

STUZZICHINI - NIBBLES

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

ANTIPASTI - STARTERS

Zuppa del Giorno [GF] <i>Soup of the Day, Freshly Baked Bread, Butter.</i>	12.50
Burrata Pugliese GF VG <i>Soft & Creamy Italian Cheese, Torched Heritage Tomato, 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
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, Pancetta, Samphire Risotto, Bronze Fennel.</i>	15.00
Gravadlax Al Salmone GF <i>Home Cured Salmon Gravadlax, Avocado Puree, Lightly Pickled Samphire & Sea Fennel.</i>	14.50
Terrina Di Garretto e Arancia <i>Pressed Terrine of Smoked Ham Hock, Char-Grilled Focaccia, Chicory, Blood Orange, Lemon & Walnut & Dressing</i>	14.50

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 <i>Smoked Pancetta, Parmesan, Egg Yolk</i>	19.50
Linguini Marinara <i>Mixed Seafood, Chilli, Garlic, Parsley, Extra Virgin Olive Oil</i>	28.00
Tortellini Di Zucca VG V <i>Handmade pumpkin & Sage Tortellini, Chilli Roast Squash, Crisp Kale, Basil Pesto</i>	18.00
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
---	--------------

IL COMPLEMENTO PERFETTO PER PASTA

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

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.

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

Roast Rack of local Lamb, Dauphinoise Potato, Chargrilled
Tenderstem Broccoli, White Bean, Celeriac & Truffle Puree,
Confit Shallots, Jus. 35.00

Vitello alla Griglia GF *Chef's Signature*

Veal Chop, Crispy Gnocchi, Pancetta, Mushroom,
Garlic & Thyme Jus. 33.50

Petto D'anatra Glassato Al Miele

Honey Glazed Breast of Duck, Confit Duck Leg Croquettes,
Baby Carrots, Glazed Almonds, Blackberry, Jus. 29.50

FROM THE GRILL

Served with Hand Cut Chips, Grilled Tomato, Char-Grilled King Oyster

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

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.

SECONDI PIATTI DI PESCE FISH & SEAFOOD MAIN COURSE

Salmone all'Astice *Chef's Signature*
Salmon Supreme, Prawn & Pumpkin Ravioli, Cavolo Nero
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*

Nasello alla Griglia con Caponata di Carciofi
Grilled Fillet of Hake, Marinated Artichoke, Olive, Tomato &
Caper Salsa Nduja & Rosemary Roasted New Potatoes. **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

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.