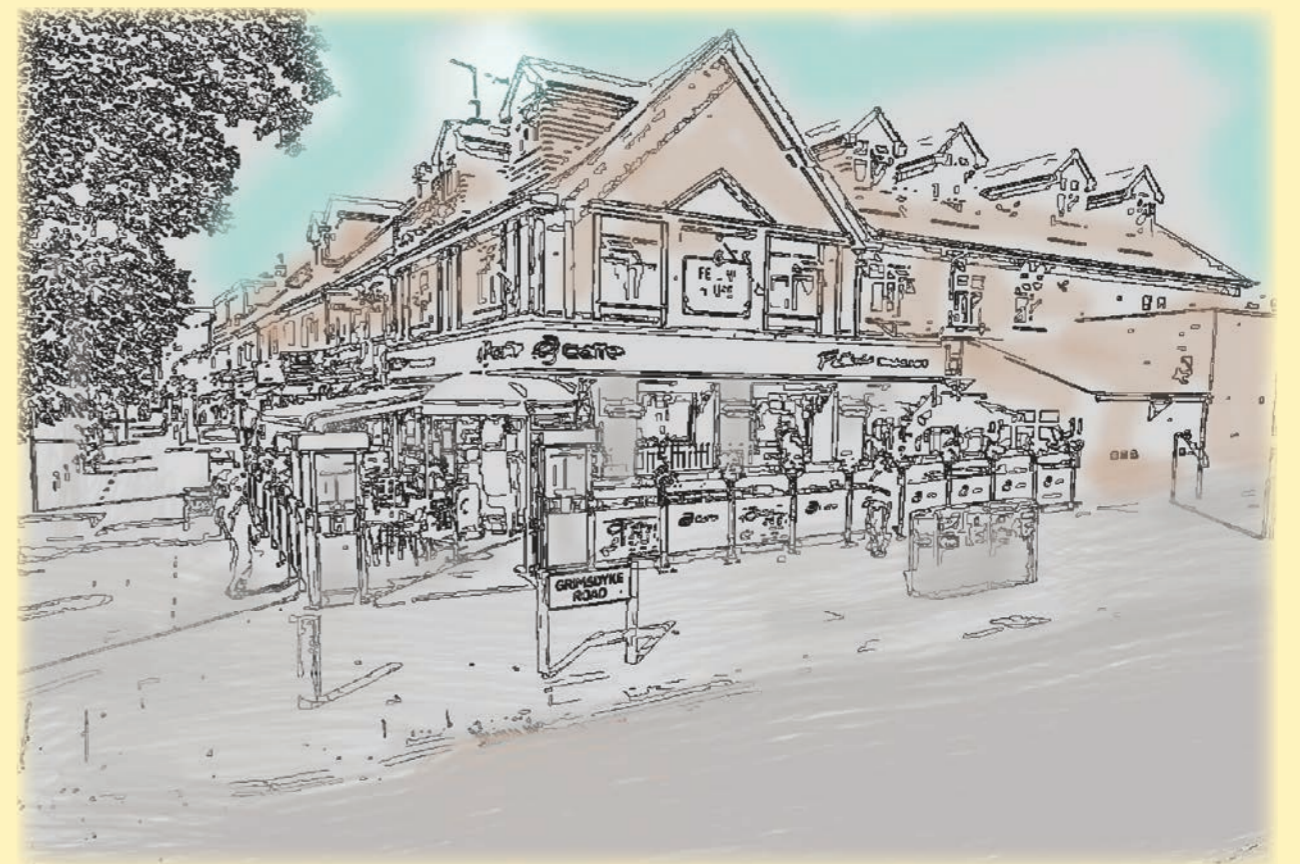


Welcome to

Fellini

*Authentic Italian Cuisine
Since 1982*



Set Menu - 2 Course Dinner

DAILY (EXCEPT SATURDAY DINNER)

