

SEPTEMBER 2026

ANTIPASTI (before the meal)

Nocellara Olives	5	Marinated oyster mushroom, burratini	6
Focaccia	5	Chickpea, lemon & chilli crostini	3.5 each
Truffled pasta crunchies	5	Sardines in saor, red pepper & chilli cream	4.5 each
Marinated anchovy fillets	5	Italian cheese, salami, antipasti platter	23

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

Arancino - Aubergine, red pepper, caper risotto, Provolone piccante	6.5
Courgette, basil, parmesan fritti, vegan 'nduja & smoked chilli ketchup	8.5
Charred plums, Stuzzi XO, goats curd, mint, pasta crisp	9.5
Burrata, charred celery, kohlrabi, gooseberry, oregano	13
Pork carpaccio, apple, hazelnut dressing, horseradish	12
Roast beetroot, blackberry, radicchio, lovage, walnuts	8.5
Aged Gorgonzola, fig malt loaf, pink peppercorn bread caramel, sultanas	11
Braised turnips, Lardo di Collonata, balsamic onion, frisee	9
Pappardelle, braised pork belly, friarelle, San Marzano, chilli	16.5
Radiatore, roasted artichoke, confit fennel & onion, gremolata	16
Ancient grain fettuccine, oyster mushroom, corn cream, spring onion	18.5
Seared onglet steak, crispy potatoes, salami & hazelnut butter	22.5
Green leaf salad, citrus, olive oil	5.25
Roasted potatoes, salami, hazelnut	7

Kids options available upon request

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

ALL DAY DRINKS DEAL

Venetian Negroni £5
Select Aperitivo, Gin, Berto Vermouth Rosso

Venetian Spritz £5
Select Aperitivo, Trebbiano, soda



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

DOLCE

Ganache al Cioccolato (N) 72% cocoa Noalya dark chocolate ganache, creme di nocciola, blackberry	9
Torta all'Arancia (N) (ve) Olive oil, polenta & orange cake, tonka bean cream	9
Tiramisu (GF)	9
Cannolo (N) Lemon & pistachio ricotta, lemon curd, blowtorched Italian meringue	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