

STUZZICHINI - NIBBLES

Nocellara Green Olives <i>from the Valle Del Belice Region Sicily</i>	6.00
Aglione - <i>Garlic & Parsley Ciabatta Bread</i>	6.00
Classico - <i>Fontina Cheese Garlic & Parsley Bruschetta</i>	8.50
Pomodoro - <i>Tomato, Basil, Shallots Bruschetta, Balsamic Glaze</i>	8.00
Pane e Burro - <i>Freshly Baked Ciabatta Bread, Butter,</i> <i>Aged Balsamic Vinegar, Extra Virgin Olive Oil,</i>	7.50
Oysters GF (3 Oysters) <i>Fresh Oysters, Raspberry Vinaigrette, Fresh Lemon, Dill Oil.</i>	15.00

ANTIPASTI - STARTERS

Zuppa del Giorno VG GFO <i>Soup of the Day, Freshly Baked Ciabatta Bread, Butter</i>	10.00
Burrata Pugliese GF V <i>Burrata, Courgette Ribbons, Orange Segments,</i> <i>Garlic & Chilli Oil Crispy Shallots</i>	14.00
Cozze GFO <i>Steamed Mussels, Amalfi Lemon, White Wine, Shallots,</i> <i>Garlic & Cream, Ciabatta Bread</i>	16.00
Fritto Misto <i>Deep Fried Baby Calamari, Tiger Prawns, Whitebait,</i> <i>Homemade Tartare Sauce</i>	16.00
Beef Carpaccio GF <i>Thinly Sliced Raw Beef Tenderloin, Rocket Salad, Parmesan Shavings,</i> <i>Pickled Shallots, Extra Virgin Olive Oil</i>	16.50
Capesante Gratine <i>Baked Scallops in shell, Creamed Leeks and N-Duja Crumb</i>	17.50
Guancia Maiale di Brasato GF <i>Slow Cooked Pig Cheeks, Parsnip Truffle & Honey Purée,</i> <i>Julienne of Green Apple, Red Wine Jus, Chive Oil</i>	14.50
Pesce e Gamberoni alla Thermidor GFO <i>Cod, Salmon & Tiger Prawns in a rich, creamy Thermidor Sauce,</i> <i>Chargrilled Ciabatta</i>	18.00

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 Carbonarra
Smoked Pancetta, Parmesan, Egg Yolk **20.00**

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

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

Linguine all'Astice
Lobster Linguine, Arrabbiata Sauce **40.00**

Penne alla Salsiccia e Melanzane
*Italian Sausage, Chargrilled Aubergine,
Mascarpone & Nduja Sauce, Pecorino Romano* **23.00**

Spaghetti Aglio e Olio VG
Fresh Garlic, Chilli, Parsley, Extra Virgin Olive Oil **16.00**

Spaghetti Arrabbiata VG
Spicy Tomato Sauce, Garlic, Chilli **16.00**

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

Risotto alla Zafferano VGO GF *Starter 15.00 / Main 20.00*
Arborio Saffron Rice, Peas, Parmesan shavings, Rocket Leaves

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

IL COMPLEMENTO PERFETTO PER LA PASTA

Garlic & Parsley Ciabatta **6.00**

Fontina Cheese, Garlic and Parsley Bruschetta **8.50**

Pane e Burro *Freshly Baked Ciabatta Bread & Butter* **7.50**

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SECONDI PIATTI DI CARNE MEAT MAIN COURSE

Pollo Milanese

*Breaded Chicken Breast, Spaghetti Arrabbiata,
Rocket & Parmesan Salad* **27.50**

Fegato alla Veneziana GF

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

Agnello in Padella GF

*Pan Roasted Rack Lamb, Dauphinoise Potato, Chargrilled
Tenderstem Broccoli, Baby Carrots, Celeriac Velouté, Jus* **38.00**

Vitello alla Griglia GF

*Veal Chop, Sautéed Potatoes & Green Vegetables,
Wild Mushroom Sauce* **35.00**

Petto d'Anatra Rosolato

*Pan Fried Duck Breast, Foie Gras, Salt Baked Beetroot,
Confit Duck Leg Bonbon, Amerena Black Cherries Jus* **30.00**

Pancetta di Maiale

*Slow Cooked Pork Belly, Beer Pearl Barley, Burned Apple Puree,
Roasted celeriac, Whole Grain Mustard Sauce* **28.00**

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 £4

Red Wine & Truffle

Mushroom & Marsala

Creamy Blue Cheese Sauce

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SECONDI PIATTI DI PESCE FISH & SEAFOOD MAIN COURSE

Salmon alla Griglia

*Grilled Salmon Fillet, Carbonarra stuffed Ravioli,
sautéed Spinach, Parmesan Sauce* **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 **33.00**

Merluzo con Gnocchi - Chef's Signature

*Fillet of Cod, Handmade Gnocchi, Mussels,
Lemon & Parsley Sauce* **34.00**

Lemon Sole **GF**

sautéed Potatoes, Lemon Butter Sauce, Mixed Salad **38.00**

Astice Reale **GF**

*Fresh Lobster with Garlic Butter, Thermidor OR Chilled,
Mixed Salad* Half **40.00** / Whole **80.00**

DAILY FISH SPECIALS ALWAYS AVAILABLE

CONTORNI – SIDE ORDERS **7.00**

Parmesan & Truffle Fries **Creamy Mash Potatoes**

Triple Cooked Hand Cut Chips **Mixed Salad**

Dauphinoise Potato **Courgette Fritti**

Grilled Hispi Cabbage with Oregano Dressing

Roasted Italian Vegetables **Rocket, Parmesan & Aged Balsamic**

Sautéed with Garlic & Chillies Tenderstem Broccoli

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