

# MOMENTO

## BREAD + NIBBLES

### SELECTION OF ITALIAN BREADS **V D**

Served with olive oil and balsamic vinegar. **3.95**

### FOCACCIA BREAD **V D**

Toasted with salt, pepper and virgin olive oil. **4.95**

## STARTERS & SHARES

### TRADITIONAL ITALIAN CHARCUTERIE BOARD

Selection of cured meats and cheeses. **Small 7.00 | Big 14.00**

### SELECTION OF BRUSCHETTAS **V**

Fresh tomato, pesto and garlic, mozzarella & pesto. **Small 4.00 | Big 8.00**

### NEW FRIED MOZZARELLA **V**

Coated mozzarella in 00 flour, egg and breadcrumbs.

Served with green salad. **Small 4.95 | Big 9.90**

## MEAT + FISH

### CHICKEN CASSEROLE

Chicken thighs slow cooked with garlic & rosemary. Served with potatoes & carrots. **12.95**

### NEW MOJITO CHICKEN

Chicken fillet cooked with fresh lemon juice, mint, rum & cane sugar, served with mixed salad. **11.95**

## SALADS

### GOAT'S CHEESE SALAD **V**

Grilled goat's cheese on toasted bread, served with mixed salad and balsamic dressing. **8.95**

### SMOKED SALMON SALAD **G D**

Green salad, cherry tomatoes, smoked salmon & avocados with lemon dressing. **8.95**

## FRESH PASTA

### SEAFOOD SPAGHETTI **D**

Premium seafood mix fried with garlic & olive oil. **10.95**

### SPAGHETTI CARBONARA

Bacon, egg, parmesan cheese and black pepper. **9.75**

### PASTA ALLA NORMA **V**

Penne with tomato sauce, fried aubergines & ricotta cheese. **8.95**

### NEW GNOCCHI WITH PESTO & CREAM **V**

Potato pasta, served with basil pesto & double cream. **9.95**

## AL FORNO

### LASAGNA

Classic recipe with local meat sauce. **8.95**

### SICILIAN PARMIGIANA **V G**

Aubergine, tomato sauce, mozzarella with parmesan cheese. **8.95**

**SIDES:** Mixed salad **V G D** | Fried potatoes with bacon **D** | Green salad **V G D** | Lettuce & parmesan **V** | Lettuce & avocado **V** | Fried vegetables **V G D** | ALL @ 3.00

## DESSERTS

### TIRAMISU (HOMEMADE) **V**

Espresso & liqueur soaked lady finger biscuits & mascarpone & cocoa. **3.95**

### CAKE OF THE DAY

Changes regularly, please feel free to ask. **4.75**

### 3 SCOOPS OF ITALIAN ICE CREAM **3.95**

Vanilla, pistachio, chocolate

### MOMENTO OLIVES **V G D**

Green olives marinated in herbs. **3.50**

### GARLIC BREAD **V**

Homemade garlic bread brushed with garlic, butter & rosemary. **4.95**

### VEGETARIAN DELI BOARD **V G**

Selection of continental cheeses, olives and roasted vegetables. **Small 7.00 | Big 14.00**

### ARANCINI **V**

Fried risotto balls filled with pesto & mozzarella, coated with breadcrumbs. Served with rocket salad and spicy tomato dip. **Small 4.95 | Big 9.90**

### SQUID

Deep fried squid rings, served with lemon, fried potatoes & balsamic vinegar.

**Small 6.50 | Big 13.50**

### NEW TUNA FISHCAKE

Mixed fresh tuna, potato, flour & egg, coated with breadcrumbs.

Served with lettuce. **10.95**

### CATCH OF THE DAY **15.25**

Ask for details.

### CAESAR SALAD

Grilled chicken with bacon on a bed of lettuce with toasted croutons, Caesar dressing and topped with parmesan shavings. **8.95**

### NEW CHEESE SALAD **V G**

Goat's cheese, mild cheese Fontal, Grana Padano & mixed salad with olive oil dressing. **8.95**

### NEW SPAGHETTI WITH CLAMS **D**

Clams cooked in olive oil with garlic, cherry tomato, parsley & white wine. **12.50**

### CLASSIC SPAGHETTI BOLOGNESE

Slow cooked local meat sauce. **9.95**

### NEW PENNE WITH BEANS **V D**

Penne with beans & fresh tomato sauce. **8.95**

### NEW RAVIOLI GOAT'S CHEESE & ROSEMARY **V**

Served with beetroot sauce. **9.95**

## RISOTTO

### NEW SPINACH RISOTTO **V G**

Arborio rice with spinach, butter & grana padano. **9.95**

### SEAFOOD RISOTTO **G**

Premium seafood mix with cherry tomato. **10.95**

### APPLE CAKE WITH VANILLA ICE CREAM **V**

Apple cake with locally sourced fruit, mascarpone cheese, flour & eggs. **4.95**

### SELECTION OF CONTINENTAL CHEESES **V**

Served with toasted bread & sliced apple. **5.95**

### SICILIAN CHEESECAKE (CANNOLO) **5.25 V**

Crispy shells filled with chocolate, ricotta cheese & decorated with candied orange

