

# manja manja

“Mangia, mangia!” – meaning “Eat, eat” – is an affectionate phrase we often heard our Italian grandmother say as she put food on the table. Our name is a playful nod to this memory, instantly taking us back to when we tucked into her heartfelt, homemade recipes.

Just as you would at Nonna’s house, order to share and expect dishes to arrive at varying times.

## ANTIPASTI

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Homemade bread and oil DF, VGN £4

Marinated olives DF, GF, VGN £4

Charcuterie board, sourced from Iford Manor £15  
DF Or West Country cheese board V

both served with a selection of pickles,  
chutneys and bread GF on request

## CICCHETTI/SMALL PLATES

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### Fish

Sarde a Beccafico, breadcrumbs, pine £8  
nuts, raisins N, DF

Salt cod croquettes, roasted garlic, red £10  
pepper jam

Moscardini and lily peppers GF, DF £12

### Meat

Pork cheeks, spiced tomato ragu, crispy £12  
garlic and herb polenta GF

Flat iron steak, cabbage crudo, shallots £13  
DF, GF on request

Beef Polpette della Nonna, parmesan £12  
cream

### Veg

Fennel braised with white wine, saffron £8  
and lemon, sweet and sour peppers DF,  
GF, VGN

Warm puy lentils, melting burrata, £9  
Nocellara and preserved lemon salsa V, GF

Mushroom and ricotta Agnolotti, parmesan £12  
broth, chive oil, sage, pine nuts N

Roasted butternut squash tart, onion £10  
relish, smoked fig butter, pickled  
hazlenuts V, N, DF/VGN on request

## NONNA’S SPECIALS

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Celeriac and leek risotto with roasted £18  
chestnuts and burnt apple V, GF, VGN on  
request, DF on request

Slow cooked duck leg and roasted £20  
mushroom rigatoni

Beef shin, pork, porcini mushroom lasagna £19  
with truffle béchamel

Orzo pasta with spiced Nduja, fresh £26  
mussels and hand picked crab DF on  
request

## PIZZETTA

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Margherita, basil, smoked salt, crispy £8  
chilli and garlic oil V

Capricciosa. Artichoke heart, mushroom, £9  
olive, red onion, rocket V

Nduja, ricotta, hot honey, flaked almonds £10  
N

Bresaola, rocket and walnut pesto, lily £10  
peppers N

Crayfish, confit tomatoes, chilli, lemon £12  
and garlic

## SIDES

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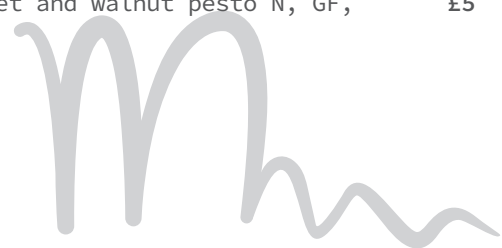
Salt roasted potato, roast garlic, £5  
anchovy sauce, parmesan GF, DF/V on  
request

Courgette, rocket and paremsan salad £5  
GF, DF/V/VGN on request

Beetroot, rocket and walnut pesto N, GF, £5  
V

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All our produce is made using locally sourced ingredients from quality suppliers.  
Pasta and pizza dough are made fresh in-house daily.



## CICCHETTI/SMALL PLATES

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### Fish

Moscardini and Lily peppers GF, DF	£12	Moscardini - marinated cooked baby octopus. herbs oil and lemon
Salt cod croquettes, roasted garlic, red pepper jam	£10	
Sarde a Beccafico, breadcrumbs, pine nuts, raisins N, DF on request	£8	Sarde a Beccafico - baked sardine stuffed with raisin and pinenuts and crumbs
Roasted red peppers, Scamorza, anchovies GF (anchovies optional)	£8	scamorza - mozzarella- like cheese, less moisture

### Meat

Pollo Cotoletta, salt potato, anchovy sauce, parmesan	£10	
Pork cheeks, spiced tomato ragu, crispy garlic and herb polenta GF	£12	polenta - coarse ground corn, fried
Flat iron steak, cabbage crudo, shallots DF, GF on request	£13	

### Veg

Mushroom and ricotta Agnolotti, parmesan broth, chive oil, sage	£12	agnolotti - stuffed pasta
Roasted butternut squash tart, onion relish, smoked fig butter, walnuts V, N, VE on request	£9	compound butter CAN be removed = vegan
White wine, saffron and lemon braised fennel, sweet and sour peppers DF, GF	£8	fennel - part of carrot family. anise flavour
Warm puy lentils, melting burrata, Nocellara and preserved lemon salsa V, GF	£9	puy lentils - smaller than green lentils, grey colour same taste nocellara - olives

## PIZZETTA

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Bianco, confit garlic, chard, cream cheese V	£8	
Goats cheese, roasted grape walnut dressing V, N	£9	
Nduja, ricotta, hot honey, flaked almonds	£10	
Bocconcini, anchovy and sage	£8	

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## CICCHETTI/SMALL PLATES

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### Fish

Moscardini and Lily peppers GF, DF

Salt cod croquettes, roasted garlic, red pepper jam

Sarde a Beccafico, breadcrumbs, pine nuts, raisins N, DF on request

### Meat

Pork cheeks, spiced tomato ragu, crispy garlic and herb polenta GF

Flat iron steak, cabbage crudo, shallots DF, GF on request

Beef Polpetta della Nonna, parmesan cream

### Veg

Mushroom and ricotta Agnolotti, parmesan broth, chive oil, sage, pine nuts N

Roasted butternut squash tart, onion relish, smoked fig butter, pickled hazlenuts V, N, DF on request

White wine, saffron and lemon braised fennel, sweet and sour peppers DF, GF

Warm puy lentils, melting burrata, Nocellara and preserved lemon salsa V, GF

## PIZZETTA

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Margherita, basil, smoked salt, chilli and garlic oil

Capriccioasas, artichoke, mushroom, olive, pine nuts, pickles, rocket

Nduja, ricotta, hot honey, flaked almonds

Bresaola, rocket pesto, peppers

Cray fish, confit tomatoes, chilli, lemon and garlic

## NONNA’S SPECIALS

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Boca’s salt cod, mushroom and spinach lasagne

Beef Osso Bucco orzo, gremolata compound butter, parmados

Confit duck leg, coffee and carrot purée, caraway cabbage, amaretto reduction

Smoked tomato risotto, roasted pear salsa, tomato and basil water jelly DF on request

## SIDES

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Salt roasted potato, roast garlic, anchovy sauce, parmesan GF, DF, V on request

Courgette, rocket and parmesan salad GF

Beetroot, rocket and walnut pesto

Homemade bread and oil V

Marinated olives DF, GF, VGN

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