

the flying pizza



the flying pizza



welcome to the flying pizza

cash visa amex and switch welcome  
10% optional gratuity will be added to your bill  
open 7 days a week

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“your friendly  
neighbourhood  
restaurant”  
open 7 days a week



# welcome to the flying pizza your friendly neighbourhood restaurant

all our dishes are prepared with fresh genuine products - enjoy them in the company of our finest wines

## antipasti soups

<b>minestrone (v)</b> homemade soup with fresh vegetables, thick and appetising.....£3.50	<b>zuppa del giorno</b> homemade soup of the day.....£3.50
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## starters

<b>marinated olives</b> while you are choosing your starter.....£1.95	<b>insalata di tonno e fagioli</b> a salad of tuna fish, beans, and onions served with olive oil and wine vinegar.....£7.75	<b>pasta</b> from pasta dishes as starter.....£5.50
<b>bbq ribs</b> our wonderful spare ribs with the sauce we all love.....£6.95	<b>pate di fegatini di pollo al cognac</b> our own delicious homemade chicken liver pate with brandy.....£5.95	<b>crocchette al granchio</b> fresh crab cakes with sweet chilli salsa.....£7.95
<b>scallops catalan</b> pan fried with pepperoni & olives.....£7.50	<b>mixed bruschetta</b> a selection of bruschetta topped with chef's special sauces.....£5.50	<b>scallops thermidore</b> fresh scallops and tiger prawn thermidore.....£7.95
<b>caprese salad (v)</b> buffalo mozzarella, fresh tomato, sliced cucumber with olive oil/vinegar.....£8.25	<b>prosciutto di parma con melone</b> finest parma ham imported from italy, served with melon.....£9.25	<b>caprino rustico</b> mediterranean mixed vegetables with baked goats cheese.....£6.75
<b>bresaola</b> italian cured fillet of beef served with pickles and olive oil.....£9.25	<b>peperone ripieno</b> a mildly spiced fresh pepper, stuffed with veal and herbs, topped with cheese and tomato sauce.....£5.75	<b>avocado con gamberetti</b> avocado prawns with a marie rose sauce.....£7.95
<b>chicken caesar salad</b> grilled strips with pancetta and poached egg.....£7.25	<b>focaccia</b> pizza bread plain or with garlic.....£3.50 pizza bread with tomato and garlic.....£3.95	<b>funghi all'aglio</b> mushrooms in a garlic cream sauce.....£6.25
<b>calamari fritti</b> deep fried baby squid and tartar sauce.....£7.75		<b>gamberoni all' aglio e burro</b> large prawns in garlic butter, white wine and parsley.....£7.95
		<b>salmone affumicato</b> fresh scottish smoked salmon.....£9.50

## primi piatti pasta

<b>lasagne</b> thin layers of baked pasta with bolognese sauce, béchamel, tomato and parmesan cheese.....£8.95	<b>penne al granchio</b> penne pasta tossed with white crab meat and cherry tomatoes and a dash of cream.....£9.75	<b>tagliolini al salmone</b> ribbon pasta with salmon in a cream sauce.....£9.50
<b>cannelloni</b> our very own recipe of cannelloni, florentine pancake, rolled and stuffed with veal and spinach, covered in tomato, bolognese and béchamel sauce with parmesan cheese.....£8.95	<b>farfalle mediterraneo (v)</b> farfalle pasta with sun-blushed tomatoes, feta and rocket.....£9.50	<b>lasagne di mare</b> baked pasta with a seafood and a béchamel sauce.....£9.75
<b>spaghetti alla carbonara</b> spaghetti with bacon and egg yolk in a creamy sauce with parmesan cheese.....£8.95	<b>spaghetti alla puttanesca</b> olives, capers and anchovies in a spicy tomato sauce.....£8.95	<b>pennette tropea</b> penne pasta tossed with tuna, garlic and fresh chillies.....£9.50
<b>tortelloni alla romana (v)</b> asparagus and wild mushrooms in a cream sauce.....£9.50	<b>cannellone vegetariano (v)</b> rolled pancake filled with ricotta and spinach, topped with tomato and béchamel sauce.....£8.75	<b>farfalle romagnole</b> farfalle pasta tossed with taleggio cheese and rocket.....£9.50
	<b>risotto alla pescatora</b> seafood risotto.....£9.75	<b>spaghetti vesuvio</b> spaghetti with meatballs in tomato sauce.....£9.75

