

**CULTO**

ITALIAN KITCHEN + TAKEOUT

**FOR  
THE LOVE  
OF GOOD  
FOOD!**

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## ANTIPASTI – *Appetizers*

- 3.60 TOMATO SOUP (v)**  
Homemade soup with fresh garlic and a hint of cream
- 4.10 ARANCINI RIPIENI COTTO E MOZZARELLA**  
Sicilian rice balls coated in breadcrumbs, filled with cooked ham and mozzarella
- 5.95 FEGATINI DI POLLO AL MARSALA**  
Creamy chicken liver, flambé with Marsala wine, served with homemade bread
- 7.95 HOMEMADE BARBEQUE RIBS**  
Slow cooked pork spare ribs in Carmelo's secret BBQ sauce
- 4.50 ARANCINI RIPIENI CON FUNGHI E TARTUFO NERO (v)**  
Sicilian risotto balls coated in breadcrumbs, filled with mushrooms and black truffle oil
- 6.50 PATÉ DELLA CASA**  
Homemade chicken liver paté, served with stone-baked bread
- 7.95 PEPPERONATA (v)**  
Whole burrata cheese ball on a bed of sweet roasted peppers
- 7.95 PRAWN COCKTAIL**  
Succulent prawns on iceberg lettuce with our special Marie Rose sauce
- 6.25 INSALATA DI POLLO**  
Grilled chicken breast, cherry tomatoes, lettuce, coated with strawberry balsamic glazing
- 7.25 BURRATA SALAD (v)**  
Soft and creamy burrata cheese with ripe beef tomatoes and rocket
- 4.30 MIXED SALAD (v)**  
Lettuce, olives, cherry tomatoes, rocket with Italian vinaigrette dressing

<b>INFO</b>	Our dishes may contain nuts or nuts traces. (v) Suitable for vegetarians, may not be suitable for vegans. Allergen information is available on request.
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## PRIMI PIATTI – *Pasta*

- 7.25**      **LINGUINE ROSSE (v)**  
Linguine pasta cooked in wood aged Barolo wine sauce with onions and black pepper
- 7.25**      **LASAGNE ALLA BOLOGNESE**  
Thick layers of baked pasta with 100% British beef mince, Bolognese sauce, tomato, Parmesan cheese
- 6.95**      **LINGUINE CARBONARA**  
Pancetta, egg yolk and Parmesan cheese in creamy sauce
- 8.95**      **RAVIOLI DI ASTICE**  
Folded pasta filled with lobster, cooked in creamy tomato sauce and fresh parsley
- 7.25**      **PENNE ALL'ARRABBIATA**  
Garlic and fresh chilli with Nduja (hot ground sausage imported from Calabria) in tomato sauce
- 6.50**      **SPAGHETTI AL POMODORO (v)**  
Thin spaghetti with San Marzano tomato, garlic and fresh basil
- 10.95**     **LINGUINE MEDITERRANEO**  
linguine pasta with prawns, courgettes, tomatoes in creamy sauce
- 8.25**      **MILLE FOLIE (v)**  
Layers of aubergines, sliced tomatoes, ricotta, courgettes, mozzarella
- 6.95**      **LINGUINE BOLOGNESE**  
Linguine pasta in our slow cooked Bolognese sauce with 100% British beef mince

**GLUTEN FREE  
PASTA**  
available on request

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## CONTORNI – *Side Dishes*

- 3.50**      Mixed seasonal vegetables
- 2.90**      Petit pois
- 1.95**      French fries
- 2.95**      French fries with cheese
- 3.10**      Roasted Potatoes with rosemary

