

UN MOMENTO

Where Sicily and Sardinia meet, 'Un Momento' is born, bringing together the signature dishes of Italy's most beautiful islands. From the sea, the earth and air, our menu offers the most magical culinary secrets. Let yourself be captivated by our corner of paradise.

Alessio De Peppis

UN MOMENTO

ITALIAN FOOD
Together



Un Momento
**Most Authentic
Italian Eatery
- Lancashire**



**BEST OF BRITISH
GETAWAYS
AWARDS**

**Best Italian Dining
Experience
- North West**

While you wait

APPETISERS & ENTREES 5.95

Peperoncini Ripieni
Chilli peppers filled with tuna

Sicilian Caponata
Sweet and sour aubergine salad served with Sardinian bread

Italian Mix of Olives

Balsamic Onions

Panelle
Sicilian chickpea fritters

Sardinian Carasau Bread
With pecorino cream

Il Nostro Garlic Bread 7.95

Mozzarella cheese, herbs and garlic

Rosemary, oregano and garlic

Tomato sauce, garlic and herbs

Tomato sauce, pecorino cheese, chilli, red onion and garlic

Pancetta, parmesan, garlic and oregano



Let yourself be captivated
by our corner of paradise!

Starters

Gamberi Piccanti GFO 17.95

Sauteed spicy king prawns with chilli, herbs, garlic, nduja and fresh tomatoes served with homemade bread

La Burrata V GFO 13.95

Italian soft burrata cheese, sweet and sour caponata of aubergine salad, crispy Sardinian flatbread, mixed leaves and extra virgin olive oil

Polpette della Nonna 11.95

Grandma's beef meatballs with herbs, pecorino cheese, parsley, tomato sauce, cherry tomatoes, served with homemade bread

Zuppa del Marinaio GFO 18.95

A rich seafood soup made with prawns, hake, squid, queen scallops, mussels in a light shellfish broth, white wine, cherry tomatoes, garlic and chilli served with homemade bread of the day



Signature dish

Sicilian Arancina 10.95

A traditional street food of Sicily, deep fried ball of saffron rice stuffed with béchamel sauce, parmesan, roast ham and fiordilatte mozzarella cheese

Bruschetta Granchio 15.95

Toasted homemade bread topped with fresh crab meat, fresh tomatoes, basil pesto and olive oil

Fritto del Pescatore 16.50

Deep fried fish; breaded red mullet, breaded prawns, fresh squid with homemade garlic sauce

Le Tre Bruschette NV 11.95

Three different little tastings of toppings on toasted homemade bread; sweet and sour aubergine salad, basil pesto and cherry tomato salad

Grand Momento Antipasto 13.95

Selection of fine Italian cured meat, Parma ham, cured pork neck, spicy Neapolitan salami, caponata salad, cheese and homemade bread

Crocchetta Rustica 13.95

Chicken croquette with a creamy bechamel sauce and parmesan topped with caramelised saffron onions and homemade mayonnaise

Desserts

Un dolce Momento

Il Vero Cannolo Siciliano N 8.50

The most famous Sicilian dessert; crispy wafer tube filled with fresh sweet ricotta that melts in the mouth

Tiramisu 8.50

Traditional tiramisu, with mascarpone savoiardi biscuits and coffee

Momento al Cioccolato GF 9.50

A rich dessert featuring layers of dark, milk and white chocolate

Millefoglie 9.50

Crisp layers of puff pastry filled with smooth italian cream and caramel

Please inform a member of staff of any allergens or dietary requirements
N = Contains nuts, although dishes without this symbol may contain nuts
V = Suitable for vegetarians
GF = Gluten free
VE = Suitable for vegans
Please ask a member of staff for more details

Pasta & Risotti

Gnocchetti Sardi 16.95

A typical Sardinian short pasta with sausage ragù, tomato sauce, chilli, herbs and salted pecorino cheese

Risotto Un Momento GF 18.95

Carnaroli rice with a mix of rich seafood; crab meat, prawns, queen scallops, cherry tomatoes, Prosecco wine, crustacean sauce and a precious salted cured grey mullet fish roe

Signature dish

Risotto Foresta GF 16.95

Carnaroli rice, stewed shallots, Sicilian sausage, mix of mushrooms, white wine, herbs and pecorino cheese (Vegetarian option available)

La Norma VG 16.95

Traditional vegetarian Sicilian pasta with aubergine, basil and salted ricotta in a rich tomato sauce and parmesan

Ravioli di Manzo 16.95

Beef ravioli filled with braised beef served with beef ragù and pecorino cream

Fregola Sapore di Mare 17.95

Sardinian dish with a ragu of mixed fresh fish, chilli, basil, garlic, shellfish sauce and prawns

Main Courses

Nasello in Crosta di Mandorle N 22.95

Almond and breadcrumb-crust hake fillet, mixed vegetables, roast potatoes and homemade garlic sauce

Filetto di Spigola GF 22.95

Baked sea bass fillet with a Sicilian sauce with cherry tomatoes, shallots, capers, olives and potatoes

Tagliata Toscana GF 29.95

Tuscan style sliced beef, grilled and served with rocket salad, parmesan cream and aged balsamic glaze

Filetto alla Griglia GF 30.95

Beef fillet steak served with mixed vegetables and potatoes with beef jus

Pollo ai Funghi GF 21.95

Rolled chicken breast stuffed with parmesan cheese, goat's cheese and herbs, served with vegetables and mushroom sauce

Stinco di Angonello GF 25.95

Slow cooked lamb shank served with mixed vegetables, roast potatoes and jus

Sides

Fries 4.95
Mixed Salad 4.95
Mixed Vegetables 4.95
Truffle Parmesan Fries 7.95



Ravioli al Porcini di Bosco V 16.95

Ravioli filled with selected porcini mushrooms in a creamy parmesan sauce with mixed mushrooms

Linguine Monte Etna N 17.95

Linguine pasta with prawns in a pesto made with pistachio, garlic, basil and olive oil

Spaghetti alla Carbonara 15.95

Spaghetti with smoked bacon, egg yolk, pecorino cheese and fine black pepper

Linguine Frutti di Mare 17.95

Linguine tossed with king prawns, mussels, calamari, garlic, chilli, cherry tomatoes and parsley

Chef recommends

Risotto Oro di Sicilia 20.95

A creamy saffron risotto with king prawns and shellfish sauce with a touch of fish roe and prosecco wine



Lasagne della Nonna 15.95

Homemade layered egg pasta, beef ragù, béchamel sauce, grana padano cheese and tomato sauce

Pizzas

Regina Margherita V 11.95

Tomato sauce, fior di latte mozzarella cheese, extra virgin olive oil

Seafood Pizza 16.95

Fior di latte mozzarella, tomato sauce and a mix of seafood

Un Momento 15.95

Tomato sauce, soft burrata cheese, Parma ham, cherry tomatoes, rocket salad and extra virgin olive oil

La Calabrese 14.95

Tomato sauce, mozzarella, spicy soft Nduja salami, chilli, pepperoni salami and onions

Pane Cunzato 14.95

A traditional Sicilian Panini filled with roasted sausage, caramelised onions, pecorino cheese and fresh lettuce

Caprina 14.95

Tomato sauce, fior di latte mozzarella, goat's cheese, onion and smoked pancetta

Vegetariana V 13.95

Tomato sauce, fior di latte mozzarella and mixed vegetables

Deliziosa 13.95

Tomato sauce, fior di latte mozzarella, roasted ham, mushrooms and olives

Rustica 14.95

Fior di latte mozzarella, tomato sauce, Sicilian sausage, mushrooms, onion and pecorino cheese