotto balls, with parmesan and truffle oil	8.95
ADRIANA BURRATA Beef tomatoes, radish, rocket, fresh burrata topped with balsamic glaze	11.95
SPICY BUTTERFLY KING PRAWNS King prawns with a hint of red chilli, garlic, parsley in a white wine sauce, with homemade bread	10.95
CALAMARI Crispy deep fried squid with homemade aioli	9.95
LISSOME ANTIPASTO PLATTER A selection of Italian meats with olives and bread	10.95

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 AND PROSCUITTO SALAD Grilled chicken with tomatoes, mixed leaf salad riserva cheese and crispy prosciutto and a creamy ceasar dressing	15.95

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
SPAGHETTI CARBONARA Fresh spaghetti, egg yolk, guanciale bacon and parmesan 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	13.45
HOMEMADE LASAGNE BOLOGNESE Layers of fresh lasagne sheets with a homemade beef ragu in a tomato and béchamel sauce	13.95
STROZZAPRETTI PESTO ROSSO Fresh pasta with chicken and spring onions in a fresh cream and red pesto sauce	14.95

SPECIALITY

BEETROOT GNOCCHI Gnocchi, fresh beetroots in a creamy four cheese saue, topped with walnuts	15.95
RAVIOLI OR TORTELLINI Ask your waiter for today's option	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 Fresh pasta with a mix of seafood, cherry tomatoes, parsley in a spicy white wine sauce	16.85
FETTUCCINE CON PORCINI Fresh pasta with porcini mushrooms, white wine, garlic, parseley and parmesan	15.95

RISOTTO

RISOTTO ALLA PESCATORA Risotto with king prawns, squid, red chillies and parsley in white wine sauce	FMC 16.95	RISOTTO AL 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.

PIZZA

LISSOME Tomato sauce, fior de latte mozzarella, Italian sausage topped with rocket and parmesan shavings	13.95
BUFALINA Tomato sauce, buffalo mozzarella and fresh basil	VG 10.95
QUATRO FORMAGGI Tomato sauce, buffalo mozzarella with mushrooms, artichoke, black olives and ham	VG 13.95
DIAVOLA Tomato sauce, fior de latte mozzarella, spicy salami and spicy 'nduja	 13.95
CAPRICCIOSA Tomato sauce, fior de latte mozzarella with mushrooms, artichoke, black olives and ham	13.95
RUSTICA PRIMAVERA Tomato sauce fior de latte mozzarella, courgette, spinach, goats cheese and pesto sauce perfect to share	VG 16.95
RUSTICA MEAT PIZZA Harrissa chicken, salami, pork garlic meatballs, topped with mozzarella and roquito chillies perfect to share	16.95
BLACK TRUFFLE Buffalo mozzarella, taleggio, truffle oil and black truffle paste	VG 16.95
PROSCIUTTO CRUDO BURRATA Tomato sauce, buffalo mozzarella, prosciutto crudo, burrata topped with rocket and parmesan	16.95

SIDES

ROCKET AND PARMESAN Wild rocket and parmesan shavings topped with a Tuscan balsamic glaze	4.95
MIXED LEAF SALAD With caesar dressing and riserva cheese	4.45
GRILLED VEGTABLES Courgette, mixed peppers, broccoli and asparagus	V 4.95
COURGETTI FRITTE Crispy fried courgette chips	5.95
ROASTED POTATOES Baby potatoes with rosemary, garlic and olive oil	V 3.95

VEGAN MENU

ORTALANA Tomato sauce, vegan cheese, grilled courgette, mixed peppers, aubergine and black olives	V 12.95
ROMANA Tomato sauce, capers, garlic and oregano	V 9.95
LISSOME VEGAN Tomato sauce, vegan cheese, sun-dried tomatoes topped with rocket	V 11.95
HOMEMADE VEGAN LASAGNE Layers of mushroom ragu and Italian pasta topped with vegan béchamel	V 11.95
OVEN BAKED AUBERGINE With aubergine, tomato sauce, basil	V 11.95

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 fresh pomodoro pasta	18.95
BAKED SEA BASS FILLET Two sea bass fillets covered in a lemon dressing served with seasonal vegetables and roasted potatoes	FMC 22.95

DESSERTS

HOMEMADE TIRAMISU Traditional Italian dessert made with Savoirdi biscuits, mascarpone cream and coffee	6.95
TORTA DELLA NONNA Classical Italian dessert	6.95
HOMEMADE PANNA COTTA A chilled sweetened thick cream served with a berry compote	6.95
CHOCOLATE MELT Warm chocolate soufflé served with ice cream	6.95
A SELECTION OF ICE CREAM OR SORBET	6.95

