

This menu is not available to parties of over six people throughout December.

## SHARINGS

### NOCELLARA OLIVES 4.50

From the Sicily Region (contain stones)

### ANTIPASTO 13.50

Italian finest cured meats and cheeses served with olives, sun-dried tomatoes and warm homemade bread.

### PIZZA BREADS

Plain with garlic and rosemary 4.95

Tomato sauce, garlic and oregano 5.95

Garlic, rocket, Parma ham, Parmesan cheese shavings, Datterini tomatoes 7.95

Cheese and garlic 5.95

Tomato sauce, garlic and cheese 6.50

## STARTERS

### MOZZARELLINE 6

Breaded mozzarella fritters, homemade rustic tomato sauce.

### CRUDO & BURRATA 9

A fresh cheese from the Apulia region similar to mozzarella but with a creamy filling. Served with Parma ham and sundried tomatoes.

### GAMBERONI 8.50

King prawns, baby plum tomatoes, garlic butter, white wine, parsley, chilli, served with toasted homemade bread.

### FUNGHI TRIFOLATI 6.50

Mushrooms, garlic white wine and parsley creamy sauce, on toasted homemade bread with Parmesan cheese and truffle oil.

### BRESAOLA 9

An Italian speciality from the Lombardy region of lean cured beef. We serve it with pears, rocket salad, Pecorino cheese and lemon juice.

### SALMONE AFFUMICATO 7.50

Smoked salmon, white yogurt sauce, dill, beetroot, crispy bread.

### ZUPPA 5.75

Please ask a member of the staff for today's soup.

### BRUSCHETTA 5.75

Toasted ciabatta bread, heirloom tomatoes, garlic, oregano, fresh basil, olive oil.

### CALAMARI 7.50

Deep fried squid and courgettes in a light batter, crispy mint, served with lemon mayonnaise.

### CAPRINO 7

Goat cheese crumbles, beetroot, cucumbers, yellow cherry tomatoes, spinach, honey.

### COCKTAIL DI GAMBERI 7.50

The classic prawn cocktail with Marie Rose sauce, cucumbers, tomatoes, avocado mayo.

## PRIMI (PASTA & RISOTTO)

### TAGLIATELLE BOLOGNESE 9.25

Tagliatelle pasta with homemade beef Bolognese sauce.

### RISOTTO AI FUNGHI 9.50

Carnaroli rice in a mixed mushrooms sauce, creamy Mascarpone cheese, parsley and garlic. Add chicken for £2.

### CRAB LINGUINE 11.50

Crab meat, fresh tomatoes, chilli, garlic, white wine, lime zest and parsley.

### PENNE SALMONE 10

Penne pasta in a creamy sauce with smoked salmon and pink peppercorns.

### SPAGHETTI CARBONARA 9.50

Pork pancetta, black pepper, egg yolk creamy sauce, Pecorino cheese.

### RIGATONI SALSICCIA 10.50

Large pasta tubes with pork sausage, mushrooms and chilli in a rustic tomato sauce.

### TAGLIATELLE CAMPAGNOLA 10

Tagliatelle pasta with chargrilled aubergines, courgettes and peppers in a rustic tomato sauce topped with goat cheese.

### PENNE ARRABIATA 9

Penne pasta with garlic, rustic tomato sauce, chilli, fresh tomatoes and basil.

### LASAGNE 9.50

Layers of pasta sheets filled with beef Bolognese and cheese baked with tomato and béchamel sauce.

### LINGUINE AI GAMBERI 12

Linguine with pan fried king prawns, white wine, courgettes, garlic, fresh basil and cherry tomatoes.

*Gluten free pasta available on request. Although every effort is made to avoid cross contamination, it is prepared in a kitchen that uses gluten and so the finished product cannot be guaranteed to be completely gluten free.*

## MAINS

### VITELLO 17.50

Grilled veal cutlet on the bone with butter and sage sauce, served with truffled mushrooms sautéed with Parmesan cheese.

### MERLUZZO 15.50

Cod loin with braised lentils, pork pancetta, tomato concasse and basil. Served with side salad.

### CACCIUCCO 21

A traditional Italian fish stew in tomato sauce with garlic, chilli & white wine. Served with warm homemade bread.

### POLLO CACCIATORA 13.50

Chicken breast, peppers, black olives, chilli, oregano, onions and rustic tomato sauce, served with roasted vegetables.

### BRANZINO 16.75

Pan fried sea bass, roasted peppers, garlicky potatoes, basil oil. Served with a side salad.

### AGNELLO 17.75

Pan fried breaded rack of lamb, wilted spinach, carrot pure, minted red wine sauce.

### SALMONE 15.75

Fillet of salmon, tender stem broccoli, chilli, garlic, rustic tomato sauce. Served with side salad.

### SCALOPPE DI POLLO 13.50

Chicken breast, creamy mushroom sauce, shallots, thyme. Served with roasted vegetables.

### STRACCETTI DI MANZO 18

Beef fillet stripes cooked with cherry tomatoes, mushrooms, rocket and balsamic. Served with roasted vegetables.

## ALLA GRIGLIA

(ON THE GRILL)

All served with skin-on French fries and garnish

8oz Beef Fillet 22

10oz Beef Ribeye steak 19

Chicken breast 12

### SAUCES

Peppercorn 2

Blue cheese 2

Creamy Mushrooms 2

## SIDES

### SKIN-ON 2.75

French Fries

### SALAD 3

Basil oil and balsamic glaze

### VEGETABLES 3.25

Roasted with thyme and butter

### HERITAGE TOMATO SALAD 3.50

With onions, basil and balsamic dressing

### SPINACH 3.50

Sautéed with garlic and chilli

### TENDER STEM BROCCOLI 3.75

With garlic butter and chilli

### COURGETTE FRIES 3.50

In a light batter

### ROCKET SALAD 4

Cherry tomatoes, Parmesan shaves, olive oil, balsamic glaze

### NEW POTATOES 3

Roasted with rosemary and butter

## PIZZA

Stone baked pizzas freshly made on site. We use Fior di latte cheese according to Neapolitan tradition.

