

December 2026

ANTIPASTI (before the meal)

Nocellara Olives

Focaccia

Truffled pasta crunchies

Marinated anchovy fillets

Chickpea, lemon & chilli crostini

Italian cheese, salami, antipasti platter



STUZZICHINI (stut-zee-kee-nee) Seasonal plates designed for sharing

Arancino - Roast sprout & marjoram risotto, truffled pecorino butter

Pumpkin & Taleggio pasta frita, pumpkin seed aioli

Mortadella arrosticini, 'nduja & apricot glaze, pistachio

Buffalo mozzarella, marsala mulled prunes, radicchio, hazelnut

Pork, 'nduja & duck rilletes, pickled pear, crostini

Roast piccolo parsnips, red onion, rocket, candied seeds

Shredded sprouts, pickled sultana, focaccia cream, thyme croccanti

Bitter leaf, anchovy, caper

Rigatoni, sausage, pancetta, sage & onion crumb

Mezze maniche, roast beetroot, radicchio, balsamic, walnuts

Hay baked pork shank, leek & chestnut, trotter & cider jus

Hay-baked celeriac, leek & chestnut, cider jus

Green leaf salad, citrus, olive oil

Roasted potatoes, salami, hazelnut

Kids options available upon request

For the full 'Stuzzi experience', £49.5 per person for 3 courses, including deserts.
Recommended for tables of 4+

Please ask to see our full menu of desserts/ gelato/ after dinner drinks

DOLCE

Torta all'Arancia (N) (ve) Olive oil, polenta & orange cake, tonka bean cream	9
Panna cotta (N) Vanilla panna cotta, rhubarb and hibiscus granita, candied almonds, English strawberries and mint	9
Tiramisu (GF)	9
Cannolo (N) Orange and hazelnut ricotta, Yorkshire gooseberry and cardamom compote	9
Piatto di 3 Formaggi A selection of three imported Italian cheeses. Served with pane carasau, seasonal chutneys and pickled vegetables.	16
Piatto Di Dolci (N) A selection of our homemade desserts	21

Please inform your server of any allergies or dietary requirements.

@stuzzileeds | 0113 245 5323

If you have any questions about the ingredients used in our dishes please ask a member of staff.
A discretionary service charge of 12.5% will be added to all bills