

Starters

Mixed Olives	4.00
Bread and Butter	1.00
Straccetti	4.00
Little rugs of pizza dough served with olive oil and balsamic vinegar	
Arancini (V)	5.50
Balls of risotto rice, saffron, mozzarella in breadcrumbs	
Focaccia con rosmarino (V)	4.50
Focaccia with rosemary	
Focaccia con aglio (V)	4.50
Focaccia with olive oil & garlic	
Focaccia con aglio e mozzarella (V)	6.50
Focaccia with garlic, fiordilatte and olive oil	
Caprese (V)	7.00
Tomato, Buffalo mozzarella and basil and rocket	
Tricolore (V)	8.90
Tomato, avocado, Buffalo mozzarella and fresh basil	
Tagliere di verdure (serves 2) (V)	12.00
Peppers, aubergines, courgettes, artichokes, rapini, asparagus and butternut squash	
Minestrone Vegan	4.50
Fresh vegetable soup, totally vegan	
Bruschetta con pomodori (V)	4.50
Toasted bread topped with chopped tomatoes, garlic, onions, oregano and basil	
Bruschetta con taleggio e pesto rosso	5.50
Toasted bread topped with taleggio cheese and sundried tomato paste	
Focaccia con misto di verdure e pomodoro (V)	6.10
Squares of focaccia bread topped with tomato sauce and julienne of vegetables	
Melanzane alla Parmigiana	8.50
Sliced fried aubergines interlayered with tomato sauce, mozzarella, parmesan cheese, basil and oregano	
Bufala su tartare di pomodoro e olive (V)	6.50
Buffalo mozzarella on a bed of chopped tomatoes, onions, garlic, olives, basil and oregano	
Burrata con Melanzane	5.50
Burrata with grilled aubergines	
Calamari fritti	8.40
Fried fresh squid served with homemade tartare sauce	
Gamberoni alla Vito	10.50
King prawns, garlic butter, white wine and lemon sauce	
Cozze alla provinciale	8.50
Fresh mussels cooked in white wine, chilli, tomato and parsley sauce	
Tagliere di affettati e formaggi	13.50
Parma ham, spianata, milano salami, speck, parmigiano, provola affumicata, burrata e olive	
Capesante e pancetta	9.50
Seared king scallops with fried pancetta	

Did you know the bread we use for our bruschetta and serve is freshly baked on the premises by our pizzaioli

Pizza

Margherita (V)	8.70
Tomato, fiordilatte, basil, olive oil	
Marinara Vegan	7.70
Tomato, oregano, garlic, basil, olive oil	
La Tricolore (V)	11.70
Tomato, oregano, garlic, capers, black olives, baked cherry tomatoes topped with slices of buffalo mozzarella and fresh rocket before serving	
Calabrese	10.70
Tomato, fiordilatte, spicy salami, onions, basil, olive oil	
Nduja	10.70
Tomato, smoked provola, Nduja sausage, basil, olive oil	
Parma e Burrata	13.50
Tomato, fiordilatte, Parma ham, burrata, basil, olive oil in garlic and chillies	
Crudaiaola	12.70
Tomato, fiordilatte, Parma ham, rocket, parmesan shavings, basil, olive oil	
Bufalina (V)	11.20
Tomato, Buffalo mozzarella, cherry tomatoes, basil, olive oil	
Ortolana (V)	10.70
Tomato, fiordilatte, artichokes, peppers, courgettes, basil, olive oil	
Tonno e Cipolla	11.70
Tomato, fiordilatte, tuna, red onions, chilli, olive oil, basil	
Ai Gamberi	11.70
Tomato, prawns, rocket, garlic, basil, olive oil and chillies	
Calzone Minori	12.00
Folded pizza filled with ricotta cheese, salame Milano, fiordilatte, tomato, basil and black pepper.	
Le Bianche (pizza without tomato base)	
Cacio, pepe e pancetta	11.30
Fiordilatte, pecorino, pancetta, black pepper, basil, olive oil	
Salsiccia e friarielli	10.70
Smoked provola, sausage meat, Rapini or broccoli rabe sautéed in garlic and chillies	
San Gennaro (V)	10.70
Fiordilatte, cherry tomatoes, olives, garlic, parsley, oregano, fresh chillies, basil, olive oil	
Norcina	12.70
Smoked Buffalo mozzarella, porcini mushrooms, fresh sausage, truffle paste, truffle oil, basil	
Traditional - Original sour dough left to proof for 48 hours	

