

OSTERIA *Da Fabrizio*

LUNCHTIME

ANTIPASTI (Starters)

CROSTATA DI GRANCHIO E GAMBERETTI	7.75
Fried Potato Cake with fresh Crab & Prawn filled with shredded spring onion Served With a sweet lemon & Chili dressing accompanied by rocket leaves	
HOME MADE SOUP OF THE DAY	4.95
Served with crusty bread.	
COZZE PROVENZALE	6.95
Fresh Mussels in a tomato white wine and tomato & Garlic Sauce	

PRIMI PIATTI (First Courses)

SPAGHETTI NAPOLI	5.95
With Tomato and Fresh Basil	
SPAGHETTI CON POLLO E PISELLI	7.95
With a chicken onion and pea Parmesan sauce	
LASAGNE DI CINGHIALE	7.95
Made with a wild boar rague and shallow fried aubergines	
RISO AL FORNO DI MAMMA	6.25
Oven Baked Risotto with Beef and Pork Ragú	
SPAGHETTI CON POLPETTE	7.95
Beef and Pork Meatballs in a Rich Tomato Sauce	
FUSILLI AL TONNO	6.95
With Tuna, Garden Peas, Onion, Fresh Chili, Black Pepper and Olive Oil	
GNOCCHI	7.95
Potato dumplings with tomato mozzarella and basil	

SECONDI PIATTI (Main Courses)

POLLO AL LIMONE	9.95
Pan Fried Chicken Supreme in a lemon & white wine juis served with home made chips and long stemmed broccoli	
FILETTO DI BRANZINO GRATINATE	9.95
Herb Crusted Seabass Fillet with green beans and boiled potatoes dressed with a lemon olive oil and garlic dressing	
CALAMARI FRITTI	8.95
Deep Fried Calamari, Baby Calamari & Whitebait with zucchini Fritters Tartar Sauce Rocket Leafs	
PORCHETTA CIABATTA ROLL	5.95
With Hot Spit Roasted Porchetta & Caramelized Onion	
CHICKEN CIABATTA ROLL	5.95
With Hot Spit Roasted Chicken, Cheddar, Rocket and Sweet Chilli Relish	

INSALATE (Salads)

TROTA	8.95
Roasted Rainbow Trout fillet with Roasted Red Peppers and boiled new potatoes	
VERDURE ARROSTITE	7.55
Roasted Butternut Squash, Roasted Peppers and Zucchini, Boiled New Potatoes, Mixed leaf Lettuce, Dressed with Olive Oil & Balsamic Vinegar, Topped with French Toast	

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HAND CUT SANDWICHES

HOT SALT BEEF ON RYE 5.95
with Dijon mustard & Pickled Gherkin

HAM OFF THE BONE & SALAD

CHICKEN HAM MUSHROOM MAYONNAISE

CORONATION CHICKEN

TUNA NIÇOISE

SMOKE SALMON CREAM CHEESE 3.45
All the above are served in granary or white bread & garnished

(Please ask a member of staff for all available fillings on the day)

TOASTED PANINIS

THREE CHEESE FOCCACIA
With Cheddar cheese brie Swiss cheese tomato onion & Basil

SALAMI PIZZAIOLA
with salami picante mozzarella tomato red onion basil & mustard mayonnaise

CIABATTA MOZZARELLA TOMATO & BASIL
Mozzarella Tomato & Basil

All the above served with side salad 5.40

BAGUETTE ITALIANA 4.95
Traditional baguette with grilled Italian sausage & caramelized onion

PORCHETTA CIABATTA ROLL 5.95
With Hot Spit Roasted Porchetta & Caramelized Onion served with chips

CHICKEN CIABATTA ROLL 5.95
With Hot Spit Roasted Chicken, Cheddar, Rocket and Sweet Chilli Relish served with chips

SALT BEEF PLATE 9.95
With savoy cabbage boiled potatoes pickled gherkin mustard mayo & a slice of buttered bread

EGG HAM CHIPS 6.95
Home cooked ham off the bone served with double eggs & home cut chips

