

Contorni / Sides

Patatine fritte 5.95 VG

Crispy golden fries lightly salted and served piping hot. Classic, satisfying, and perfect on the side of any dish.

Purè al Tartufo Viola 5.95 VD

Creamy potato purée with beetroot extract infused with aromatic truffle oil. Velvety, earthy, and unexpectedly luxurious.

Insalata di Casa mia 5.95 VG

A light, refreshing mix of greens, cherry tomatoes, red onion, and cucumber, dressed with extra virgin olive oil and a touch of sea salt. Crisp, colourful, and the perfect balance to any meal.

Patatine cacio e pepe 6.95 V

A Roman-style twist on our classic fries: tossed with Pecorino Romano, Parmigiano Reggiano, and a crack of black pepper. Addictive, cheesy, and full of character.

Verdure Pastellate 6.95 VG

A colourful mix of seasonal vegetables delicately battered and fried until golden and crispy. Light, crunchy, and irresistibly moreish.

Caponata 6.95 VGG

Sicilian aubergines, onions, olives, and capers in a sweet and sour sauce.

Le tre dell'orto 6.95 VVD

Broccoli, cauliflowers, green beans, sautéed with extra virgin olive oil and garlic. Three veggies, one delicious reason to behave.

Insalate / Salads

Caprese in Vacanza 15.95 VD

A delightful twist on the classic Caprese, with luscious buffalo mozzarella, juicy tomato slices, creamy avocado, a tangy balsamic glaze, and fresh basil leaves.

Barbabietola e Caprino 15.95 VDN

A vibrant mixed salad with cherry tomatoes, sun-dried tomatoes, peppers and beetroot, topped with honey-glazed goat's cheese, pistachio crumble and a balsamic glaze.

Amalfi Salad 15.95 D

A refreshing mix of rocket, cherry tomatoes, buffalo mozzarella, and Parma ham, topped with parmesan shavings and a drizzle of balsamic glaze.

La Tonnacchiella 15.95 G

Premium tuna in extra virgin olive oil, mixed leaves, heritage tomatoes, Taggiasca olives and red onion, finished with crispy fried capers and a lemon and extra virgin olive oil dressing, served with olive grissini.

Fresh, vibrant and full of Mediterranean sunshine.

Pizze / Pizzas

Thin or Thick Crust or Folded

Gluten-free bases available for all pizza

Margherita 14.95 VG

San Marzano tomato sauce, fiordilatte, fresh basil, and extra virgin olive oil. A true icon pure, simple, and timeless.
{Add Bufala or Burrata +£3}
{Vegan cheese +£2}

Pepperoni Diavola 17.95 GD

San Marzano tomato sauce base topped with pepperoni, fiordilatte, a touch of fiery fresh chilli, sweet roquito pearls and a handful of fresh rocket for a peppery finish. Bold, intense and unapologetically delicious.

Capricciosa 17.95 GD

Our San Marzano tomato sauce signature base topped with fiordilatte, tender artichokes, mushrooms, black olives, and premium Italian cotto ham. A playful, endlessy stylish classic.

Cinque Formaggi 17.95 GD

San Marzano tomato sauce base topped with fiordilatte, gorgonzola, smoked scamorza, grated Grana Padano DOP, and a punchy touch of Pecorino Romano. Creamy, tangy, and full of character.

Vegetariana 17.95 VGD

San Marzano tomato sauce base topped with fiordilatte, a medley of fried yellow and red peppers, tender aubergines, courgette and sweet cherry tomatoes. A satisfying meat free option bursting with Mediterranean flavour.
{Vegan cheese +£2}

Napoli 17.95 GD

San Marzano tomato sauce base, fiordilatte, Cetara anchovies, black olives, capers, and a sprinkle of oregano. Salty, fragrant, and packed with the true spirit of the Mediterranean.