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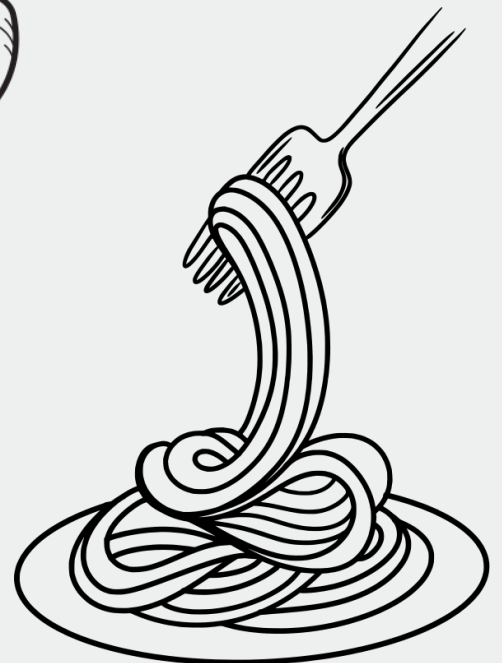
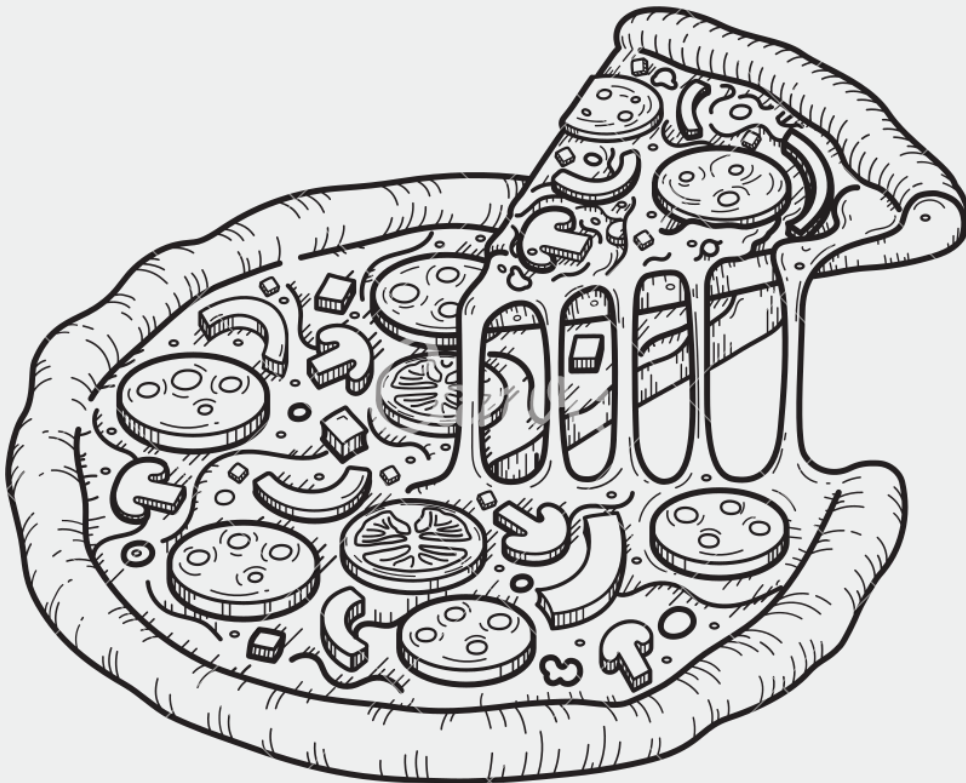
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FIND US ONLINE

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LISSOME ITALIAN RESTAURANT



“Dalston’s hidden gem”

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Lissome's Christmas Menu

LISSOME CHRISTMAS MENU

Two courses for £35 or three courses including a glass of prosecco include
for £40

STARTERS

- London cure smoked salmon, whipped goat's cheese on toasted ciabatta
 - Tortellini di Manzo in Brodo
- Baby tomatoes, baby mozzarella cheese on toasted ciabatta on zest vinaigrette

MAIN COURSE

- Slow roasted turkey roulette, pigs in blankets, creamed spinach
 - Pumpkin tortellini
 - Beetroot gnocchi
 - Frutti di mare pizza

DESSERTS

- Italian panettone and coffee Chantilly cream
- Steamed Christmas pudding, caramelised brandy sauce with cranberry compote
 - Torta della nonna





