

PIZZA (Red Base)

Margherita (v)

Tomato sauce, fior di latte mozzarella, basil, olive oil

10.90

Marinara (v)

Tomato, olive oil, oregano, garlic

8.90

Capricciosa

Tomato sauce, fior di latte mozzarella, artichokes, black olives, mushrooms, cooked ham

13.90

Quattro Stagioni

Tomato sauce, fior di latte mozzarella, salami Napoli, cooked ham, mushrooms, black olives

13.90

Napoli

Tomato sauce, fior di latte mozzarella, anchovies, capers, black olives, oregano

13.90

Regina

Tomato sauce, fior di latte mozzarella, cooked ham, mushrooms

12.90

Alessandro

Tomato sauce, fior di latte mozzarella, chicken, French fries

13.90

Diavola

Tomato sauce, fior di latte mozzarella, pepperoni, chilli flakes

12.90

Mistocarne

Tomato sauce, fior di latte mozzarella, pepperoni sausage, Tuscan sausage, Nduja, spianata, chilli flakes

15.90

Americana

Tomato sauce, fior di latte mozzarella, pepperoni sausage, roasted peppers, jalapeno, onion

13.90

Ortolana (v)

Tomato sauce, fior di latte mozzarella, roasted courgettes, peppers, aubergines

13.90

PIZZA (White Base)

Quattro Formaggi (v)

Fior di latte mozzarella, gorgonzola, Pecorino and Parmesan cheese

14.90

Francesco

Fior di latte, Tuscan Sausage, smoked scamorza, friarielli

14.90

Morelli

Fior di latte, rocket, cherry tomatoes, Parma ham

14.90

CALZONI

Classico (v)

Tomato sauce, fior di latte mozzarella, fresh basil

10.90

Pulcinella

Tomato sauce, fior di latte, pepperoni, ham, mushrooms

13.90

Please let your waiter know of any special dietary requirements or allergies




M E N U

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 Morelli Italian Restaurant and Pizzeria

 @morellirestaurant

31a High Street • Hemel Hempstead • HP1 3M

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ANTIPASTI

Olive e focaccia (v) Marinated Nocellara olives, cherry tomato focaccia	7.90
Calamari fritti Deep-fried fresh squid, tartar sauce, samphire	12.90
Antipasto di salumi Platter of regional mixed cured meat, grilled artichokes, Parmesan bites	12.90
Burrata al pistachio (v) Creamy mozzarella cheese, semi-dried cherry tomatoes, pistachio dust	8.90
Funghi al forno (v) Baked portobello mushrooms, goat's cheese, black truffle	9.90
Melanzana parmigiana (v) Baked aubergine parcels filled with mozzarella, Parmesan, tomato and basil	9.90
Polpo ai ferri Grilled octopus, lemon mash, crispy rocket	13.90

PASTE E RISO

Paccheri ragu Short pasta, slow cooked beef fillet trims, red wine, tomato, Parmesan shavings	18.90
Linguine ai frutti di mare Long flat pasta, mixed seafood, garlic, white wine, tomato sauce	17.90
Gnocchetti sardi con salsiccia Small pasta shells, Tuscan sausage, Nduja, cherry tomatoes	16.90
Risotto ai porcini (v) Porcini mushroom risotto, Rubiola cheese	15.90
Ravioli al granchio Crab ravioli, prawn bisque, crème fraîche	20.90
Spaghetti ai broccoli (v) Long thin pasta, tender stem broccoli, garlic, chilli	13.90
Penne pollo e funghi Short tube pasta, chicken breast, wild mushrooms, cream	14.90
Lasagna al forno Traditional beef lasagna	14.90

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SECONDI DI CARNE

Scaloppine di vitello ai funghi Veal escalopes, creamy mushroom sauce, roasted new potatoes	20.90
Bistecca ai funghi selvatici Pan-fried sirloin steak, wild mushroom sauce, chunky chips	26.90
Medaglioni di filetto Fillet steak medallions, green peppercorn and brandy sauce, roasted new potatoes	24.90
Vitello alla Milanese Breaded veal escalope, spaghetti bolognese	22.90
Scottadito d'agnello al tartufo Grilled lamb cutlet, crushed potatoes and peppers, creamy truffle sauce	24.90

SECONDI DI PESCE

Ippoglosso ai ferri Grilled halibut and king prawns, celeriac mash, salsa verde	25.90
Branzino e vongole Pan-fried sea bass fillet, veraci clams, saffron, Prosecco	21.90
Pescatrice al forno Baked monkfish, garlic and parsley panure, sautéed spinach	25.90
Pesce spada in umido Slow-cooked swordfish and mussels, lightly spiced tomato sauce	22.90
Fritto misto Deep-fried fresh squid and king prawns, tartar sauce, baby leaf salad	20.90

CONTORNI

French fries	5.00
Truffle French fries	6.00
Chunky Chips	5.50
Roast new potatoes	6.00
Garlic and chilli broccoli	5.00
Sautéed fresh spinach	5.50
Tomato and onion salad	5.00
Mixed leaf salad	5.00
Samphire	5.50

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