



THE PALMICHAEL

RISTORANTE ITALIANO BAR & CAFFE

Benvenuto

Welcome to the Palmichael Established in 1981 we are a multi award winning family run Italian restaurant.

On our menu you will find the very best quality Italian and British ingredients – the finest Italian DOC Parma Ham; Parmigiano Reggiano; Campania Mozzarella and Burrata; Fantastic egg pasta; Tender 28 day dry aged Hereford steaks, freshly prepared fish and seafood from UK ports.

We are incredibly passionate about cooking with and using fresh local produce. Northamptonshire has some of the best fresh produce the UK has to offer, our menu aims to make the most of them when they are at their best. We aim to support local small businesses by sourcing our fresh food and drink as locally as possible, combining it with great Italian cooking.

Some of Northamptonshire's great producers that we use are: Warners Dry and flavoured gins from Harrington; our own speciality "Palmichael Blend" Coffee is roasted from Well & Roasted Coffee in Market Harborough, Saxbys Cider from Wellingborough, Urban Micro Greens from Earls Barton and Rockys Italian Gelato from Hannington and free range eggs from Station Rd Farm Burton Latimer.

Please check with your server for our Daily Chefs Specials & Cocktail of the Month



Please inform a member of staff of any allergies or specific dietary requirements upon placing your order: Every care is taken to avoid any cross contamination when processing a specific allergen free order.

GF = Gluten Free GFOA = Gluten Free Option Available
N = Contains Nuts V = Vegetarian VE = Vegan

Service is left at your own discretion. All prices include 20% VAT

NIBBLES

EXTRA BREAD BOARD VE with Olive oil & balsamic	5
MINI CHORIZO IN LOCAL HONEY <i>Red wine glaze & honey glazed Chorizo with chargrilled ciabatta</i>	7
SPICY NDUJA BRUSCHETTA with Fresh Mozzarella	6
SICILIAN OLIVES GF VE	5

ANTIPASTI

ANTIPASTI MISTA GFOA	For one 12.5 For two 22
Platter of the finest Italian cured meats including D.O.C Parma ham, salami di Napoli, Coppa di Parma, Campania mozzarella, Sicilian olives, roasted Mediterranean vegetables, chargrilled ciabatta & basil oil	

CALAMARI	For one 11.5 For two 22.5
Lightly fried calamari, rocket and parmesan salad, lemon oil dressing and citrus aioli	

BURRATA CON PROSCIUTTO	For one 12 For two 22.5
Apulia Burrata, fresh heirloom tomatoes, DOC Parmaham, basil pesto & balsamic dressing	

PIATTO DI PESCE	For one 14 For two 25
A platter of home cured salmon Gravlax, potted cornish crab, homemade smoke mackerel paté on chargrilled ciabatta, citrus aioli and lemon	

ARANCINI V	11
Homemade tomato & mozzarella arancini, romesco sauce, rocket & parmesan	

BRUSCHETTA CON GAMBERONI GFOA	12.5
Seared tiger prawn bruschetta, wilted garlic spinach, fresh chilli & cream sauce	

CAPESANTE	16
Seared scallops, seafood ravioli, gremolata & lemon butter sauce	

GAMBERONI CON AGLIO GFOA	13.5
Pan fried whole king prawns in garlic, Datterini tomato, fresh chilli & honey glazed chorizo butter with griddled ciabatta	

MOZZARELLA CORROZZA V	11
Fried mozzarella in herb breadcrumbs, warm vine tomato sauce, balsamic dressing & basil pesto	

INSALATA PRIMAVERA V	11
Fresh Campania mozzarella, fresh heirloom tomatoes chargrilled courgette, roasted pepper salad with a Romesco sauce	

PASTA

*All of our pasta is the finest bronze cut egg pasta
from Italy cooked simply in our home made
sauces served with Parmigianno Reggiano*

MICHELANGELO'S LASAGNA	19.5
Our homemade beef Lasagne, vine tomato sauce, parmesan & basil oil	
RAVIOLI DI ARAGOSTA	26
Lobster filled ravioli, fresh Scottish langoustines, datterini tomato sauce & rocket	
CRAB TORTELLINI	25
Handmade crab & mascarpone filled tortellini, fresh Shetland mussels, samphire, lemon butter cream sauce	
FETTUCCHINE CARBONARA GFOA	19.5
Fettuccine, sautéed mushrooms, smoked pancetta, egg yolk & parmesan cream	
TORTELLONI CON FUNGHI V	22
Handmade mushroom & black truffle filled tortelloni, sautéed wild mushrooms, fresh chilli, rocket and garlic butter sauce, basil pesto and Parmigiano	
FETTUCCHINE DI MARE GFOA	23
Fettuccine, tiger prawns, clams, fresh mussels & calamari with garlic, chilli, fresh Datterini tomatoes & cream sauce	
FETTUCCHINE CON GAMBERONI GFOA	22
Fettuccine, tiger prawns, chorizo sausage, fresh red chilli, Datterini tomato sauce & lemon oil	
FETTUCCHINE RAGU GFOA	22
Fettuccine, slow cooked Hereford beef ragu & vine tomato sauce, Parmigiano & basil pesto	
RISOTTO MARINARA GF	26
Datterini tomato risotto, fresh mussels, king prawns, langoustines and calamari, lemon and parsley gremolata	

