

SPECIALS

STARTER

Gamberoni Luciana £15.40

Tiger prawns with garlic, chili & tomato sauce with a touch of cream (133 kcal)

Capesante con Spinaci £15.40

Fresh pan fried Scallops with white wine & garlic, with a touch of tomato, served on a bed of spinach (195 kcal)

Spare ribs £13.95

Pork ribs served with a sweet & sour homemade BBQ sauce (1194 kcal)

Lobster Cocktail £19.50

Elegant, impressive and tasty all mixed up into one delightful appetizer, served with Marie Rose Sauce (275 kcal)

Crab & Prawn Cakes £15.40

Served with sweet chilli sauce (179 kcal)

Octopus Carpaccio £15.15

Thinly sliced octopus served with a tomato concasse (367 kcal)

Pata Negra £19.10

Ham of the finest quality, comes from pigs of the Iberian breed, characterised by their dark coat and black hooves, thus giving rise to the familiar name "pata negra" (259 kcal)

Whole Fresh Crab Salad £19.00

Served with cocktail sauce (360 kcal)

Fresh Rock Oysters

p/p each (7 kcal) £3.10

Burrata Con Pomodori

San Marzano alla Griglia £17.85

Burrata cheese, served with grilled San Marzano tomatoes (506 kcal)

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 (853 kcal)

Grilled Lobster & Fillet

of Beef Tagliata £70.05

With our homemade special butter sauce (for two people) (1056 kcal pp)

Fresh Grilled Langoustines £32.70

Plain grilled langoustines in butter & garlic sauce (744 kcal)

Ravioli Sassi £20.80

Ravioli stuffed with lobster & crab in a light cream & tomato sauce (874 kcal)

Spaghetti Lobster (647 kcal) £35.65

Mixed Grill of Fish £34.00
A selection of five different types of fish & shellfish (736 kcal)

Salmone alla Griglia £23.60

Fresh grilled Salmon served with prawns & pink peppercorn dill sauce (1138 kcal)

Branzino alla Griglia £28.75

Sea bass grilled or filleted with lime sauce (810 kcal)

Halibut £28.80

Grilled & served with lobster sauce (558 kcal)

Capesante al Forno £25.70

Fresh scallops, drizzled with olive oil, lemon, parsley & garlic. Baked with bread crumbs (634 kcal)

Sassi's Special Shellfish £33.90

A mixture of grilled shellfish in a garlic & butter sauce (809 kcal)

Spaghettoni con

Gamberoni Piccanti £21.75

Thin spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley & San Marzano tomato (671 kcal)

Risotto al Pesce £22.15

Sea food risotto (782 kcal)

Risotto Signor Sassi £19.55

Best Arborio rice with porcini mushrooms, white wine, a touch of cream & wrapped in Parma ham (965 kcal)

Signor Sassi
RISTORANTE ITALIANO

BLACK TRUFFLE SEASON

Arancini al Tartufo

Rice balls with black truffle & parmesan cheese (1156 kcal)

£10.25

Gnocchi al Tartufo Nero

Potato gnocchi filled with black truffle in pecorino fondue, lemon zest & honey

(626 kcal / 1252 kcal)

£18.85 / £28.35

Risotto con Spugnole Porcini e Tartufo Nero

Risotto with black truffle, morel & porcini mushrooms (685 kcal)

£36.05

Tagliolini al Tartufo Nero

Fresh homemade tagliolini pasta with black truffle

(1318 kcal)

£28.35

ANTIPASTI

Mozzarella in Carrozza

Mozzarella in deep fried bread with garlic & anchovy sauce (1133 kcal)

£11.25

Carpaccio

Very thin sliced raw fillet of beef with mustard dressing, parmesan cheese & rucola (254 kcal)

£18.50

Avocado al Forno Gratinato Con Granchio e Parmigiano

Avocado with crab, baked in lobster sauce, cream, brandy, tomato & parmesan cheese (501 kcal)

£16.25

Melanzane al Forno V

Baked sliced eggplant, with parmesan cheese & tomato sauce (476 kcal)

£13.35

Prosciutto & Melone

Parma ham & melon (186 kcal)

