

WHITE TRUFFLE SEASON

Extra Truffle £12.50 Per Gram

**Arancini
al Tartufo Bianco**
Rice balls with white
truffle & creamy Parmesan
sauce (1156 kcal)
£22.50

Ravioli Tartufo & Pecorino
Handmade ravioli filled with
pecorino cheese & white truffle,
with a cream & Parmesan sauce,
topped with white truffle V
(1793 kcal)
£57.50

**Risotto Parmigiano
e Tartufo Bianco**
Arborio rice with white wine,
Parmesan cheese & white truffle
(685 kcal)
£58.50

**Tagliolini
al Tartufo Bianco**
Fresh homemade tagliolini
pasta with white truffle
(1318 kcal)
£58.50

ANTIPASTI

Signor Sassi's Special Salad
Mixed salad with chopped asparagus,
avocado, baby artichokes & mozzarella
cheese V (220 kcal)
£12.50

Tricolore Salad
Avocado, tomato & mozzarella
V (633 kcal)
£14.25

Mozzarella in Carrozza
Popular in Southern Italy, fried mozzarella
in bread with a basil & tomato sauce V
(1133 kcal)
£14.25

Melanzane al Forno
Baked sliced aubergine, with Parmesan
cheese & tomato sauce V (476 kcal)
£15.50

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 (979 kcal)
£15.50 pp

Cozze all'Arrabbiata
Fresh mussels in a spicy tomato
sauce with chilli & garlic (384 kcal)
£16.95

Asparagi Dorati
Fresh asparagus, gratinated with
hollandaise sauce V (467 kcal)
£16.95

Cozze & Vongole
Fresh mussels & clams in white
wine, cherry tomato, garlic, rosemary
& parsley (413 kcal)
£17.95

**Avocado al Forno Gratinato
Con Granchio e Parmigiano**
Avocado with crab, baked in lobster sauce,
cream, brandy, tomato & Parmesan cheese
(501 kcal) **£18.95**

Calamari Fritti
Deep fried squid (875 kcal)
£19.95

Insalata di Pesce
A mixture of squid, prawns &
octopus marinated in extra virgin
olive oil, garlic & lemon juice
(248 kcal)
£19.95

Gamberoni Salsa Piccante
Grilled prawns served with tomato sauce
chilli & a dash of cream (168 kcal)
£18.95

**Salmone Affumicato
Con Granchio**
Smoked Scottish salmon with fresh crab
(222 kcal)
£18.95

Bresaola Della Valtellina
Cured sliced beef with rocket salad, topped
with shavings of Parmesan cheese, extra
virgin olive oil & lemon juice (343 kcal)
£19.25

Carpaccio di Manzo
Very thin sliced raw fillet of beef
with mustard dressing, Parmesan
cheese & rocket (254 kcal)
£20.95

Prosciutto & Melone
Parma ham & melon (186 kcal)
£19.95

Avocado Bernardo
Avocado with lobster, scampi &
prawns, served with cocktail sauce
(513 kcal)
£22.95

ZUPPE

Minestrone
Homemade vegetable soup VE
(124 kcal)
£12.95

Pasta Fagioli
Borlotti beans & pasta soup
VE (273 kcal)
£13.95

Zuppa di Aragosta
Mediterranean lobster soup
(145 kcal)
£18.95

Zuppetta di Pesce
Fish soup
(417 kcal)
£21.25

“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 (457 kcal)
£17.95

Penne Arrabiata

Short tubes of pasta in a spicy tomato sauce with chilli & garlic VE (546 kcal)
£16.95

Spaghetti al Pomodoro e Basilico

Thin spaghetti with San Marzano tomato, garlic & fresh basil. Slightly spiced VE (542 kcal)
£16.95

Fettuccine Alfredo

The original recipe for this fettuccine pasta, imported from Rome, tossed with butter, cream & Parmesan cheese. A unique experience (1565 kcal)
£17.95

Spaghetti Carbonara

Spaghetti in cream, bacon, egg yolk & Parmesan cheese (769 kcal)
£18.95

Penne Romana

Short pasta with Italian bacon, onions, garlic & tomato sauce, served with Parmesan shavings (880 kcal)
£17.95

Ravioli di Zucca

Pumpkin ravioli in Gorgonzola & saffron cream V (903 kcal)
£18.95

Paccheri con Ragù Napoletano

Large pasta tubes with classic beef ragu (954 kcal)
£19.95

Mafalde al Cinghiale

Mafalde in wild boar ragu & ricotta cream (1107 kcal)
£20.95

Ravioli Tino

Stuffed with ricotta cheese & spinach in Aurora sauce, with prawns & rocket salad (1099 kcal)
£20.95

Tortelloni alla Carbonella con Vongole

Black tortelloni filled with crab & mascarpone in clam & white wine sauce (457 kcal)
£20.95

Spaghetti alle Vongole

Classic spaghetti served with fresh baby clams, garlic, chilli & white wine (654 kcal)
£21.95

Gnocchi Con Scampi

Scampi with dumplings made of 50/50 potatoes & flour in fresh tomato, brandy, garlic & cream sauce (784 kcal)
£22.95