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SPECIALITÀ DELL'OSTERIA

POLLO ARROSTO Spit Roasted 1/2 Chicken, Roasted Potatoes, Roasted Parsnips, Roasted Butternut Squash and Homemade Gravy	9.95
PORCHETTA TRADIZIONALE With Roasted Potatoes, Steamed Savoy Cabbage, Baby Carrots And Apple Sauce and homemade gravy	9.95
FRITTO MISTO Golden Fried sea bass, Calamari, baby Calamari & King Prawns with Zucchini Fritters Lemon Wedges & Tartar Sauce	12.95
SALSICCIA FRESCA E POLENTA Chargrilled Fresh Italian sausages with lemon and olive oil sautéed long stemmed brocoli and wet polenta	9.95
LINGUINE ALLE COZZE Fresh large Mussels with white wine a touch of fresh tomato Garlic, flat leaf parsley & a hint of Chilli	9.45
PARMIGIANA DI MELANZANE Oven Baked Aubergine with Parmigiano, Cacio Cavallo, Garlic, Fresh Basil & Tomato	8.20
RISOTTO ALLE PESCATORA With King Prawns Baby Calamari & Mussels, White Wine & touch of Fresh Tomato	9.95
SPEZZATINO DI MAIALE A Slow Cooked Pork Stew with Potato Carrots & Peas Served with crusty rustic bread	9.20
RAVIOLI DI RICOTTA E SPINACI In Homemade Tomato and Basil Sauce, Served with Fresh Parmesan Shaving	9.95
SUGO DI GAMBERONI Spaghetti with Fresh Water Prawns in Tomato Sauce, Garlic, Fresh Chilli and Flat Leaf Parsley	9.95
INSALATA DELL'OSTERIA Large Healthy Italian Leaf Salad with Porchetta Or Rotisserie Chicken or a mix of both	9.25

PASTA SPECIALS *(Thu to Sun only)*

SCHIAFFONI RAGÚ Large Oval Pasta with Traditional Shin of Beef Slowly Cooked In a Rich Tomato and Red wine Sauce	9.95
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CONTORNI *(Side Orders)*

Sauté Spinach 2.50 Grilled Vegetables 2.50 Boiled Potatoes 2.10 Roast New Potatoes 2.10 Homemade Chips 2.10 Rocket & Parmesan Salad 2.95 Mixed Leaf Salad 2.20 Deep fried Zucchini stems 3.95 Stemmed broccoli chilli olive oil 4.25 Insalata di Caprese (Bufalo Mozzarella tomato basil & olives dressed with balsamic olive oil dressing) 5.95

*Customers who are subject to any food allergies, or have special dietary needs,
please contact a member of staff*

At the time of ordering your meal. Some of the dishes may contain traces of nuts.

*All prices include vat and an optional 10% discretionary service charge
will be added to parties of 6 or more*

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STUZZICHINI

(Italian Canapés & Appetizers) perfect with a bottle of wine

PROSCIUTTO E PARMIGIANO	4.95
Parma ham wrapped Grissini with Parmesan pieces served with aged balsamic vinegar	
FEGATINI AI BALSAMICO	4.95
Chicken Livers with Italian Pancetta in Red Wine and Balsamic Vinegar	
POLPETTE DELL'OSTERIA	4.95
Pork & Beef meatballs in tomato sauce	
PAN FRIED MONKFISH PICCANTE	5.55
White Wine, Chilli, Garlic and Olive Oil	
SALSICCIA LUCANICA	4.95
Spicy Sausages with Italian Broccoli and Fresh Chilli	
INSALATA DI MARE	4.95
King Prawns, Baby Calamari, Octopus and Fennel Salad	
FUNGHI ALL'AGLIO	3.95
Garlic Stuffed Mushrooms in Breadcrumbs	
KING PRAWN PICCANTE	5.55
White Wine, Chilli, Garlic and Olive Oil	
ZUCCHE FRITTE	3.95
Deep fried in batter Butter nut squash pieces	
ARANCINI	4.95
2 /Deep fried rice balls peas and parmesan with homemade Tomato chilli salsa	
BOWL OF OLIVES	3.25
ARTICHOKE HEARTS	3.95
BRUSCHETTA	3.95
CESTINO DI PANE	2.75
GRILLED VEGETABLES	3.95
AUBERGINE DIP & FOCACCIA	4.95