**margherita (v)**  
a deceptively simple pizza with tomato, mozzarella and oregano.....£7.25

**frutti di mare**  
a northern italian pizza with seafood on a bed of tomato, garlic and oregano.....£8.95

**flying pizza**  
our chef's very own irresistible recipe - a little bit of everything and a lot of love.....£9.75

**nettuno**  
with tuna and slices of red onion.....£8.95

**napoletana**  
a bubbling mixture of tomato, mozzarella, capers, anchovies and olives, spiced with oregano.....£8.75

**pizza carmelo (carmelo's favourite)**  
mozzarella, ham, mushrooms, and fresh sliced tomato.....£8.75

**prosciutto**  
thinly sliced ham covering a base of tomato and mozzarella cheese with oregano.....£8.95

**pizza vegetariana (v)**  
ever changing - ask your waiter.....£7.95

**pizza diablo**  
spicy pepperoni and peppers with a jalapeno chilli sauce - very hot!.....£8.75

**pizza bianca**  
mozzarella, wild mushrooms and parmesan - when cooked topped with parma ham and rocket.....£9.50

**girasole**  
slices of chicken and sweet corn, tomato and mozzarella.....£8.75

**padana**  
topped with mozzarella cubes, mortadella, salame, smoked provola cheese and oregano.....£8.75

\*extra toppings £1.00

## secondi piatti specials

**scaloppa milanese**  
breadcrumbed thin slice of veal fried in butter, served with spaghetti.....£13.25

**saltimbocca alla romana**  
delicious typical roman dish, sliced veal with ham, cooked in white wine and sage.....£13.25

**paillard di vitello**  
topside of veal char-grilled and served with lemon.....£14.30

**scaloppina monteverde**  
veal escallops dipped in egg, parmesan cheese, garlic and parsley.....£13.95

**fegato di vitella**  
dutch calves liver fried in butter and sage or charcoal grilled.....£14.25

**paillarde di pollo**  
grilled sliced breast of chicken, sprinkled with fresh mixed herbs.....£12.25

**pollo ortolano**  
breast of chicken sautéed in a white wine sauce topped with asparagus and fontina cheese.....£12.50

**pollo alla crema**  
breast of chicken with a mushroom and cream sauce.....£12.25

**chicken Kiev**  
breaded chicken with a garlic butter centre.....£12.25

**pollo alla cacciatora**  
breast of chicken with mushroom, onion and tomato sauce.....£12.25

**costine d'agnello scottadito**  
charcoal grilled lamb chops.....£13.50

**fillet of beef stroganoff**  
small slices of fillet sautéed in a red wine, mushrooms and cream sauce served with rice.....£13.25

**king prawn zingara**  
large prawns sautéed with onions and mixed peppers in a rich cream sauce served with rice.....£14.25

**cacciucco alla livornese (tuscan fish soup)**  
traditional fish stew from the tuscan port of livorno.....£13.50

## our steaks

**paillard di manzo contadina**  
grilled thinly sliced fillet of beef topped with rocket and endive salad and balsamic vinegar.....£16.50

**filetto di manzo alla griglia**  
cooked to your choice.....£18.50

**rib eye steak**  
cooked to your liking.....£16.95

**bistecca di manzo**  
sirloin steak cooked with our selection of sauces (black pepper corns, senape, mushroom with cream or green pepper corns) or plain grilled (£16.50).....£17.50

**medaglioni di manzo**  
medallions of fillet steak with pepper sauce.....£16.25  
or marsala.....£16.25

## vegetables and salads

**mixed vegetables of the day**  
ask your waiter.....£3.50

**vegetables of the day**  
a choice of broccoli, cauliflower cheese, spinach, peas, zucchini.....£2.00

**potato of the day**  
new potato, mash, chips or sauté.....£2.00

**insalata mista**  
mixed salad with french or roquefort dressing.....£3.00

with added avocado.....£3.95

salad of rocket, flaked parmesan and italian dressing.....£4.50

check the blackboards for our specials

we can always cook the old favourites - just ask