



Welcome to our Autumn/Winter 2017/18 A La Carte Menu

Tasting Menu

This season Andrea and his Chefs have chosen a variety of exciting dishes to create a tantalising Autumn / Winter Menu. These dishes can be combined into a Tasting Menu for your enjoyment.

9 Course tasting menu

Aperitif, starter, pasta, pesce, intermediate course, carne, pre-dessert, dessert, tea or coffee.
£69 per person

7 Course tasting menu

Aperitif, starter, pasta, intermediate course, carne, dessert, tea or coffee.
£59 per person

5 Course tasting menu

Starter, seafood pasta, intermediate course, carne and dessert.
£49 per person

Please advise us of any food allergies or special dietary requirements you may have.

Gli Assaggi

From the Venetian tradition,

try these little tasters as a pre-dinner while waiting or share with your friends as antipasti, to enjoy perhaps with an Aperol spritzer .

Marinated olives and bread	£4.00	Mussels marinere sauce (French style)	£6.00
Bruschetta with gorgonzola and walnuts	£4.00	Mussels Neapolitan (as we do in Naples)	£6.00
Bruschetta with chorizo and courgette	£4.00	Mussels green Thai curry (a bit of Oriental)	£6.00
Potato croquettes parmesan and truffle oil	£4.00		
Cherry tomatoes and buffalo mozzarella with red onions	£4.00	Focaccia Marinara with cheese £1.50 extra	£6.00 £6.00
Arancini (rice ball) with tomato sauce	£5.50	Mixed antipasti platters for 4 people	£35.00
Thin pocket wholemeal bread with smoked mackerel and spiced mayo	£5.50	Mixed antipasti platters for 6 people	£48.00
Baby squid in spicy tomato sauce	£5.50	Mixed antipasti platters for 8 people	£64.00
Mini fried calzoncini	£5.50	Platters of cured meats, cheese, vegetables and seafood, served with focaccia or marinara pizza to share.	
Mini sausage in arrabiata sauce	£5.50		

Service charge is not included.

*All tips go directly to the staff and are gratefully received.
For groups of 8 or more, a service charge of £2.50 per person will be added to the bill.*

Please note that our dishes may contain one or more of the following allergens: cereal, peanuts, fish, shellfish, sesame seeds, eggs, milk, soya, celery, celeriac and mustard.

We cater for Gluten Free, Vegetarian and Vegan dietary requirements – please ask a member of staff for dishes not included within the menu.

If in doubt please ask a member of staff.

Secondi di carne ...

Bistecca ai funghi selvatici

Premium beef steak 'tagliata', served on horseradish mash, wild mushrooms sauce.
£16.00

I tre petti

Pigeon, pheasant and partridge breast, seared in butter and shallots, with blueberry and port sauce, roasted roots vegetables.
£13.00

Pancetta di maiale arrosto

Honey and mustard glazed pork belly slow roasted, balsamic glazed, jenga potatoes, Broussel's sprouts.
£14.00

Secondi di pesce ...

Pescatrice pastella.

Monkfish in batter, served with caramelised honey and soya sauce, grated orange peel with bitter chocolate flakes.
£17.00

Zuppa di pesce

Tuscan fish stew, prawns, mussels, baby squid, swordfish, cuttle fish, gently cooked in garlic, chilli, white wine, tomatoes, grilled rustic garlic bread.
£18.00

Branzino acqua pazza.

Whole sea bass, (or filleted) onions, tomatoes, potatoes, lemon, white wine, olives, chilli, parsley leaf.
£14.00

Accompagnamenti

Spinaci saltati

Spinach with butter, shallots and nutmeg
£4.25

Jenga potatoes

Our own roast potatoes
£4.25

Patate bollite

New potatoes
£3.50

Patate saltate

Sautéed potatoes
£3.75

Insalata mista

Mixed salad
£3.95

Rucola e parmigiano

Rocket and parmesan
£4.50

Insalatina di pomodorini

Tomato and onion salad
£3.75

Vegetali misti

Mixed vegetables
£3.50

Le Pasta e Risotti

Lasagna classica

The classic from Emilia Romagna, layered egg lasagne sheet with a rich bolognese beef ragout, besciamella sauce, mozzarella and parmesan cheese.
£12.00

Pappardelle al salmone fresco e cipollotti.

Pappardelle with fresh salmon, brandy, cream, tomatoes sauce, shallots, grated broccoli.
£13.00

Pappardelle con ragu' di cinghiale

Pappardelle with wild boar ragout, red wine ,winter berries sauce.
£12.00

Mezze maniche ai calamaretti e ceci

Mezze maniche pasta, baby squid and chickpea chilli sauce.
£12.00

Tortelloni ai porcini e ricotta

Tortelloni with ceps mushrooms and ricotta filling, in cream and truffle sauce.
£13.00

Risotto all anatra e zafferano

Vialone rice cooked in chicken stock and saffron, topped with crisps duck concasse'.
£13.00

Risotto al provolone piccante

Vialone rice cooked with vegetable stock, strong caciocavallo cheese, orange zests, bitter cacao drops.
£12.00

Please note

- We can prepare other risotti, let the chef suggest for you..
- We have gluten free, more vegetarian and vegan choices of pasta, please ask a member of staff.