ANTIPASTO PLATTERS

(Ideal for Sharing) with a bottle of wine

ANTIPASTO ITALIANO (For 2 persons)	15.95
Parma Ham, Ventricina Salami, Italian Prosciutto, Marinated Olives, Artichoke Heart, Sun Blushed Tomatoes, Roasted Peppers and Grilled Focaccia Bread with Olive Oil & Pesto	
ANTIPASTO DI FORMAGGI (For 2 persons)	15.95
Mozzarella Di Bufala, Pecorino Romano, Dolcelatte, Marinated Olives, Artichoke Heart, Sun Blushed Tomatoes, Roasted Peppers and Grilled Focaccia Bread with Olive Oil & Pesto	
ANTIPASTO DI PESCE (For 2 persons)	18.95
King Prawns, Octopus Salad, Smoked Salmon, Marinated Olives, Artichoke Heart, Sun Blushed Tomatoes, Roasted Peppers and Grilled Focaccia Bread with Olive Oil & Pesto	
ANTIPASTO DI VERDURE (For 2 persons)	14.95
Grilled Aubergine and Zucchini, Roasted Peppers, Marinated Olives, Artichoke Heart, Marinated Mushrooms and Grilled Focaccia with Olive Oil & Pesto	
THE LIST ABOVE ALSO AVAILABLE FOR 1 PERSON	9.95
CHEESE BOARD (For one)	8.45

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VINI DELL'OSTERIA

Vini Rossi:	Region & abv	Bottle	Small Glass	Large Glass
			125ml	250ml
NERO D'AVOLA SICILIA ROSSO I.G.T. 2010	Normanno (13%)	12.95	3.95	4.95
MERLOT DEL VENETO I.G.T. 2010	Torresella (12.5%)	15.95	4.50	4.95
CHIANTI COLLI ARETINI LOGGE VASARI D.O.C.G 2009	Cantina Vini Tipici Dell'Aretino (12.5%)	16.95		
VALPOLICELLA CLASSICO SUPERIORE D.O.C. 2009	Domini Veneti Negrar (13%)	18.95		
MALBECH LISON PRAMAGGIORE D.O.C. 2010	Santa Margherita (13%)	18.95	5.25	6.20
IRPINIA AGLIANICO I.G.T. 2009	Vinosia (13%)	19.95		
SYRAH MAREMMA I.G.T. 2009	Sassoregale (14%)	20.95		
MONTEPULCIANO D'ABRUZZO D.O.C "ORSETTO ORO" 2009	Casal Thaulero (13.5%)	20.95		
NERO D'AVOLA IL PRINCIPE D.O.C. 2011	Rallo (13.5%)	23.95		
BARBERA D'ASTI VESPA D.O.C. 2011	Cascina Castle't (13.5%)	21.95		
BAROLO TENUTA PARA' D.O.C.G. 2006	Luigi Oddero (14%)	29.95		
LA TORRE SALICE SALENTINO RESERVE 2009		25.95		
Vini Bianchi	Region & abv	Bottle	Small Glass	Large Glass
			125ml	250ml
INSOLIA SICILIA BIANCO I.G.T. 2010	Normanno (12.5%)	12.95	3.95	4.95
PINOT GRIGIO DEL VENETO I.G.T. 2010	Torresella (12%)	15.95	4.55	5.20
ORVIETO CLASSICO ABBOCCATO D.O.C. 2010	Ruffino (12%)	15.95		
CUPRESE VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE D.O.C. 2010	Colonnara (13.5%)	15.95		
FALANGHINA BENEVENTANO I.G.T. 2011	Vinosia (13%)	18.95		