£ 15.50 + 10 % SERVICE CHARGE

SATURDAY DINNER

£.19.50 + 10 % SERVICE CHARGE

Set Menu - 3 Course Dinner

DAILY (EXCEPT SATURDAY DINNER)

£ 19.50 +10 % SERVICE CHARGE

SATURDAY DINNER

£.23.50 + 10 % SERVICE CHARGE

STARTERS

CHILLED MELON - V

CHICKEN LIVER PATÉ

SERVED WITH TOAST

SLOW ROASTED VEGETABLES - V

WITH AVOCADO

FRIED WHITEBAIT

CALAMARI FRITTI

FRIED SQUID

DUETTO DI SALMONE AFFUMICATO

FILLETS OF TROUT AND SCOTTISH

SMOKED SALMON

TRICOLORE - V

AVOCADO, MOZZARELLA & TOMATO SALAD

PACIFIC PRAWNS

IN GARLIC SAUCE

BRUSCHETTA ALL'ITALIANA - V

PARMA HAM AND MELON

GARLIC MUSHROOMS - V

TONNO E FAGIOLI

TUNA FISH, WHITE BEANS & ONION RINGS

PRAWN COCKTAIL

FRIED BRIE - V

SERVED WITH CRANBERRY SAUCE

MELANZANE ALLA PARMIGIANA - V

AUBERGINE, TOMATO, OREGANO & PARMESAN

GRATIN OF TIGER PRAWNS

WITH CHILLI & LIME

GNOCCHI GORGONZOLA - V

POTATO DUMPLINGS WITH

GORGONZOLA & CREAM SAUCE

PASTA STARTER

HOMEMADE RAVIOLI - V

WITH SPINACH AND RICOTTA CHEESE

LINGUINE GENOVESE - V

WITH PESTO SAUCE

SPAGHETTI BOLOGNESE

WITH MEAT SAUCE

TAGLIATELLE CALABRESE - V

WITH SUN-DRIED TOMATO & CHILLI SAUCE

PENNE ARRABBIATA - V

TOMATO & CHILLI SAUCE

TAGLIATELLE NAPOLI - V

WITH TOMATO SAUCE

TAGLIATELLE ALFREDO - V

CREAM & MUSHROOM SAUCE

RISOTTO AI FUNGHI - V

MUSHROOM RISOTTO

LASAGNE ALLA BOLOGNESE

MEAT LASAGNA

SPAGHETTI ALLA CARBONARA

SPAGHETTI WITH BACON, BEATEN EGGS,

PARMESAN, FRESH BLACK PEPPER & CREAM

SOUP

MINISTRONE SOUP V

HOMEMADE VEGETABLE SOUP

SOUP OF THE DAY

(ASK WAITER)

TORTELLINI IN BRODO

TORTELLINI FILLED WITH MEAT

IN A CLEAR BROTH

PIZZA

MARGHERITA - V

(TOMATO, OREGANO & MOZZARELLA)

DIAVOLA

(TOMATO, MOZZARELLA, PEPPERONI

SAUSAGE, ONIONS & CHILLI)

FELLINI

(TOMATO, MOZZARELLA, HAM & MUSHROOMS)

PASTA - MAIN COURSE

ABOVE PASTA DISHES

AS A MAIN COURSE

VEGETARIAN - V

(TOMATO, MOZZARELLA, ARTICHOKE,
PEPPERS, MUSHROOMS & COURGETTES)

CHOOSE YOUR OWN TOPPING - EXTRA

TOPPINGS £1.00 EACH

V - DENOTES VEGETARIAN DISH

MAIN COURSE - FISH

LEMON SOLE

FILLET OF LEMON SOLE WITH A CREAMY SAUCE

SCOTCH SALMON

FRESH SCOTCH SALMON (POACHED OR GRILLED)