£17.50

Avocado Bernardo

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

£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) (979 kcal)

Cozze & Vongole

Fresh mussels & clams in white wine, cherry tomato, garlic, rosemary & parsley

£14.35 (413 kcal)

Insalata di Pesce

A mixture of squid, prawns & octopus marinated in extra virgin olive oil, garlic & lemon juice

£15.40 (248 kcal)

Salmone Affumicato

Con Granchio

Smoked Scottish salmon, with fresh crab

£16.40 (222 kcal)

Calamari Fritti

Deep fried squid

£16.40 (875 kcal)

Bresaola Della Valtellina

Cured sliced beef with rocket salad, topped with shavings of parmesan cheese, extra virgin olive oil & lemon juice

£16.40 (343 kcal)

Tricolore Salad V

Avocado, tomato & mozzarella

£11.85 (633 kcal)

Gamberoni Salsa Piccante

Grilled prawns served with tomato sauce chilli & a dash of cream

£16.45 (168 kcal)

Cozze all'arrabiata

Fresh mussels in a spicy tomato sauce with chilli & garlic

£14.15 (384 kcal)

Asparagi Dorati V

Fresh asparagus, gratinated with hollandaise sauce

£13.35 (467 kcal)

Signor Sassi's Special Salad V

Mixed salad with chopped asparagus, avocado, baby artichokes & mozzarella cheese

£10.20 (220 kcal)

ZUPPE

Minestrone al Soffritto

Homemade vegetable soup

£9.25 (124 kcal)

Pasta Fagioli

Borlotti beans & pasta soup

£9.80 (273 kcal)

Zuppa di Aragosta

Mediterranean Lobster soup

£ 15.35 (145 kcal)

Zuppetta di Pesce

Fish soup

£17.25 (417 kcal)

V = Suitable for vegetarians, may not be 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

Risotto all'Aragosta
Lobster risotto (529 kcal)
£35.65

Spaghetti Carbonara
Spaghetti in cream, bacon, egg yolk
& parmesan cheese (769 kcal)
£15.60

Linguine al Pesce
Pasta with shell fish, garlic
& tomato sauce (839 kcal)
£22.60

Penne Romana
Short pasta with Italian bacon, onions,
garlic & tomato sauce, Served with
parmesan shavings (880 kcal)
£14.40

Tagliolini Con Granchio
Very thin egg pasta with
hand-picked Cornish crab, sweet
Sicilian cherry tomatoes,
saffron & a touch of cream (1152 kcal)
£18.65

Gnocchi Con Scampi
Scampi with dumplings made of
50/50 potatoes & flour
in fresh tomato, brandy,
garlic & cream sauce (784 kcal)
£18.50

Tagliatelle Montecarlo
Pasta ribbons served with diced monk fish,
shallots, white wine, chilli, tomato & cream
sauce (985 kcal)
£18.50

Fettuccine Alfredo
The original recipe for this fettuccine pasta,
imported from Rome, tossed with butter,
cream & parmesan cheese. A unique
experience (1565 kcal)
£15.35

Mafalde al Cinghiale
Mafalde in wild boar ragu & ricotta cream
(1107 kcal)
£17.75

Spaghetti alle Vongole
Spagheti with baby clams,
tomato sauce & garlic (654 kcal)
£19.80

Tris Di Pasta
Three different types of pasta chosen
by our head chef. Changes every day.
£18.05

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

Paccheri con Ragu Napoletano
Large pasta tubes with
classic beef ragu (954 kcal)
£15.70

**Spaghetti al Pomodoro
e Basilico V**
Thin spaghetti with san marzano,
tomato, garlic & fresh basil.
Slightly spiced (542 kcal)
£13.30

Ravioli di Zucca V
Pumpkin Ravioli in
Gorgonzola & saffron cream (903 kcal)
£16.00

Ravioli Tino
Stuffed with ricotta cheese &
spinach in Aurora sauce,
with prawns & rocket salad (1099 kcal)
£16.00

**Tortellini al
Gorgonzola e Asparagi V**
Stuffed pasta with gorgonzola in cream,
gorgonzola cheese & asparagus (1300 kcal)
£15.35

