



A LA CARTE MENU

The Meeting Place Kitchen

ENTRÉE STARTER

Basket of Bread [G] 4.9
Pillowy focaccia, warm from the oven, with grass olive oil and sticky balsamic.

Garlic Pizza Bread [G/D] 7.9 With Cheese
Blistered pizza bread loaded with garlic and molten, stretchy cheese.

Honey-glazed Goats Cheese [V/N] 8.5

Padron Peppers [VG] 6
Fried Spanish green peppers & salt.

Olives [VG] 6.5
Plump Italian olives.

Arancini [G/D] 7.9
Crisp Sicilian rice balls hiding a molten heart of ham and mozzarella, with spicy tomato sauce.

Bruschetta [G/D/N] 6.9
Charred flatbread piled high with juicy tomatoes. Garlic, basil, pesto, showered with parmesan.

Insalata Tricolore [D] 7.9
Buttery avocado, sweet tomato, milk buffalo, and mozzarella.

Polpette al sugo Meatball [G] 8.5
Classic Italian meatball simmered in rich tomato served with sourdough bread.

Melanzane alla Parmigiana [D] 7.9
Silky Sicilian aubergines baked under bubbling tomato, mozzarella and parmesan until golden and molten.

Frittura di Calamari [G/D] 8.9
Golden crispy squid with tartare sauce.

SALAD

Insalata Mista [V] 6.9
Mixed Salad

SIDES

Fries [VG] 5
Truffle Parmesan Fries [D] 6
Broccoli Teneri [VG] 6
Sweet Potato [VG] 6

HOMEMADE PIZZA

Thin or Thick Crust
Gluten free basis available for all pizza; all our pizza dough is made fresh on site and fermented for 48 hours

Margherita [G/D] 13.9
The one that started it all – sweet San Marzano tomatoes, milk, fior di latte, fragrant basil and extra virgin olive oil on blistered dough. A true icon, pure, simple, and timeless.
[Add Bufala or Burrata +£2]
[Vegan cheese available]

Pepperoni Diavola [G/D] 15.9
San Marzano tomato sauce base topped with pepperoni, fior di latte, a touch of fiery fresh chili, sweet roquito pearls and a handful of fresh rocket for a peppery finish. Bold, intense and unapologetically delicious.

Sorrento [G/D] 16.9
San Marzano tomato sauce, fior di latte, melanzane alla parmigiana – layers of fried aubergines, rich tomato sauce and melted mozzarella, and basil. A sun-kissed tribute to our Southern Italy.

Mortadella e Pistacchio [G/D/N] 18.5
Silky Mortadella Bologna IGP draped over fior di latte and gorgonzola, with creamy burrata, pistachio pesto and crunchy pistachio crumble.

MAINS

Meeting Place Creamy Chicken [D] 19.5
Succulent chicken breast with mushrooms and broccoli, cooked in a creamy garlic sauce, served with risotto rice.

Salmone alla Pizzaiola 21.5
Sicilian-style baked salmon nestled in a vibrant tomato sauce with olives, capers, cherry tomatoes, courgette, aubergine and sweet onions.

PASTA/RISOTTO

Gluten-free pasta on request – All our pastas are made to order by expert Italian artisans

Spaghetti alla Carbonara [G/D] 16.5
A true taste of Rome on your plate: our authentic carbonara features perfectly cooked spaghetti tossed with a crispy guanciale, rich egg yolks, and a generous dusting of Pecorino Romano. Finished with a crack of black pepper, this classic Roman dish is creamy and indulgent – no cream added, just as tradition demands.

Linguine Positano [G] 19.5
Linguine bursting with the vibrant flavours of the sea, featuring mussels, clams and tender prawns, gently tossed with sweet cherry tomatoes for a fresh, sun-kissed Mediterranean finish.

Italiana [G/D] 17.5
Velvety white base topped with fior di latte, yellow cherry tomatoes, finished with parma ham, fresh rocket, parmigiano reggiano shavings, and a drizzle of extra virgin olive oil. A true celebration of Italy's rich colours and flavours.

Nduja E Funghi [G/D] 16.9
San Marzano tomato sauce, fior di latte mozzarella, pork Nduja di Spilinga, champignon mushrooms, mascarpone cheese and fresh basil.

Capricciosa [G/D] 16.9
San Marzano tomato sauce signature base topped with fior di latte, tender artichokes, mushrooms, black olives, and premium Italian cotto ham. A playful, endlessly stylish classic.

Quartetto di salami [G/D] 17.5
San Marzano tomato sauce, fior di latte mozzarella, Napoli salami, Milano salami, spicy spianata, pepperoni and fresh basil.

Beer-Battered Haddock [G] 22.5
Crispy battered haddock with fries and tartar sauce.

Pan-Roasted Sea Bass [D] 22.9
Crisp sea bass fillet with crushed new potatoes, tender stem broccoli, herbs and miso butter sauce.

Gnocchi alla Sorrettina [G/D] 16.5
Small Italian gnocchi with tomato and parmesan topped with burrata cheese.

Penne all'Arrabbiata [G/V] 14.5
A bold explosion of heat and flavor. Sweet red cherry tomatoes blistered in hot oil are blended into a fiery base of Calabrian 'nduja, fresh chili, and garlic creating a silky, spicy sauce. Finished with fresh parsley.

Penne Alfredo [G/D] 15.5
Penne pasta with mushrooms and chicken in a rich, creamy parmesan sauce.

Vegetariana [G/D] 16.5
San Marzano tomato sauce base topped with fior di latte, a medley of fried yellow and red peppers, tender aubergines, courgette, artichokes and sweet cherry tomatoes. A satisfying meat free option bursting with Mediterranean flavor.
[Vegan Cheese available]

Natalico [G/D] 16.5
San Marzano tomato sauce base, fior di latte, cetara anchovies, black olives, capers, and a sprinkle of oregano. Salty, fragrant, and packed with the true spirit of the Mediterranean.

Boscaiola al Tartufo [G/D] 16.9
Velvety white base with fior di latte, a blend of creamy mushrooms, smoked scamorza, Italian cotto ham and juicy pork sausage. Finished with a drizzle of truffle oil and fresh parsley for that unmistakable earthy aroma.

Stinco d'Agnello [D] 22.5
A traditional slow-roasted tender lamb shank, braised on the bone and cooked in a vegetable sauce, served with mashed potato.

Beef Cheeks [D] 22.9
Slow-cooked beef cheeks, simmered to perfection for five hours in a blend of mediterranean herbs and spices. Cooked in a vegetable sauce and served with mashed potatoes.

Lasagna [G/D] 16.5
A modern take on the classic beef lasagna, layered with slow-cooked beef ragu, rich tomato sauce and creamy bechamel, finished with extra virgin olive oil, and basil powder.

Risotto Prima Vera [G/D] 15.5
Carnaroli rice with edamame beans, broccoli and finished with beetroot, asparagus and parmesan.

Risotto ai Frutti di Mare [G/D] 18.9
Carnaroli rice with mixed house seafood and parmesan.



@meeting_place_kitchen

(V) = Vegetarian
(VG) = Vegan
(G) = Includes gluten
(D) = Includes dairy
(N) = Includes nuts

Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed on the menu; information on the 14 regulated allergens is available on request. We cannot guarantee items are completely free from gluten, allergens or cross-contamination. Please ask a member of staff before tasting or sharing dishes you have not ordered.