Boscaiola al Tartufo 19.95 GD

Velvety white base with fiordilatte, a blend of creamy mushrooms, smoked scamorza, Italian cotto ham and juicy pork sausage. Finished with a drizzle of truffle oil and fresh parsley for that unmistakable earthy aroma.

L'Eccezione 19.95 GD

San Marzano tomato sauce base, fiordilatte, chicken strips, sweet yellow piennolo and sun-dried tomatoes, finished with fresh rocket, Parmigiano Reggiano shavings, and a balsamic glaze drizzle.

The rule-breaking pizza we are almost ashamed to love.

Rustica 19.95 GD

A delightful blend of tradition and flavour, featuring rich San Marzano tomato sauce, fiordilatte, spicy Neapolitan pepperoni, cooked ham and earthy mushrooms, all drizzled with a touch of extra virgin olive oil and topped with a fresh basil leaf.

Italiana 19.95 GD

Velvety white base topped with fiordilatte, a vibrant mix of red and yellow cherry tomatoes, finished with Parma ham, fresh rocket, Parmigiano Reggiano shavings, and a drizzle of extra virgin olive oil.
A true celebration of Italy's rich colours and flavours.

4 Salami 19.95 GD

San Marzano tomato sauce base, fiordilatte and a quartet of cured meats- Milano salami, Napoli salami, spicy spianata from Calabria, and bold, fiery salsiccia piccante. A meaty masterpiece, tribute to Italy's regional charcuterie.

Sorrento 19.95 VGD

San Marzano tomato sauce base topped with fiordilatte, melanzane alla parmigiana – layers of fried aubergines, rich tomato sauce and melted mozzarella, and basil. A sun-kissed tribute to our Southern Italy.

Giacomino 20.95 GD

A vibrant San Marzano tomato base with fior di latte, Italian sausage, Salame Napoli and golden fried aubergine, topped with a generous shower of crispy fries, chilli flakes, Parmesan shavings and fresh basil. A proper Neapolitan indulgence - bold, playful and impossible to resist.

Aaron 20.95 GD

Our margherita base topped with Champignon mushrooms and fiery 'nduja, finished straight from the oven with cool, creamy fresh ricotta. Hot meets cold, sweet meets spicy - and every bite hits differently.

The G.O.A.T 20.95 VGD

San Marzano tomato sauce base, fiordilatte, tangy goat cheese, sweet onion chutney, sun-dried tomatoes and creamy burrata. Finished with a crunchy taralli crumble for the perfect southern Italian crunch. Unconventional, rich, and very addictive.

La G 20.95 GD

San Marzano tomato base topped with fiordilatte, spicy Calabrian 'nduja, crispy fried aubergines, and sweet cherry tomatoes. Finished with a cool, creamy burrata to balance the heat. Unexpected, intense, and full of character-just like its name.

Mortazza 20.95 GDN

Creamy white base with fiordilatte and gorgonzola, crowned after baking with a whole burrata, silky slices of mortadella, and pistachio in two ways - velvety pesto and crunchy crumble. Playful, decadent, and unforgettable.

Burratina on the Pork 20.95 GD

Smooth white base topped with fiordilatte, crispy pancetta, cherry tomatoes, and champignon mushrooms. Finished with fresh rocket and crowned with a whole burrata that melts right into the heat. Rich, juicy, and outrageously comforting.

Domenica 22.95 GD

San Marzano tomato base, fiordilatte, slow-cooked lamb ragù braised in red wine, roasted red onions and sweet roquito pearls, finished with crispy onions for a double onion texture, aged Parmigiano and extra virgin olive oil. Rich, comforting and deeply Italian - a classic Sunday classic brought to life on pizza.



PrimaVista

Gourmet Flavoured Mayonnaises

Truffle Mayo 2.95

Luxuriously smooth mayonnaise infused with the earthy aroma of black truffle. A rich and decadent addition, perfect with meats and fries.

Basil Mayo 2.95 N

Fresh and aromatic, this creamy mayo is blended with fragrant basil leavesfor a Mediterranean touch.

