

OSTERIA *Da Fabrizio*

ANTIPASTI (Starters)

FICHI ARROSTO	7.95
Roasted Fresh Fig with Mozzarella Di Bufala Parma ham Fresh Basil Balsamic vinegar Olive Oil	
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	
FEGATINI AI GORGONZOLA PICCANTE	7.20
Chicken Livers cooked with Pancetta Shallots in Red Wine and Balsamic Vinegar Topped with Gorgonzola piccante Served on rustic toast	
GAMBERONI MARINATI ALLA GRIGLIA	7.75
Char Grilled Tiger Prawns wrapped in San Daniele Prosciutto served with Melanzane Puree Rocket leaves & Lemon Olive Oil Chili Dressing	
COZZE PROVENCIALE	6.95
Fresh Mussels in a tomato white wine & Garlic Sauce	

"Other Appetizers and Special Salads are Available, See Specials Board for Details"

PRIMI PIATTI (First Courses)

LINGUINE AI FRUTTI DI MARE	10.95
Linguine Pasta With mixed Sea Food Fresh Tomato, white wine Garlic chilli olive oil & Flat leaf Parsley	
PAPPARDELLE AI CINGHIALE	9.95
Pappardelle with a Traditional Tuscan Wild Boar Ragú and Barolo Red Wine	
TORTELLONI RIPIENI DI PISELLI E CIPOLLA	10.95
Hand made tortelloni filled with peas & shallots topped with Gorgonzola sauce finished with rocket & toasted pine nuts	
LINGUINE CON POLPA DI GRANCHIO AGLIO OLIO E PEPERONCINO	9.95
Fresh Crab meat with fresh chilli olive oil garlic and a splash of white wine lemon and finished with flat leaf parsley	

SECONDI PIATTI (Main Courses)

SPEZZATINO DI CINGHIALE	14.95
Slow cooked Wild Boar Stew cooked with barolo wine fresh thyme rosemary sicilian aubergines & potato Served on a bed of grilled polenta	
NODINO DI VITELLO	19.95
Marinated chargrilled best end veal on the bone served with sautéed long stemmed broccoli roasted tomato and sautéed potatoes	
BRANZINO AL FORNO	17.95
Whole Roasted Sea Bass with roasted cherry tomato potato onion white wine lemon infused with bay leaf	
STUFATO Di PESCE	15.95
Monk Fish King Prawn & Sea Bass Stew Served With Garlic Bread. Finished with olive oil & Flat leaf Parsley	

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SPECIALITÀ DELL'OSTERIA

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

PASTA SPECIALS *(Thu to Sun only)*

SCHIAFFONI RAGÚ	9.95
Large Oval Pasta with Traditional Shin of Beef Slowly Cooked In a Rich Tomato and Red wine Sauce	

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 125ml	Large Glass 250ml
VERMENTINO DI SARDEGNA 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 125ml	Large Glass 250ml
NERELLO MASCALESE				
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 50ml 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

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FOR A PARTIES OF 12 OR MORE

Why Not Order a Whole Suckling Pig
(Feeds 12-16 Persons, One Week's Advance & Notice Required)

Our Trained Staff Will Fully Marinate
the Piglet over a 48 Hour Period, Slowly Spit Roast
and serve it to perfection with roasted new potatoes
and roasted root vegetables

Ask a member of staff for details 295.00

PRE-BOOKING ONLY WHY NOT TRY OUR SPIT ROASTED BABY CHICKENS

Our Trained Staff Will Fully Marinate over a 48 Hour Period, Slowly Spit Roast
and serve it to perfection with roasted new potatoes and
roasted root vegetables

Ask a member of staff for details parties of 4 45.95

SUNDAY ROASTS

Marinated Spit Roasted Prime rib eye beef or Leg of Lamb Served with Roasted
Potatoes, Roasted Carrots and Parsnips, Seasonal Greens, Yorkshire pudding
and Our Homemade Gravy

11.95

LA GRIGLIATA MISTA

(For 2 Persons)

Vitello Tagliata, Salsiccia Fresca, Spit Roasted Chicken, Homemade Chips,
Grilled Zucchini, Roasted Tomato & Garlic Mushrooms.

32.95