TUNA STEAK

SERVED WITH ANCHOVIES & CAPERS

SEABASS

GRILLED SEABASS WITH FENNEL SEEDS &

BALSAMIC VINEGAR

SCAMPI FRITTI

DEEP FRIED SCAMPI SERVED WITH TARTARE SAUCE

MERLUZZO

STEAMED FILLET OF HAKE WITH OLIVE OIL, OLIVES,

CAPERS & TOMATO

JOHN DORY

COOKED WITH GINGER & WHITE WINE

HALIBUT

COOKED IN LEMON & MINT SAUCE

ORATA ACQUA PAZZA

STEAMED SEA BREAM WITH TOMATOES, OLIVES,

GARLIC & PARSLEY

MAIN COURSE - MEAT

VEAL MILANESE

VEAL IN BREADCRUMBS SERVED WITH SPAGHETTI

WITH A NAPOLI SAUCE OR VEGETABLES OF THE DAY

CALVES LIVER

GRILLED CALVES LIVER WITH SAUTEED ONIONS

LAMB SHANK

SLOW COOKED LAMB SHANK

WELSH LAMB CUTLETS

RACK OF WELSH LAMB WITH ROSEMARY & GARLIC

BREAST OF CHICKEN

BREAST OF CHICKEN WITH LEMON &

ROSEMARY SAUCE

SIRLOIN STEAK

GRILLED 8OZ AGED SIRLOIN STEAK

MEDALLION OF BEEF

IN BAROLO WINE & MUSHROOM SAUCE

ALL MAIN COURSES SERVED WITH POTATOES AND VEGETABLES OF THE DAY

ANY CHANGES WILL BE CHARGED ACCORDINGLY

SUPPLEMENTARY DISHES

STARTERS

TAGLIOLINI ALL'ASTICE - TAGLIOLINI WITH HALF OF A FRESH LOBSTER

ADD £2.50

LINGUINE ALLA MARINARA - SEAFOOD LINGUINE

ADD £2.50

SCALLOPS - WRAPPED IN BACON ON A BED OF ROCKET SALAD, SWEET & SOUR SAUCE

ADD £2.00

MAIN COURSE

LOBSTER - WHOLE FRESH LOBSTER GRILLED WITH GARLIC

ADD £12.00

FILLET STEAK - GRILLED 8OZ PRIME FILLET STEAK

ADD £5.00

DOVER SOLE - FRESHLY GRILLED DOVER SOLE, OFF THE BONE OR ON THE BONE

ADD £8.00

TAGLIOLINI ALL'ASTICE - TAGLIOLINI WITH HALF OF A FRESH LOBSTER

ADD £4.50

LINGUINE ALLA MARINARA - SEAFOOD LINGUINE

ADD £4.50

PLEASE CONFIRM WITH YOUR WAITER WHEN YOU ORDER YOUR MEAL

FOR EXTRA SIDE VEGETABLES

MANGE TOUTE £2.75

MUSHROOMS £2.75

PORCINI MUSHROOMS £7.50

BROCCOLI £2.50

ZUCCHINE FRITTI £2.75

PEAS £2.00

NEW POTATOES £2.75

SPINACH £2.75

SAUTÉ POTATOES £2.75

CAULIFLOWER £2.75

CHIPS £2.75

Ala Carte Menu

STARTERS

CHILLED MELON - V	£4.95
CHICKEN LIVER PATÉ SERVED WITH TOAST	£4.95
SLOW ROASTED VEGETABLES - V WITH AVOCADO	£7.50
FRIED WHITEBAIT	£4.95
CALAMARI FRITTI FRIED SQUID	£6.50
DUETTO DI SALMONE AFFUMICATO FILLETS OF TROUT AND SCOTTISH SMOKED SALMON	£7.50
TRICOLORE - V AVOCADO, MOZZARELLA & TOMATO SALAD	£5.95
PACIFIC PRAWNS IN GARLIC SAUCE	£7.90
BRUSCHETTA ALL'ITALIANA - V	£4.50

