

VINO BIANCO -WHITE WINE

	175ml	750ml
Pinot Grigio Trentino Italy,12%, Light, crisp, and refreshing	£8.45	£26.95
Trebbiano Italy, 13.5%, Citrus aromas and notes of green apples	£8.95	£29.95
Chardonnay Italy, 13.5%, Aromas of honey and almond	£9.95	£32.95
Sauvignon de Touraine France, 14%, Aromas of lime and pink grapefruit		£38.95
Gavi di Gavi Nuovo Quando La Battastina Italy, 14%, Hints of white peach and pear		£38.95
Sancerre Michel Girard France, 14%, Aromas of gooseberry and greengage fruits		£42.95

VINO ROSATO - ROSE WINE

	175ml	750ml
Cotes de Province Henri France,14% , Crispy and dry rose displaying delicious strawberry and raspberrry notes with a touch of exotic fruit aromas	£9.50	£32.95
11 Minutes Pasqual Italy, A rose-coloured to light ruby wine, delicately fruity in the nose, on the palate it is delicious with fresh mouth-watering fruit		£38.95

PROSECCO & CHAMPAGNE

	175ml	750ml
Prosecco Millesimato Italy, Dry prosecco	£6.95	£29.95
Moet & Chandon France, unique champagne for any occasion		£88.95

VINO ROSSO - RED WINE

	175ml	750ml
Montepulciano D'abruzzo Italy, 12.5%, Soft and warm fruity wine	£8.95	£26.95
Chianti Seristori Italy, 13%, Fruity and aromatic wine	£8.95	£28.95
Malbec Mendoza Septime Argentina,13.5% Notes of plums and figs	£9.50	£34.95
Nero D'avola Miopasso Sicilia Italy, 13.5%, Notes of dark cherries and blackcurrants	£9.95	£32.95
Barbera D'Asti Crocera Superiore Italy, 14%, Aromas of ripe black cherry, damson and toasty spice		£36.95
Primitivo di Mundura Italy, 14%, Aromas of ripe fruit, plum jam and spicy notes		£39.95
Sain Emilion Grand Cru Italy, 14%, Aromas of ripe black cherry, damson and toasty notes		£49.95
Barolo Superior DOC Selected grapes dried under controlled conditions for 120 days and barrel aged for 2 years in French Oak		£65.95
Barolo Valpolicella Superior DOC Hints of grass, dry, fruity and pleasantly well-balanced		£88.95

BEER & CIDER

Peroni Nastro Azzurro 5.5% 550ml	½ Pint	£4.25
	Pint	£7.95
Moretti 5.2% 330ml		£5.50
Asahi 5.2% 330ml		£5.50
Orchard Pig 6.5% 500ml		£5.95
Kopparberg Strawberry and Lime 6.5% 500ml		£5.95
Peroni Zero Alcohol Free 330ml		£4.50

COCKTAILS

Lissome Babe Vodka, Tequila, Apple juice, Raspberry, Passionfruit and Honey syrup	£11.00
Sunset in Dalston Spiced rum, Malibu, Passionfruit syrup, Lime juice, Soda water, Sugar syrup	£11.00
Bakewell Tart Amaretto, Cognac, Raspberry syrup, Egg whites, Lime juice	£11.00
Dalston Rose Rose wine, White rum, Strawberry syrup, Sugar syrup and Fresh mint	£11.00
East London Club Gin, Triple sec, Lemon juice, Sugar syrup	£11.00

Pornstar Martini Vanilla vodka, Passionfruit syrup, Orange juice - served with a shot of prosecco	£10.00
Margarita Tequila, Triple sec, Lime juice, Sugar syrup, Salt	£10.00
Espresso Martini Vodka, Khalua, Double espresso, Sugar syrup	£10.00
Mojito White rum, Fresh mint, Fresh lime, Gomme syrup	£10.00
Negroni Gin, Campari, Martini rosso	£10.00

MOCKTAILS

Passionfruit No-Jito Passionfruit syrup, Fresh lime, Fresh mint, Sprite zero, Sugar syrup	£6.50
Raspberry & Mint Cooler Raspberry puree, Fresh mint, Fresh lime, Soda water, Sugar syrup	£6.50
White Peach & Raspberry Lemonade White peach syrup, Raspberry puree, Soda water, Sugar syrup	£6.50
Blueberry and Lavender Homemade lemonade, lavender syrup, Blueberry syrup, Soda water, sugar syrup	£6.50

