

## STUZZICHINI - NIBBLES

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| <b>Nocellara Green Olives</b> <i>from the Valle Del Belice Region Sicily</i>   | <b>7.00</b>  |
| <b>Aglio - Garlic &amp; Parsley Ciabatta Bread</b>   | <b>7.50</b>  |
| <b>Classico - Mozzarella, Garlic &amp; Parsley Bruschetta</b>  | <b>9.00</b>  |
| <b>Pomodoro - Tomato, Basil, Shallots Bruschetta, Balsamic Glaze</b>   | <b>9.00</b>  |
| <b>Pane e Burro - Freshly Baked Ciabatta Bread, Butter,</b><br><i>Aged Balsamic Vinegar, Extra Virgin Olive Oil,</i> | <b>7.50</b>  |
| <b>Oysters GF (3 Oysters)</b><br><i>Fresh Oysters, Raspberry Vinaigrette, Fresh Lemon, Dill Oil.</i>                 | <b>15.00</b> |

## ANTIPASTI - STARTERS

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| <b>Zuppa del Giorno VG GFO</b><br><i>Soup of the Day, Freshly Baked Focaccia, Butter.</i>   | <b>12.50</b> |
| <b>Burrata Pugliese GF</b><br><i>Dressed Burrata, Caramelised Red Onions, Heritage Baby Tomato,</i><br><i>Pickled Plums, Scorched Red Chillies, Pine Nuts, Rocket, Smoked Salt.</i>     | <b>15.00</b> |
| <b>Cozze GF</b><br><i>Steamed Mussels, Amalfi Lemon, White Wine, Leeks,</i><br><i>Garlic &amp; Cream OR Mussels with Rich Tomato Sauce &amp; Nduja</i>                                  | <b>16.50</b> |
| <b>Calamari Fritti</b><br><i>Crisp Baby Squid, Roasted Garlic &amp; Parsley Mayonnaise.</i>   | <b>16.00</b> |
| <b>Affettati Misti GFO VGO</b><br><i>Antipasto, Selection of Cured Italian Meats, Nocellara Green Olives,</i><br><i>Marinated Artichoke Hearts, Bocconcini di Mozzarella, Grissini.</i> | <b>17.50</b> |
| <b>Capesante GF</b><br><i>Pan Seared King Scallops, Caramelised Fennel, Saffron &amp; Fennel</i><br><i>Purée, Crispy Pancetta, Dill Oil.</i>  | <b>18.00</b> |
| <b>Guancia Maiale di Brasato GF</b><br><i>Slow Cooked Pig Cheeks, Parsnip Truffle &amp; Honey Purée,</i><br><i>Julienne of Green Apple, Red Wine Jus, Chive Oil.</i>                    | <b>14.50</b> |
| <b>Gamberi e Salmone GF</b><br><i>Atlantic Prawns, Smoked Salmon, Marie Rose Sauce,</i><br><i>Iceberg Lettuce, Smoked Paprika.</i>  | <b>17.50</b> |

VG - Vegan V - Vegetarian GF - Gluten Free GFO – Gluten free optional VGO Vegan optional

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.* **20.00**

**Linguini Marinara**  
*Mixed Seafood, Chilli, Garlic, Parsley, Extra Virgin Olive Oil.* **30.00**

**Tagliatelle Ragu**  
*Rich Beef Bolognese, Fresh Egg Pasta.* **20.00**

**Linguine all'Astice**  
*Lobster Linguine, Lobster Bisque, Spring Onion, Chilli, Garlic, Parsley.*  
**40.00**

**Penne Salsiccia e Peperoni Dolci**  
*Italian Sausage, Sauté Italian Sweet Peppers,  
Mascarpone & Nduja Sauce, Freshly Shaved Pecorino Romano.* **22.00**

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

**Risotto ai Funghi VGO GF**  
*Arborio Rice, Wild Mushroom, White Wine, Parmesan, Chive Oil.*  
**Starter 15.00 / Main 20.00**

