

SPECIALS

STARTER

Gamberoni Luciana £15.40

Tiger prawns with garlic, chili & tomato sauce with a touch of cream

Capesante con Spinaci £15.40

Fresh pan fried Scallops with white wine & garlic, with a touch of tomato, served on a bed of spinach

Spare ribs £13.95

Pork ribs served with a sweet & sour homemade BBQ sauce

Lobster Cocktail £19.50

Elegant, impressive and tasty all mixed up into one delightful appetizer, served with Marie Rose Sauce

Crab & Prawns Cakes £15.40

Served with sweet chilli sauce

Octopus Carpaccio £15.15

Thinly sliced octopus served with a tomato concasse

Pata Negra £19.10

Ham of the finest quality, comes from pigs of the Iberian breed, characterized by their dark coat and black hoofs, thus giving rise to the familiar name "pata negra"

Whole Fresh Crab Salad £19.00

Served with cocktail sauce

Fresh Rock Oysters

p/p each £3.10

Burrata Con Pomodori

Sanmarzano alla Griglia £17.85

Burrata cheese, served with grilled Sanmarzano tomatoes

MAIN

Filetto Signor Sassi £31.85

Angus Fillet steak with a special homemade butter sauce of 30 ingredients. This dish is the best expression of Signor Sassi cuisine

Grilled Lobster & Fillet

of Beef Tagliata £70.05

With our homemade special butter sauce (for two people)

Fresh Grilled Langostines £32.70

Plain grilled langoustines in butter & garlic sauce

Ravioli Sassi £20.80

Ravioli stuffed with lobster & crab in a light cream & tomato sauce

Spaghetti Lobster £35.65

Mix Grill of Fish £34.00

A selection of five different types of fish & shell fish

Salmone alla Griglia £23.60

Fresh grilled Salmon served with prawns & pink peppercorn dill sauce

Branzino alla Griglia £28.75

Sea bass grilled or filleted with lime sauce

Halibut £28.80

Grilled or with lobster sauce

Capesante al Forno £25.70

Fresh scallops, drizzled with olive oil, lemon, parsley & garlic. Baked with bread crumbs

Sassi's Special Shell Fish £33.90

A mixture of grilled shell fish in a garlic & butter sauce

Spaghettoni con

Gamberoni Piccanti £21.75

Thin spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley & sanmarzano tomato

Risotto al Pesce £22.15

Sea food risotto

Risotto Signor Sassi £19.55

Best Arborio rice with porcini mushrooms, White wine, a touch of cream & wrapped in Parma ham

Signor Sassi
RISTORANTE ITALIANO

WHITE TRUFFLE SEASON

Arancini al Tartufo Bianco
Rice balls with white truffle & parmesan cheese
£19.50

Gnocchi al Tartufo Bianco
Potato gnocchi in a creamy sauce with white truffle, Parmesan cheese & grated nutmeg
£28.00 / £55.00

Risotto Parmigiano e Tartufo Bianco
Arborio rice with white wine, Parmesan cheese & white truffle
£55.00

Tagliolini al Tartufo Bianco
Fresh homemade tagliolini pasta with white truffle
£55.00

ANTIPASTI

Mozzarella in Carrozza
Mozzarella in deep fried bread with garlic & anchovy sauce
£11.25

Carpaccio
Very thin sliced raw fillet of beef with mustard dressing, parmesan cheese & rucola
£18.50

Avocado al Forno Gratinato Con Granchio e Parmigiano
Avocado with crab, baked in lobster sauce, cream, brandy, tomato & parmesan cheese
£16.25

Melanzane al Forno V
Baked sliced eggplant, with parmesan cheese & tomato sauce
£13.35

Prosciutto & Melone
Parma ham & melon
£17.50

Avocado Bernardo
Avocado with lobster, scampi & prawns, served with cocktail sauce
£19.10

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
£13.95 (Per person)

Cozze & Vongole
Fresh mussels & clams in white wine, cherry tomato, garlic, rosemary & parsley
£14.35

Insalata di Pesce
A mixture of squid, prawns & octopus marinated in extra virgin olive oil, garlic & lemon juice
£15.40

Salmone Affumicato Con Granchio
Smoked Scottish salmon, with fresh crab
£16.40

Calamari Fritti
Deep fried squid
£16.40

Bresaola Della Valtellina
Cured sliced beef with rocket salad, topped with shavings of parmesan cheese, extra virgin olive oil & lemon juice
£16.40

Tricolore Salad V
Avocado, tomato & mozzarella
£11.85

Gamberoni Salsa Piccante
Grilled prawns served with tomato sauce chilli & a dash of cream
£16.45

Cozze all'arrabiata
Fresh mussels in a spicy tomato sauce with chilli & garlic
£14.15

Asparagi Dorati V
Fresh asparagus, gratinated with hollandaise sauce
£13.35

Signor Sassi's Special Salad V
Mixed salad with chopped asparagus, avocado, baby artichokes & mozzarella cheese
£10.20

ZUPPE

Minestrone al Soffritto
Homemade vegetable soup
£9.25

Pasta Fagioli
Borlotti beans & pasta soup
£9.80

Zuppa di Aragosta
Mediterranean Lobster soup
£ 15.35

Zuppetta di Pesce
Fish soup
£17.25

V = Suitable for vegetarians, may not be suitable for vegans.