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Vini Bianchi Region & abv	Bottle		Small Glass	Large Glass
VERMENTINO DI SARDEGNA			125ml	250ml
D.O.C. "TERRE FENICE" 2010	Sardus Pater (13.5%)	18.95		
SAUVIGNON DEL VENETO				
D.O.C. 2012	Torresella (12%)	19.95	5.20	6.20
PIEVECROCE LUGANA				
D.O.C. 2010	Costaripa (13%)	21.95		
GAVI DI GAVI LA MERLINE				
D.O.C. 2012		22.95		
AVELINO		23.95		
PASSERINA SUPERIORE				
D.O.P "DUCA THAUERO" 2010	Casal Thaulero (13%)	24.95		
MÜLLER THURGAU ALTO				
ADIGE D.O.C. 2010	Kettmeir (12.5%)	24.95		
Vini Rosé	Region & abv	Bottle	Small Glass	Large Glass
NERELLO MASCALESE			125ml	250ml
SICILIA ROSE' I.G.T. 2010	Normanno (12.5%)	12.95	4.75	5.10
PINOT GRIGIO ROSÉ I.G.T. 2010	Torresella (12%)	15.95	4.75	5.10
Sparkling Rosé Wine				
BRUT ROSÉ NV	Costaripa (12.5%)	32.95		
Vino Prosecco				
PROSECCO DI VALDOBBIADENE				
BRUT D.O.C.G NV	Santa Margherita (11.5%)	21.95	5.55	6.55
COSTARIPA BRUT METODO				
CLASSICO NV	Costaripa (12.5%)	32.95		
Birre				
PERONI (RED LABEL)		3.45 330ml	7% Vol	
BIRRA ARTIGIANALE				
YELLOW LABEL NON FILTERED SELECTION	19 Light	5% Vol		
RED LABEL NON FILTERED SELECTION	28 Medium	5.5% Vol		
BROWN LABEL NON FILTERED SELECTION	42 Dark	6% Vol		
ALL THE ABOVE SERVE 205 GLASSES		10.95		
SPIRITS		5.45		
Sold In Large 50MI Measures				
WITH MIXER		5.95		
GRAPPA . AMERETTO . KAHLUA . STREGA . SAMBUCA . AMARO . WHISKEY .				
BRANDY . GIN . RUM . VODKA . FRANGELICO				
LIMONCELLO		3.95		
SWEET WINE RALLO PASSITTO				
DI PANTELLERIA 2008		6.95		

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I DOLCI

Home Made Tiramisu	4.75
Home Made Crème Brûlée with Chocolate pieces and Tia Maria	5.20
Home Made Creme Caramel	4.50
Home Made Panna Cotta Fruits of the Forest	4.95
Apple Flan	4.50
Baked Fresh Fruit Cheese Cake	4.75
Fresh Fruit Almondine	4.25
Home Made Bread and Butter Pudding	3.95
Lemon Tart	4.50

(Please check with your server for availability of above)

BEVANDE

CAFFÈ (<i>Coffees</i>)	<i>Piccolo</i>	<i>Classico</i>	TÈ (<i>Teas</i>)	
Caffè Filtro	1.75	1.95	English Breakfast Tea	1.50
Cappuccino	1.95	2.10	Earl Grey	1.60
Caffè Latte		2.10	Herb Infused Teas	1.60
Caffè Mocha		2.10	Iced Tea	1.95
Caffè Espresso		1.20	MINERALE (Soft Drinks)	
Espresso Macchiato		1.40	Fresh pressed Orange Juice	2.65
Extra Shot of Coffee		add 0.30	Fresh pressed Lemonade	2.65
Decaffeinato		add 0.30		
Caffè Scecherato		2.45		
<i>(Iced Coffee)</i>				
Ciocolata Calda		2.45	Coke/Diet Coke <i>Glass</i>	2.10
<i>(Italian Hot Chocolate)</i>			San Benedetto Mineral Water 500ml	1.95
Irish Coffee		4.95	San Benedetto Mineral Water 1lt	2.75
			San Pellegrino Aranciata	2.10
			San Pellegrino Limonata	2.10

NOTHING

Nothing would be more tiresome than eating and drinking if God had not made them a pleasure as well as a necessity.

BOOKINGS

We cater for Private Bookings, Office parties, Business Lunches etc.. Specially tailored to suit your taste and budget.

Please ask a member of staff for details