PASTA STARTER

HOMEMADE RAVIOLI - V WITH SPINACH AND RICOTTA CHEESE	£5.95
LINGUINE GENOVESE - V WITH PESTO SAUCE	£5.95
SPAGHETTI BOLOGNESE WITH MEAT SAUCE	£5.95
TAGLIATELLE CALABRESE - V WITH SUN-DRIED TOMATO & CHILLI SAUCE	£5.95
TAGLIOLINI ALL'ASTICE TAGLIOLINI WITH HALF OF A FRESH LOBSTER	£10.95
PENNE ARRABBIATA - V TOMATO & CHILLI SAUCE	£5.95

SOUP

MINISTRONE SOUP V HOMEMADE VEGETABLE SOUP	£4.20
SOUP OF THE DAY (ASK WAITER)	£4.20
TORTELLINI IN BRODO TORTELLINI FILLED WITH MEAT IN A CLEAR BROTH	£4.20

PIZZA

MARGHERITA - V (TOMATO, OREGANO & MOZZARELLA)	£7.95
DIAVOLA (TOMATO, MOZZARELLA, PEPPERONI SAUSAGE, ONIONS & CHILLI)	£7.95

V - DENOTES VEGETARIAN DISH

PARMA HAM AND MELON	£7.95
SCALLOPS WRAPPED IN BACON ON A BED OF ROCKET SALAD, DRIZZLED WITH SWEET & SOUR SAUCE	£8.95
GARLIC MUSHROOMS - V	£4.50
TONNO E FAGIOLI TUNA FISH, WHITE BEANS & ONION RINGS	£5.95
PRAWN COCKTAIL	£5.50
FRIED BRIE - V SERVED WITH CRANBERRY SAUCE	£4.95
MELANZANE ALLA PARMIGIANA - V AUBERGINE, TOMATO, OREGANO & PARMESAN	£5.95
GRATIN OF TIGER PRAWNS WITH CHILLI & LIME	£5.95
GNOCCHI GORGONZOLA - V POTATO DUMPLINGS WITH GORGONZOLA & CREAM SAUCE	£5.95

TAGLIATELLE NAPOLI - V WITH TOMATO SAUCE	£5.95
TAGLIATELLE ALFREDO - V CREAM & MUSHROOM SAUCE	£5.95
RISOTTO AI FUNGHI - V MUSHROOM RISOTTO	£5.95
LASAGNE ALLA BOLOGNESE MEAT LASAGNA	£5.95
LINGUINE ALLA MARINARA SEAFOOD LINGUINE	£8.95
SPAGHETTI ALLA CARBONARA SPAGHETTI WITH BACON, BEATEN EGGS, PARMESAN, FRESH BLACK PEPPER & CREAM	£5.95

PASTA - MAIN COURSE

ABOVE PASTA DISHES AS A MAIN COURSE	£8.95
LINGUINE ALLA MARINARA SEAFOOD LINGUINE	£15.75
TAGLIOLINI ALL'ASTICE TAGLIOLINI WITH HALF OF A FRESH LOBSTER	£15.75

FELLINI (TOMATO, MOZZARELLA, HAM & MUSHROOMS)	£7.95
VEGETARIAN - V (TOMATO, MOZZARELLA, ARTICHOKES, PEPPERS, MUSHROOMS & COURGETTES)	£7.95

CHOOSE YOUR OWN TOPPING - EXTRA
TOPPING £1.00 EACH

Ala Carte Menu

MAIN COURSE - FISH

DOVER SOLE FRESHLY GRILLED DOVER SOLE, OFF THE BONE OR ON THE BONE	£24.95
LEMON SOLE FILLET OF LEMON SOLE WITH A CREAMY SAUCE	£18.95
SCOTCH SALMON FRESH SCOTCH SALMON (POACHED OR GRILLED)	£15.95
LOBSTER WHOLE FRESH LOBSTER GRILLED WITH GARLIC	£26.95
TUNA STEAK SERVED WITH ANCHOVIES & CAPERS	£16.95
SEABASS GRILLED SEABASS WITH FENNEL SEEDS & BALSAMIC VINEGAR	£18.95
SCAMPI FRITTI DEEP FRIED SCAMPI SERVED WITH TARTARE SAUCE	£16.95
MERLUZZO STEAMED FILLET OF HAKE WITH OLIVE OIL, OLIVES, CAPERS & TOMATO	£16.95
JOHN DORY COOKED WITH GINGER & WHITE WINE	£16.95
HALIBUT COOKED IN LEMON & MINT SAUCE	£16.95
ORATA ACQUA PAZZA STEAMED SEA BREAM WITH TOMATOES, OLIVES, GARLIC & PARSLEY	£16.95