**V is for Vegetarian | G is for Gluten free | D is for Dairy free**

Most products are locally sourced from the best producers. **Gluten Free Dining.** We would like to advise our customers that some of our dishes may contain nuts. All prices include VAT. **Take-Away is available.**

# MOMENTO

## BREAKFAST (served 8.30 am till 3pm)

### BREAKFAST 6.00

2 Free range eggs, 2 Italian sausages and local bacon served with grilled tomato & mushroom. Extra sausage | extra egg. **1.50**

### NEW LUXURY BREAKFASTS

4 free range eggs omelette with mozzarella & lettuce. **6.00**

2 Eggs Benedict with smoked salmon, served on toasted bread & buttercream. **8.00**

## DEMI BAGUETTE, FOCACCIA & ARTISAN BREAD (served till 6pm)

1. Free range egg, local bacon & butter. **out 4.00 | in 5.50**

2. Smoked salmon, butter & sliced cucumber. **out 6.00 | in 7.50**

3. Local grilled chicken, tomato, lettuce, mayonnaise. **out 4.00 | in 5.50**

4. Parma ham, mozzarella, lettuce & mayonnaise. **out 4.00 | in 5.50**

5. Italian sausage & mozzarella. **out 4.00 | in 5.50**

6. Ham & cheese. **out 4.00 | in 5.50**

7. Club sandwich - local grilled chicken, bacon, fresh tomatoes & lettuce with mayonnaise served in a 3 tier bread loaf. **out 6.00 | in 7.50**

8. Tuna, onions, lettuce & fresh tomato. **out 4.00 | in 5.50**

9. Mozzarella, tomato, grilled aubergine, pesto. **out 4.00 | in 5.50 V**

10. Goat cheese, tomato & local bacon. **out 4.00 | in 5.50**

**SOUP OF THE DAY 4.00 | EXTRA BREAD 1.50.**

## CAKES + PASTRIES

**PLAIN CROISSANT | PAIN AU CHOCOLAT 1.50 V**

**CHEESE CROISSANT 3.00 V**

**HAM & CHEESE CROISSANT | BACON & CHEESE 3.25**

**CANNOLI (LEMON, HAZELNUT) V**

Sicily's equivalent of Danish pastry. **1.10 | each**

**TORTA DI MELE V**

Apple cake with locally sourced fruit, mascarpone cheese, flour & eggs. **3.45**

**TIRAMISU (HOMEMADE) V**

Espresso & liqueur soaked lady finger biscuits, mascarpone & cocoa. **3.95**

**CAKE OF THE DAY 4.75**

**FOR MORE CHOICE PLEASE SEE ALSO OUR DESSERT MENU ☺**

## COFFEE & TEA

**ESPRESSO** Small 1.55 | Large 1.90

**MACCHIATO** Small 1.55 | Large 1.90

**AMERICANO** Small 1.95 | Large 2.50

**FLAT WHITE** Small 2.50 | Large 2.75

**CAFFE LATTE** Small 2.25 | Large 2.75

**CAPPUCCINO** Small 2.25 | Large 2.75

**MOCHA** Small 2.60 | Large 3.10

**THICK STYLE HOT CHOCOLATE** Small 2.50 | Large 3.00

**POT OF TEA 2.50**

English breakfast, Earl Grey, camomile, green tea, peppermint, organic redbush, red berry & flower, green tea & peach, lemongrass & ginger

## BEER

**MORETTI 33cl 3.60**

**ICON MENEAREA 33cl 3.80**

## SOFT DRINKS

**ICON COKE 33cl, ICON DIET COKE 33cl, TONIC WATER 200cl 2.50**

**SAN PELLEGRINO BLOOD ORANGE 33cl 2.45**

**SAN PELLEGRINO LEMONADE, CHINOTTO 33cl 2.45**

**FRUIT JUICE:** Apple, Pear, Tomato 200cl 2.40

**FRESHLY SQUEEZED ORANGE JUICE 2.85**

**STILL WATER 750ml 2.65**

**SPARKLING WATER 750ml 2.65**

**LEMONGRASS & GINGER PRESSE 2.75cl 2.50**

**POMEGRANATE & ELDERFLOWER PRESSE 2.75cl 2.50**

**HOMEMADE SICILIAN LEMONADE 33cl 2.85**

**CHECK THE BOARD FOR A DEAL OF THE DAY & OUR SPECIALS**

**ASK FOR OUR EXTENSIVE WINE LIST**

Share your foodie pics with us & tag ...

