

STUZZICHINI - NIBBLES

Nocellara Green Olives <i>from the Valle Del Belice Region Sicily</i>	6.00
Aaglio - Garlic & Parsley Ciabatta	7.00
Classico - Fontina Cheese, Garlic & Parsley Bruschetta	8.00
Pomodoro-Chopped Tomato, Basil, Garlic & Parsley Bruschetta	8.00
Pane E Burro - Freshly Baked Rosemary Focaccia & Ciabatta Bread, Aged Balsamic Vinegar, Extra Virgin Olive Oil, Butter	7.50

ANTIPASTI - STARTERS

Zuppa del Giorno [GF] <i>Soup of the Day, Freshly Baked Bread, Butter.</i>	10.00
Burrata Pugliese GF VG <i>Soft & Creamy Italian Cheese, Roast Red Peppers, Raw Fennel, Capers, Basil, Garlic & Lemon Gremolata.</i>	13.95
Cozze alla Calabrese [GF] <i>Steamed Mussels, Amalfi Lemon, White Wine, Garlic & Cream.</i>	14.50
Calamari Fritti <i>Crisp Baby Squid, Roasted Garlic & Parsley Mayonnaise.</i>	14.95
Crocchette di Baccala <i>Salt Cod & Nduja Croquette, Wild Garlic Aioli, Pickled Shallots, Shaved Pecorino.</i>	13.95
Affettati Misti [V on request] [GF] <i>Antipasto, Selection of Cured Italian Meats, Nocellara Green Olives, Marinated Artichoke Hearts, Buffalo Mozzarella, Grissini.</i>	15.00
Capesante GF <i>Seared Scottish Scallops, Torched Corn, Sweetcorn Purée, Potato Fondant.</i>	15.00
Bresaola GF <i>Dorset Cured Beef Bresaola, New Forest Rosary Ash Goat Cheese, Red Chicory, Nasturtium Oil.</i>	14.50
Fregola di Pesce <i>King Prawn & Monkfish Fregola Risottata, Extra Virgin Olive Oil Crumb Saffron Corral Tuille.</i>	14.95

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 <i>Smoked Pancetta, Parmesan, Egg Yolk</i>	19.50
Linguini Marinara <i>Mixed Seafood, Chilli, Garlic, Parsley, Extra Virgin Olive Oil</i>	28.00
Trofie Genovese VG [V] <i>Basil Pesto, Blanched Potato, Green Beans</i>	16.00
Tagliatelle Ragu <i>Rich Beef Bolognese, Fresh Egg Pasta</i>	19.50
Linguine all'Astice <i>Lobster Linguine, Lobster Bisque, Spring Onion, Chilli, Garlic, Parsley</i>	35.00
Spaghetti Vongole <i>Fresh Clams, Chilli, Garlic, Extra Virgin Olive Oil, Parsley</i>	24.00

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

Lasagna al Forno – Ennios Classic <i>Baked Rich Ground Beef, Tomato Sauce, Béchamel Sauce, Egg Pasta Sheets</i>	19.95
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IL COMPLEMENTO PERFETTO PER PASTA

Garlic & Parsley Ciabatta	7.00
Fontina Cheese, Garlic & Parsley Bruschetta	8.00
Pane E Burro - Freshly Baked Rosemary Focaccia & Ciabatta Bread, Aged Balsamic Vinegar, Extra Virgin Olive Oil, Butter	7.50

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SECONDI PIATTI DI CARNE MEAT MAIN COURSE

Pollo alla Passaro

*Pan Roast Breast of Chicken, Chicken & Truffle Mousse,
Pork Luganega & Ricotta Tortellini, Buttered Baby Spinach,
Veal Jus.* **28.50**

Fegato alla Veneziana GF

*Pan-fried Calves Liver, Crispy Pancetta, Baby Carrots,
Calabrian Braised Onion, Creamed Pipers, Veal Jus* **29.00**

Agnello

*Lamb Loin Wellington, Spinach, Parma Ham & Chestnut Mushrooms,
Creamed Potato, Cauliflower, Lamb Jus.* **35.00**

Vitello alla Griglia GF Chef's Signature

*Veal Chop, Char-Grilled King Oyster Mushroom, New Forest Asparagus,
Creamed Pipers, Nduja & Sage Jus.* **33.50**

Petto D'anatra Glassato Al Miele

*Honey Glazed Breast of Duck, Confit Duck Leg Croquettes,
Roasted Baby Carrots, Port & Cherry Jus* **29.50**

FROM THE GRILL

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

Filetto di Manzo GF 38.00

6oz Fillet Steak

Add ½ Lobster 35.00

Bistecca di Manzo GF 38.00

10oz Rib-Eye Steak

Add ½ Lobster 35.00

SALSE – SAUCES GF 3.95

Green Peppercorn

Red Wine & Truffle

Mushroom & Marsala

Creamy Blue Cheese Sauce

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SECONDI PIATTI DI PESCE FISH & SEAFOOD MAIN COURSE

Salmone all'Astice *Chef's Signature*
*Salmon Supreme, Prawn & Mussel Ravioli, Baby Spinach,
New Forest Asparagus, Lobster Hollandaise Sauce* **29.95**

Branzino in Crosta di Sale GF *(Filletted at your table)*
*Whole Seabass Baked with a Sea Salt Crust,
Chunky Roasted Italian Vegetables.* **32.00**

Brodetto di Pesce - Ennio's favourite
*Ennio's Classic Fish & Shellfish Spicy Stew,
Chargrilled Ciabatta.*
Starter 18.50 / Main 32.00

Merluzzo al Tartufo
*Pan-Roast Fillet of Cod, Confit Chicken Thigh, Truffle Gnocchi,
Chive Oil, Red Wine Jus.* **30.00**

Astice Reale GF
*Fresh Lobster with Garlic Butter, Thermidor or Chilled,
Dressed Mixed Salad.*
Half 35.00 / Whole 70.00

DAILY FISH SPECIALS ALWAYS AVAILABLE

CONTORNI – SIDE ORDERS **6.00**

Parmesan & Truffle Fries **Creamy Mash Potatoes**

Hand Cut Chips **Dauphinoise Potato**

Courgette Fritti **Mixed Salad**

Chunky Roasted Italian Vegetables

Rocket, Parmesan & Aged Balsamic

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