

ANTIPASTI Starters

GAMBERI AGRIGENTO Large Tiger Prawns Sautéed in Garlic, Chilli & Olive Oil	
COZZE AL VINO BIANCO Fresh Scottish Mussels cooked in White Wine, Shallots, Garlic Butter & Parsley	
MELANZANE ALLA PARMIGIANA (V) Layers of Sliced Aubergine filled with Mozzarella Cheese, Onions, Tomatoes & Italian Herbs Baked with a Parmesan Crust	
OSTRICHE Fresh Colchester Oysters served Natural. Raspberry Vinegar & Shallots	Six 10.95 Twelve 21.00
CAPELANTE E GAMBERI TERMIDORO Baked Fresh Scallops & Tiger Prawns in a Cream Cheese Sauce	9.95
CALAMARI FRITTI Garlic Mayo	8.25
ZUPPA DEL GIORNO Chef's fresh Soup of the Day served with Ciabatta Bread	5.50
PROSCIUTTO CON FRUTTA Dressed Prosciutto with Pear, Melon, Orange & Amaretto, Parmesan flakes	7.50
BIANCHETTI FRITTI Crispy Whitebait, Parsley, Pepper & Red Onion Chutney	6.95
TALEGGIO E FUNGHI AL FORNO Baked Italian Taleggio Cheese with Wild Mushrooms, Thyme & Garlic, Ciabatta Fingers	7.95
SALMONE AFFUMICATO Scottish Smoked Salmon. Caper & Lemon Dressing	8.95
CARPACCIO DI MANZO CON DOLCELATTE Thinly sliced Beef Fillet on Rocket with Olive Oil & Crumbed Dolcelatte Cheese	9.75
ANTIPASTO DI AFFETTATI Parma Ham, Coppa, Salami, Olives, Figs, Cherry Tomatoes, Bocconcini & Olive Oil	8.95

SELEZIONE DI PANE Selection of Breads

AGLIO - Garlic & Chopped Parsley	3.95
POMODORI - Tomatoes & Garlic	4.25
FONTINA - Fontina Cheese & Garlic	4.50
CLASSICO - Fontina Cheese, Parma Ham, Basil & Garlic	5.50
PANE E BURRO - Warm Ciabatta Bread, Balsamic & Olive Oil with Butter	2.95

PASTA Starter Main

SPAGHETTI ALLA CARBONARA Spaghetti tossed in Pancetta and Creamy Parmesan Sauce	6.95/12.95
CANNELLONI RICOTTA E SPINACI (V) Fresh Cannelloni filled with Spinach & Ricotta. Topped with Tomato Sauce, Bechamel & Cheese	6.95/12.95
SPAGHETTI ALLA MARINARA Mussels, Scallops, Tiger Prawns in Garlic, Chilli & Olive Oil	7.95/14.95
'ENNIO'S' LASAGNE AL FORNO Sheets of Pasta layers of rich Ground /Beef, Tomato Sauce & Béchamel	6.95/12.95
PAPPARDELLE CON POLLO E FUNGHI Chicken Breast Strips, Wild Mushrooms, Wine & Herbs tossed in Cream Sauce	6.95/12.95
PENNE CON RANA PESCATRICE E GAMBERI Stargazer Fish Chunks, Tiger Prawns, Wine & Herbs in a rich Cheese Sauce	7.95/14.95
SPAGHETTI BOLOGNESE-'ENNIO'S WAY' Ground Mince Beef, Italian Plum Tomatoes, Garlic, Red Wine	6.95/12.95

CONTORNI Side Orders

VERDURE TOSTATE - Chef's Italian style Roasted Vegetables of the Day	3.85
ZUCCHINE FRITTE - Crispy deep-fried Courgette Matchsticks	3.75
PATATE - Crispy Sauté New Potatoes Mashed Potato Hand Cut Chips Italian Dauphinoise	3.65
FAGIOLINI ALL' AGLIO - Fine Green Beans & Garlic	3.85
PISELLI, PANCHETTA E CREMA - Peas, Panchetta & Cream	3.95