Without gluten - extra 1.50
Although ingredients are gluten free, there might be traces of gluten as there could be contamination during the pizza making process

Pizza Toppings

- Tomato sauce, fresh chillies, rocket, yellow cherry tomatoes, olives, garlic, rapini, peppers, courgettes, avocado, onions, artichokes, sliced tomato, mushrooms, asparagus, basil, capers, parsley	1.50 each
- Fiordilatte, Buffalo mozzarella, fresh sausage, Spianata, Nduja, Parma ham, parmesan cheese, pecorino cheese, truffle oil, gorgonzola, sun dried tomatoes, tuna, truffle paste, pancetta	2.50 each
- Porcini, prawns	3.50 each
- Burrata	4.50

Pasta

Spaghetti ai Gamberi	13.00
Spaghetti, tomato sauce, garlic, fresh chillies and king prawns.	
Penne Arrabbiata (V)	11.00
Penne with tomato sauce, garlic and fresh chillies.	
Scialatielli ai frutti di mare	14.00
A type of thick and short fettuccine freshly prepared, tomato sauce, garlic, clams, mussels, squid and prawns	
Gnocchi aglio e peperoncino (V)	11.00
Fresh Gnocchi di patate, tomato sauce, garlic, fresh chillies	
Paccheri alla Norma	13.00
Fresh pasta, aubergines, tomato sauce, dry ricotta cheese and basil.	
Linguine con granchio e zafferano	14.00
Linguine pasta, fresh white crab meat, julienne of courgettes, saffron, garlic and chilli	
Trofie al Pesto (V)	12.00
Pasta with fresh pesto and asparagus tips	
Spaghetti ai pomodori secchi (V)	12.00
Spaghetti, sun dried tomatoes, garlic, chillies, basil	
Penne al pomodoro (V)	10.50
Pasta in a tomato and basil sauce.	
Spaghetti al pomodoro (V)	10.50
Pasta in a tomato and basil sauce.	
Risotto ai porcini e gorgonzola	12.50
Risotto rice cooked with fresh porcini, parmesan, gorgonzola, butter and chopped parsley	
Lasagna di cinghiale e porcini	14.40
Layers of pasta interlaced with Wild Boar ragù Porcini mushrooms bechamel sauce, parmesan cheese	
Paccheri al ragù di Cinghiale con olio di Tartufo Nero	14.50
Fresh large tubed pasta, served with a wild boar ragù, black truffle oil	
Ravioli di melanzane e scamorza	13.50
Fresh green pasta filled with aubergines and smoked cheese in a tomato sauce	

All our pastas can be served as starter portions. 8.50
Where not already stated. A gluten free pasta option is available, please ask our staff

Main Course

Pollo Minori (Halal) Chicken breasts, light tomato sauce, julienne of peppers and garlic, served with a selection of daily vegetables and potatoes.	15.00
Pollo Milano (Halal) Chicken breast in breadcrumbs served with spaghetti in a tomato sauce.	15.00
Vitello ai porcini Veal cooked in a cream and porcini mushrooms sauce, served with a selection of daily vegetables and potatoes	17.50
Vitello alla milanese Breaded veal escalope , served with spaghetti in a tomato sauce	17.50
Polpettine di agnello con pasta Spicy lamb meatballs in a tomato sauce served on a bed of tagliatelle pasta	14.50
Spigola caprese Fillets of seabass panfried in a garlic, cherry tomato, red onions, rosemary served with a selection of daily vegetables and potatoes.	19.50
Salmone Minori Salmon steak in lemon, capers and butter sauce, topped with asparagus tips, served with a selection of daily vegetables and potatoes	16.00
Bistecca con salsa verde Rib eye steak grilled with a serving of salsa verde, served with a selection of daily vegetables and potatoes	22.50
Parmigiana Sliced fried aubergines interlaid with tomato sauce, mozzarella, parmesan, basil and oregano	10.50
Cozze Provinciale Freshly cooked mussels in white wine, chilli, tomato and parsley sauce	10.50

