

STARTERS

- Taste of Sicily Olives **VVG**..... £3.45
Big Green Olives sourced from Sicily
- Soup of the Day **VVG**..... £6.95
Ask your waiter
- Little Soul Bread **V**..... £5.95
Served with truffle mayo and garlic aioli
- Mozzarella Garlic Bread **VG**..... £6.45
Homemade garlic bread with buffalo mozzarella
- Classic Italian Bruschetta **VVG**..... £6.45
Tomatoes, garlic, basil and olive oil on toasted bread
- Pork Garlic Meatballs..... £9.95
Cooked in a slow-roasted tomato sauce with mozzarella
- Truffle Arancini **V**..... £8.95
Deep fried cheesy risotto balls, with parmesan and truffle oil
- Adriana Burrata **V**..... £11.95
Beef tomatoes, radish, rocket, fresh burrata topped with balsamic glaze
- Spicy Butterfly King Prawns **FMC**..... £10.95
King prawns with a hint of red chilli, garlic, parsley in a white wine sauce, with homemade bread
- Calamari **FMC**..... £9.95
Crispy deep-fried squid with homemade aioli
- Lissome Antipasto Platter..... £10.95
A selection of Italian meats with olives and bread

SALAD

- Grilled Goat's Cheese Salad **V**..... £14.95
A fresh rocket-based salad with walnuts, thin apple slices, grilled goat's cheese and a honey dressing
- Chicken and Prosciutto Salad..... £15.95
Grilled chicken with tomatoes, mixed leaf salad riserva cheese and crispy prosciutto and a creamy ceasar dressing

RISOTTO

- Risotto Alla Pescatora **FMC**..... £16.95
Risotto with king prawns, squid, red chillies and parsley in a white wine sauce
- Risotto Al Funghi **V**..... £15.95
A creamy and rich risotto with a mixture of wild field mushrooms, parmesan, parsley and white wine

PASTA

- Tagiatelle Bolognese £13.45
Fresh pasta with a rich beef ragu
- Cavatelli Salsicca £13.45
Italian sausage, with caramelized red onion, parsley topped with pecorino cheese
- Spaghetti Carbonara £13.45
Fresh spaghetti, egg yolk, guanciale bacon and parmesan cheese
- Casareccia Pollo Picante  £14.95
Fresh pasta with spicy chicken, cherry tomatoes and baby spinach in a creamy harissa sauce
- Homemade Cannelloni **V**..... £13.95
Fresh cannelloni filled with creamy ricotta, spinach, mozzarella cooked with a home made tomato sauce
- Homemade Lasagne Bolognese..... £13.95
Layers of fresh lasagne sheets with a homemade beef ragu in a tomato and bechamel sauce
- Strozzapretti Pesto Rosso..... £14.95
Fresh pasta with chicken and spring onions in a fresh cream and red pesto sauce

LISSOME SPECIALITY

- Beetroot Gnocchi..... £15.95
Gnocchi, fresh beetroots in a creamy four cheese sauce, topped with walnuts
- Ravioli or Tortellini..... £15.95
Ask your waiter for today's option
- Black Truffle Tagliolini **V**..... £16.95
Fresh pasta in a black truffle sauce with parmesan and plenty of black truffle shavings
- Tagliolini al Frutti Di Mare **FMC** £16.85
Fresh pasta with a mix of seafood, cherry tomatoes, parsley in a spicy white wine sauce
- Fettuccine Con Porcini **V**..... £15.95
Fresh pasta with porcini mushrooms, white wine, garlic, parsley and parmesan

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 CONCERNS ABOUT THE PRESENCE OF ALLERGENS IN ANY OF OUR MENU ITEMS, PLEASE ASK A MEMBER OF STAFF WHO WILL BE HAPPY TO HELP YOU.