SOFT DRINK

Coca Cola / Diet Coke / Coke Zero / Sprite Zero 330ml	£4.20
San Pellegrino Aranciata / Limonata 330ml	£4.00
Aqua Panna (Still mineral water) 750ml / San Pelligrino (Sparkling mineral water) 750ml	£4.50

SPRITZ

Aperol Spritz Aperol, Prosecco, Soda water	£10.00
Campari Spritz Campari, Prosecco, Soda water	£10.00
Mint & Lime Spritz Prosecco, Elderflower liqueur, Fresh mint, Soda water	£10.00
Limoncello Spritz Limoncello, Prosecco, Fresh lemon, Soda water	£10.00

GIN & TONICS

All gin 35ml

Gin Mare Rosemary, Fever-tree tonic, olives, Sea salt	£12.00
Monkey Orange, Lime, Lemon, Black Pepper, Fever-tree tonic	£12.00
Roku Ginger, Black pepper, Lemon, Fever-tree tonic,	£12.00
Martin Millers Cucumber, Black pepper, Elderflower tonic	£12.00

FRUIT JUICE

Derby Sicilian Orange Juice	£4.00
Derby Sicilian Green Apple Juice	£4.00
Derby Sicilian Pear Juice	£4.00
Derby Sicilian Peach Juice	£4.00


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.

STARTERS

Mixed Olives from Sicily  **£4.50**
Olives sourced from Sicily

Zuppa Del Giorno **£6.95**
Soup of the day - Ask your waiter

Trio of Focaccia  **£5.95**
Served with olive oil


Homemade Truffle Arancini  **£9.95**
Deep fried cheesy risotto balls, with parmesan and truffle oil

Classic Italian Bruschetta  **£7.50**
Tomatoes, garlic, basil, balsamic glaze and olive oil on toasted focaccia


Bruschetta Funghi al Gorgonzola  **£8.95**
Mushrooms in a creamy gorgonzola sauce, topped with parmesan shavings and served on toasted focaccia


Polpette al sugo **£9.95**
Homemade meatballs cooked in a slow-roasted tomato sauce with garlic and topped with mozzarella and basil

Arrosticini Italian Lamb Skewers **£10.95**
Italian lamb skewers served with focaccia and fresh lemon

Adriana Burrata  **£11.95**
Beetroot, radish, rocket, fresh burrata topped with balsamic glaze

Spicy Gamberoni Piccanti   **£12.95**
King prawns with a hint of red chilli, garlic, parsley in a white wine sauce, with focaccia

Calamari Fritti  **£10.95**
Crispy deep-fried squid with aioli dip

Cozze  **(Main £18.95)** **£9.95**
Mussels with white wine sauce, garlic, butter, lemon & parsley

Lissome Antipasto Platter **£14.95**
A selection of Italian meats with olives and focaccia

SALAD

Grilled Goat's Cheese Salad    **£15.50**
A fresh rocket-based salad with walnuts, thin apple slices, grilled goat's cheese and a spicy honey dressing

Chicken and Prosciutto Salad **£15.95**
Grilled chicken with cherry tomatoes, fresh red onions, mixed leaf salad, riserva cheese and crispy prosciutto, served with ceasar dressing



PASTA & RISOTTO


Tagliatelle Bolognese **£13.95**
Tagliatelle with a rich beef ragu



Cavatelli Salsicca **£14.95**
Cavatelli with italian sausage, caramelised red onion, tomato sauce, topped with parsley and pecorino cheese

Spaghetti Carbonara **£13.95**
Spaghetti, egg yolk, guanciale bacon and pecorino cheese


Strozzapretti Pesto Rosso **£15.50**
Strozzapretti with chicken and spring onions in a fresh cream and red pesto sauce



Risotto Pescatora   **£17.95**
Risotto in a white wine sauce and served with king and red prawns, mixed seafood, hints of red chillies and topped with parsley


Risotto alla Porcini  **£16.95**
A creamy and rich risotto in a white wine sauce served with a mixture of wild and field mushrooms and topped with parmesan and parsley


Pumpkin Risotto   **£16.95**
Risotto cooked in a creamy pumpkin paste combined with cacia e pepe paste and topped with amaretto liquor and pecorini cheese


LISSOME SPECIALITY

Pacceheri Tuscan Prawns   **£17.95**
Pacceheri pasta in a tuscan cream sauce with cherry tomatoes, spinach, chillies and white wine