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Jenga potatoes

Our own roast potatoes
£4.25

Patate bollite

New potatoes
£3.50

Patate saltate

Sautéed potatoes
£3.75

Insalata mista

Mixed salad
£3.95

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Rocket and parmesan
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Insalatina di pomodorini

Tomato and onion salad
£3.75

Vegetali misti

Mixed vegetables
£3.50

Margherita

The first official pizza in the world!
Made in Naples in 1899 to welcome a French princess on holiday in Naples representing the Italian flag, tomato, mozzarella and basil; green, white and red.
£10.00

Salsiccia e pepperoni

Mozzarella, peppers, Italian sausage, red onions, tomato sauce.
£12.00

Pollo e funghi

Tomato, mozzarella, chicken, mushrooms and chilli.
£12.50

Provola e porcini

Ricotta, cream, smoked mozzarella, cep mushrooms.
£12.00

Calzone classico

Mince beef, ham, tomato and mozzarella,
£13.00

Salami piccante e funghi

Spiced salami, mushrooms, tomato, mozzarella.
£12.00

Bufalina

Buffalo mozzarella, cherry tomatoes rocket leaves.
£12.00
with parma ham
£14.00

Orientale

Tomato, soya sauce, provolone, mozzarella, duck, spring onions.
£13.00

Alle zucchini e chorizo

Mozzarella, courgette, chorizo, red onions, paprika.
£12.50

Tonno carciofi, e cipolla

Tomato, mozzarella, tuna, artichokes, red onions, chilli.
£13.50

Please note

We have gluten free stone baked pizza bases which can be combined with the above toppings.

Please ask a member of staff.

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Patate bollite

New potatoes
£3.50

Patate saltate

Sautéed potatoes
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Insalata mista

Mixed salad
£3.95

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Insalatina di pomodorini

Tomato and onion salad
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Vegetali misti

Mixed vegetables
£3.50

Dolci

Italian panettone

Bread and butter pudding,
Custard sauce or vanilla ice cream.

£7.50

Babasu'

Rum baba' sponge, layered with mascarpone
and ricotta, cacao powder and coffee sauce.

£8.50

Ciocolato bunet

Chocolate pannacotta with amaretti biscuits
dust, orange curd

£7.50

Bakewell tart

Inspired from the famous Derbyshire town,
shortcrust filled with raspberry, grated
almonds, flakes almond.

topped with clotted cream

£8.50

Ananas speziata con gelato al cocco

Spiced pineapple carpaccio, coconut ice
cream, rum sponge cake.

£8.00

Affogato al caffè'

Vanilla ice cream drowned in
espresso coffee.

£8.00

with Baileys

£11.00

Selezione di sorbetti

Selection of sorbets,
with dry and fresh fruits.

£7.80

Gelato al cioccolato e cocco

Chocolate and coconuts ice cream,
salty caramel and sauce.

£8.50

Selezione di formaggi

This season we have the privilege of
offering you the pride of Leicester cheese in
collaboration with Leicestershire Handmade
Cheese Company.

In addition we can offer cheese from Italy and
France. Have a look at our cheese display.

Selection of three cheeses: £8.00

Selection of five cheeses: £12.00

Selection of seven cheeses: £16.00

All of the above accompanied by grapes,
celery, savoury biscuits and homemade
chutney.

LEICESTERSHIRE
HANDMADE CHEESE
COMPANY



**We have a selection of dessert wines
and liquors on our menu, please feel
free to ask your Waiter to make a
recommendation to compliment your
choice of dessert.**

***If you are celebrating an event, we can
make a cake of your choice for
£4.50 per person.***

Service charge is not included.

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person will be added to the bill.*

Caffe, Tea ed altro

Espresso

£2.00

Espresso macchiato

£2.00

Cappuccino

£3.00

Caffe latte tricolore

£3.80

Mocaccino

£3.00

Con panna

Coffee topped with whipped cream.

£3.00

Caffe con liquore

Liqueur coffee, any flavour you like.

£5.30

Caffe shekerato iced coffee

£3.30

Caffe martini

£5.30



We have a special selection of teas from mighty leaf, please ask your waiter.

Digestives (35ml shots)

Spirits and liqueurs

Baileys (50ml)	£4.60
Tia Maria (50ml)	£4.60
Cointreau	£4.60
Grand Marnier	£4.60
Jose Cuervo	£4.60
Sambuca	£4.60
Absinthe	£5.20
Amaretto	£4.60
Glavya	£4.75
Aperol (50ml)	£4.00
Pimms (50ml)	£4.00
Campari	£4.00
Martini (50ml)	£4.00
Archers (50ml)	£4.00
Agawa (coca leaf liqueur)	£4.75
Frangelico (50ml)	£4.60
Pisco	£5.20
Southern Comfort	£4.75
Chambord	£4.60

Bourbon

Jim Beam	£4.15
Makers Mark	£4.75

Gin

Bombay Sapphire	£4.25
Tanqueray	£4.25
Brockmans	£4.75

Grappe

White Grappe	£4.75
Barrique	£7.25

Vodka

Standard	£3.75
Grey Goose	£5.75

Port and sherry

Standard port	£4.35
Vintage port	£6.75

Brandy

Louis xiii	£90.00
Remy xo	£15.50
Remy vsop	£6.75
Courvoiser vs	£4.75
Vecchia Romagna	£4.75

Malt whiskey

Laphroaig	£6.75
Aberlour (12)	£6.25
Highland Park (12)	£5.75

Whiskey scotch

Famous Grouse	£4.25
J&B	£4.25

Whiskey

Jameson	£4.25
Canadian Club	£4.25
Jack Daniel's	£4.75

Rum

White rum	£4.25
Dark rum	£4.25
Malibu	£4.25
Spicy rum	£4.75

Italian digestives

Strega	£4.75
Averna	£4.25
Fernet-branca	£4.25