



PRIMO VOLO
ITALIANO KITCHEN & CAFFÉ



MAINS

NIBBLES

BREAD BASKET (vg) 4.50

Toasted ciabatta and sourdough, oil and balsamic

MARINATED OLIVES (vg) (ng) 4.50

SMALL PLATES

CROQUETTES 7.25

Crispy fried and packed with flavour, served in a pomodoro sauce.

Choose from:

Spinach & Ricotta (v) | N'duja & Mascarpone

CALZONE BITES 7.25

Miniature n'duja & mascarpone calzones in pomodoro sauce with basil nut pesto and Italian hard cheese

MEATBALL POMODORO 7.50

Succulent pork & beef meatballs in a rich tomato sauce, topped with Italian hard cheese

+ toasted ciabatta 2.25

BURRATA (v) (ng) 9.50

A whole burrata topped with tomato & olive salsa, hot honey and balsamic

+ Chef's selection of Italian meats (ng) 3.00

+ toasted ciabatta (v) 2.25

SIDES

SIDE SALAD (vg) (ng) 4.50

Mixed leaf salad, cherry tomatoes and balsamic maple dressing

TOASTED CIABATTA (vg) 2.25

GARLIC CIABATTA (v) 2.50

+ mozzarella (v) 1.00

DOLCE

AFFOGATO AL GUSTO 6.00

Single shot Primo Volo blend espresso served over gelato.

Choose from: Rich chocolate (vg) | Salted caramel (v)

BOMBOLINI (v) 6.75

Hot mini Italian doughnuts filled with creamy speculoos filling and served with vanilla gelato

★ CHEF'S PRIMO TIRAMISU 6.75

Handmade in-house. Espresso soaked sponge biscuits topped with coffee liqueur mascarpone cream and dusted with cocoa

GELATO 6.75

3 scoops of: Vanilla (v) | Salted caramel (v) | Strawberry (v) | Rich chocolate (vg)

Let us know if you're in a hurry and we'll make sure you're eating within 15 minutes.



MAINS

PRIMO LASAGNE 15.25

Made in-house by the Primo Volo chef team - layers of flavourful beef shin ragu and bolognese piled high and baked to perfection

PANZANELLA SALAD (vg) 11.00

Mixed leaf salad with crispy fried ciabatta croutons, tomato & olive salsa, balsamic maple dressing and fresh avocado

+ half burrata (v) 3.00

PASTA

Craft your own perfect pasta creation!

Choose your pasta:

Linguini, Tagliatelle, Rigatoni, Gnocchi, GF Fusilli (ng)

CREAMY PESTO (v) (ng) 14.00

Basil nut pesto and courgette in a creamy white sauce

CLASSIC BOLOGNESE (ng) 15.00

Rich beef and tomato with fresh herbs and Italian hard cheese

MEATBALL POMODORO 15.75

Pork & beef meatballs in tomato sauce with Italian hard cheese and fresh herbs

CARBONARA (ng) 16.00

Pancetta, egg yolk and Italian hard cheese in a creamy sauce

SEAFOOD (ng) 16.50

Calamari and prawns with spicy tomato sauce, courgette and basil nut pesto

CACIO E PEPE (v) (ng) 14.25

Simple and delicious - black pepper, garlic butter, chilli, Italian hard cheese and fresh herbs



(v) vegetarian | (vg) vegan | (ng) made with ingredients that do not intentionally contain gluten.

If you have any food allergies or intolerances please speak to a member of the team before you order, and ask to see our interactive allergen guide with the 14 legally defined allergens. We take every care to prevent cross-contamination but can't guarantee your dish will be free from allergenic ingredients as our food and drinks are prepared in busy kitchens where cross-contamination may occur. Menu descriptions don't list all ingredients, and recipes are subject to change. For full allergen and nutritional information visit tkmenus.com/primovolo. Prices stated are GBP and include VAT at the current rate. All major credit cards and currencies accepted. Gratuities are discretionary and distributed 100% to our team. We welcome your feedback - email: guestexperience@trgplc.com or post: trgc, 5-7 Marshalsea Road, London, SE1 1EP www.trgconcessions.co.uk | 1125