PESCE

*Our fresh fish and seafood is sustainably caught
and brought in daily from UK ports*

BRANZINO AI FERRI GF	28
Pan fried fillet of line caught seabass, summer pea & mint risotto, buttered samphire, scallop cream sauce	
FILLETO DI MERLEZZO GF	28
Pan roasted fillet of Cornish Cod, chorizo & honey butter, sauteed samphire & broccolini, Shetland mussels, lemon butter cream sauce	

CARNE

*All our meat is the best of British and
sourced locally where possible*

POLLO CON MOZZARELLA GF 28
Pan fried chicken breast, with mozzarella cheese,
Parmaham, tenderstem broccolini & vine tomato sauce

AGNELLO GF 30
Pan roasted rump of Lamb cooked pink, minted
summer pea purée, fine beans and lamb red wine jus

BISTECCA

*All our beef is air dried Hereford beef and aged for a
minimum of 28 days by our butchers*

STEAK DIANE GF 41
Pan fried 8oz Hereford fillet steak, sautéed mushrooms,
Italian brandy and cream & sautéed fine beans

FILETTO AL PEPE GF 41
Chargrilled 8oz Hereford Fillet steak, crushed black
peppercorns, Italian brandy and cream & sautéed fine beans

FILETTO ROSSINI 41
Chargrilled 8oz Hereford Fillet steak, chicken liver pate,
toasted crouton, Barolo wine jus & sautéed fine beans

FILETTO ALLA GRIGLIA GFOA 41
Chargrilled 8oz Hereford Fillet steak, grilled Portobello
mushroom, garlic & herb butter, baby gem ceaser salad & croutons

BISTECCIA ALLA GRIGLIA GFOA 35
Chargrilled 10oz Hereford Sirloin steak, grilled Portobello
mushroom, garlic & herb butter, baby gem ceaser salad & croutons

MARE E MONTE GF 45
Chargrilled 8oz Fillet steak topped with 3 king prawns, roasted
garlic & fresh chilli butter served with buttered fine beans

*All Chicken, Meat, Fish & Steak dishes are served
with Palmichael's Piccolo Cubetti potatoes
sautéed in garlic and rosemary.*

STEAK SAUCE

DIANE GF	3.5
<i>Creamy Diane sauce with sautéed mushrooms, cognac, mustard and cream</i>	
DOLCELATTE GF	3.5
<i>Smooth creamy Dolcelatte cheese sauce cooked with brandy and cream</i>	
PEPPERCORN GF	3.5
<i>Crushed black peppercorns flambe in Italian brandy cream and white wine</i>	
RED WINE JUS GF	3.5
<i>Slow roasted red wine and bone marrow jus</i>	

SIDE DISHES

TENDER STEM BROCCOLI GF V with garlic and fresh chilli butter	5.5
ROCKET & PARMIGIANO SALAD GF with balsamic dressing	5.5
MIXED ITALIAN SALAD GF VE with olive oil and balsamic dressing	5.5
CEASER SALAD with ciabatta croutons & Parmigiano Reggiano	5.5
FRIED ONION RINGS V Our famous homemade onion rings	5.5
GARLIC BREAD V	5.5
GARLIC BREAD WITH MOZZARELLA CHEESE V	5.5
TWICE COOKED SKIN ON CHIPS GF VE with sea salt	5.5
PICCOLO CUBETTI GF VE cubed potatoes in Garlic and Rosemary	5.5
PORTOBELLO MUSHROOMS GF V with garlic & herb butter	6.5
FRIED ZUCCINI with Parmigiano Reggiano & balsamic	6.5
FINE BEANS & BROCCOLINI GF V <i>sautéed in pancetta, truffle oil & parmesan</i>	6.5
HEIRLOOM TOMATO & ROCKET SALAD GF V <i>with parmesan, basil pesto & balsamic dressing</i>	6.5

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VEGETARIAN & VEGAN ANTIPASTI

BRUSCHETTA CON FUNGHI GFOA VE 10

Pan fried wild mushrooms sautéed in garlic on chargrilled ciabatta, dressed with rocket & aged balsamic reduction

FUNGHI GF V 11

Baked Portobello mushrooms with caramelised onion marmalade and goats cheese

BRUSCHETTA POMODORA GFOA VE 9.5

Warm bruschetta with vine tomatoes, roasted peppers & basil oil

CROSTINI CON VERDURA GFOA VE 9.5

Griddled Ciabatta crostini with roasted Mediterranean vegetables and balsamic dressing