## LE PIZZE — *Stone-Baked Pizza*

- |      |   |   |
|------|---|---|
| 4.95 | <b>TOMATO GARLIC BREAD</b> (v)  | <b>EXTRA TOPPINGS</b><br><b>1.00 EACH</b><br>Ham, Nduja, salami, chicken, anchovies, capers, artichoke, mushrooms, peppers, olives, egg |
| 6.50 | <b>MARGHERITA</b> (v)<br>100% Italian mozzarella, San Marzano tomato sauce, basil oil   |   |
| 8.95 | <b>DIAVOLA</b><br>Our most famous pizza.<br>Mild spicy Italian salami, Nduja (hot ground sausage imported from Calabria), fresh chilli, ham | <b>GLUTEN FREE PIZZA BASE + 2.00</b><br>Available on request  |
| 7.25 | <b>VEGETARIANA</b> (v) (vegan option available). Mushrooms, spinach, tomato, mozzarella, grilled vegetables                                 |   |
| 7.95 | <b>CALZONE NAPOLI</b><br>Folded pizza filled with salami, ricotta, mozzarella, black pepper   |   |
| 9.50 | <b>FUNGHI E TARTUFO</b> (v)<br>Tomato, mozzarella, mushrooms, black truffle, topped with rocket   |   |
| 7.50 | <b>CALZONE VEGETARIANO</b> (v) Folded pizza filled with seasonal vegetables, mozzarella, Parmesan cheese                                    |   |
| 7.95 | <b>CAPRICCIOSA</b> Mozzarella, salami, olives, artichokes, tomato   |   |
| 7.95 | <b>BIANCA</b> (v) White pizza with mozzarella, gorgonzola, ribboned courgette, basil and oregano  |   |
| 8.95 | <b>DELICATA</b> Ricotta, spinach, tomato, pine nuts, ham, mozzarella  |   |
| 7.95 | <b>CARMELO</b> Ham, mushrooms, fresh sliced tomato, mozzarella  |   |
| 7.50 | <b>NAPOLETANA</b><br>Tomato, olives, capers, garlic, anchovies, olive oil   |   |

**PIZZA  
NERA  
+ 1.00**

Upgrade any pizza of your choice to a Pizza Nera! Exclusively at CULTO – Black pizza base with vegetable charcoal. Apart from being delicious, special ingredients used in black dough are recommended as a value supplement for detoxifying the body and facilitating the normal function of the intestines. So, no more heavy stomach or bloating after a generous portion of pizza.

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## SECONDI PIATTI – *Main Course*

- 8.50**     **PETTO DI POLLO ALLA GRIGLIA**  
Charcoal grilled chicken breast marinated for 24h with extra virgin olive oil, capers, garlic and chilli
- 13.50**    **VITELLO ALLA MILANESE**  
Slice of tender veal, flattened, coated in bread crumbs, pan-fried
- 8.95**     **SCALOPPINE AL MARSALA**  
Chicken breast cooked in Marsala wine
- 9.95**     **POLLO ALLA MILANESE**  
Flattened supreme of chicken in bread crumbs, pan-fried
- 8.95**     **POLLO ALLA DIAVOLA**  
Chicken breast cooked in tomato sauce with garlic, chilli and red onion
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## PANINI – *Sandwiches*

Homemade stone-baked sandwiches with freshly baked bread (available 12:00-16:00)

- 4.20**     **VEGETARIANO (v)**  
seasonal vegetables, mozzarella
- 4.50**     **MEDITERRANEO (v)**  
fresh tomatoes, buffalo mozzarella
- 5.95**     **MILANO**  
lettuce, chicken alla Milanese fried in breadcrumbs
- 4.70**     **AFFETTATI MISTI**  
salami, ham, mozzarella
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## I DOLCI – *Desserts*

- 3.90**     Homemade Sicilian Cannoli
- 3.50**     Profiteroles
- 3.50**     Tiramisu
- 3.50**     Chocolate Mousse

Share your  
photos with us:  
**@CULTOITALIAN**

Treat a friend or loved  
one to a meal at your  
favourite place with our  
**GIFT VOUCHERS!**

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## BIBITE – Drinks

1.50	Espresso
2.20	Double Espresso
2.20	Caffe Latte
2.10	Cappuccino
2.90	Mocha
2.80	Italian Hot Chocolate
1.50	Tea
1.90	Coke
1.90	Diet Coke
1.90	Sprite
1.90	Appletiser
2.50	Rocchetta Sparkling Water
2.50	Rocchetta Still Water
1.60	San Pellegrino: Citrus, Orange, Pomegranate & Orange, Lemon, Blood Orange, Lemon & Mint
2.60	Galvanina Organic: Sicilian Ruby Orange, Sicilian Clementine

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## BIRRE – Beer

2.70	Birra Moretti (330ml Can)
2.70	Birra Moretti ZERO non-alcoholic (33cl Bottle)
2.90	Peroni Nastro Azzurro Gluten Free (33 cl Bottle)
5.20	Peroni Ambra (250 ml Bottle)

