

STUZZICHINI - NIBBLES

Nocellara Green Olives <i>from the Valle Del Belice Region Sicily</i>	7.00
Aglione - Garlic & Parsley Ciabatta Bread	7.00
Classico - Fontina Cheese Garlic & Parsley Bruschetta	9.50
Pomodoro - Tomato, Basil, Shallots Bruschetta, Balsamic Glaze	9.50
Pane e Burro - Freshly Baked Ciabatta Bread, Butter, Aged Balsamic Vinegar, Extra Virgin Olive Oil,	8.50
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>	12.50
Burrata Pugliese GF V <i>Burrata, Courgette Ribbons, Orange Segments, Garlic & Chilli Oil Crispy Shallots</i>	16.00
Cozze GFO <i>Steamed Mussels, Amalfi Lemon, White Wine, Shallots, Garlic & Cream, Ciabatta Bread</i>	17.50
Fritto Misto <i>Deep Fried Baby Calamari, Tiger Prawns, Whitebait, Homemade Tartare Sauce</i>	18.00
Beef Carpaccio GF <i>Thinly Sliced Raw Beef Tenderloin, Rocket Salad, Parmesan Shavings, Pickled Shallots, Extra Virgin Olive Oil</i>	18.50
Capesante Gratine <i>Baked Scallops in shell, Creamed Leeks and N-Duja Crumb</i>	18.50
Guancia Maiale di Brasato GF <i>Slow Cooked Pig Cheeks, Parsnip Truffle & Honey Purée, Julienne of Green Apple, Red Wine Jus, Chive Oil</i>	16.50
Pesce e Gamberoni alla Thermidor GFO <i>Cod, Salmon & Tiger Prawns in a rich, creamy Thermidor Sauce, Chargrilled Ciabatta</i>	19.00

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 <i>Smoked Pancetta, Parmesan, Egg Yolk</i>	22.00
Linguini Marinara <i>Mixed Seafood, Chilli, Garlic, Parsley, Cherry Tomatoes, Extra Virgin Olive Oil</i>	30.00
Tagliatelle Ragu <i>Rich Beef Bolognese, Egg Pasta</i>	22.00
Linguine all'Astice <i>Lobster Linguine, Arrabbiata Sauce</i>	45.00
Penne alla Salsiccia e Melanzane <i>Italian Sausage, Chargrilled Aubergine, Mascarpone & Nduja Sauce, Pecorino Romano</i>	25.00
Spaghetti Aglio e Olio VG <i>Fresh Garlic, Chilli, Parsley, Extra Virgin Olive Oil</i>	17.00
Spaghetti Arrabbiata VG <i>Spicy Tomato Sauce, Garlic, Chilli</i>	17.00

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

Risotto alla Zafferano VGO GF *Starter 17.00 / Main 22.00*
Arborio Saffron Rice, Peas, Parmesan shavings, Rocket Leaves

Ennios Lasagna al Forno **22.00**
*Baked Rich Ground Beef, Tomato Sauce, Béchamel Sauce, Egg Pasta
Sheet*

IL COMPLEMENTO PERFETTO PER LA PASTA

Garlic & Parsley Ciabatta	7.00
Fontina Cheese, Garlic and Parsley Bruschetta	9.50
Pane e Burro <i>Freshly Baked Ciabatta Bread & Butter</i>	8.50

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SECONDI PIATTI DI CARNE MEAT MAIN COURSE

Pollo Milanese

*Breaded Chicken Breast, Spaghetti Arrabbiata,
Rocket & Parmesan Salad* **28.50**

Fegato alla Veneziana **GF**

*Pan-fried Calves Liver, Crispy Pancetta, Baby Carrots,
Caramelised Onions, Creamed Mashed Potatoes, Jus* **32.00**

Agnello in Padella **GF**

*Pan Roasted Rack Lamb, Dauphinoise Potato, Chargrilled
Tenderstem Broccoli, Baby Carrots, Celeriac Velouté, Jus* **40.00**

Vitello alla Griglia **GF**

*Veal Chop, Sautéed Potatoes & Green Vegetables,
Wild Mushroom Sauce* **38.00**

Petto d'Anatra Rosolato

*Pan Fried Duck Breast, Foie Gras, Salt Baked Beetroot,
Confit Duck Leg Bonbon, Amerena Black Cherries Jus* **33.00**

Pancetta di Maiale

*Slow Cooked Pork Belly, Beer Pearl Barley, Burned Apple Puree,
Roasted celeriac, Whole Grain Mustard Sauce* **30.00**

FROM THE GRILL

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

Filetto di Manzo **GF** **45.00**

8oz Fillet Steak

Add ½ Lobster **42.50**

Bistecca di Manzo **GF** **45.00**

10oz Rib-Eye Steak

Add ½ Lobster **42.50**

Lombata di Manzo **GF** **35.00**

6oz Sirloin Steak

Add ½ Lobster **42.00**

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 <i>Grilled Salmon Fillet, Carbonarra stuffed Ravioli, sautéed Spinach, Parmesan Sauce</i>	34.50
Branzino in Crosta di Sale GF (Filletted at your table) <i>Whole Seabass Baked with a Sea Salt Crust, roasted Italian Vegetables</i>	36.00
Brodetto di Pesce - Ennio's favourite GFO <i>Ennio's Classic Fish & Shellfish Spicy Chillie Stew, Chargrilled Ciabatta</i>	<i>Starter 20.00 / Main</i> 35.00
Merluzo con Gnocchi - Chef's Signature <i>Fillet of Cod, Handmade Gnocchi, Mussels, Lemon & Parsley Sauce</i>	36.00
Lemon Sole GF <i>sautéed Potatoes, Lemon Butter Sauce, Mixed Salad</i>	40.00
Astice Reale GF <i>Fresh Lobster with Garlic Butter, Thermidor OR Chilled, Mixed Salad</i>	<i>Half</i> 42.50 / <i>Whole</i> 85.00

DAILY FISH SPECIALS ALWAYS AVAILABLE

CONTORNI – SIDE ORDERS **7.50**

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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