V - VEGETARIAN **VG** - VEGAN **N** - NUTS  - SPICY **FMC** - FISH/MOLLUSKS/CRUSTACEANS

RAVIOLI FOCCACCIA FORMAGGI PACCHERI PAPPARDELLE GNOCCHI LASAGNE

PIZZA

Lissome	£13.95
<i>Tomato sauce, fior de latte mozzarella, italian sausage topped with rocket and parmesan shavings</i>	
Bufalina V	£11.95
<i>Tomato suace, buffalo mozzarella and fresh basil</i>	
Quatro Formaggi V	£13.45
<i>Tomato sauce, mozzarella buffalo, gondola cheese, tallegio cheese and basil</i>	
Diavola 	£13.95
<i>BIO Tomato, Mozzarella and Salame Milano</i>	
Capricciosa	£13.95
<i>Tomato sauce, fior de latte mozzarella, spicy salami and spicy 'nduja</i>	
Rustica Primavera V	£16.95
<i>Tomato sauce, fior de latte mozzarella, courgette, spinach, goats cheese and pesto sauce- perfect to share</i>	
Black Truffle V	£16.95
<i>Buffalo mozzarella, taleggio, truffle oil and black truffle paste</i>	
Prosciutto Crudo Burrata	£16.95
<i>BIO Tomato, Mozzarella, Aubergines, Courgettes and Peppers</i>	

SIDES

Rocket and Parmesan	£4.95
<i>Wild rocket and parmesan shavings topped with a Tuscan balsamic glaze</i>	
Mixed Leaf Salad	£4.95
<i>With ceasar dressings and riserva cheese</i>	
Grilled Vegetables	£4.95
<i>Courgette, mixed peppers, broccoli and asparagus</i>	
Courgetti Fritte	£4.95
<i>Crispy fried courgetti chips</i>	
Roasted Potatoes	£3.95
<i>Baby potatoes with rosemary, garlic and olive oil</i>	

MAINS

Beef Sirloin Tagliata – 270g	£24.95
<i>Sirloin steak with rocket, parmesan, caramalised red onions served with roasted potatoes</i>	
Chicken Milanese	£19.95
<i>Breaded chicken breast served with fresh pomodoro pasta</i>	
Baked Sea Bass Fillet	£22.95
<i>Two sea bass fillets covered in a lemon dressing served with seasonal vegetables and roasted potatoes</i>	

VEGAN PIZZA

Ortalana VG	£12.95
<i>Tomato sauce, vegan cheese, grilled courgette, mixed peppers, aubergine and black olives</i>	
Romana VG	£9.95
<i>Tomato sauce, capers, garlic and oregano</i>	
Lissome Vegan VG	£11.95
<i>Tomato sauce, vegan cheese, sun-dried tomatoes topped with rocket</i>	
Homemade Vegan Lasagne VG	£11.95
<i>Layers of mushroom ragu and italian pasta topped with vegan bechamel</i>	
Oven Baked Aubergine VG	£11.95
<i>With aubergine, tomato sauce and basil</i>	