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## FRIZZANTE – Sparkling

3.95	<b>PROSECCO SPUMANTE D.O.C. TREVISO EXTRA DRY</b> (Le Contesse, 11%, 20cl, Italy)
3.95	<b>PINOT ROSE SPUMANTE BRUT</b> (Le Contesse, 11%, 20cl, Italy)
14.00	<b>PROSECCO D.O.C. EXTRA DRY SIOR SANDRO</b> (V8+ Vineyards, 11%, Italy)
14.00	<b>ROSE SPUMANTE BRUT SIOR LELE</b> (V8+ Vineyards, 11%, Italy)
26.00	<b>VEUVE LORIENT BRUT NV CHAMPAGNE</b> (Jean Moutardier, 12%, France)

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## ROSATO – Rosé

7.00	<b>ROSATO I.G.T.</b> (Luigi Leonardo 2016, 11.5%, Italy)
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## BIANCO – *White*

- 7.00      **CHARDONNAY TREBBIANO RUBICONE I.G.T.**  
(Luigi Leonardo 2016, 12%, Italy)
- 8.95      **PINOT GRIGIO I.G.T.**  
(I Castelli Romeo E Giulietta 2016, 12%, Italy)
- 9.50      **TELLUS VERDICCHIO MARCHE BIANCO I.G.T.**  
(Tenuta Cocci Grifoni 2016, 13%, Italy)
- 10.50     **SAUVIGNON LISON PRAMAGGIORE D.O.C.**  
(Tenuta Sant'Anna 2015, 12%, Italy)
- 10.95     **ORVIETO AMABILE D.O.C. CLASSICO**  
(Vallesanta 2015, 12%, Italy)
- 12.95     **GAVI DI GAVI D.O.C.G. CONTE DI ALARI**  
(Villa Sparina 2016, 12.5%, Italy)
- 13.00     **FALANGHINA BENEVENTANO I.G.T.**  
(Macchialupa 2015, 13%, Italy)
- 14.00     **COLOMBA PLATINO TERRE SICILIANE I.G.T.**  
(Duca Di Salaparuta 2015, 12.5%, Italy)
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## ROSSO – *Red*

- 7.00      **SANGIOVESE RUBICONE I.G.T.**  
(Luigi Leonardo 2016, 12,5%, Italy)
- 8.95      **MALBEC MENDOZA**  
(El Finatello 2015, 13%, Argentina)
- 10.50     **PASSO DEL BRICCO PIEMONTE ROSSO D.O.C.**  
(Patrizi 2014, 13%, Italy)
- 11.95     **AGLIANICO DEL BENEVENTANO I.G.T.**  
(Collezione Privata Cantina Tombacco 2013, 14%, Italy)
- 12.95     **MONTEPULCIANO D'ABRUZZO IL VINO DAL  
TRALCEFFO D.O.C.**  
(Cantina Zaccagnini 2015, 12.5%, Italy)
- 12.95     **PRIMO NERO DI TROIA I.G.P.**  
(Cantine Due Palme 2015, 14%, Italy)
- 16.00     **CHIANTI CLASSICO RISERVA D.O.C.G.**  
(Rocca Delle Macie 2014, 13.5%, Italy)
- 25.00     **BAROLO D.O.C.G.**  
(Cantine Neirano 2013, 13,5%, Italy)
- 30.00     **ROSSO PICENO SUPERIORE ROGGIO DEL  
FILARE D.O.C.**  
(Velenosi 2012, 13,5%, Italy)
- 35.00     **AMARONE DELLA VALPOLICELLA LA  
BASTIA D.O.C.**  
(Tinazzi 2013, 15% Italy)

*CULTO* is an authentic Italian kitchen and takeout based in Meanwood, north Leeds.

Our aim is to show everyone how great and delicious Italian food can be – by using only the best ingredients delivered directly from Italy, prepared by our experienced Italian chefs.

We're proud to offer a unique approach to dining, providing restaurant quality food in a takeaway format and affordable price range!

As well as being a takeout, *CULTO* has a beautiful dining area where you can bring your family, meet with friends and enjoy your favourite Italian food and drinks together.

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#### INFORMATION

Outside catering for any occasion at your request. If you are looking for a company to cater your event or to supply proper homemade Italian food to your business, just get in touch! We are flexible and ready to discuss any of your queries.

All major credit cards accepted. Vegan and GF-friendly.

We're open 7 Days a week. Mon–Sat: 12:00–23:00. Sun: 12:00–10.00  
97 Stainbeck Rd, Leeds, LS7 2PR