

STARTERS

MILLEFOGLIE DI MELANZANE £8.50

Layers of aubergines, with melted mozzarella cheese, tomato and basil

FORMAGGIO FRUTTA E MIRTILLO £7.95

Deep fried camembert with fresh fruit and cranberry sauce

GAMBERI CON CIPOLLINE E ZENZERO £10.95

Fresh prawns cooked with ginger, spring onions and white wine

PROSCIUTTO DI PARMA E MELONE £9.50

Thin sliced Parma ham on wedges of Galia melon

INSALATA DI MOZZARELLA £8.50

Mixed leaf salad, fresh asparagus and mozzarella sprinkled with pesto dressing

BRESAOLA PUNTA D'ANCA CON RUCOLA E PARMIGIANO £11.50

Sliced air dried beef, rocket lettuce and shaved parmesan cheese with citronette sauce

FRITTURA DI CALAMARI £8.50

Tender squid deep fried served with homemade tartare sauce and lemon wedge

CORNETTO DI SALMONE E GAMBERETTI £11.50

Smoked salmon parcel filled with peeled prawns in cocktail sauce

ZUPPA DEL GIORNO £7.50

Homemade fresh soup of the day

PASTAS

ALL PASTAS ALSO AVAILABLE AS STARTERS AT £2.00 LESS

SPAGHETTI ALLA CARBONARA £13.50

Spaghetti with crispy bacon, egg, parmesan cheese and a touch of cream

RISOTTO DEL GIORNO £13.95

Freshly prepared risotto of the day (Please ask)

SPAGHETTI ALLA MARINARA £15.50

Spaghetti with squid, tiger prawns and clams in a light tomato sauce and garlic

GIRASOLI CON POLPA DI GRANCHIO £14.50

Egg fresh pasta filled with crab meat and ricotta with prawns, asparagus and cream sauce

TORTELLONI DI RICOTTA E SPINACI AL POMODORO £11.95

Fresh pasta filled with spinach and ricotta served with fresh tomatoes and basil

LASAGNA CLASSICA £13.50

Layers of egg lasagne with homemade bolognese sauce and melted cheese

RAVIOLI DI CERVO FUNGHI E CREMA 13.95

Homemade venison ravioli with wild mushrooms sauce and a touch of cream

PENNETTE ALLA SICILIANA £12.95

Penne pasta with aubergines, garlic, tomato and melted mozzarella

MAIN COURSES

MAIN COURSES ARE SERVED WITH POTATOES AND VEGETABLES OF THE DAY
EXTRA VEGETABLES WILL BE CHARGED AT £2.95

POLLO ALLA PARMIGIANA £16.50

Chicken escalope topped with sage, Parma ham, melted fontina cheese and white. wine sauce

FEGATO DI VITELLO CON PANCETTA £19.95

Grilled thin sliced calf's liver with grilled bacon and roasted onions

FILETTO DI MANZO AL PEPE £26.95

Grilled fillet of beef served with green peppercorns cream and brandy sauce

MEDAGLIONI DI MANZO CON SENAPE E FUNGHI £26.95

Medallions of fillet of beef with mustard, onions, mushrooms and red wine sauce

ANATRA ALL' ARANCIA £21.50

Half roast duck on the bone topped with orange caramel laced with Grand Marnier

BRASATO DI AGNELLO ALLE ERBE £21.50

Slow cooked lamb shank in white wine and vegetables served with mashed potatoes

VITELLO ALLA MILANESE £18.95

Veal escalope coated in seasoned breadcrumbs and pan fried

BRANZINO AL LIMONE £19.95

Grilled fillet of fresh sea bass with butter & lemon sauce white wine and peeled prawns

SOGLIOLA ALLA GRIGLIA 35.50

Dover sole grilled and served with garnish and a wedge of lemon (on or off the bone)

SALMONE AL PROSECCO £18.95

Poached fresh salmon with white sauce and prosecco

GAMBERONI ALL' AGLIO £22.50

Grilled large king prawns cooked in garlic, butter, white wine and parsley

DESSERT- CHEESE

Selection of Dessert of the day £7.00

Selection of Italian Cheeses served with fruit and dry biscuits £8.50

Gratuities are kept by the staff and they are entirely at the customer's discretion.
However for your convenience a suggested optional 10% will be shown on your bill.
If you are not satisfied with either the service or the food please let the Manager know.
Or Email the proprietor at **domenico.denhamtrading@gmail.com** with your feedback

PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES