

BLACK TRUFFLE SEASON

**Arancini
al Tartufo Nero**
Rice balls with black
truffle & parmesan cheese
£14.50

Gnocchi al Tartufo Nero
Potato gnocchi filled with black
truffle in pecorino fondue, lemon
zest & honey
£19.50 / £37.50

**Risotto con Spugnone
Porcini e Tartufo Nero**
Risotto with black truffle,
morel & porcini mushrooms
£37.50

**Tagliolini
al Tartufo Nero**
Fresh homemade tagliolini
pasta with black truffle
£37.50

ANTIPASTI

Mozzarella in Carrozza
Mozzarella in deep fried bread
with garlic & anchovy sauce
£13.50

**Avocado al Forno Gratinato
Con Granchio e Parmigiano**
Avocado with crab, baked in lobster
sauce, cream, brandy, tomato &
parmesan cheese
£17.25

Melanzane al Forno V
Baked sliced aubergine, with
parmesan cheese & tomato sauce
£13.50

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

Prosciutto & Melone
Parma ham & melon
£19.50

Avocado Bernardo
Avocado with lobster, scampi &
prawns, served with cocktail sauce
£21.50

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
£13.95
(Per person)

Cozze & Vongole
Fresh mussels & clams in white
wine, cherry tomato, garlic,
rosemary & parsley
£15.95

Insalata di Pesce
A mixture of squid, prawns &
octopus marinated in extra virgin
olive oil, garlic & lemon juice
£17.50

**Salmone Affumicato
Con Granchio**
Smoked Scottish salmon,
with fresh crab
£17.95

Calamari Fritti
Deep fried squid
£17.50

Bresaola Della Valtellina
Cured sliced beef with rocket salad,
topped with shavings of parmesan cheese,
extra virgin olive oil & lemon juice
£18.20

Tricolore Salad V
Avocado, tomato & mozzarella
£13.50

Gamberoni Salsa Piccante
Grilled prawns served with tomato
sauce chilli & a dash of cream
£17.50

Cozze all'arrabiata
Fresh mussels in a spicy tomato
sauce with chilli & garlic
£14.95

Asparagi Dorati V
Fresh asparagus, gratinated
with hollandaise sauce
£15.50

Signor Sassi's Special Salad V
Mixed salad with chopped
asparagus, avocado, baby
artichokes & mozzarella cheese
£10.50

ZUPPE

Minestrone al Soffritto
Homemade vegetable soup
£11.25

Pasta Fagioli
Borlotti beans &
pasta soup
£12.50

Zuppa di Aragosta
Mediterranean Lobster soup
£17.90

Zuppetta di Pesce
Fish soup
£19.95



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PASTA E RISOTTI

Risotto all'Aragosta

Lobster risotto
£37.90

Spaghetti Carbonara

Spaghetti in cream, bacon, egg yolk
& parmesan cheese
£16.50

Linguine al Pesce

Pasta with shell fish, garlic
& tomato sauce
£23.50

Penne Romana

Short pasta with Italian bacon, onions,
garlic & tomato sauce, Served with
parmesan shavings
£16.20

Tagliolini Con Granchio

Very thin egg pasta with
hand-picked Cornish crab, sweet
Sicilian cherry tomatoes,
saffron & a touch of cream
£20.50

Gnocchi Con Scampi

Scampi with dumplings made of
50/50 potatoes & flour
in fresh tomato, brandy,
garlic & cream sauce
£20.50

Tagliatelle Montecarlo

Pasta ribbons served with diced monk fish,
shallots, white wine, chilli, tomato
& cream sauce
£21.50

Fettuccine Alfredo

The original recipe for this fettuccine pasta,
imported from Rome, tossed with butter,
cream & parmesan cheese.
A unique experience
£15.95

Mafalde al Cinghiale

Mafalde in wild boar ragu
& ricotta cream
£17.95

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. Changes every day.
£24.50

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
£17.50

Spaghetti al Pomodoro e Basilico V

Thin spaghetti with san marzano,
tomato, garlic & fresh basil.
Slightly spiced
£15.50

