

Antipasti

Zuppa del Giorno

Chefs soup of the day with garlic crostini.

£5.50

Tortino al Formaggio di Capra

Puff pastry tart with goats cheese, sun blushed tomatoes and basil with a balsamic glaze.

£6.50

Sardine

Sardines grilled with peppers, red onion basil and garlic

£6.50

Carpaccio di Polipo

Octopus Carpaccio with fresh tomato, basil, lemon, sea salt and olive oil.

£6.75

Prosciutto E Fichi o Melone

Parma ham with fresh figs or melon, tossed with rocket leaves. Dressed with balsamic vinegar and olive oil.

£6.95

Cozze

Scottish rope grown mussels steamed with oregano, chilli and tomato. Served with warm ciabatta

£7.25

Carpaccio Di Bue

Fillet steak served raw with rocket, gorgonzola and walnuts with fresh parsley, extra virgin olive oil and lemon.

£7.95

Gamberi Giganti

Large tiger prawns in shell, grilled with garlic butter, or cold with garlic mayonnaise. Served with salad

£8.50

Capesante con Pancetta

Scallops wrapped in Pancetta, pan seared and served with aged balsamic vinegar.

£8.75

Ostriche

Fresh Colchester Oysters served two ways,
Natural or **Grilled** with breadcrumb, herb & parmesan crust.

Six £9.00

Twelve £16.95

Garlic Ciabatta's

Ciabatta with garlic butter and herbs.

£2.95

Ciabatta with roasted vegetables and pecorino cheese.

£3.25

Ciabatta with garlic butter and Gorgonzola.

£3.50

Ciabatta with sun blushed tomato, mozzarella and anchovies.

£3.50

Ciabatta with sautéed mushrooms.

£3.50

Pasta

Your choice of Orecchiette, Penne, Linguine or Tagliatelle

	<u>Starter</u>	<u>Main</u>
Vongole e Gamberoni Your choice of pasta with Clams, King Prawns, Tomato Sauce. A touch of garlic, sun blushed tomatoes & a hint of chilli	£8.50	£16.95
A'matriciana Smoked Pancetta with plum tomatoes, garlic & chilli	£7.50	£14.75
Carbonara Smoked Pancetta lardons with cream, egg and parmesan cheese. Finished with freshly ground black pepper.	£7.95	£13.95
Orecchiette Baresi con Polpetine di Carne Chefs Italian Beef & Veal Meatballs in a rich tomato sauce With pecorino cheese, onion, basil and rocket sauce.	£6.95	£11.95
Funghi(V) Porcini and wild mushrooms in a garlic & white wine with mascarpone cream	£7.25	£12.95
Pomodoro E Basilico (V) Plum Tomatoes & fresh basil in Ennio's rich tomato sauce	£6.50	£11.95
Quattro Formaggi al forno Parmesan, Tallegio, Cheddar and Gorgonzola in a cream sauce with a crisp Ciabatta and Pecorino crumb topping	£7.25	£12.95
Ennio's Lasagne A classic Bolognese ,Layers of egg & spinach pasta sheets filled with beef, tomato, fresh herbs and béchamel cheese sauce.	£6.95	£10.95
<u>Main course with salad</u>		

Insalata

Insalata della Casa Rocket leaves, toasted pine nuts, crispy Pancetta and Parmesan shavings with aged balsamic vinegar.	£5.50	£9.95
Mista Mixed leaves, cherry tomatoes, cucumber, peppers and red onion with honey and mustard dressing.	£4.25	£7.95
Insalata Verde Baby spinach, baby leaves with green peppers, celery, green olives and fine beans with a lemon dressing.	£5.95	£11.25
Insalata di Mare Seafood & shell fish, lemon, parsley, chilli and olive oil.	£7.95	£14.95
Pomodoro e Cipolla Plum tomato & red onion salad ,basil, extra virgin olive oil	£4.95	£8.95

Secondi Piatti

Pollo e Pancetta

Chicken breast wrapped in Pancetta. Served with roasted vegetables and pan fried pesto potatoes

£15.50

Anatra

Spiced Confit Duck leg with roasted figs and courgettes in a rich orange and Juniper Jus served with a choice of potatoes

£16.50

Spiedini di Filetto di Maiali

Marinated Pork tenderloin and fig Kebabs on a bed of apple walnut and crispy bacon salad.

