

BLACK TRUFFLE SPECIALS

<p>Arancini al Tartufo Nero <i>Rice balls with black truffle & Parmesan cheese V</i> (1156 kcal) £15.95</p>	<p>Ravioli Tartufo & Pecorino <i>Handmade ravioli filled with pecorino cheese & black truffle, with a cream & Parmesan sauce, topped with black truffle V</i> (1793 kcal) £21.95 / £40.95</p>	<p>Risotto con Spugnole Porcini e Tartufo Nero <i>Risotto with black truffle, morel & porcini mushrooms V</i> (685 kcal) £40.95</p>	<p>Tagliolini al Tartufo Nero <i>Fresh homemade tagliolini pasta with black truffle V</i> (1318 kcal) £40.95</p>
---	---	---	--

ANTIPASTI

<p>Signor Sassi's Special Salad <i>Mixed salad with chopped asparagus, avocado, baby artichokes & mozzarella cheese V</i> (220 kcal) £14.95</p>	<p>Signor Sassi Antipasto (FOR TWO) <i>Start your meal the true Italian way! Our chef will prepare a large plate of antipasto representing the regional tastes of Italy</i> (979 kcal) £17.50 pp</p>	<p>Melanzane al Forno <i>Baked sliced aubergine, with Parmesan cheese & tomato sauce V</i> (476 kcal) £16.95</p>
<p>Mozzarella in Carrozza <i>Popular in Southern Italy, fried mozzarella in bread with a basil & tomato sauce V</i> (1133 kcal) £15.50</p>	<p>Cozze & Vongole <i>Fresh mussels & clams in white wine, cherry tomato, garlic, rosemary & parsley</i> (413 kcal) £19.95</p>	<p>Carpaccio di Manzo <i>Very thin sliced raw fillet of beef with mustard dressing, Parmesan cheese & rocket</i> (254 kcal) £20.95</p>
<p>Bresaola Della Valtellina <i>Cured sliced beef with rocket salad, topped with shavings of Parmesan cheese, extra virgin olive oil & lemon juice</i> (343 kcal) £19.95</p>	<p>Calamari Fritti <i>Deep fried squid</i> (875 kcal) £19.95</p>	<p>Prosciutto & Melone <i>Parma ham & melon</i> (186 kcal) £19.95</p>
<p>Cozze all'Arrabbiata <i>Fresh mussels in a spicy tomato sauce with chilli & garlic</i> (384 kcal) £18.95</p>	<p>Insalata di Pesce <i>A mixture of squid, prawns & octopus marinated in extra virgin olive oil, garlic & lemon juice</i> £20.95</p>	<p>Avocado Bernardo <i>Avocado with lobster, scampi & prawns, served with cocktail sauce</i> (513 kcal) £22.95</p>
		<p>Tricolore Salad <i>Avocado, tomato & mozzarella V</i> (633 kcal) £14.95</p>

ZUPPE

<p>Minestrone <i>Homemade vegetable soup VE</i> (124 kcal) £12.95</p>	<p>Zuppa di Aragosta <i>Mediterranean lobster soup</i> (145 kcal) £21.95</p>
---	--



Scan the QR code to view our website

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.

“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)
£20.95

Penne Arrabiata
Short tubes of pasta in a spicy tomato sauce with chilli & garlic VE (546 kcal)
£19.95

Spaghetti al Pomodoro e Basilico

Thin spaghetti with San Marzano, tomato, garlic & fresh basil. Slightly spiced VE (542 kcal)
£19.95

Gnocchi Con Scampi

Scampi with dumplings made of 50/50 potatoes & flour in fresh tomato, brandy, garlic & cream sauce (784 kcal)
£26.95

Paccheri con Ragu Napoletano

Large pasta tubes with classic beef ragu (954 kcal)
£22.95

Rigatoni Romana

Short pasta with Italian bacon, onions, garlic & tomato sauce, served with Parmesan shavings (880 kcal)
£21.95

Spaghetti Carbonara

Spaghetti in cream, bacon, egg yolk & Parmesan cheese (769 kcal)
£22.95

Ravioli Tino

Stuffed with ricotta cheese & spinach in Aurora sauce, with prawns & rocket salad (1099 kcal)
£23.95

Spaghetti alle Vongole

Classic spaghetti served with fresh baby clams, garlic, chilli & white wine (654 kcal)
£24.95