### MARGHERITA 9.25

Tomato sauce, Fior di latte cheese, fresh basil.

### PROSCIUTTO E FUNGHI 10

Tomato sauce, Fior di latte cheese, cooked ham, mushrooms.

### PICCANTE 10

Salami, peppers, chilli, tomato sauce, Fior di latte cheese.

### PEPPERONI 9.50

Pepperoni, tomato sauce, Fior di latte cheese.

### ZUCCOTTO 11

White base pizza, Fior di latte cheese, roasted butternut squash, Italian sausage, parsley, Pecorino cheese shaves.

### DAL CORTILE 10.50

Tomato sauce, Fior di latte cheese, chargrilled aubergines, courgettes, peppers.

### CALZONE 11

Folded pizza with salami, Fior di latte cheese, ham, served with a rustic tomato sauce dipper.

### CAPRINA 10

Tomato sauce, goat cheese, spinach, pears. Add Beef Bresaola £2.

### PARMA 11

Tomato sauce, Fior di latte cheese, rocket, Parma ham, Parmesan shaves.

### SPICY CHICKEN 12

Tomato sauce, fior di latte cheese, chicken, roasted peppers, chilli, basil.

### DOLCELATTE 11.50

Tomato sauce, fior di latte cheese, Italian blue cheese, mushrooms, black olives.

### ALLERGY & INTOLERANCES

*If you have a food allergy or intolerance, please inform your server every time you visit, before you order, as not all ingredients can be listed. Whilst we take every care to prevent cross-contamination, please note we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present. We are unable to guarantee that products manufactured off-site do not contain traces of a specific ingredient.*

## WHITE WINE

### Italian House white

175ml 4.95 250ml 5.95 Bottle 15.95

### Pinot Grigio - Italy

175ml 5.50 250ml 6.50 Bottle 17.95

Fresh aromas of green apple and spicy citrus fruits with a crisp, dry long-lasting finish.

### Sauvignon - Italy

175ml 5.95 250ml 6.95 Bottle 18.95

Fresh and aromatic with a lengthy finish.

### Soave - Italy 18.95

Dry with intense flavours of floral notes with distinct almond aftertaste.

### Frascati - Lazio, Italy 18.95

Delicate fruity undertones followed by a pleasant aromatic finish.

### Falanghina - Campania, Italy 18.95

Pleasant suggestions of toasted hazelnut, warm embrace with satisfying fresh notes.

### Verdicchio - Italy 19.95

A delicate fresh and fruity wine with light aroma of ripened apricot and almonds.

### Sauvignon Blanc - New Zealand 24.95

Intense aroma of ripe gooseberry and zesty lime with tropical fruit notes.

### Gavi di Gavi - Piedmont, Italy 24.95

Delicately aromatic with peachy undertones and well-balanced structure.

### Chablis 1er Cru - France 39.95

Dry white wine; an appetising glassful of spring blossom with apples and a crisp and lasting finish.

## RED WINE

### Italian House red

175ml 4.95 250ml 5.95 Bottle 15.95

### Nero D'Avola - Sicily, Italy

175ml 5.50 250ml 6.50 Bottle 18.95

Intense ruby red, nicely structured with a velvety, long lasting finish.

### Shiraz - Australia

175ml 5.95 250ml 6.95 Bottle 19.95

Soft with deep black fruit aromas and hints of spice and pepper.

### Primitivo - Apulia, Italy 18.95

Fruity notes of plum and black currant jam combined with spicy notes of black pepper and rosemary.

### Montepulciano - Abruzzo, Italy 19.95

Fully bodied on the palate with delicate aromas of small red berry fruits and wild cherry.

### Rioja - Spain 19.95

Intense and persistent with hint of liquorice over ripe red berry fruits.

### Malbec - Argentina 21.95

Ripe dark berry fruit along with nice spicy notes.

### Valpolicella Ripasso 26.95

Full bodied with aroma of roasted hazelnut and tobacco notes followed by cherry jam notes and vanilla spices.

### Chianti Riserva - Tuscany, Italy 22.95

Dark fruit notes and slightly spicy aroma, medium bodied and well-balanced tannins.

### Barolo - Piedmont, Italy 39.95

One of the finest and most prestigious wines of the world with a great body and character. Delicate floral aroma with a vanilla note and full flavour.

### Amarone - Veneto, Italy 49.95

Prestigious dry red wine with hints of vanilla and cherry conserve; robust yet elegant.

### Brunello di Montalcino - Tuscany, Italy 59.95

Intense, persistent flavour with a dry, harmonious elegant finish.

## ROSE WINE

### Zinfandel - California

175ml 5.95 250ml 6.95 Bottle 18.95

Ripe aromas of wild strawberries and exotic fruits. Clean and lengthy finish.

### Pinot Grigio Blush - Italy

175ml 5.95 250ml 6.95 Bottle 18.95

Delicate hint of peach and wild raspberry, delicately crisp and aromatic.

## SPARKLING WINE

### Prosecco - Italy

200ml 7.50 Bottle 23

Fruity and floral with reminiscences of acacia flowers.

### Sparkling Rose - Italy 21

Fruity aromas with a touch of berries and tropical fruit, with a hint of roses and violet.

## CHAMPAGNE

Moet et Chandon 50

Laurent Perrier 55

Veuve Cliquot 65

Crystal 300 (Pre-order only)

All wine by the glass are available in 125ml on request.



# ROSSINI

# MENU