

BLACK TRUFFLE SEASON

**Arancini
al Tartufo Nero**
Rice balls with black
truffle & Parmesan cheese
£15.25

Gnocchi al Tartufo Nero
Potato gnocchi filled with black
truffle in pecorino fondue, lemon
zest & honey
£20.75 / £39.75

**Risotto con Spugnole
Porcini e Tartufo Nero**
Risotto with black truffle,
morel & porcini mushrooms
£39.75

**Tagliolini
al Tartufo Nero**
Fresh homemade tagliolini
pasta with black truffle
£39.75

ANTIPASTI

Signor Sassi's Special Salad
Mixed salad with chopped
asparagus, avocado, baby
artichokes & mozzarella cheese V
£11.25

Tricolore Salad
Avocado, tomato & mozzarella V
£14.25

Mozzarella in Carrozza
Mozzarella in deep fried bread
with garlic & anchovy sauce
£14.25

Melanzane al Forno
Baked sliced aubergine, with
Parmesan cheese & tomato sauce V
£14.25

Signor Sassi Antipasto
(FOR TWO)
Start your meal the true Italian way!
Our chef will prepare a large plate
of antipasto representing the
regional tastes of Italy
£14.75 pp

Cozze all'Arrabbiata
Fresh mussels in a spicy tomato
sauce with chilli & garlic
£15.75

Asparagi Dorati
Fresh asparagus, gratinated
with hollandaise sauce V
£16.50

Cozze & Vongole
Fresh mussels & clams in white
wine, cherry tomato, garlic,
rosemary & parsley
£16.95

**Avocado al Forno Gratinato
Con Granchio e Parmigiano**
Avocado with crab, baked in lobster sauce,
cream, brandy, tomato & Parmesan cheese
£18.25

Calamari Fritti
Deep fried squid
£18.50

Insalata di Pesce
A mixture of squid, prawns &
octopus marinated in extra virgin
olive oil, garlic & lemon juice
£18.50

Gamberoni Salsa Piccante
Grilled prawns served with tomato
sauce chilli & a dash of cream
£18.50

**Salmone Affumicato
Con Granchio**
Smoked Scottish salmon with fresh crab
£18.95

Bresaola Della Valtellina
Cured sliced beef with rocket salad,
topped with shavings of Parmesan
cheese, extra virgin olive oil
& lemon juice
£19.25

Carpaccio di Manzo
Very thin sliced raw fillet of beef
with mustard dressing,
Parmesan cheese & rocket
£19.50

Prosciutto & Melone
Parma ham & melon
£20.75

Avocado Bernardo
Avocado with lobster, scampi &
prawns, served with cocktail sauce
£22.75

ZUPPE

Minestrone
Homemade vegetable soup VE
£11.95

Pasta Fagioli
Borlotti beans &
pasta soup VE
£13.25

Zuppa di Aragosta
Mediterranean lobster soup
£18.95

Zuppetta di Pesce
Fish soup
£21.25



Scan the QR code to view
calories on our website

V = Suitable for vegetarians, VE = Suitable for vegans. Adults need around 2000 kcal a day.

Allergies & Intolerances: If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

“Great food and great service from a true Italian”

PASTA E RISOTTI

Tortellini al Gorgonzola e Asparagi
Stuffed pasta with Gorgonzola in cream, Gorgonzola cheese & asparagus V
£16.25

Penne Arrabiata
Short tubes of pasta in a spicy tomato sauce with chilli & garlic VE
£16.50

Spaghetti al Pomodoro e Basilico
Thin spaghetti with San Marzano, tomato, garlic & fresh basil. Slightly spiced VE
£16.50

Fettuccine Alfredo
The original recipe for this fettuccine pasta, imported from Rome, tossed with butter, cream & Parmesan cheese. A unique experience
£16.95

Spaghetti Carbonara
Spaghetti in cream, bacon, egg yolk & Parmesan cheese
£17.95

Penne Romana
Short pasta with Italian bacon, onions, garlic & tomato sauce, served with Parmesan shavings
£17.25

Ravioli di Zucca
Pumpkin ravioli in Gorgonzola & saffron cream V
£17.95

Paccheri con Ragù Napoletano
Large pasta tubes with classic beef ragù
£18.50

Mafalde al Cinghiale
Mafalde in wild boar ragù & ricotta cream
£18.95

Ravioli Tino
Stuffed with ricotta cheese & spinach in Aurora sauce, with prawns & rocket salad
£19.50

Tortelloni alla Carbonella con Vongole
Black tortelloni filled with crab & mascarpone in clam & white wine sauce
£20.75