Add Extra Toppings

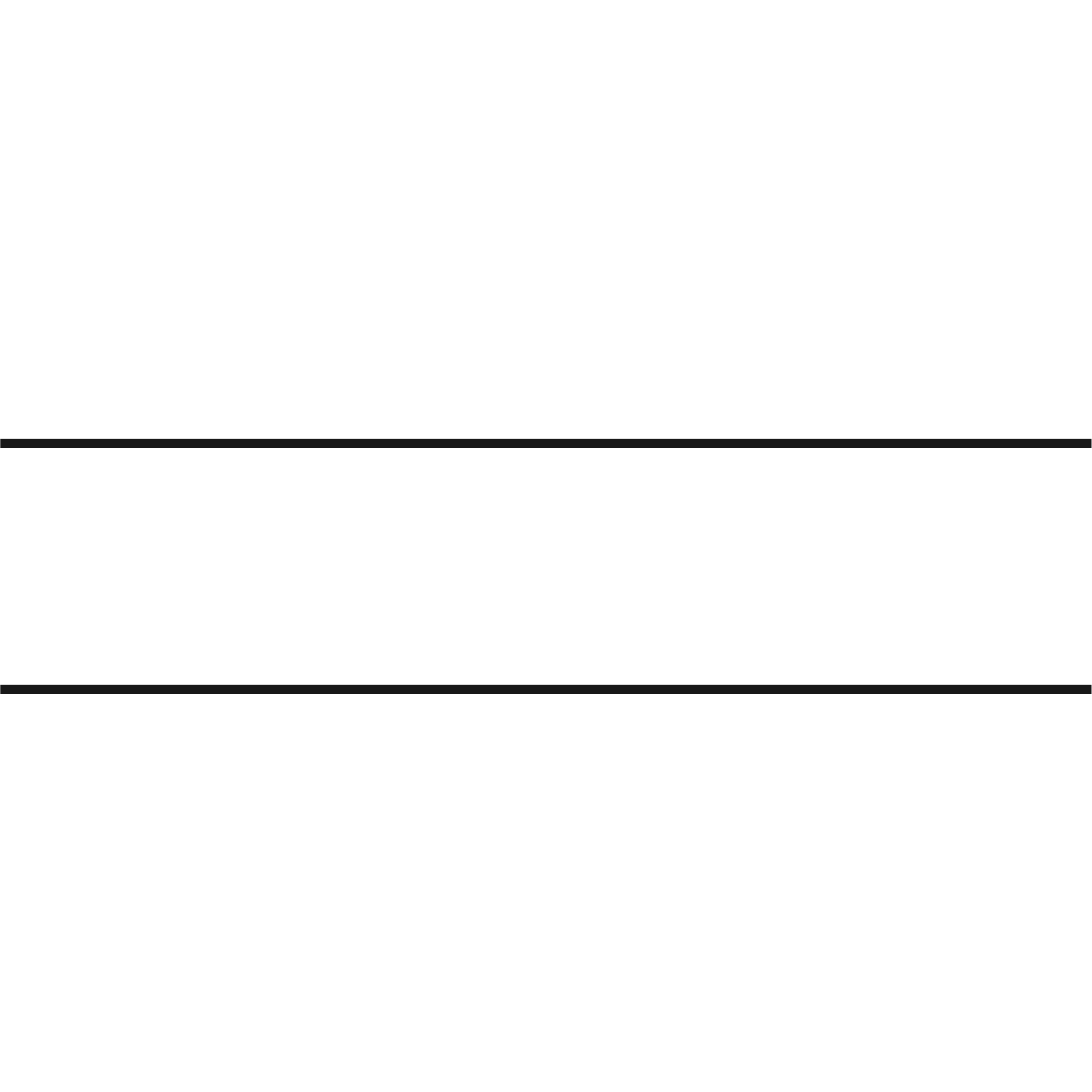
<i>Extra Mozzarella, Parmesan, Goat Cheese, Buffalo Mozzarella, Mushrooms, Courgette, Mixed Peppers,, Rocket, Olives, Spinach, other Veg</i>	£1.70 each
<i>Extra Salame N'duja Sausage, Ham, Prosciutto, other Meat, Vegan Cheese</i>	£1.90 each
<i>Extra King Prawns</i>	£2.90 each

DESSERT

Homemade Tiramisu	£6.95
<i>Traditional Italian dessert made with savoiardi biscuits, mascarpone cream and coffee</i>	
Torta Della Nonna	£6.95
<i>Classical Italian dessert</i>	
Homemade Panna Cotta	£6.95
<i>A chilled sweetened thick cream served with a berry compote</i>	
Chocolate Melt	£6.95
<i>Warm chocolate souffle served with ice cream</i>	
A selection of ice cream or sorbet	£6.95
Rum Baba Napolitana	£6.95
<i>Homemade cake soaked in citrusy rum syrup</i>	

BOLOGNESE PASTA CALZONI BRUSHCETTA CANNELLONI PIZZA PANCETTA

A discretional service charge of 10% will be added to the bill



WHITE WINE

	175ml	750ml
Sauvignon Blanc <i>Chile, 12%</i> <i>Light, crisp, and refreshing</i>	£7.95	£24.95
Riesling Feinherb Mosel <i>Germany, 14%</i> <i>Citrus aromas and notes of green apples</i>	£8.95	£28.95
Chardonnay Ardeche <i>Louis Latour France, 14%</i> <i>Aromas of Honey and Almond</i>	£9.95	£29.95
Sauvignon de Touraine <i>France, 14%</i> <i>aromas of lime and pink grapefruit</i>		£34.95
Gavi di Gavi Nuovo Quando La Battastina <i>Italy, 14%</i> <i>Hints of white peach and pear</i>		£32.95
Sancerre Michel Girard <i>France, 14%</i> <i>Gooseberry and greengage fruits</i>		£38.95

ROSE WINE

	175ml	750ml
Cotes de Province Henri France <i>France, 14%</i> <i>Crisp and dry rose displaying delicious strawberry and raspberry notes with a touch of exotic fruit aroma</i>	£8.95	£29.95
11 Minutes Pasqual, Italy <i>is a rose-colored to light ruby wine, delicately fruity on the nose, on the palate it is delicious with fresh mouth-watering fruit.</i>		£34.95

Prosecco & Champagne

	125ml	750ml
Prosecco Millesimato, Italy <i>Dry prosecco</i>	£6.95	£29.95
Moet & Chandon, France <i>Unique champagne for any occasion</i>		£89.95