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

Risotto all'Aragosta
Lobster risotto
£35.65

Spaghetti Carbonara
Spaghetti in cream, bacon, egg yolk
& parmesan cheese
£15.60

Linguine al Pesce
Pasta with shell fish, garlic
& tomato sauce
£22.60

Penne Romana
Short pasta with Italian bacon, onions,
garlic & tomato sauce,
Served with parmesan shavings
£14.40

Tagliolini Con Granchio
Very thin egg pasta with
hand-picked Cornish crab, sweet
Sicilian cherry tomatoes,
saffron & a touch of cream
£18.65

Gnocchi Con Scampi
Scampi with dumplings made of
50/50 potatoes & flour
in fresh tomato, brandy,
garlic & cream sauce
£18.50

Tagliatelle Montecarlo
Pasta ribbons served with diced monk fish,
shallots, white wine,
chilli, tomato & cream sauce
£18.50

Fettuccine Alfredo
The original recipe for this fettuccine pasta,
imported from Rome, tossed with butter,
cream & parmesan cheese. A unique
experience
£15.35

Mafalde al Cinghiale
Mafalde in wild boar ragu & ricotta cream
£17.75

Spaghetti alle Vongole
Spagheti with baby clams,
tomato sauce & garlic
£19.80

Tris Di Pasta
Three different types of pasta chosen
by our head chef
£18.05

**Tortelloni alla
Carbonella con Vongole**
Black tortelloni filled with crab &
mascarpone in clam & white wine sauce
£19.55

Paccheri con Ragu Napoletano
Large pasta tubes with
classic beef ragu
£15.70

**Spaghetti al Pomodoro
e Basilico V**
Thin spaghetti with san marzano,
tomato, garlic & fresh basil.
Slightly spiced
£13.30

Ravioli di Zucca V
Pumkin Ravioli in
Gorgonzola & saffron cream
£16.00

Ravioli Tino
Stuffed with ricotta cheese &
spinach in Aurora sauce,
with prawns & rocket salad
£16.00

**Tortellini al
Gorgonzola e Asparagi V**
Stuffed pasta with gorgonzola in cream,
gorgonzola cheese & asparagus
£15.35

Penne Arrabiata V
Short tubes of pasta in a spicy tomato
sauce with chilli & garlic
£13.30

CARNE

**Cotoletta di Vitello Burro e Salvia
Or alla Milanese**
Veal cutlet in butter & sage or
flattened in bread crumbs
£37.30

Saltimbocca alla Romana
Sliced veal with ham,
cooked in white wine & sage
£20.50

Scaloppine al Limone
Veal cooked in butter & lemon
£19.30

Bistecca alla Griglia
9oz 28 days hung Aberdeen Angus sirloin
steak cooked to your liking served with
Béarnaise sauce
£26.50

Filetto al Pepe Verde
9oz fillet steak served with creamy
brandy & green pepper corn sauce
£31.85

Pollo Marinato alla Carbonella
Charcoal grilled, marinated breast of
chicken in Tuscan extra virgin
olive oil with garlic, crushed black
peppercorns, capers & lime juice
£17.75

Abbacchio Ligure
Baked rack of lamb with
red wine & mixed herbs
£24.65

Scaloppa alla Milanese
Veal escalope pan fried
in bread crumbs
£24.45

Fegato Burro e Salvia
Pan fried calves liver in butter & sage
£21.55

Ossobuco
Traditional dish of Lombardia.
Veal knuckle, slow cooked & served
with saffron risotto
£25.70

Suprema di Pollo Principessa
Pan fried breast of chicken with
white wine, mushrooms & cream sauce,
garnished with asparagus
£19.30

Pollo Lucullo
Chicken breast in bread crumbs stuffed
with spinach & garlic butter on a light
parsley, garlic & cream sauce
£19.30

Pollastrino Diavola
Baby chicken, grilled with
rosemary, chilli, & garlic
£18.45

Scaloppine Joselina
Veal cooked in cream, brandy,
Mustard seeds & chopped mushrooms
£20.50

Kobe Beef "9oz"
The meat is heavily marbled which gives it
a deep succulent flavour & buttery texture
£61.80

FROM THE GRILL

T-Bone Steak 20oz
(Please allow 25
minutes to cook)
Grilled & served with
Béarnaise sauce
£37.75

**Tagliata di Filetto
di Manzo**
Sliced prime Scottish
fillet of beef, with balsamic,
brandy flambé & rocket leaves
£32.10

Filetto alla Griglia
28 days hung fillet of beef
cooked to your liking
Served with béarnaise sauce
£31.45

PESCE



Frittura Di Pesce Portofino
Deep fried calamari, prawns,
scampi & scallops served with
tartare & sweet chilli sauce
£22.65

Lemon Sole Carlo
Grilled & served in a white wine
& mushroom sauce
£23.90

Gamberoni Diavola
Mediterranean prawns, with fresh
chilli, garlic, white wine & olive oil
£25.65

Fresh Lobster
Thermidor or grilled with garlic butter
£44.85

Dover Sole
Plain grilled Dover sole
£40.80



French Beans £4.65
Tossed in butter & shallots

Zucchine Fritte £5.40
Fried courgettes

Spinach Sauté £5.10
With garlic, chilli & Worcestershire sauce

Broccoli £4.65

Petit Pois £5.10
Peas with onion & bacon

New Potatoes £5.10

Pomme Puree £5.10

Pomme Puree £8.20
With black truffle

French Fries £4.10

Sautéed Potatoes £4.65/£5.70
Plain or with bacon & onion

Funghi Trifolati £5.70
Sautéed mushrooms with
white wine & garlic

Rucola Salad £6.15

Tomato & Onion Salad £5.00

Mixed Salad £5.70

CONTORNI

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

"Great food and great service from a true Italian"

V = Suitable for vegetarians, may not be suitable for vegans.

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.