Salads

- Fennel and beetroot salad	6.70
- Roasted peppers and artichoke salad	7.50
Prawns, smoked salmon, avocado on a bed of mixed salad	12.50
- Green salad (side)	4.00
- Mix salad (side)	4.50

Children's Menu

(for children of 13 years old and under)

Baby Margherita  Tomato, fiordilatte and basil	3.50
Baby Marinara Vegan Tomato, oregano, garlic and basil	3.00
Baby Pizza Con salsiccia Tomato, fiordilatte, fresh sausage	4.00
Baby Ravioli di Melanzane e Scamorza Fresh green pasta filled with aubergines and smoked scamorza cheese served in a tomato sauce	4.50
Baby Gnocchi al pomodoro  Fresh gnocchi di patate in a tomato sauce	4.00
Baby Penne pomodoro  Penne in a tomato sauce	4.00
Baby Pollo Milano e patatine (halal) Strips of chicken breast in breadcrumbs. served with chips	5.50
Baby Spaghetti al ragu Spaghetti with wild boar ragu	4.00
Chips	2.00

Usually your child menu choice is served with your starters but if you prefer it to be served with your mains please inform our staff.

**Minori free wifi
password: conn3ction**

Olives may contain stones
If you have any allergen or dietary requirements, please inform our staff before you order.

All our dishes are freshly prepared in our kitchen, unfortunately we cannot guarantee that they are 100% free of allergens or contaminants

 **is for Vegetarian Vegan**

A 10% service charge will be added to your bill



A La Carte Menu

Opening Hours

Monday: 6pm - 10pm

Tuesday - Sunday: 12 noon - 10pm

Last Orders - 9pm

Restaurant will be closing at 10pm due to new government restrictions



Dessert and Coffee Menu

Opening Hours

Monday: 6pm - 10pm

Tuesday - Sunday: 12 noon - 10pm

Last Orders - 9pm

**Restaurant will be closing at 10pm
due to new government restrictions**

A 10% service charge will be added to your bill

Desserts

Babà al Rhum invecchiato	6.00
Babà soaked in aged Rum	
Torta della Nonna	6.00
Sugar shortcrust pastry, lemon scented custard. The top is studded with crunchy pine nuts and dusted with icing sugar	
Torta di Carote	6.00
Classic carrot cake, gluten free	
New York style Cheesecake	6.00
The national American cake made of cream cheese. Served with cream	
Homemade Tiramisù	6.00
Sponge fingers dipped in coffee and brandy interlaced with marscapone cream, dusted with cocoa	
Cassata Siciliana	6.00
Sponge Cake with a paste of almonds and pistacchio, filled with creamed ricotta	
Apple Pie	6.00
Apple Pie, served hot with custard	
Pere e cioccolato	6.00
A single portion version of the famous cake with an elegant 70% dark chocolate mousse	
Delizia al limone Amalfitano	6.00
Sponge cake and lemon custard, covered with a lemon cream scented with grated peel of Costa d'Amalfi IGP lemons	
Creme Bruleè	6.00
Creme Bruleè	
Affogato	4.50
Double espresso with a scoop of vanilla ice cream	
Minori Mess	6.00
Our version of the famous Eton mess, pieces of Panettone, whipped cream, ice cream, Amarene cherries, baby meringue, chocolate chips	

Minori Bomb 5.50

Shot of Espresso, ice cream and chocolate syrup

Bomba Maggiore 6.00

Shot of Espresso, ice cream, with a choice of Kalua, Tia Maria or Baileys

Pizza Nutella 6.00

Pizza dough topped with Nutella and white chocolate

Ice Cream

Venetian Ice Cream 2.00 per scoop

Special Cones 50p

Flavours

Vanilla • Chocolate • Stracciatella

Strawberry • Pistacchio

Coffee • Nocciola

Rum and Raisin • Amarena

Mango sorbet • Lemon sorbet • Yougurt

Soft Ice Cream 2.00

Special Cones 50p

Flake 50p

Coffee

Cappuccino	2.50
Latte	2.50
Americano	2.50
Espresso	1.50
Double Espresso	3.00
Macchiato single	1.75
Double Macchiato	3.00
Flat White	2.50
Mocha Latte	2.50
Iced coffee	3.00
Hot Chocolate	2.50
Hot Chocolate with Marshmallows	3.00
Ginseng	2.00
Add a shot of syrup	40p