'Nduja Mayo 2.95

A bold and spicy twist. This unique mayo combines the creaminess of traditional mayonnaise with the fiery heat and smoky depth of authentic Calabrian 'nduja sausage.

Lemon Mayo 2.95

Bright and zesty, this refreshing mayo is enriched with real lemon juice and zest. Ideal with seafood, salads, or as a light dipping sauce.

Garlic Mayo 2.95

Classic and full of flavour, our garlic mayo delivers a smooth, savoury punch with a hint of roasted garlic.

Jack
Primavista



Stuzzichini / Nibbles

Olive Miste 6.95 VVG

A selection of marinated olives, infused with aromatic herbs and spices, perfect for a savoury snack.

Cazzilli Siciliani 8.95 VD

Golden-fried potato croquettes, crispy outside, soft and fluffy inside, a beloved Sicilian street food made with mashed potatoes and fresh herbs.

Mozzarelline al Pesto Fritte 8.95 VDG

Crispy fried mozzarella bites with a pesto-filled center. Golden on the outside and irresistibly creamy within, each bite delivers a perfect balance of melted cheese and aromatic basil pesto.

Mini Mozzarella in Carrozza 8.95 GD

Deep-fried bread slices filled with fiordilatte and cotto ham.

Cestino di Pane 8.95 VG

A selection of artisan bread, including focaccia, grissini and tarallini, perfect for sharing. Served with extra virgin olive oil and balsamic vinegar.

Frittatina Cacio & Pepe 8.95 VDG

A crispy pasta frittata with creamy heart made of spaghetti tossed in Pecorino Romano cheese sauce and black pepper, fried until golden. A bold Roman twist on Italian comfort food.

Mozzarella Garlic Bread Selection

Mozzarella Garlic Bread 9.95 VGD

Warm garlic bread topped with melted mozzarella and parmesan for a gooey delight.

Mozzarella & 'Nduja Garlic Bread 11.95 GD

Warm garlic bread topped with melted mozzarella and spicy Calabrian 'nduja for a bold kick.

Mozzarella & Onion Chutney Garlic Bread 11.95 VGD

Warm garlic bread topped with melted mozzarella and a sweet onion chutney for a unique twist.

Basil Pesto Mozzarella Garlic Bread 11.95 VGDN

Picture a warm, crusty garlic bread infused with fragrant basil pesto and layered with melted mozzarella. Each bite is a perfect mix of garlicky crispness, creamy cheese and that rich, herby pesto goodness.

Pistacchio Mozzarella Garlic Bread 12.95 VGDN

A golden, crispy garlic bread topped with melted mozzarella and luscious pistacchio pesto. A delightful twist on a classic, offering a nutty and savory experience in every bite.

Gorgonzola, Pere e Noci Mozzarella Garlic Bread 12.95 VGDN

Garlic bread topped with creamy gorgonzola, a luscious pear marmalade, and crunchy Sorrento walnuts.

Bruschetta Costantino 9.95 VGD

Bruschetta topped with sun-dried tomatoes, creamy ricotta, balsamic glaze, parmesan flakes and fresh rocket.

Arancini Tricolore 11.95 GDN

Classic Bolognese rice balls, served with three sauces representing the Italian flag: vibrant basil sauce for green, creamy cheese sauce for white, and spicy 'nduja sauce for red.

{Ask for Vegetarian Option}

Parmigiana Moderna 11.95 VGDN

Neapolitan-style aubergine parmigiana, layered with rich tomato sauce, creamy parmesan and a bold basil sauce drizzle.

Polpette & Pecorino 11.95 GD

Homemade beef meatballs served on a bed of rich San Marzano sauce, topped with a velvety Pecorino Romano cream and a sprinkle of crispy white onions for a perfect crunch.

Spaghetti San Marzano 19.95 VGD

A rich San Marzano tomato sauce, enhanced by the vibrant sweetness of red and yellow cherry tomatoes.