Tagliolini Con Granchio

Very thin egg pasta with handpicked Cornish crab, sweet Sicilian cherry tomatoes, saffron & a touch of cream (1152 kcal)
£22.95

Tagliatelle Montecarlo

Pasta ribbons served with diced monkfish, shallots, white wine, chilli, tomato & cream sauce (985 kcal)
£23.95

Linguine al Pesce

Pasta with shellfish, garlic & tomato sauce (839 kcal)
£25.95

Tris Di Pasta

Three different types of pasta chosen by our head chef. Changes every day.
£26.95

Risotto all'Aragosta

Lobster risotto (529 kcal)
£40.95

PESCE



Lemon Sole Carlo

Grilled & served in a white wine & mushroom sauce (399 kcal)
£26.95

Frittura Di Pesce Portofino

Deep fried calamari, prawns, scampi & scallops served with tartare & sweet chilli sauce (1288 kcal)
£27.95

Gamberoni Diavola

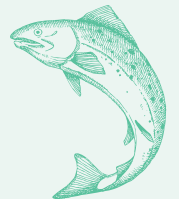
Mediterranean prawns, with fresh chilli, garlic, white wine & olive oil (213 kcal)
£30.95

Aragosta

Grilled fresh lobster Thermidor or with garlic butter (1007 kcal / 789 kcal)
£55.00

Dover Sole

Plain grilled Dover sole (743 kcal)
£48.75



“Great food and great service from a true Italian”

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 (273 kcal)

£20.95

Scaloppine al Limone

Veal cooked in butter & lemon (816 kcal)

£24.25

Pollo Lucullo

Chicken breast in breadcrumbs stuffed with spinach & garlic butter in a light parsley, garlic & cream sauce (1552 kcal)

£24.50

Pollastrino Diavola

Baby chicken, grilled with rosemary, chilli, & garlic (286 kcal)

£24.50

Saltimbocca alla Romana

Sliced veal with ham, cooked in white wine & sage (408 kcal)

£25.50

Scaloppine Joselina

Veal cooked in cream, brandy, mustard seeds & chopped mushrooms (1014 kcal)

£25.50

Suprema di Pollo Principessa

Pan-fried breast of chicken with white wine, mushrooms & cream sauce, garnished with asparagus (802 kcal)

£25.50

Ossobuco

Traditional dish of Lombardia. Veal knuckle, slow cooked & served with saffron risotto (623 kcal)

£29.95

Bistecca alla Griglia

9oz 28 days hung Aberdeen Angus sirloin steak cooked to your liking served with béarnaise sauce (764 kcal)

£29.25

Scaloppa alla Milanese

Veal escalope pan-fried in breadcrumbs (741 kcal)

£30.75

Abbacchio Ligure

Baked rack of lamb with red wine & mixed herbs (1053 kcal)

£31.95

Filetto al Pepe Verde

9oz fillet steak served with creamy brandy & green peppercorn sauce (783 kcal)

£36.95

Tournedo Rossini

8oz/227g fillet steak, crouton based topped with paté & Madeira wine sauce (754 kcal)

£39.25

Cotoletta di Vitello Burro e Salvia

OR alla Milanese

Veal cutlet in butter & sage OR flattened in breadcrumbs (808 kcal / 894 kcal)

£42.25

Kobe Beef "9oz"

The meat is heavily marbled which gives it a deep succulent flavour & buttery texture (1033 kcal)

£65.75

FROM THE GRILL

Tagliata di Filetto di Manzo

Sliced prime Scottish fillet of beef, with balsamic, brandy flambé & rocket leaves (428 kcal)

£35.95

Filetto alla Griglia

28 days hung fillet of beef cooked to your liking served with béarnaise sauce (608 kcal)

£35.95

T-Bone Steak 20oz

(PLEASE ALLOW 25 MINUTES TO COOK)
Grilled & served with béarnaise sauce (1683 kcal)

£42.25

CONTORNI

Fagiolini £5.95

French beans tossed in butter & topped with Parmesan cheese

Zucchine Fritte £6.25

Fried courgettes

Spinaci £5.95

Spinach sautéed with garlic & chilli VE

Broccoli VE £5.95

Pisellini £5.95

Peas with onion & bacon

New Potatoes V £5.95

(236 kcal)

Pomme Purée £6.95

Mashed potato V (204 kcal)

Pomme Purée £14.50

Mashed potato with white truffle V (222 kcal)

Patatine Fritte £5.75

French fries (598 kcal)

Sautéed Potatoes £5.50/£6.25

Plain or with bacon & onion (227 kcal / 248 kcal)

Funghi Trifolati £5.95

Sautéed mushrooms with white wine & garlic VE (38 kcal)

Rucola Salad £6.75

Rocket salad V (142 kcal)

Insalata di Pomodorini

Siciliani & Cipolla £6.25

Cherry tomato salad, Tropea red onion, oregano & olive oil VE (122 kcal)

Insalata Mista £5.95

Mixed salad VE (138 kcal)

V = Suitable for vegetarians, VE = 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.

An optional service charge of 13.5% will be added to your bill. Cover charge £2.00 per person.