**Ennios Lasagna al Forno**  
*Baked Rich Ground Beef, Tomato Sauce,  
Béchamel Sauce, Egg Pasta Sheets.* **20.00**

## IL COMPLEMENTO PERFETTO PER PASTA

**Garlic & Parsley Ciabatta** **7.50**

**Mozzarella Cheese, Garlic & Parsley Bruschetta** **9.00**

**Pane E Burro - Freshly Baked 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 Pennios

*Pan Roasted Chicken Supreme, Pea Purée, Petit Pois & Broad Beans,  
Saffron Sauté Potatoes, Lemon & Honey Jus.* **29.50**

### Fegato alla Veneziana GF

*Pan-fried Calves Liver, Crispy Pancetta, Baby Carrots,  
Caramelised Onions, Creamed Pipers, Jus.* **29.50**

### Agnello in Padella

*Pan Roasted Rack Lamb, Dauphinoise Potato, Chargrilled  
Tenderstem Broccoli, Confit Roscoffs Onions,  
Jerusalem Artichoke & Parmesan Purée, Jus.* **38.50**

### Vitello alla Griglia GF

*Veal Chop, Crispy Gnocchi, Pancetta,  
Grilled Wild Mushrooms, Jus.* **33.50**

### Filetto di Maiale

*Porcini Mushroom Stuffed Pork Tenderloin, Rolled Fondant Potatoes,  
Heritage Carrots, Caramelised Onions, Savora Mustard Sauce.* **30.00**

## FROM THE GRILL

*Served with Hand Cut Chips, Grilled Tomato, Grilled Flat Mushroom  
& Romsey Watercress Salad*

**Filetto di Manzo GF** **44.50**

*8oz Fillet Steak*

*Add ½ Lobster* **40.00**

**Bistecca di Manzo GF** **39.50**

*10oz Rib-Eye Steak*

*Add ½ Lobster* **40.00**

**Lombata di Manzo GF** **34.00**

*6oz Sirloin Steak*

*Add ½ Lobster* **40.00**

*Green Peppercorn* **SAUCES GF £3.95** *Red Wine & Truffle*

*Mushroom & Marsala*

*Creamy Blue Cheese Sauce*

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## SECONDI PIATTI DI PESCE FISH & SEAFOOD MAIN COURSE

### Filleteo di Salmone in Padella **GF**

*Pan Seared Salmon Fillet, Saffron Sauté Potatoes, Cucumber Cannelloni Stuffed with White Crab & Crème Fraiche, Chargrilled Asparagus, Lemon Butter Sauce, Salmon Caviar.*

**33.00**

### Branzino in Crosta di Sale **GF** (Filletted at your table)

*Whole Seabass Baked with a Sea Salt Crust, Roasted Italian Vegetables.*

**34.00**

### Brodetto di Pesce - Ennio's favourite **GFO**

*Ennio's Classic Fish & Shellfish Spicy Chillie Stew, Chargrilled Ciabatta.*

*Starter 18.50 / Main 34.00*

### Pesce Spada **GF**

*Swordfish, Sauté New Potatoes, Wilted Spinach, Marinated Crayfish, Lemon Caper Butter Sauce.*

**35.00**

### Involtino di Coda di Rospo **GF** - *Chef's Signature*

*Pancetta Wrapped Monkfish Fillet, Grilled Octopus Marinated in Chillies & Dill, Sauté Fennel & Octopus Salad, Lobster & Lemon Bisque Sauce.*

**38.00**

### Astice Reale **GF**

*Fresh Lobster with Garlic Butter, Thermidor or Chilled, Dressed Mixed Salad.*

*Half 40.00 / Whole 80.00*

DAILY FISH SPECIALS ALWAYS AVAILABLE

## CONTORNI – SIDE ORDERS

**6.95**

**Parmesan & Truffle Fries**

**Creamy Mash Potatoes**

**Hand Cut Chips**

**Dauphinoise Potato**

**Courgette Fritti**

**Mixed Salad**

**Creamy Spinach**

**Roasted Italian Vegetables**

**Tenderstem Broccoli**

**Rocket, Parmesan & Aged Balsamic**

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