Penne Arrabiata V
Short tubes of pasta in a spicy tomato
sauce with chilli & garlic (546 kcal)
£13.30

CARNE

**Cotoletta di Vitello Burro e Salvia
Or alla Milanese**
Veal cutlet in butter & sage or
flattened in bread crumbs
(808 kcal / 894 kcal)
£37.30

Saltimbocca alla Romana
Sliced veal with ham,
cooked in white wine & sage (408 kcal)
£20.50

Scaloppine al Limone
Veal cooked in butter & lemon (816 kcal)
£19.30

Bistecca alla Griglia
9oz 28 days hung Aberdeen Angus sirloin
steak cooked to your liking served with
Béarnaise sauce (764 kcal)
£26.50

Filetto al Pepe Verde
9oz fillet steak served with creamy
brandy & green pepper corn sauce
(783 kcal)
£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 (273 kcal)
£17.75

Abbacchio Ligure
Baked rack of lamb with
red wine & mixed herbs (1053 kcal)
£24.65

Scaloppa alla Milanese
Veal escalope pan fried
in bread crumbs (741 kcal)
£24.45

Ossobuco
Traditional dish of Lombardia.
Veal knuckle, slow cooked & served
with saffron risotto (623 kcal)
£25.70

Suprema di Pollo Principessa
Pan fried breast of chicken with
white wine, mushrooms & cream sauce,
garnished with asparagus (802 kcal)
£19.30

Pollo Lucullo
Chicken breast in bread crumbs stuffed
with spinach & garlic butter on a light
parsley, garlic & cream sauce (1552 kcal)
£19.30

Pollastrino Diavola
Baby chicken, grilled with
rosemary, chilli, & garlic (286 kcal)
£18.45

Scaloppine Joselina
Veal cooked in cream, brandy, Mustard
seeds & chopped mushrooms (1014 kcal)
£20.50

Kobe Beef "9oz"
The meat is heavily marbled which gives it
a deep succulent flavour & buttery texture
(1033 kcal)
£61.80

FROM THE GRILL

T-Bone Steak 20oz
(Please allow 25
minutes to cook)
Grilled & served with
Béarnaise sauce (1683 kcal)
£37.75

**Tagliata di Filetto
di Manzo**
Sliced prime Scottish
fillet of beef, with balsamic, brandy
flambé & rocket leaves (428 kcal)
£32.10

Filetto alla Griglia
28 days hung fillet of beef
cooked to your liking Served with
béarnaise sauce (608 kcal)
£31.45

PESCE



Frittura Di Pesce Portofino
Deep fried calamari, prawns,
scampi & scallops served with
tartare & sweet chilli sauce (1288 kcal)
£22.65

Lemon Sole Carlo
Grilled & served in a white wine
& mushroom sauce (399 kcal)
£23.90

Gamberoni Diavola
Mediterranean prawns, with fresh
chilli, garlic, white wine & olive oil (213 kcal)
£25.65

Fresh Lobster
Thermidor or grilled with garlic butter
(1007 kcal / 789 kcal)
£44.85

Dover Sole
Plain grilled Dover sole (743 kcal)
£40.80



CONTORNI

French Beans £4.65
Tossed in butter & shallots (133 kcal)

Zucchine Fritte £5.40
Fried courgettes (239 kcal)

Spinach Sauté £5.10
With garlic, chilli &
Worcestershire sauce (20 kcal)

Broccoli £4.65
(137 kcal)

Petit Pois £5.10
Peas with onion & bacon (696 kcal)

New Potatoes £5.10
(236 kcal)

Pomme Puree £5.10
(204 kcal)

Pomme Puree £8.20
With black truffle (222 kcal)

French Fries £4.10
(598 kcal)

Sautéed Potatoes £4.65/£5.70
Plain or with bacon & onion
(227 kcal / 248 kcal)

Funghi Trifolati £5.70
Sautéed mushrooms with
white wine & garlic (38 kcal)

Rucola Salad £6.15
(142 kcal)

Tomato & Onion Salad £5.00
(122 kcal)

Mixed Salad £5.70
(138 kcal)

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

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