

We enjoy creating a community of passionate people, in which customers, producers and staff can share an appreciation for quality Italian gastronomy and wine. Thanks to the union of these three groups in our stores, life will taste better.

Ci diverte sviluppare una comunità di appassionati all'interno della quale clienti, produttori e dipendenti si diletano e si godono una gastronomia italiana di qualità. Siamo il luogo che collega questi tre gruppi e cerchiamo in questo modo di dare più sapore alla vita.

the italians..

wine food

454-456 Chiswick High Road, W45TT, London
<https://theitalians.co.uk/>
+44 (0) 208 061 9440

Opening hours
Mon – Tue 8:00 am – 8:00 pm
Wen – Sun 8:00 am – 9:00 pm

Order our food at:
<https://eshop.theitalians.co.uk/>
<https://deliveroo.co.uk/>



menu

mixed platters

Charcuterie and cheese board £ 30
Prosciutto di Parma S. Ilario 24 Months, Speck Tirolese, Tuscan Fennel Salame, Pecorino rosso di Pienza, Briscola cheese, Aged Provolone, Crusty bread

Aperitivo board (rec. for 4) £ 40
Prosciutto di Parma 24 Months, Salame Milano, Finocchiona, Pecorino rosso di Pienza, Taleggio, Fontina DOP, Semi-dried Tomatoes, Roman Artichokes, Crusty bread

Cheese and Vegetables board £ 30
Buffalo Camembert, Pecorino Rosso di Pienza, Gorgonzola Dolce Cremoso DOP, Buffalo Mozzarella DOP Barlotti, Italian Organic grilled vegetables, Apulian Sun-dried Tomatoes, Roman artichokes, Crusty bread

cheese & ham platters

The Mature cheese board £ 22
Aged Provolone DOP, Pecorino Rosso di Pienza, Latteria di Grotta

The Young cheese board £ 22
Taleggio, Gorgonzola Dolce cremoso, Buffalo Camembert

The Classics Meat board £ 22
6 slices of Prosciutto di Parma, 10 slices of salame Milano, 6 slices of Mortadella

The Tasty Meat board £ 22
6 slices of Porchetta, 10 slices of Ventricina, 6 slices of Finocchiona

hot & cold dishes

hot dishes

Aubergine parmigiana  £ 10.90
Vegetarian lasagna  £ 9.90
Beef lasagna £ 10.90

cold dishes

Caprese Salad £ 9.90
Thinly sliced Bresaola, rocket £ 12.90
Grana Padano shavings
Grissini wrapped in prosciutto £ 9.90
di Parma 6 pcs

Food allergies and intolerances:
Please ask a member of staff if you require information on the ingredients in the food we serve.

pizza classica ø 33 cm

Marinara Pizza £ 9.90
Tomato sauce, organic garlic, oregano
salted Mediterranean Anchovies

Margherita Pizza £ 10.90
Tomato Sauce, mozzarella fior di latte,
parmesan cheese, basil

Buffalo Margherita Pizza £ 11.90
Tomato sauce, Buffalo mozzarella DOP
“Barlotti”, parmesan cheese, basil

Parmigiana Pizza £ 11.90
Tomato sauce, mozzarella fior di latte, grilled
aubergines, parmesan shavings, basil

Vegetarian Pizza £ 11.90
Tomato sauce, mozzarella fior di latte DOP,
italian organic grilled vegetables, Vesuvian
yellow datterino tomato, basil

pizza gourmet ø 33 cm

Truffle Ham & Mushroom Pizza £ 13.90
Tomato sauce, mozzarella fior di latte,
parmesan cheese, high quality truffle ham,
mushroom

Vesuvian Pizza £ 13.90
Buffalo mozzarella DOP, smoked buffalo
scamorza cheese, finest vesuvian yellow
datterino tomato, fresh basil

Napoletana Pizza £ 13.90
Buffalo mozzarella DOP Barlotti, Fresh Sausage,
Friarelli (wild broccoli)

The Italians Pizza £ 13.90
Tomato sauce, Parma ham 24 months S. Ilario,
Buffalo mozzarella DOP Barlotti, organic wild
rocket, parmesan shavings

dessert

Tiramisù £ 4.20
Classic, Pistachio, Double Espresso

Four Cheeses Pizza £ 11.90
Mozzarella fior di latte, Gorgonzola dolce
cremoso DOP, Caravaggio Taleggio DOP,
grated Parmesan 24 months Bonat

Calabrese Pizza £ 12.90
Tomato sauce, mozzarella fior di latte, spicy
calabrian Spianata salame, calabrian Nduja di
Spilinga.

Bufalina Pizza £ 12.50
Organic sicilian Datterino tomatoes, Buffalo
mozzarella DOP Barlotti, homemade pistachio
pesto

Capricciosa Pizza £ 12.90
Tomato sauce, mozzarella, black olives, roman
artichoke, prosciutto cotto S. Daniele

Mortadella Pizza £ 14.50
Mozzarella fior di latte DOP, Mortadella with
pistachios Maletti, Burrata, chopped pistachios

Black Truffle Pizza £ 17.90
Mozzarella fior di latte DOP, Pecorino Romano
DOP, wild mushrooms, black Truffle from
Tartuflanghe

Culatello di Zibello Pizza £ 17.90
Buffalo mozzarella DOP Barlotti, Culatello di
Zibello Ham DOP, organic walnuts, yellow
vesuvian datterino tomatoes, basil

Sicilian Pistachio Cannolo £ 4.50

Gluten free pizza base + £ 5

Pizza available: **Wednesday – Thursday 5pm to 9pm**
Friday – Sunday 12pm to 9pm

drinks

wines by glass 125 ml

sparkling wines

Prosecco Motivo Brut, Borgo Molino, Veneto. £ 6.90

white wines

Bianco Puglia IGP, 12eMezzo Varvaglione, Organic Wine, Apulia, 2019 £ 5.90

Chardonnay, Kaltern Kellerei Cantina, Südtirol – Alto Adige, 2019 £ 6.90

red wines

Valpolicella Boccasaluze, A. Vicentini, Veneto, 2018 £ 5.90

Primitivo Puglia IGP, 12eMezzo Varvaglione, Organic Wine, Apulia, 2018 £ 6.90

rosé wines

Lagrein, Kellerei Andrian Cantina, Alto Adige, 2018 £ 6.90

beer & cocktails

Manabrea beer (lager) 330 ml • £ 4.90

Aperol spritz £ 8.00

Campari spritz £ 8.00

Negroni £ 9.00

juices & soft drinks

Freshly squeezed Sicilian blood orange juice 250 ml • £ 3.90

Apple juice (Jonagold, Apple & Carrot, Apple & Apricot) 200 ml • £ 3.50

Apple juice (Jonagold, Apple & Carrot, Apple & Apricot, Apple & Peach, Rouge) 750 ml • £ 7.90

Selection of italian soft drinks (chinotto, aranciata, limonata, cedrata) 250 ml • £ 3.00

MoleCola (regular or sugar free) 330 ml • £ 3.00

Crodino 100 ml • £ 4.20

Aperol Soda 100 ml • £ 4.50