

OLIVES, BREADS & BITES

Sea salt and rosemary focaccia  olive oil and aged balsamic vinegar	6.25	Nocellara olives fresh, vibrant and sweet	6.50
Cicchetti crostini smoked mackerel, tomato and basil, Prosciutto and provolone	9.50	Mixed marinated olives	5.50
Stretched Garlic pizza butter, garlic, Fior di latte	8.00/11.00	Aperitivo bites spicy pepperoni, mixed olives, sun-blushed tomatoes	8.00
'Nduja doughballs baked in garlic butter, aioli	10.50	Pasta fritte sea salt, smoked jalapeno hot sauce, Grana Padano	8.00

ANTIPASTI

Antipasti board Cloisters Deli meats and cheeses, buffalo mozzarella, olives, pickled chilli, marinated squash, charred focaccia (2-3 people as a starter)	26.00	Prosciutto di Parma (24 month) melon, torn buffalo mozzarella	10.50
Agnolotti patate hand-made potato filled pasta, sage and butter	10.50	Insalata Caprese stracciatella, garden tomatoes, fresh basil, EV olive oil	11.00
Cured Deli meats ever-changing, pickles, ask us for today's selection	10.50	Pappa al pomodoro traditional Tuscan soup made with tomatoes, bread, garlic, Grana Padano	9.00
Crispy fried squid  aioli, lemon, sweet chilli dressed leaves	11.50	Braised peas guanciale, mint pesto, hand tied Burrata	12.50

PASTA

Orecchiette giardino courgette, chilli, garlic, butter, Grana Padano	15.00	Linguine granchio hand-picked Devon crab, chilli, garlic, butter and parsley	20.00
Spaghetti carbonara guanciale, Grana Padano, egg yolk (classically made)	15.50	Cozze con linguine mussels, pomodoro, garlic, white wine	18.50
Ragu di manzo  potato gnocchi, slow cooked beef ragu, horseradish pangrattato	18.50	Pomodoro orecchiette, tomato sauce, cherry tomatoes and rocket	14.00
Spaghetti polpette choose pork or nduja and pork meatballs, spaghetti, pomodoro sauce	16.50	Spaghetti Amatriciana guanciale, tomato, garlic	16.50

SALADS, CHARGRILL & OVEN

Caesar salad crispy panko chicken, pancetta, soft-boiled egg, Grana Padano, baby gem lettuce, focaccia croutons	16.00	Panzanella salad tomatoes, cucumber, olives, red onion, red pepper, focaccia croutons, balsamic dressing	13.00
Chargrilled Yellowfin tuna  served rare with tomatoes, borlotti beans, olives, rocket and red onion, garlic mayonnaise sauce	21.00	Mussels cooked in 'nduja, tomato and white wine	Starter 13.00 / Main 18.00
Pork chop Milanese lemon, rocket and Grana Padano salad	18.00	Tuscan duck lasagne slow cooked white duck ragu, béchamel sauce, fresh pasta sheets, Grana Padano	22.00

PIZZA

Hand stretched dough, made every day. On all our pizzas we use Fior di latte mozzarella, which gives the pizzas a distinctive taste.

Margherita tomato, mozzarella, fresh basil	13.50
Verdure tomato, mozzarella, marinated olives, roasted red peppers, artichokes, mushrooms	15.00
Napoli  tomato, mozzarella, Napoli salami, ham, roasted red peppers, mushrooms	15.50
Maille Bianca béchamel, mozzarella, field mushroom, guanciale, Grana Padano	15.50
Vesuvio tomato, mozzarella, pepperoni, Ventricina piccante, rocket,  hot sauce	16.50
'Nduja e miele  tomato, mozzarella, spicy Calabrian sausage meat, roasted red peppers, pepperoni, drizzled with honey	16.50
Moglie Speciale tomato, mozzarella, Prosciutto di Parma, rocket, Grana Padano	15.50
*Lunchtime only – any half pizza with either mixed salad or skinny fries	12.00

SIDES

Skinny fries	5.50
Truffle and Grana Padano skinny fries	6.00
Mixed leaf salad tomato, cucumber and red onion	5.00
Tomato and red onion salad	5.50
Rocket and Grana Padano	5.50
Garlic roasted baby potatoes parsley and sea salt	6.00

CLOISTERS STAPLES

Staples to our menu, since our beginnings in 2017, these dishes will be a part of Cloisters for good.



SCAN
QR CODE
TO SEE
ALLERGENS

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Please inform us if you have any allergies as we cook everything to order.