

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

ANTIPASTI - STARTERS

Zuppa del Giorno [GF] <i>Soup of the Day, Freshly Baked Bread, Butter</i>	10.00
Burrata Pugliese [GF] VG <i>Soft & Creamy Italian Cheese, Cherry Tomatoes, Rocket Salad, Onions, Croutons, Basil Dressing.</i>	13.50
Cozze alla Calabrese [GF] <i>Steamed Mussels, Spicy N'duja Sausage, Shallots, White Wine, Cream</i>	14.50
Calamari Fritti <i>Crisp Baby Squid, Roasted Garlic & Parsley Mayonnaise</i>	13.95
Carpaccio di Bue GF <i>Thinly Sliced Beef Fillet, Rocket Salad, Pecorino Shaving, Capers Lemon Dressing</i>	15.95
Affettati Misti [V on request] [GF] <i>Antipasto, Selection of Cured Italian Meats, Nocellara Green Olives, Marinated Artichoke Hearts, Bocconcini, Grissini</i>	15.00
Capesante GF <i>Seared Scottish Scallops wrapped in Pancetta, Cauliflower Purée, Candied Walnuts, Basil Oil</i>	15.00
Prosciutto e Melone GF <i>Cantaloupe Melon, Parma Ham, Mint, Orange</i>	12.50
Gamberi alla Busara [GF] <i>King Prawns cooked in a Spicy Tomato Sauce served with Toasted Ciabatta.</i>	14.95

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, Fried Egg Yolk</i>	18.50
Linguini Marinara <i>Mixed Seafood, Chilli, Garlic, Parsley, Extra Virgin Olive Oil</i>	27.00
Penne Boscaiola <i>Sauté Mushroom, Italian Smoked Ham, Peas, in Creamy Garlic Sauce</i>	18.50
Tagliatelle Ragu <i>Rich Beef Bolognese, Fresh Egg Pasta</i>	18.50
Linguine all'Astice <i>Loyster Linguine, Spring Onion, Chilli, Garlic, Parsley</i>	35.00
Conchiglie Vegane V <i>Sundried Tomato, Artichoke, Fresh Chillies, Vegan Cheese, Toasted Pine Nuts, Vegan Cream</i>	17.50
<i>All of the above pasta dishes can be made with Gluten Free Penne</i>	
Tortelloni alla Norma VG <i>Aubergine Stuffed Tortellioni, Fried Aubergine, Tomato Sauce, Sicilian Grated Hard Ricotta</i>	19.95
Lasagna al Forno – Ennios Classic <i>Baked Rich Ground Beef, Tomato Sauce, Béchamel Sauce, Pasta Sheets</i>	19.95

IL COMPLEMENTO PERFETTO PER PASTA

Garlic & Parsley Ciabatta	7.00
Fontina Cheese, Garlic & Parsley Bruschetta	8.00

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 Bergamasco GF

*Pan Roast Breast of Chicken, wrapped in Pancetta, Stuffed
with Spinach & Taleggio Cheese, Dauphinoise Potato, Green Pesto, Jus* 26.50

Filletto Gorgonzola GF – Chef's Signature

*Aged Fillet Steak wrapped in Smoked Bacon, topped with Gorgonzola & Toasted
Hazelnuts, Baby Carrots, Fondant Potato, Romsey Watercress Purée, Jus* 42.00

Fegato alla Veneziana GF

*Pan-fried Calves Liver, Smoked Streaky Bacon, Caramelized Onion Puree,
Creamed Pipers, Veal Jus* 27.00

Carre d'Agnello GF

Roast Rack of Lamb, Green Vegetable Risotto, Veal Jus 34.00

Maiale Saltimbocca GF

*Pork Tomahawk wrapped in Parma Ham, Tender Stem Broccoli,
Creamed Pipers, Red Wine Sage Sauce* 32.00

Petto D'anatra Glassato Al Miele

*Honey Glazed Breast of Duck, Confit Duck Leg Croquettes,
Roasted Baby Carrots, Port & Cherry Jus* 29.50

FROM THE GRILL

All served with Hand Cut Chips, Grilled Tomato, Flat 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

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

Ippoglosso all'Astice GF *Chef's Signature*
Halibut Supreme, Lobster Prawns Sauce, roasted Baby Fennel & Baby Courgette, Buttered New Potatoes 42.50

Branzino in Crosta di Sale GF
Whole Seabass Baked with a Sea Salt Crust, Tender Stem Broccoli & Chillie, Choice of Potatoes (Filletted at your table) 38.00

Brodetto di Pesce - Ennio's favourite
Ennio's Classic Fish & Shellfish Stew, Saffron Aioli & Chargrilled Ciabatta
Starter 18.50 / Main 30.00

Nasello
Pan-Roast Fillet of Hake, Shellfish Ravioli, Spicy Prawns Sauce, Asparagus 30.00

Astice Reale GF
Fresh Lobster with Garlic Butter, Thermidor or Chilled, Dressed Mixed Salad, Choice of Potatoes Half 35.00 / Whole 70.00

DAILY FISH SPECIALS ALWAYS AVAILABLE

CONTORNI – SIDE ORDERS 6.00

Parmesan & Truffle Fries Buttered New Potatoes

Hand Cut Chips Dauphinoise Potato

Courgette Fritti Mixed Salad

Tender Stem Broccoli & Chillies

Sauté Green Beans with Garlic & Shallot

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.