

## Dessert

Selezione di gelati alla frutta  
Home made fruit ice-cream selection  
£ 6.00

Pairing suggestion: 50 ml Roberto Cavalli vodka on the rocks £ 8.00

Tiramisù  
Tiramisù  
£ 7.40

Pairing suggestion: Espresso Martini cocktail £ 7.50

Dolce sorpresa al cioccolato, salsa al caffè, riduzione di rum,  
gelato al cioccolato e nocciole  
Hot chocolate soufflé, coffee sauce, rum reduction,  
banana ice-cream  
£ 7.80

Pairing suggestion: 50 ml Damoiseau Guadalupe rhum 1980 £ 19.00

Selezione di formaggi con marmellata  
3 cheese selection with house made jam  
£ 8.90

Pairing suggestion:  
Bordeaux Sauternes Chateau La tur Des Rampart 2004 £5.60-50 ml / £ 10.50-100ml

Parmigiano Reggiano di vacche rosse stagionato 24 mesi  
con aceto balsamico invecchiato 18 anni  
24 month aged red cow Parmesan with 18 years balsamic vinegar  
£ 12.30

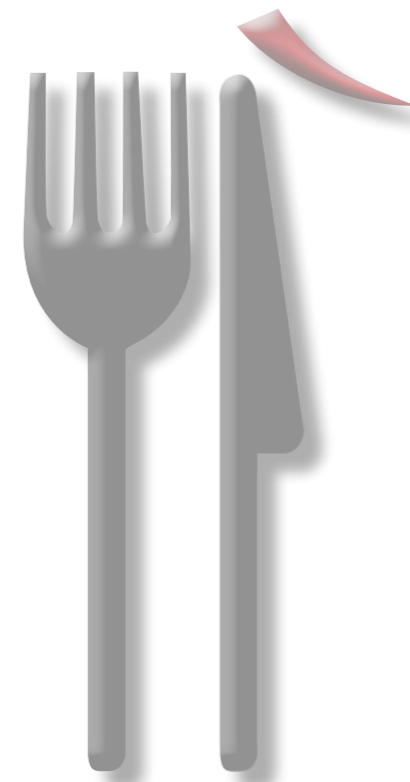
Pairing suggestion:  
Bordeaux Sauternes Chateau La tur Des Rampart 2004 £5.60-50 ml / £ 10.50-100ml

If you are allergic to any food product, please advise a member of the service team  
Our food products may contain traces of nuts.  
A discretionary 12.5% service charge will be added to the bill.

# DEGO

MENU

Italian wine bar



The name Dego' derives from the words  
"Degustazione (tasting)" and "Ostaria (tavern)".  
The "Ostaria" became a very popular meeting place  
where people came during the 1950s  
to enjoy traditional Italian foods.

[degowinebar.co.uk](http://degowinebar.co.uk)

## Cold cuts board - Taglieri di affettati

Italian cured meat served with bread

Small - 3 Varieties £ 7.90 / Medium - 5 Varieties £ 10.90 / Special - 7 Varieties £ 13.80

## Cheese board - Taglieri di formaggi

Italian Cheeses served with bread. Soft, hard and blue cheese

Small - 3 Varieties £ 8.90 / Medium - 5 Varieties £ 12.90 / Special - 7 Varieties £ 16.90

## Mixed board - Taglieri misti

Small - 3 Varieties (2 cold cuts and 1 cheese) £ 8.60

Medium - 5 Varieties (3 cold cuts and 2 cheeses) £ 11.90

Special - 7 Varieties (4 cold cuts and 3 cheeses) £ 14.90

## Sharing plates

Vegetarian platter (V) £ 16.30

Grilled vegetables, Robiola cheese with quail eggs and endive millefeuille, buffalo mozzarella and cherry tomatoes

Meat platter £ 19.50

Veal liver escalope, red currant glazed pork, small sliced rib eye steak

Fish platter £ 22.50

Sicilian grilled red prawns, pan fried scallops, pan fried tuna

Mixed platter £ 18.30

Grilled vegetables, red currant glazed pork, pan fried scallops

## Small Bites

Bread and olive oil (V) £ 1.80      Deep fried turkey and mayonnaise £ 5.20

Deep fried cod and mayonnaise £ 5.20      Beef tartare £ 7.50

Carrot pie, Amaretti biscuits, sage and Gorgonzola cream (V) £ 4.90

Sweet & sour sardines, beer flavoured onions £ 5.20

Burrata cheese cream, Sicilian red prawns, thyme £ 6.10

Bread and olives (V) £ 3.90      Grilled vegetables (V) £ 4.80



## House made pasta

Small      Large

Fettuccine con pomodori in confit, burrata e olio al basilico (V) £ 8.40      £ 12.90  
Fettuccine, confit tomatoes, burrata cheese, basil oil

Ravioli di spinaci e cipolle rosse su crema di ricotta (V) £ 9.20      £ 14.30  
Spinach and sweet red onion ravioli, ricotta sauce

Gnocchi di patate, Gorgonzola e radicchio di Treviso (V) £ 8.30      £ 12.70  
Potato gnocchi, Gorgonzola, Treviso's red chicory

Maccheroncini al ragù / Maccheroncini, beef ragù £ 8.20      £ 12.50

Tortelli ripieni di manzo, burro e salvia £ 9.10      £ 14.10  
Beef filled tortelli, butter and sage

Bigoli con ragu' d'anatra / Bigoli, duck ragu' £ 13.80

"Onde del mare" con tonno, capperi, olive, basilico e menta £ 7.90      £ 13.20  
Layered pasta, tuna paté, capers, olives, raw tuna, basil and mint

Fettuccine nere all'astice / Black fettuccine with lobster £ 18.50 Per person  
min. 2 people

## Degò dishes

Parmigiana di melanzane (V) £ 6.70      £ 9.80  
Aubergine parmigiana, tomato, buffalo mozzarella

Maiale glassato al ribes e aceto balsamico con indivia morbida £ 7.30      £ 12.90  
Redcurrant glazed pork, balsamic vinegar, endive

Scaloppa di fegato di vitello con cipolle rosse di Tropea e mais £ 9.20      £ 13.30  
Veal liver escalope, Tropea red onions, sweetcorn

Scaloppa di foie gras, mele rosse e asparagi £ 11.80  
Foie Gras escalope, red apples, asparagus

Vellutata di fagiolini con salmone scottato £ 9.50  
French bean velloutè, pan fried salmon

Tartare di salmone con maionese di verdure £ 10.50  
Salmon tartare, vegetable mayonnaise

Tonno scottato, cipolle rosse in agrodolce e salsa alle olive £ 19.50  
Pan fried tuna, sweet & sour red onions and olive sauce

Gamberi rossi di Sicilia grigliati e trilogia di peperoni £ 23.50  
Grilled Sicilian red prawns, peppers

Costolette d'agnello "pre sale" con zucchine all'aglio nero e menta £ 24.50  
Lamb chops from O'Shea's butcher, grilled courgettes, black garlic and mint

Costata di manzo alla griglia con verdure grigliate £ 6.50 x 100 g  
40 day aged t-bone steak from O'Shea's butcher min. 2 people