VEGETARIAN & VEGAN SECONDI

PENNE ARABIATA GFOA VE 18.5

Penne pasta with cherry vine tomato sauce, Sicilian olives and chilli

RISOTTO GARDENIA GF VE 19.5

Vine tomato risotto with chargrilled Mediterranean vegetables, olives and basil

TOTELLONI CON DOLCELATTE V 22.5

Handmade totelloni filled with mushroom & black truffle with Dolcelatte cheese, sautéed mushrooms and garlic cream sauce

PENNE CON BURRATA GFOA VEOA 19.5

Penne pasta with creamy Burrata, cherry vine tomato & basil sauce and salsa verde

GNOCCHI VE 19.5

Potato Gnocchi with roasted peppers, fresh chilli and cherry tomato sauce

DOLCE

LEMON POSSET 9
Lemon Possait, Amaretti Crumb & homemade shortbread

CREME BRULE OF THE DAY **GFOA** 9
Rocky's naked dairy ice-cream & homemade shortbread

PALMICHAEL'S CHEESE CAKE 9
Please ask your server for today's flavour

CHOCOLATE BROWNIE **GFOA, N** 9
Warm Chocolate Brownie served
with Rockys Hazlenut ice cream

TIRAMISU **N** 9
Homemade Tiramisu with Rocky's Amaretto ice-cream

SGROPPINO **GF VE** 9
A scoop of Rockys Raspberry, prosecco and rose sorbetto
topped with iced Limoncello & Prosecco. A traditional
Venetian palate cleanser

AFFOGATO **GFOA, N** 9
Scoop of Rocky's Amaretto ice-cream topped with
hot espresso coffee, amaretto biscuits and Mozart
white chocolate liquor

NORTHAMPTONSHIRE 1 Scoop 4
LUXURY GELATO 2 Scoop 6
Rocky's Amaretto **GF, N**
Rocky's Hazlenut **GF, N**
Rocky's Naked Dairy **GF**
Rocky's Strawberry Panna Cotta **GF**
Rocky's Raspberry, Prosecco & Rose Sorbetto **GF VE** 3 Scoop 7.5

CHEESE BOARD **GFOA** 12.5
Mature British Cheddar, Golden Cross Goats cheese,
French Brie & Aged Dolcelate d.o.p served with biscuits,
grapes & pear chutney

DOLCE VEGETARIAN & VEGAN

VEGAN CHOCOLATE BROWNIE **GF, N VE** 9
Vegan and gluten free Warm Chocolate & Hazelnut
brownie with Vegan vanilla ice-cream

VEGAN AFFOGATO **GF VE** 9
Vegan Vanilla Bean ice-cream topped with hot espresso
coffee & Disaronno Amaretto liquor

VEGAN SGROPPINO **GF VE** 9
Rocky's Raspberry, Rose and Prosecco Sorbetto
with iced limoncello topped with Prosecco

PORT & AFTER DINNER WINE

TAYLORS <i>Late bottle vintage Port</i>	50ml 6.75
NIEPOORT <i>The Senior Tawny Port</i>	50ml 6.75
FONSECA <i>Finest Reserve Port</i>	50ml 6.75
MOSCATO <i>Passito, Dessert Wine, 2012, Italy</i> Intense aroma of apricot & acacia honey a wonderful complement to all desserts	Bottle 20
MASI <i>Angelorum, Valpolicella Classico, 14%</i> A beautiful sweet red dessert wine with intense flavour of black cherry and chocolate	Bottle 33

DESSERT COCKTAILS

ESPRESSO MARTINI Sweetened Espresso, Smirnoff Vodka & Tia Maria	12
MOCKATINI Espresso, Mozart Chocolate Liquor, Baileys, Smirnoff Vodka	12
SALTED CARAMEL MARTINI Vanilla Vodka, Caramel Syrup, Baileys & double Cream	12
SIGNORE VINCENZO Italian Cognac, Disaronno, Cointreau served over ice with an Orange slice	12

CAFFE

*Palmichael's own special smooth roasted coffee from
"Well and Roasted coffee" in Market Harborough*

Macchiato	4.5
Flat White	5
Espresso	4.5
Americano	5
Cappuccino	5.5
Floater Coffee	6
Café Latte	5
Italian Hot Chocolate	6
Pot of Tea: English tea, Earl Grey	4.5
Herbal Tea: Peppermint, Chamomile, Green Tea	4.5

LIQUOR COFFEES

BAILEYS <i>Baileys Irish Cream</i>	9
CALYPSO <i>Tia Maria</i>	9
AMARETTO <i>Disaronno</i>	9
ROYALE <i>Martell Brandy</i>	9
IRISH <i>Jameson</i>	9
ITALIANA <i>Strega Liquor</i>	9
COINTREAU <i>Cointreau Liquor</i>	9