MAIN COURSE - MEAT

VEAL MILANESE VEAL IN BREADCRUMBS SERVED WITH SPAGHETTI WITH A NAPOLI SAUCE OR VEGETABLES OF THE DAY	£16.95
CALVES LIVER GRILLED CALVES LIVER WITH SAUTEED ONIONS	£16.95
LAMB SHANK SLOW COOKED LAMB SHANK	£16.95
WELSH LAMB CUTLETS RACK OF WELSH LAMB WITH ROSEMARY & GARLIC	£18.95
BREAST OF CHICKEN BREAST OF CHICKEN WITH LEMON & ROSEMARY SAUCE	£15.95
FILLET STEAK GRILLED 8OZ PRIME FILLET STEAK	£19.95
SIRLOIN STEAK GRILLED 8OZ AGED SIRLOIN STEAK	£15.95
HALF DUCK * HALF DUCK IN A CHERRY SAUCE	£19.50
MEDALLION OF BEEF IN BAROLO WINE & MUSHROOM SAUCE	£19.50

ALL MAIN COURSES SERVED WITH POTATOES AND VEGETABLES OF THE DAY
ANY CHANGES WILL BE CHARGED ACCORDINGLY

FOR EXTRA SIDE VEGETABLES

MANGE TOUTE	£2.75
MUSHROOMS	£2.75
PORCINI MUSHROOMS	£7.50
BROCCOLI	£2.50
ZUCCHINE FRITTI	£2.75
PEAS	£2.00
NEW POTATOES	£2.75
SPINACH	£2.75
SAUTÉ POTATOES	£2.75
CAULIFLOWER	£2.75
CHIPS	£2.75

Lunchtime / Earlybird Menu

CHOOSE ANY COMBINATION OF 2 DIFFERENT COURSES

£14.95

OFFER ONLY AVAILABLE AT TABLE FROM 6PM TO 7.45PM.

OFFER PRICE NOT APPLICABLE IF YOU ARE STILL AT TABLE AFTER 7.45PM.