Beetroot Gnocchi   **£16.95**
Gnocchi, fresh beetroots in a creamy four cheese sauce, topped with walnuts

Black Truffle and Burrata Tortellini  **£17.95**
Tortellini filled with burrata and topped with a rich black truffle sauce

Black Truffle Tagliolini  **£17.95**
Tagliolini in a black truffle sauce with parmesan and plenty of fresh black truffle shavings

Fettuccine Con Porcini  **£16.95**
Fettuccine with porcini mushrooms, white wine, garlic, topped with parsley and parmesan

King Prawn Linguine   **£17.95**
King prawns in a seafood and roiquito chilli bisque, served with courgettes and topped with pea shoots

MAINS

Beef Sirloin Tagliata 280g **£28.95**
28-day dry aged Sirloin steak with rocket leaves and seasoned potatoes

Pollo alla Milanese **£20.95**
Breaded chicken breast served with seasoned potatoes and tenderstem broccoli


Baked Sea Bass Fillet  **£24.95**
Two sea bass fillets covered in a lemon dressing served with seasoned potatoes and tenderstem broccoli

Ossobuco alla Milanese **£25.95**
Veal shanks in a rich red wine and tomato sauce served on a bed of saffron risotto

Stinco De Agnello **£24.95**
Slow cooked lamb shank marinated lightly with mint and rosemary served on a bed of mashed potatoes and tenderstem broccoli


Pollo Gorgonzola **£21.95**
Chargrilled chicken breast in a creamy gorgonzola sauce served with seasoned potatoes and tenderstem broccoli


SIDES


Rocket and Parmesan  **£5.45**
Wild rocket and parmesan shavings topped with a balsamic glaze


Mixed Leaf Salad  **£4.95**
Cherry tomato, red onion and olive oil dressing

Harrogate Tomatoes  **£6.95**
Harrogate tomatoes, radish and balsamic glaze

Grilled Vegetables  **£7.95**
Courgettes, aubergines, mixed peppers, black olives and rocket leaves


Courgetti Fritte  **£5.95**
Crispy fried courgette chips, served with aioli dip


Rosemary and Sea Salt Frites  **£4.95**
Potato chips topped with rosemary and sea salt, served with aioli dip

Mozzarella Garlic Bread  **£7.95**
Homemade garlic bread with mozzarella and garlic butter

PIZZA


Lissome **£14.95**
Tomato sauce, fior de latte mozzarella, italian sausage, topped with rocket and parmesan shavings

Bufalina  **£12.95**
Tomato sauce, buffalo mozzarella and topped with fresh basil

Salame Milano  **£15.50**
Tomato sauce, fior de latte mozzarella and salame milano spicy 'nduja

Nduja E Burrata  **£16.50**
Tomato base, mozzarella, sunblush tomato, nduja sausage and burrata

Capricciosa **£14.95**
Tomato sauce, fior de latte mozzarella with mushrooms, artichoke, black olives and ham

Quattro Formaggi  **£14.95**
Tomato sauce, gorgonzola, taleggio, fior di latte mozzarella and parmesan cheese

Black Truffle  **£16.95**
Fior di latte mozzarella, taleggio, truffle oil and black truffle paste, topped with fresh basil

Prosciutto Crudo Burrata **£16.95**
Tomato sauce, buffalo mozzarella, prosciutto crudo, burrata topped with rocket and parmesan

Rustica Formaggio Di Capra  **£17.95**
Goat cheese, roasted peppers, sun blush tomatoes, rocket leaves tomato base and drizzled with honey

----- Perfect for sharing -----

£17.95


Rustica Meat Pizza  **£17.95**
Chicken, salami, pork garlic meatballs, topped with mozzarella and red chillies

----- Perfect for sharing -----

BAKED FORNO DISHES

Homemade Lasagne Bolognese **£14.95**
Layers of fresh lasagne sheets with a homemade beef ragu in a rich tomato and béchamel sauce

Homemade Cannelloni  **£14.50**
Fresh cannelloni filled with creamy ricotta, spinach, mozzarella cooked in a rich tomato sauce

Homemade Vegan Lasagne  **£13.50**
Layers of mushroom ragu and Italian pasta topped with vegan béchamel

Oven Baked Aubergine  **£12.95**
Aubergine in a rich tomato sauce and topped with basil



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.