Lissome's Kids Menu

3 courses for £10

STARTERS

Carrots and cucumber veggie sticks with pomodoro sauce and a little soul bread

Bruschetta

Garlic bread

MAINS

Pomodoro pasta
A homemade Italian tomato sauce

Bolognese pasta
A traditional beef ragu

Margherita Pizza
Tomato sauce and mozzarella and any two toppings

DESSERTS

A selection of ice cream





HAVE A DRINK

**HAPPY HOUR
EVERYDAY**

**4 - 7 PM
2 for £14**



SIGNATURE COCKTAILS

LISSOME BABE

11

Vodka, tequila, apple juice, raspberry, passionfruit, honey syrup

BAKEWELL TART

11

Amaretto, cognac, cherry syrup, egg whites, lime juice

ITALIAN CONNECTION

11

Blanco tequila, Campari, soda water, sugar syrup, graefruit juice

SUNSET IN DALSTON

11

Spiced rum, Malibu, lime, passionfruit, soda water

DALSTON ROSE

11

White rum, strawberry puree, lime, rose wine

MOCKTAILS

TIRAMISU ESPRESSO MARTINI RASPBERRY AND MINT COOLER

11

Raspberry, soda water, mint, lime
Vodka, Baylis, espresso, sugar syrup, chocolate, savolini
biscuit

PASSIONFRUIT NO-JITO

6

Passionfruit, lime, sugar syrup, mint, Sprite zero

PINK LEMONADE

6

Strawberry homemade lemonade

BEER & CIDER

PERONI NASTRO AZZURO 5.1%

7

On draught

VIA ROMA 5.1%

6.50

On draught

MORETTI 5.2% 330ml

4.95

KOPPARBERG LIME & STRAWBERRY CIDER 500ml

5.95

BREWDOG STATE 330ml

4.90

Alcohol free

ORCHARD PIG CIDER 500ml

5.50

CLASSIC COCKTAILS

PORNSTAR MARTINI

10

Vanilla vodka, passionfruit puree, orange juice with a shot of prosecco

MARGARITA 10

Tequila, Triple Sec, lime juice, sugar syrup, sea salt

MOJITO 10

White rum, fresh mint, lime, Gomme syrup

SPRITZ

PEROL SPRIT 10

Aperol, Prosecco, soda water

CAMPARI SPRITS 10

Campari, Prosecco, soda water

CORTADO SPIRTZ non-alcoholic 10

Crodino, oragne juice, non-alcoholic sparkling wine, sparkling water

MINT AND LIME SPRITZ 10

Prosecco, elderflower liqueur, fresh mint, soda water

LIMONCELLO SPRITZ 10

Limoncello, Prosecco, soda water, lemon

NEGRONI 10

Gin, Campari, Martini rosso

GIN & TONIC

GIN MARE

12

Rosemary, Fever-Tree tonic, olives, sea salt

MONKEY

12

Orange, lime, sage

ROKU

12

Ginger, black pepper, Fever-Tree tonic, lemon

MARTINI MILLER'S

12

Cucumber, black pepper, elderflower tonic

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WHITE WINE

SAUVIGNON BLANC 26.95 8.45

Chile

Light, crisp and refreshing

RIESLING FIENHERB MOSEL 29.95 8.95

Germany

Citrus aromas with notes of green apple

CHARDONNAY ARDÉCHE 29.95 9.95

Louis Latour France

Aromas of honey and almond

SAUVIGNON DE TOURAINE 36.95

France

Aromas of lime and pink grapefruit

GAVI DI GAVI NOUVO QUANDRO LA BATTASTINA

Italy 34.95

Hints of white peach and pear

SANCERRE MICHEL GIRARD

France

Gooseberry and greengage fruits

CHAMPAGNE

PROSECCO MILLESIMATO 29.95 6.95

Italy

Dry Prosecco

MOET & CHANDON

France

Unique champagne for any occasion

SOFT DRINKS

STILL/ SPARKLING WATER

COKE COLA/ DIET/ ZERO

SPRITE ZERO

SAN PELLEGRINO ARANCIATA/ LIMONATA

ORANGE/ APPLE JUICE

By glass

RED WINE

CHIANTI 26.95 8.45

Italy

Medium body, dry and delicate

NERO D'AVOLA MIOPASSO 29.95 8.95

Italy

Notes of dark cherries and blackcurrants

MALBEC MENDOZA SEPTIMA 29.95 8.95

Argentina

Notes of plum and figs

BARBERA D'ASTI CROCERA SUPERIORE 34.95

Italian

Aromas of ripe black cherry, damson and toasty spice

AMARONE DELLA VALPOLICELLA 72.95

DOC Classico

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

BAROLO DOCG 88.95

DOC Superior 88.95

A classic dark 'tar' 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

ROSE WINE

COTES DE PROVINCE HENRI 29.95 8.95

France

Crispy and dry rose displaying strawberry and raspberry notes with a touch of exotic fruit aromas

11 MINUTES PASQUA 36.95

Italy

Is a rose coloured light to ruby wine, delicately fruity on the nose, on the palate it is delicious with fresh mouth-watering fruit

88

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