Topped with sun-dried tomatoes, creamy buffalo mozzarella, fresh basil and Parmigiano Reggiano.

Lasagna della Nonna 19.95 GD

Layers of silky pasta sheets embrace a rich, slow-simmered ragù made with 100% premium beef, slow-cooked until tender and full of depth. Each layer is lovingly spread, finished with fragrant basil and delicate flakes of Parmigiano. Just like an Italian nonna would make on a Sunday lunch!

Authentic Italian Carbonara 19.95 GD

Our carbonara features perfectly cooked spaghetti tossed with crispy pork cheeks, rich egg yolk, and a generous dusting of Pecorino Romano. Finished with a crack of black pepper. No cream added - just as tradition demands.

Elevate your Carbonara - Black Truffle Carbonara +£3.95

Our signature carbonara elevated with black truffle infused directly into the sauce for a rich and luxurious finish.

Una Bolognese in Calabria 19.95 GD

Tagliatelle coated in a slow-cooked beef and pork ragù, rich and comforting, lifted with Calabrian sausage, parmesan cheese and a touch of spicy 'nduja for a warm, lingering heat. Finished with Parmigiano Reggiano.

Fusilloni Salsiccia e Friarielli 19.95 GD

Fusilloni pasta tossed in a creamy friarielli sauce, with spicy Italian sausage and finished with Parmesan shavings. A true Neapolitan must-have - rich, bold and deeply comforting, with a gentle spicy kick.

Pesce Spada Pinocchio 25.95 GD

Tender bites of swordfish with aubergines, sweet red and yellow cherry tomatoes and a velvety smoked scamorza cream, finished with crispy fried capers and olive powder. Served with crunchy Sardinian pane carasau. A little smoke, a little sea, a whole lot of amore.

Cosce di Pollo alla Cacciatora 26.95

Cacciatora-style chicken thighs slow-cooked with cherry tomatoes, olives, mushrooms, garlic, and onion, then baked 'al cartoccio' to lock in all the rustic, aromatic flavours.

Antipasti / Starters

Focaccia Modenese 12.95 GDN

Our Roman-style focaccia meets tradition: fragrant and generous mortadella from Modena, buffalo mozzarella heart, and sun-dried tomatoes, all brought together by the pistachio pesto.

Spiedino Saporito 12.95 GD

Skewers of smoked provola wrapped in pancetta, layered with golden potatoes and fresh lime leaves, finished with a drizzle of hot honey.

Calamari Sticks 12.95 GD

Lightly fried to a golden crisp, served with a zesty lemon mayo, in a fun, casual style.

Paste / Pastas

Ask About Our Gluten Free Options

Tagliatelle Vesuvio 20.95 GD

Tagliatelle tossed in a rich San Marzano tomato sauce with golden fried aubergine, crispy pancetta and a touch of chilli, delicately finished with Gorgonzola and Parmigiano Reggiano then topped with crispy basil.

An eruption of bold flavours in every bite.

Linguine Rosaria 21.95 GD

Linguine with pistachio pesto, prawns, fried courgettes, lemon zest, finished with a pistachio crumble. Happiness in a dish.

Chef's Favourite

5P 20.95 GD

A vibrant, modern Pasta built on five bold elements: silky green Pea cream, smoky and crispy Pancetta, a touch of Parmigiano for depth, cool air-dried Prosciutto crudo for a salty crunch, all wrapped around perfectly cooked rigatoni pasta that hold every favour.

Tortellini alla Boscaiola Tartufati 21.95 GD

Meat-filled tortellini with mushrooms, ham, sausage, and a black truffle cream, finished with parsley and parmesan. Forest memories.

Risotto Sinfonia 21.95 VGD

A symphony of wild mushrooms, gently folded with creamy gorgonzola. Finished with toasted Sorrento walnuts and a touch of balsamic vinegar pearls for subtle sweetness and texture.

