

STUZZICHINI - NIBBLES

Nocellara Green Olives from the Valle Del Belice Region Sicily	6.00
Aglione - Garlic & Parsley Ciabatta	6.00
Classico - Fontina Cheese, Garlic & Parsley Bruschetta	7.00
Pomodoro - Chopped Tomato, Basil, Garlic&Parsley Bruschetta	7.00
Pane E Burro - Freshly Baked Bread, Aged Balsamic Vinegar, Extra Virgin Olive Oil, Butter	6.50

ANTIPASTI - STARTERS

Zuppa del Giorno [GF] <i>Soup of the Day, Freshly Baked Bread, Butter</i>	9.50
Burrata Pugliese GF VG <i>Soft & Creamy Italian Cheese, Marinated Baby Plum Tomatoes, Basil Oil, Olive Oil & Smoked Salt Croutons</i>	12.50
Cozze alla Calabrese [GF] <i>Steamed Mussels, Spicy N'duja Sausage, Peppers, Shallots, White Wine, Cream</i>	13.50
Calamari Fritti <i>Crisp Baby Squid, Roasted Garlic & Parsley Mayonnaise</i>	11.00
Vitello Tonnato GF <i>Thinly Sliced Roasted Veal, Tuna Mayonnaise Sauce, Chicory, Caper Berries, Parmesan</i>	12.95
Affettati Misti [V available on request] [GF] <i>Antipasto, Selection of Cured Italian & British Meats, Nocellara Green Olives, Marinated Artichoke Hearts, Bocconcini, Grissini</i>	14.50
Capesante Pancetta e Finocchio GF <i>Seared Scottish Scallops, Pancetta, Fennel, Apple Dill, Olive Oil</i>	15.00
Prosciutto e Melone GF <i>Cantaloupe Melon, Parma Ham, Figs, Mint, Orange</i>	11.00
Egolfino in Salsa di Formaggio [GF] <i>King Prawn & Smoked Haddock Mornay, Basil & Parmesan Crumb, Chargrilled Ciabatta</i>	13.50

V - Vegan VG - Vegetarian GF - Gluten Free [GF] - Can be made gluten-free on request

Whilst every care is taken we cannot guarantee that our ingredients are nut free. Should you suffer from any food allergy please inform a member of the team.

PASTA

Spaghetti Carbonara
Smoked Pancetta, Parmesan, Egg Yolk 17.50

Linguini Marinara
Mixed Seafood, Chilli, Garlic, Parsley, Extra Virgin Olive Oil 22.50

Penne Peperoni e Salsiccia
Italian Sausage, Roasted Peppers, Chilli Oil 19.50

Tagliatelle Ragu
Rich Beef Bolognese, Fresh Egg Pasta 17.50

Linguine all'Astice
Lobster Linguine, Spring Onion, Chilli, Garlic, Parsley 30.00

All of the above pasta dishes can be made with Gluten Free Penne

Tortelloni di Zucca Vegani **V**
*Pumpkin & Sage Tortelloni, Roasted Butternut Squash Sauce,
Pine Nuts, Peas* 18.95

Lasagna al Forno – *Ennios Classic*
*Baked Rich Ground Beef, Tomato Sauce,
Béchamel Sauce, Pasta Sheets* 18.50

Tortelloni Tartufo **VG**
*Porcini Stuffed Fresh Pasta, Mushroom & Parmesan Fondue,
New Forest Truffle Oil* 18.95

IL COMPLEMENTO PERFETTO PER PASTA

Garlic & Parsley Ciabatta 6.00

Fontina Cheese, Garlic & Parsley Bruschetta 7.00

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SECONDI PIATTI DE CARNE MEAT MAIN COURSE

Pollo Ligure GF

*Pan Roast Breast of Free Range Chicken, Dauphinoise Potato,
Sautéed Spinach, Caramelized Onion Puree, Parley Oil, Jus* 23.50

Filletto Gorgonzola GF – Chef's Signature

*Aged Fillet Steak wrapped in Smoked Bacon, topped with Gorgonzola & toasted
Hazelnuts, Butter Roast Fondant Potato, Romsey Watercress Puree* 36.00

Fegato alla Veneziana GF

*Pan-fried Calves Liver, Smoked Streaky Bacon, Caramelized Onion Puree,
Creamed Pipers, Sage & Caper Salsa Verdi, Veal Jus* 25.00

Duo d'Agnello GF

*Roast Rack of Lamb, 36hrs Cooked Lamb Belly, Dauphinoise Potato,
Baby Carrots, Veal Jus* 30.00

Vitello Ossobuco

*Slow Cooked Veal Shin on the Bone, Risotto Milanese, Cooking Liquor,
Extra Virgin Olive Oil, Parsley & Garlic* 29.50

Petto D'anatra Glassato Al Miele

*Honey Glazed Breast of Duck, Confir Duck Leg Croquettes, Salt Baked
Baby Beetroot, Blood Orange, Duck Fat Crumble, Chilli Jus* 29.50

FROM THE GRILL

*All served with Hand Cut Chips, Grilled Tomato, Flat Mushroom
& Romsey Watercress*

Filetto di Manzo GF

6oz Fillet Steak 34.95
Add ½ Lobster 29.95

Bistecca di Vitello GF

Chargrilled Veal Chop 32.95
Add ½ Lobster 29.95

Bistecca di Manzo GF

10oz Rib-Eye Steak 34.95
Add ½ Lobster 29.95

SALSE – SAUCES GF 3.95:

Green Peppercorn *Red Wine & Truffle* *Mushroom & Marsala*

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SECONDI PIATTI DI PESCE FISH & SEAFOOD MAIN COURSE

Piatto Misto di Pesce GF

*Ennio's Mixed Fish Grill, Grilled Fish & Shellfish, Buttered
New Potatoes, Side Salad, Lemon Butter Sauce*

37.50

Branzino in Crosta di Sale GF

*Whole Seabass Baked with a Sea Salt Crust, Roasted Italian
Vegetables & Choice of Potatoes (Filletted at your table)*

35.00

Brodetto di Pesce - Ennio's favourite

Ennio's Classic Fish & Shellfish Stew, Saffron Aioli & Chargrilled Ciabatta

Starter:15.00 / Main:25.00

Merluzzo in Salsa d'Astice

*Pan-roast Fillet of Cod, Shellfish Ravioli, Roast Salsify, Buttered Spinach,
Lobster Bisque Sauce, Salmon Caviar*

30.00

Astice Reale GF

Fresh Lobster with Garlic Butter, Thermidor or Chilled,

Dressed Mixed Sald, Choice of Potatoes

Half 29.95 / Whole 59.95

DAILY FISH SPECIALS ALWAYS AVAILABLE

CONTORNI – SIDE ORDERS

Parmesan & Truffle Fries Hand Cut Chips

Dauphinoise Potato Buttered New Potatoes

Courgette Fritti Italian Roasted Vegetables

Creamed Spinach, Toasted Pine Nuts, Parmesan Crumble

Rocket, Parmesan & Aged Balsamic

ALL: 6.00

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