£16.75

Zucca Arrostita

Roasted Butternut Squash stuffed with potato gnocchi & pesto, served on a sage & rocket salad.

£12.95

Scallopine di Vitello al Limone

Veal Escalope dipped in breadcrumbs, pecorino cheese, pine nuts, lemon and parsley, Pan fried and served with linguine neopolitana.

£16.95

Ennio,s Agnello in Padella - Chefs Signature Dish.

Pan fried rump of lamb on a garlic, olive and crispy pancetta mash, with roasted red peppers ,rosemary and garlic Jus.

£16.95

Filetto di Ochio di Bue

Prime Aged Rib-Eye Steak cooked to your preference
Served with field mushroom, plum tomato & choice of Potatoes

£19.50

Costata di Bue

28 day Aged Sirloin Steak on the Bone - **(20 oz.) for 2 Persons**
Served with roasted vegetables, grilled field mushroom, grilled plum tomato and choice of potatoes.

£29.95

(Please allow 30 minutes for cooking from time of order)

Rare - Medium Rare - Medium

Choice of Sauces for your Steak

Gorgonzola, Wild Mushroom and Porcini, Pink and Green Peppercorn, Béarnaise,

£2.95

Pesce Fresco

Salmone al Forno

Salmon supreme roasted and served with pan fried olives, potatoes, capers, cherry tomatoes green beans and pesto.

£16.95

Filetto di Merluzzo

Cod steak roasted with a sun blushed tomato and parmesan crust on a bed of pesto linguine

£15.75

Grigliatia di Mare

A selection of fresh fish and shellfish of the day grilled. Served with chefs herb & garlic potato cake and a lemon & prawn butter sauce.

£19.50

Pesce Spada

Swordfish steak marinated with white wine, lemon, parsley and garlic, char grilled and served on a fennel salad with lemon dressing

£15.75

Branzino

Whole sea bass baked in a crust of salt or with lemon, garlic and parsley Served with grilled asparagus and new potatoes.

£17.95

Astice Reale

Fresh lobster served hot with either' thermidor sauce or garlic, chilli, lemon and parsley butter. Served with salad and a choice of potatoes.

Whole £33.95

Half £16.95

Contorni

Funghi Saltati	-	Sautéed mushrooms	£3.50
Zucchini Fritte	-	Fried courgette	£2.95
Vegetali del Giorno	-	Vegetables of the day	£2.95
Patate	-	All potatoes	£2.95
Verdure al Forno	-	Roasted vegetables	£3.50
Piselli e Pancetta	-	Petit Pois, Pancetta, Butter	£3.25

All major credit cards are accepted and cheques with a valid guarantee Card. A discretionary service charge of 10% will be added to parties of six or more. We also offer party menus for 12 or over, please ask for further information

Please let our friendly staff know of any allergies when ordering your food. We use no nuts unless stated on our menu, however, some ingredients may be processed in a factory which also processes nuts.

Dolce

All homemade unless stated

Pannacotta

Classic Pannacotta with a seasonal fruit coulis.

£5.50

Tiramisu della Casa

Layers of Espresso soaked Saviordi biscuits with coffee liqueur mascarpone cream dusted with Cocoa.

£6.00

Limoncello Cheesecake

With ricotta and cream cheese

£5.50

Chizze di Frutta

Spiced fresh fruit in a crisp deep fried parcel served with vanilla ice cream

£5.50

Chocolate and Hazelnut Torte

Chefs delight, served with Chantilly Cream

£5.75

Gelato e Sorbetto

Local farm made selection of Ice Creams and Sorbets.

£5.25

Ennio's Formaggi Misti

Cheeseboard of Italian and English cheeses with red onion marmalade, celery, apple, walnuts and biscuits for cheese.

**£7.25
per plate**

Full selection of Coffees, Liqueur s, Malt Whisky, Brandies available , please see your waiter/waitress