Tea

2.00 per pot

Breakfast Tea
Green Tea
Peppermint Tea
Earl Grey Tea
Fresh Mint Tea
Fruit Tea
Camomile Tea

Liqueur Coffee

5.75

Irish Coffee
Brandy Coffee
Tia maria Coffee
Baileys Coffee

**Minori free wifi
password: conn3ction**

**410 Uxbridge Road Hatch End HA5 4HP
Tel: 020 8428 1881 web: www.minori.co.uk
email: info@minori.co.uk**



Dessert and Coffee Menu

Opening Hours

Monday: 6pm - 10pm

Tuesday - Sunday: 12 noon - 10pm

Last Orders - 9pm

**Restaurant will be closing at 10pm
due to new government restrictions**

A 10% service charge will be added to your bill

Desserts

Babà al Rhum invecchiato	6.00
Babà soaked in aged Rum	
Torta della Nonna	6.00
Sugar shortcrust pastry, lemon scented custard. The top is studded with crunchy pine nuts and dusted with icing sugar	
Torta di Carote	6.00
Classic carrot cake, gluten free	
New York style Cheesecake	6.00
The national American cake made of cream cheese. Served with cream	
Homemade Tiramisù	6.00
Sponge fingers dipped in coffee and brandy interlaced with marscapone cream, dusted with cocoa	
Cassata Siciliana	6.00
Sponge Cake with a paste of almonds and pistacchio, filled with creamed ricotta	
Apple Pie	6.00
Apple Pie, served hot with custard	
Pere e cioccolato	6.00
A single portion version of the famous cake with an elegant 70% dark chocolate mousse	
Delizia al limone Amalfitano	6.00
Sponge cake and lemon custard, covered with a lemon cream scented with grated peel of Costa d'Amalfi IGP lemons	
Creme Bruleè	6.00
Creme Bruleè	
Affogato	4.50
Double espresso with a scoop of vanilla ice cream	
Minori Mess	6.00
Our version of the famous Eton mess, pieces of Panettone, whipped cream, ice cream, Amarene cherries, baby meringue, chocolate chips	

Minori Bomb 5.50

Shot of Espresso, ice cream and chocolate syrup

Bomba Maggiore 6.00

Shot of Espresso, ice cream, with a choice of Kalua, Tia Maria or Baileys

Pizza Nutella 6.00

Pizza dough topped with Nutella and white chocolate

Ice Cream

Venetian Ice Cream 2.00 per scoop

Special Cones 50p

Flavours

Vanilla • Chocolate • Stracciatella

Strawberry • Pistacchio

Coffee • Nocciola

Rum and Raisin • Amarena

Mango sorbet • Lemon sorbet • Yougurt

Soft Ice Cream 2.00

Special Cones 50p

Flake 50p

Coffee

Cappuccino	2.50
Latte	2.50
Americano	2.50
Espresso	1.50
Double Espresso	3.00
Macchiato single	1.75
Double Macchiato	3.00
Flat White	2.50
Mocha Latte	2.50
Iced coffee	3.00
Hot Chocolate	2.50
Hot Chocolate with Marshmallows	3.00
Ginseng	2.00
Add a shot of syrup	40p

Tea

2.00 per pot

Breakfast Tea
Green Tea
Peppermint Tea
Earl Grey Tea
Fresh Mint Tea
Fruit Tea
Camomile Tea

Liqueur Coffee

5.75

Irish Coffee
Brandy Coffee
Tia maria Coffee
Baileys Coffee

**Minori free wifi
password: conn3ction**

**410 Uxbridge Road Hatch End HA5 4HP
Tel: 020 8428 1881 web: www.minori.co.uk
email: info@minori.co.uk**