STARTERS

GRILLED SARDINES

CAPRESE - V

MOZZARELLA & TOMATO SALAD

GNOCCHI SORRENTINA - V

WITH TOMATO & CHEESE

SMOKED TROUT

AFFETTATO MISTO

MIXED MEATS

PRAWN COCKTAIL

WHITEBAIT

PARMIGIANA DI MELANZANE - V

AUBERGINE, TOMATO, OREGANO & PARMESAN

MINISTRONE SOUP - V

HOMEMADE VEGETABLE SOUP

PARMA HAM AND MELON

FRIED BRIE - V

GARLIC MUSHROOMS - V

MAIN COURSE

PIZZA FELLINI

PENNE ARRABBIATA - V

TOMATO & CHILLI SAUCE

POLLO MILANESE

BREAST OF CHICKEN IN BREADCRUMBS WITH SPAGHETTI IN NAPOLI SAUCE

JOHN DORY

SERVED WITH CHIPS

POLLO VALDOSTANA

BREAST OF CHICKEN TOPPED WITH HAM & CHEESE

LAMB SHANK

SEABASS

GRILLED SEABASS WITH FENNEL SEEDS & BALSAMIC VINEGAR

VEAL

VEAL IN CREAM & MUSHROOM SAUCE

LINGUINE GENOVESE - V

WITH PESTO SAUCE

CALVES LIVER

GRILLED CALVES LIVER WITH SAUTEED ONIONS

SIRLOIN STEAK

SPAGHETTI BOLOGNESE

WITH MEAT SAUCE

DESSERTS

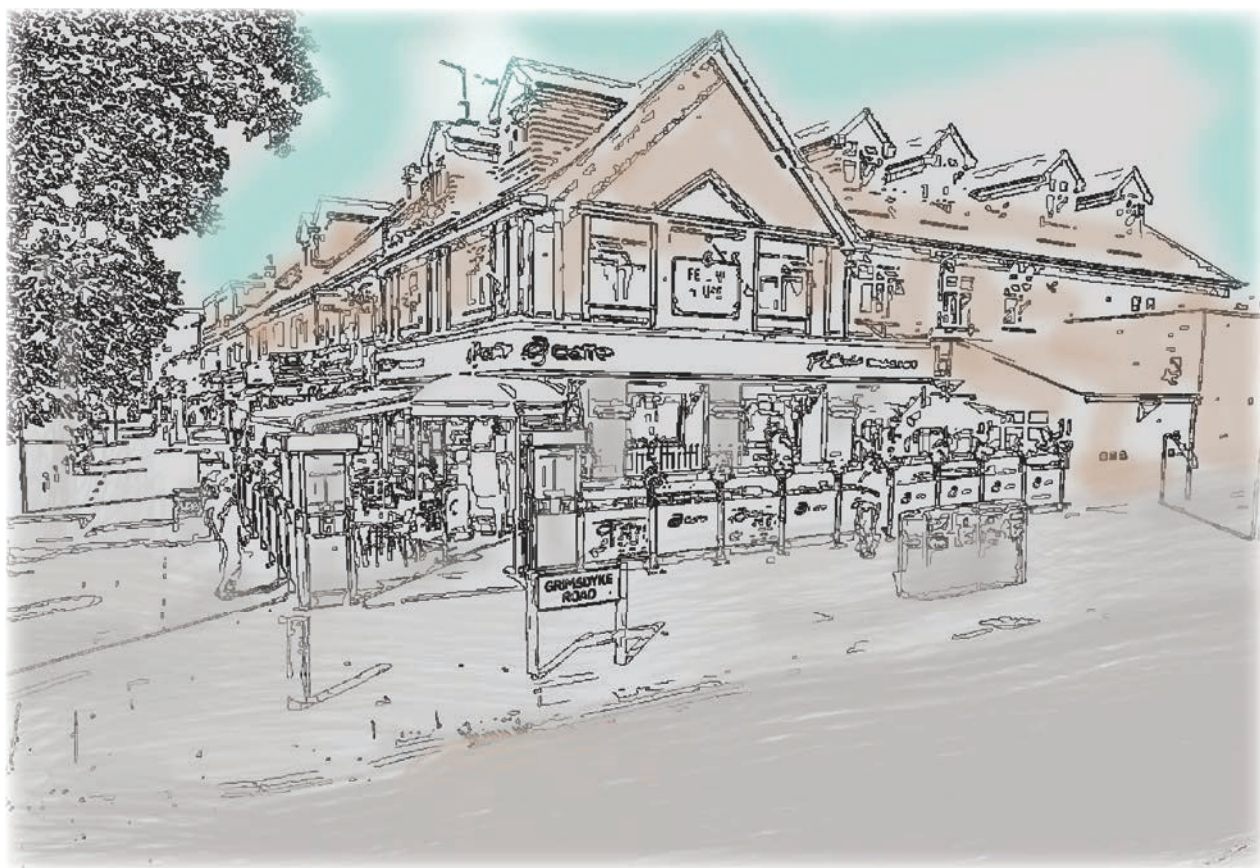
SEE OUR WIDE CHOICE OF SWEETS AND COFFEE

NOT AVAILABLE ON SPECIAL OCCASIONS

100% ITALIAN

Fellini

*Authentic Italian Cuisine
Since 1982*



Earlybird Menu