RED WINE

	175ml	750ml
Chianti Classico DOC, Puglia <i>France, 14%</i> <i>Medium body, dry, delicate</i>	£7.95	£24.95
Nero D'avola Miopasso Sicilia <i>Italy, 14%</i> <i>Notes of dark cherries and blackcurrants</i>	£8.95	£28.95
Malbec Mendoza septime Argentina <i>Argentina, 14%</i> <i>Notes of plums and figs</i>	£8.95	£29.95
Babera D'Asti crocera superiore <i>Germany, 14%</i> <i>Aromas of ripe black cherry, damson, and toasty spice</i>		£31.95
Primitivo di Mundura <i>Italy, 14%</i> <i>Mellow hints of ripe fruit, Plum jam and spicy notes</i>		£38.95
Pinotnoir Chateau de L'Heustrance <i>France, 14%</i> <i>Aromas of red fruits, spices, and chocolate</i>		£34.95

FINE WINE

	750ml
Amarone Della Valpolicella DOC Classico <i>An incomparable Amarone, made from the ripest, specially selected grape clusters that are hand harvested, specially dried under controlled conditions for 120 days and barrel aged for 2 years in French oak.</i>	£72.95
Barolo Valpolicella Superior DOC <i>This dark ruby red color, this wine is full and intense with notes of cherries, ripe red fruit, jam and light spices such as pepper and cinnamon, hints of grass, dry, fruity, pleasantly well-balanced.</i>	£88.95



BEER & CIDER

Peroni Nastro Azzurro 5.1% 750ml.....	£7.00
Moretti 5.2% 330ml	£4.95
Asahi 5.2% 330ml	£4.95
Peroni Zero 330ml..... Alcohol free	£4.90
Orchard pig 6.5% 500ml.....	£5.20
Kopparberg 6.5% 500ml.....	£5.95

MOCKTAILS

Passionfruit No-Jito..... <i>Passionfruit, lime, sugar, mint, sprite zero</i>	£6.00
Raspberry Fizz..... <i>Homemade lemonade, raspberry syrup, ginger ale</i>	£6.00
Pink Lemonade..... <i>Homemade lemonade, strawberry syrup</i>	£6.00
Blueberry and Lavender..... <i>Homemade lemonade, lavender and blueberry syrup</i>	£6.00

GIN & TONICS

	All gin 35ml
Gin Mare..... <i>Rosemary, fever-tree tonic, olives, sea salt</i>	£12.00
Monkey..... <i>Orange, lime, sage</i>	£12.00
Roku..... <i>Ginger, black pepper, fever-tree tonic, lemon</i>	£12.00
Martin Millers..... <i>Cucumber, black pepper, elderflower tonic</i>	£12.00

SIGNATURE COCKTAILS

Lissome Babe..... <i>Vodka, tequila, Apple juice, raspberry, passionfruit and, honey syrup</i>	£11.00
Sunset in Dalston..... <i>Spice rum, malibu, passionfruit, Lime, soda water</i>	£11.00
East London Club..... <i>Hendricks gin, Cointreau triple sec, lemon juice, sugar syrup</i>	£11.00
Something Sour..... <i>Amaretto, cognac, cherry syrup, egg whites, lemon juice</i>	£11.00
Truffle Sour..... <i>Vodka, amaro Montenegro, truffle oil, lemon, egg white, black truffle shavings</i>	£19.00
Italian Connection..... <i>Beefeater gin, St Germain elderflower liqueur, lime juice, soda water</i>	£11.00

CLASSIC COCKTAILS

Aperol Spritz	£10.00
<i>Aperol, prosecco, soda water</i>	
Porn Star Martini	£10.00
<i>Vanilla vodka, passionfruit puree, orange juice, shot of prosecco</i>	
Espresso Martini	£10.00
<i>Vodka, tia maria, espresso, sugar syrup</i>	
Negroni	£10.00
<i>Gin, Campari, martini rosso</i>	
Mojito	£10.00
<i>White rum, fresh mint, lime, gomme syrup</i>	

**SOFT
DRINKS**

Orange, Apple,	£3.00
Coca Cola	£3.20
Diet Coke.....	£3.20
Coke 0/Sprite 0	£3.00
San Pellegrino Aranciata/Limonata.....	£3.00
Still Water small/large.....	£2.50/£4.00
Sparkling Italian Water small/large.....	£2.5/£4.00