Spaghetti alle Vongole
Spaghetti with baby clams, tomato sauce & garlic
£20.95

Gnocchi Con Scampi
Scampi with dumplings made of 50/50 potatoes & flour in fresh tomato, brandy, garlic & cream sauce
£21.75

Tagliolini Con Granchio
Very thin egg pasta with handpicked Cornish crab, sweet Sicilian cherry tomatoes, saffron & a touch of cream
£21.75

Tagliatelle Montecarlo
Pasta ribbons served with diced monkfish, shallots, white wine, chilli, tomato & cream sauce
£22.75

Linguine al Pesce
Pasta with shellfish, garlic & tomato sauce
£24.95

Tris Di Pasta
Three different types of pasta chosen by our head chef. Changes every day.
£25.95

Risotto all'Aragosta
Lobster risotto
£40.25

CARNE

Pollo Marinato alla Carbonella
Charcoal grilled, marinated breast of chicken in Tuscan extra virgin olive oil with garlic, crushed black peppercorns, capers & lime juice
£19.95

Scaloppine al Limone
Veal cooked in butter & lemon
£24.25

Pollo Lucullo
Chicken breast in breadcrumbs stuffed with spinach & garlic butter in a light parsley, garlic & cream sauce
£24.50

Pollastrino Diavola
Baby chicken, grilled with rosemary, chilli, & garlic
£24.50

Saltimbocca alla Romana
Sliced veal with ham, cooked in white wine & sage
£25.50

Scaloppine Joselina
Veal cooked in cream, brandy, mustard seeds & chopped mushrooms
£25.50

Suprema di Pollo Principessa
Pan-fried breast of chicken with white wine, mushrooms & cream sauce, garnished with asparagus
£25.50

Ossobuco
Traditional dish of Lombardia. Veal knuckle, slow cooked & served with saffron risotto
£28.50

Bistecca alla Griglia
9oz 28 days hung Aberdeen Angus sirloin steak cooked to your liking served with béarnaise sauce
£29.25

Scaloppa alla Milanese
Veal escalope pan-fried in breadcrumbs
£30.75

Abbacchio Ligure
Baked rack of lamb with red wine & mixed herbs
£31.25

Filetto al Pepe Verde
9oz fillet steak served with creamy brandy & green peppercorn sauce
£36.95

Tournedo Rossini
8oz/227g fillet steak, crouton based topped with paté & Madeira wine sauce
£39.25

Cotoletta di Vitello Burro e Salvia OR alla Milanese
Veal cutlet in butter & sage OR flattened in breadcrumbs
£42.25

Kobe Beef "9oz"
The meat is heavily marbled which gives it a deep succulent flavour & buttery texture
£65.75

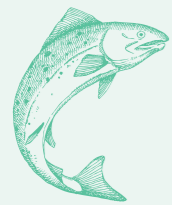
FROM THE GRILL

Tagliata di Filetto di Manzo
Sliced prime Scottish fillet of beef, with balsamic, brandy flambé & rocket leaves
£34.95

Filetto alla Griglia
28 days hung fillet of beef cooked to your liking served with béarnaise sauce
£35.95

T-Bone Steak 20oz
(PLEASE ALLOW 25 MINUTES TO COOK)
Grilled & served with béarnaise sauce
£42.25

PESCE



Lemon Sole Carlo
Grilled & served in a white wine & mushroom sauce
£25.95

Frittura Di Pesce Portofino
Deep fried calamari, prawns, scampi & scallops served with tartare & sweet chilli sauce
£26.95

Gamberoni Diavola
Mediterranean prawns, with fresh chilli, garlic, white wine & olive oil
£29.25

Aragosta
Grilled fresh lobster Thermidor or with garlic butter
£51.00

Dover Sole
Plain grilled Dover sole
£48.75



CONTORNI



Fagiolini £5.95
French beans tossed in butter & shallots V

Zucchine Fritte £6.25
Fried courgettes

Spinaci £5.95
Spinach sautéed with garlic, chilli & Worcestershire sauce V

Broccoli VE £5.95

Pisellini £5.95
Peas with onion & bacon

New Potatoes V £5.95

Pomme Purée £6.95
Mashed potato V

Pomme Purée £9.25
Mashed potato with black truffle V

Patatine Fritte £5.75
French fries

Sautéed Potatoes £5.50/£6.25
Plain or with bacon & onion

Funghi Trifolati £5.95
Sautéed mushrooms with white wine & garlic VE

Rucola Salad £6.75
Rocket salad V

Insalata di Pomodorini Siciliani & Cipolla £6.25
Cherry tomato salad, Tropea red onion, oregano & olive oil VE

Insalata Mista £5.95
Mixed salad VE

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An optional service charge of 12.5% will be added to your bill. Cover charge £2.00 per person.