Ravioli di Zucca V

Pumpkin Ravioli in
Gorgonzola & saffron cream
£16.95

Ravioli Tino

Stuffed with ricotta cheese &
spinach in Aurora sauce,
with prawns & rocket salad
£18.50

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
£15.50

CARNE

Cotoletta di Vitello Burro e Salvia Or alla Milanese

Veal cutlet in butter & sage or
flattened in bread crumbs
£39.95

Saltimbocca alla Romana

Sliced veal with ham,
cooked in white wine & sage
£23.95

Scaloppine al Limone

Veal cooked in butter & lemon
£22.95

Bistecca alla Griglia

9oz 28 days hung Aberdeen Angus sirloin
steak cooked to your liking served with
Béarnaise sauce
£27.50

Filetto al Pepe Verde

9oz fillet steak served with creamy
brandy & green pepper corn sauce
£34.95

Pollo Marinato alla Carbonella

Charcoal grilled, marinated breast of
chicken in Tuscan extra virgin
olive oil with garlic, crushed black
peppercorns, capers & lime juice
£18.95

Abbacchio Ligure

Baked rack of lamb with
red wine & mixed herbs
£29.50

Scaloppa alla Milanese

Veal escalope pan fried
in bread crumbs
£28.95

Ossobuco

Traditional dish of Lombardia.
Veal knuckle, slow cooked & served
with saffron risotto
£26.95

Tournedo Rossini

8oz/227g fillet steak, crouton based
topped with paté & Madeira wine sauce
£36.95

Suprema di Pollo Principessa

Pan fried breast of chicken with
white wine, mushrooms & cream sauce,
garnished with asparagus
£23.95

Pollo Lucullo

Chicken breast in bread crumbs stuffed
with spinach & garlic butter on a light
parsley, garlic & cream sauce
£23.00

Pollastrino Diavola

Baby chicken, grilled with
rosemary, chilli, & garlic
£23.00

Scaloppine Joselina

Veal cooked in cream, brandy, Mustard
seeds & chopped mushrooms
£23.95

Kobe Beef "9oz"

The meat is heavily marbled which gives it
a deep succulent flavour & buttery texture
£61.95

FROM THE GRILL

T-Bone Steak 20oz
(Please allow 25
minutes to cook)
Grilled & served with
Béarnaise sauce
£39.95

**Tagliata di Filetto
di Manzo**
Sliced prime Scottish
fillet of beef, with balsamic, brandy
flambé & rocket leaves
£32.95

Filetto alla Griglia
28 days hung fillet of beef
cooked to your liking Served with
béarnaise sauce
£33.95

PESCE

Frittura Di Pesce Portofino

Deep fried calamari, prawns,
scampi & scallops served with
tartare & sweet chilli sauce
£25.50

Lemon Sole Carlo

Grilled & served in a white wine
& mushroom sauce
£24.50

Gamberoni Diavola

Mediterranean prawns, with fresh
chilli, garlic, white wine & olive oil
£27.50

Fresh Lobster

Thermidor or grilled with garlic butter
£48.00

Dover Sole

Plain grilled Dover sole
£46.00

CONTORNI

French Beans £5.75
Tossed in butter & shallots

Zucchine Fritte £5.95
Fried courgettes

Spinach Sauté £5.75
With garlic, chilli &
Worcestershire sauce

Broccoli £5.75

Petit Pois £5.75
Peas with onion & bacon

New Potatoes £5.75

Pomme Puree £6.50

Pomme Puree £8.75
With black truffle

French Fries £5.50

Sautéed Potatoes £5.15/£5.95
Plain or with bacon & onion

Funghi Trifolati £5.75

Sautéed mushrooms with
white wine & garlic

Rucola Salad £6.25

Tomato & Onion Salad £5.95

Mixed Salad £5.75

"Great food and great service from a true Italian"

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.

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