



# THE ITALIAN KITCHEN

## ASSAGGI

Italian Marinated Olives	€3.00
Bread Sticks & Dips	€3.50
Wood Fired Focaccia	€3.50
Taralli	€3.95
Garlic Bread	€5.95

## ANTIPASTI & INSALATE

<b>Minestrone Toscano</b>	€6.50
White haricot beans, pea, celery, courgette, leek, onion, potato, tomato & tubettini pasta	
<b>Bruschetta</b>	€7.95
Smoked Provolone, cherry vine tomato, white truffle oil, aged Grana Padano	
<b>Prosciutto Bruschetta</b>	€8.95
Smoked Provolone, cherry vine tomato, truffle oil, Grana Padano, parma ham	
<b>Cozze al Pomodoro e Peperoncino</b>	€10.95
Black mussels, garlic, chilli, fresh herbs, white wine tomato broth	
<b>Gamberetti al Limoncello</b>	€11.95
Tiger prawns, limoncello, honey, parsley, chilli jam, charred ciabatta	
<b>Caprese</b>	€10.95
Buffalo mozzarella, plum vine tomato, micro basil, olive oil, basil pesto, croutons	
<b>Insalata Rustica</b>	€11.95
Arugula, radicchio, prosciutto, pomegranate, pine nuts, Pecorino Romano, balsamic vinegar	
<b>Caesar Classica</b>	€12.95
Crisp croutons & lattuga romana dressed with parmesan cheese, lemon juice, olive oil, Worcestershire sauce, garlic and black pepper, anchovies	
<b>Classico</b>	€9.95 per person
Parma ham, Ventricina, Finocchiona, buffalo Bocconcini, Gorgonzola, Pecorino Romano, marinated olives, olive oil, balsamic vinegar, crunchy bread	
<b>Vegetariano</b>	€9.95 per person
Chargrilled vegetables marinated in garlic & herb oil, with buffalo Bocconcini, marinated olives, olive oil, balsamic vinegar, crunchy bread	

## PASTA & RISOTTO

<b>Carbonara Classica</b>	€13.95
Linguine, pancetta, egg, Parmigiano-Reggiano, Pecorino Romano, cracked black pepper	
<b>Fettuccine Alfredo</b>	€14.95
Marinated chicken, fettuccine, cream, garlic, butter, Grana Padano, mushroom, tarragon	
<b>Risotto Agli Asparagi e Barbabietole</b>	€15.95
Arborio rice, spring onion, beetroot, asparagus, Grana Padano	
<b>Pappardelle con Ragu di Carne di Manzo</b>	€16.95
Slow cooked beef ragu, pappardelle pasta, Parmigiano-Reggiano, parsley	
<b>Pasta ai Frutti di Mare</b>	€17.95
Squid ink linguine, tiger prawns, mussels, aromatic tomato, basil, herb oil	

## WOOD FIRED PIZZAS

In The Italian Kitchen our pizza dough is made daily in-house by our team of chefs using a blend of carefully selected Italian wheats, hand stretched and topped with only the finest ingredients selected, we then bake them on stone to mouthwatering perfection in our traditional wood fired pizza oven

<b>Margherita</b>	€13.95
Tomato, mozzarella, fresh basil	
<b>Colazione a Cena</b>	€14.45
Bacon, egg, Italian sausage, spinach, mozzarella, tomato	
<b>Quattro Formaggi</b>	€14.50
Mozzarella, gorgonzola, Grana Padano, ricotta	
<b>Rustica</b>	€14.95
Parma ham, goat's cheese, mozzarella, roasted walnuts, tomato	
<b>Pollo e Pesto</b>	€14.95
Grilled herb marinated chicken, tomato, house made pesto, mozzarella, toasted pine kernels	
<b>Lustraferi</b>	€14.95
Capers, marinated olives, mozzarella, tomato, garlic, anchovies	
<b>Funghi Selvatici e Rucola</b>	€15.95
Wild mushroom, mozzarella, tomato, pickled red onion, thyme, garlic oil and arugula	
<b>Festa di Carne</b>	€16.95
Pepperoni, Italian sausage, salami, tomato, mozzarella, oregano	

## SECONDI

<b>Melanzane Grigliate</b>	€15.95
Grilled aubergine, Mediterranean vegetable ragout, fresh basil, herb oil, aged parmesan, orzo perlato	
<b>Parmigiana di Pollo</b>	€16.95
Chicken breast, crushed tomato, aged provolone, mozzarella, spaghetti pasta	
<b>Filetto al Forno di Merluzzo</b>	€17.95
Baked fillet of cod, potato, courgette, asparagus, cherry tomato in a tomato broth	
<b>Saltimbocca alla Romana</b>	€18.95
Sautéed veal cutlets with prosciutto and sage & a white wine sage & butter emulsion	
<b>Branzino in Padella</b>	€19.95
Pan fried Seabass, broccolini, pea, edamame, chilli, toasted almonds	
<b>Filetto di Manzo alla Puttanesca</b>	€28.00
8oz fillet of beef in a spicy tomato sauce with fresh chilli, olives, capers, peppery rocket, crostini & Parmesan	

## DOLCI

<b>Affogato</b>	€5.50
Scoop of vanilla ice cream with a shot of espresso	
<b>Panna Cotta</b>	€6.00
Home-made vanilla panna cotta, raspberry puree, fresh cream	
<b>Gelato</b>	€6.00
Selection of mixed ice cream, mixed nuts and fresh berries	
<b>Tiramisu</b>	€6.50
Coffee soaked biscuit, mascarpone, fresh cream, cocoa	
<b>Baked Sicilian Cheesecake</b>	€7.00
Crushed pistachios, mixed berry compote	
<b>Chocolate Mousse</b>	€7.00
Rich chocolate mousse, fresh cream, cocoa, chocolate sauce	

## IL SUPPLEMENTO

Vegetables	€1.00	Meat	€2.00	Cheese	€2.00
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## CONTORNI

Bread basket	€3.95	Rosemary & garlic potatoes	€4.50	Truffle & parmesan fries	€5.50
Garden salad	€3.95	Broccolini, chilli & garlic	€4.95	Garlic bread	€5.95
Green beans, olive oil, almonds	€4.50	Marinated artichoke hearts	€4.95	Truffle oil	€1.00

Should you have any specific dietary requirements, we have a great allergen matrix to help you make a decision. Please inform staff of any food allergies prior to placing your order, even if you have eaten certain dishes previously. Our Kitchen and suppliers handle numerous ingredients and allergens, whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen free. Wine Vintages are subject to change.





THE  
**ITALIAN**  
KITCHEN