Secondi Piatti / Mains

Costoletta di Maiale alla Milanese 27.95 GD

Milanese-style pork chop, golden and crispy, served with a peppery rocket and cherry tomato salad, Parmesan shavings, a drizzle of aged Modena balsamic, and a luxurious truffle mayo on the side.

Branzino, Piselli e Pancetta 27.95

A pan-seared sea bass fillet, perfectly golden on the outside, served over a smooth pea and onion cream. Finished with crispy pancetta for that perfect savoury crunch. One bite and you'll taste the harmony of land and sea dancing on your palate.

Gambero Mergellina 12.95 GD

Crispy breaded king prawns, topped with lightly melted mozzarella and finished with our spicy mayonnaise.

A little taste of Naples - crispy, creamy and unmistakably Primavista.

Burrata Incaponita 12.95 VGD

A silky burrata set over a toasted Neapolitan fresella, paired with a warm Sicilian caponata of aubergines, onions, capers and olives.

Where two Southern Italian regions meet in vibrant harmony combining cool creaminess and warm agrodolce.

Sauté di Mare 12.95 G

An irresistible sauté of mussels, clams and prawns, enriched with sweet cherry tomatoes, garlic, and parsley, served on a toasted slice of Altamura bread, for a starter that celebrates the fresh flavours of the sea in true PrimaVista style.

Porchetta Tonnata 13.95 GD

Slow-roasted Italian porchetta, thinly sliced with our silky tuna and caper sauce, crispy capers and lemon, finished with crispy savoury cannolo shards. A bold meeting of land and sea.

Risotto Positano 21.95 G

Carnaroli rice cooked with a rich seafood bisque, mussels, clams, prawns and cherry tomatoes, finished with fresh parsley, lemon zest and extra virgin olive oil.

Casareccia Due Sicilie 21.95 VGD

Inspired by the heart of Sicily, this dish features a vibrant caponata of aubergine, onions, olives and capers melded into a sweet-and-sour harmony. Finished with a sprinkle of Sicilian salted ricotta for an authentic and delightfully contrasting flavour.

Gnocchetti al Ragù di Agnello 22.95 GD

Gnocchetti with slow-cooked lamb ragù gently simmered in red wine reduction sauce with onions, carrots and celery, then finished in a rich San Marzano tomato sauce and Primavista secret selection of herbs, for a deep, velvety flavour.

Pappardelle al Ragù di Cinghiale 23.95 GD

Wide ribbon pasta tossed with our slow-cooked wild boar ragù, braised in red wine with bay leaves, juniper berries, rosemary and sage. Finished with Pecorino Romano cheese. Deep, aromatic and beautifully rustic - a taste of the Italian countryside.

Linguine Reali 23.95 G

Linguine tossed in a rich, velvety lobster bisque, finished with sweet white crab meat, yellow Piennolo tomatoes, crispy fried basil and lemon oil caviar. A taste of the Mediterranean, dressed like royalty.

Lamb Shank al Vino Rosso 28.95 D

Slow-braised lamb shank in a rich red wine reduction, served over a velvety beetroot-infused potato puree. Fall-off-the-bone tender and deeply flavourful - comforting, elegant and bold.

Salmonella alla Wellington e Caponata 28.95 GD

Fresh salmon fillet wrapped in golden puff pastry, layered with herbed cream cheese and sauteed spinach, then baked to perfection. For a refined twist on a classic, we serve it alongside a Sicilian caponata made with aubergine, tomatoes, olives, capers and a touch of vinegar for that perfect sweet-and-sour balance.

G contains gluten | D contains dairy | N contains nuts | V suitable for vegetarians | VE suitable for vegans

Gluten free pizza and pasta available upon request. Please note: not suitable for coeliacs or those with severe gluten allergies. In case of any food allergies or intolerances, please speak to the manager before placing your order. Service charge 12.5% optional