PIATTI DI CARNE Meat Main Courses

PETTO DI POLLO CON 'PIZZAIOLA' Pan Fried Corn Fed Chicken Breast. Creamed Mash, Roasted Vegetables & Pizaola Sauce	8.95	16.95
STINCOTTO D'AGNELLO Slow Roasted Lamb Shank; Garlic Buttered Mash, Balsamic Jus, Roasted Broccoli & Red Onions	8.75	17.75
FILETTO AL PEPE NERO - Chefs Signature Dish Aged English Fillet Steak coated in Cracked Black Pepper & topped with Peppercorn Sauce, Served with Pont Neuf Patate, Roasted Vegetables & Rocket Salad	6.95	24.95
MAIALE IN PROSCIUTTO DI PARMA Pan Roast Pork Fillet wrapped in Parma Ham on Pecorino Mash, Roasted Red Peppers Red Onion, Lemon & Sage Butter Sauce	8.25	16.95
PETTO D'ANATRA CON AMARENE E RAMAZZOTTI Duck Breast, Black Cherries & Italian Liqueur Ramazzotti, Beetroot Dauphinoise & Sauté Vegetables	5.50	18.25
COSTATA DI VITELLO ALL'AGLIO E SALVIA Pan Cooked Veal Chop in Sage & Garlic. Sauté Potatoes, Cherry Tomatoes, Peas & Panchetta	7.50	19.25
GRIGLIATA DI CARNE MISTA Italian Mixed Meat Platter of Entrecote Steak, Pork Fillet & Italian Sausage. Field Mushroom stuffed with Gorgonzola Cheese, Vine Cherry Tomatoes, Dauphinoise Potato	6.95	21.95
ENTRECOTE DI MANZO Prime Sirloin Steak. Field Mushroom, Vine Cherry Tomatoes, Choice of Potato ~ Hand Cut Chips, Sauté, Creamed Mash, New Potatoes or Dauphinoise	8.95	19.75
FILETTO DI BISTECCA Aged Fillet Steak. Field Mushroom, Vine Cherry Tomatoes, Choice of Potato ~ Hand Cut Chips, Sauté, Creamed Mash, New Potatoes or Dauphinoise	9.75	23.50

SALSE Sauces - Freshly prepared

Green Peppercorn Wild Mushroom Gorgonzola Garlic Butter Pizzaiola	2.95
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PIATTI DI PESCE Fish Main Courses

TONNO AL PEPE E NICOISE Seared Tuna Steak, warmed salad of Beans, Olives, Cherry Tomatoes, Anchovies, Potatoes & Egg	4.50	18.95
BRANZINO AL SALE O AL LIMONE - Filleted at your table Whole Fresh Sea Bass Baked with Rock Salt or Chilli & Garlic, Sauté Potatoes & Green Beans	5.50	19.75
FILETTI DI SALMONE Pan Cooked Salmon Fillet in Lemon & Olive Oil. Pesto Spaghetti, Green Beans & Cherry Tomato	4.25	16.95
RANA PESCATRICE CON PROSCIUTTO DI PARMA - Chefs Fish Signature Dish Stargazer Tail wrapped in Parma Ham, Lemon & Sage Butter Served with Broccoli & Red Onions Italian Dauphinoise	4.50	19.95
PIATTO MISTO DI PESCE Chef's selection of Two Fresh Fish Fillets, Mussels, Tiger Prawns & Scallops Salad & Crushed New Potatoes, Lemon Butter Sauce	7.95/14.95	21.95
ASTICE REALE Fresh Lobster: choice of Garlic Butter, Thermidor or Cold with Chef's Lime Mayonnaise Dressed in the Shell, served with salad & your choice of potatoes	6.95/12.95	Half 17.95 / Whole 29.50

INSALATA Salads Starter Main

CAPRESE con CIPOLLA(V) Mozzarella, Plum Tomato & Red Onion, dressed with Basil Oil	6.25/11.50
CESARE Romaine Crisp Lettuce, Ciabatta Garlic Croutons, Parmesan Flakes, Anchovies, Caesar Dressing	6.75/12.95
CESARE CON POLLO Romaine Crisp Lettuce, Ciabatta Garlic Croutons, Char-grilled Chicken & Parmesan Flakes	6.75/12.95
MISTA (V) Mixed leaves, Vine Cherry Tomatoes, Red Onion, Peppers, Cucumber Tossed in a Honey & Mustard Dressing	5.50/10.75