Fettuccine Alfredo

The original recipe for this fettuccine pasta, imported from Rome, tossed with butter, cream & Parmesan cheese. A unique experience V (1565 kcal)
£19.95

Tagliolini Con Granchio

Very thin egg pasta with handpicked Cornish crab, sweet Sicilian cherry tomatoes, saffron & a touch of cream (1152 kcal)
£27.95

Tagliatelle Montecarlo

Pasta ribbons served with diced monkfish, shallots, white wine, chilli, tomato & cream sauce (985 kcal)
£26.95

Linguine al Pesce

Pasta with shellfish, garlic & tomato sauce (839 kcal)
£26.95

Risotto all'Aragosta

Lobster risotto (529 kcal)
£43.95

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 sauce & spicy mayonnaise (1288 kcal)
£27.95

Gamberoni Diavola

Mediterranean prawns, with fresh chilli, garlic, white wine & olive oil (213 kcal)
£32.95

Aragosta

Grilled fresh lobster Thermidor or with garlic butter (1007 kcal / 789 kcal)
£59.95

Dover Sole

Plain grilled Dover sole (743 kcal)
£52.95



CARNE

Pollo Marinato alla Carbonella

Charcoal grilled, marinated chicken breast in Tuscan extra virgin olive oil with garlic, crushed black peppercorns, capers & lime juice (273 kcal)
£21.95

Suprema di Pollo Principessa

Pan-fried chicken breast with white wine, mushrooms & cream sauce, garnished with asparagus (802 kcal)
£25.95

Pollo Lucullo

Chicken breast in breadcrumbs stuffed with spinach & garlic butter in a light parsley, garlic & cream sauce (1552 kcal)
£24.95

Pollastrino Diavola

Baby chicken, grilled with rosemary, chilli, & garlic (286 kcal)
£24.95

Abbacchio Ligure

Baked rack of lamb with red wine & mixed herbs (1053 kcal)
£32.95

Scaloppine Joselina

Veal cooked in cream, brandy, mustard seeds & chopped mushrooms (1014 kcal)
£27.95

Scaloppine al Limone

Veal cooked in butter & lemon (816 kcal)
£25.95

Ossobuco

Traditional dish of Lombardia. Veal knuckle, slow cooked & served with saffron risotto (623 kcal)
£31.00

Cotoletta di Vitello Burro e Salvia OR alla Milanese

Veal cutlet in butter & sage OR flattened in breadcrumbs (808 kcal / 894 kcal)
£42.95

Scaloppa alla Milanese

Veal escalope pan-fried in breadcrumbs (741 kcal)
£34.95

Saltimbocca alla Romana

Sliced veal with ham, cooked in white wine & sage (408 kcal)
£27.95

Filetto al Pepe Verde

9oz fillet steak served with creamy brandy & green peppercorn sauce (783 kcal)
£39.95

Tournedo Rossini

8oz/227g fillet steak, crouton based topped with paté & Madeira wine sauce (754 kcal)
£44.00

Bistecca alla Griglia

9oz 28 days hung Aberdeen Angus sirloin steak cooked to your liking served with béarnaise sauce (764 kcal)
£29.25

Wagyu Beef Ribeye 9oz

The meat is heavily marbled which gives it a deep succulent flavour & buttery texture (1033 kcal)
£67.95

FROM THE GRILL

Tagliata di Filetto di Manzo

Sliced prime Scottish fillet of beef, with balsamic, brandy flambé & rocket leaves (428 kcal)
£37.95

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)
£49.95

CONTORNI

Fagiolini £5.95

French beans tossed in butter & topped with Parmesan cheese V (142 kcal)

Zucchine Fritte £7.50

Fried courgettes (342 kcal)

Spinaci £6.95

Spinach sautéed with garlic & chilli VE (24 kcal)

Broccoli VE (102 kcal) £6.95

Pisellini £5.95

Peas with onion & bacon (382 kcal)

Pomme Purée £6.95

Mashed potato V (204 kcal)

Pomme Purée £9.95

Mashed potato with black truffle V (222 kcal)

Patatine Fritte £6.50

French fries (598 kcal)

Sautéed Potatoes £6.50/£7.20

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

Funghi Trifolati £6.50

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

Rucola Salad £7.50

Rocket salad V (142 kcal)

Insalata di Pomodorini Siciliani & Cipolla £7.50

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

Insalata Mista £6.50

Mixed salad VE (138 kcal)

“Great food and great service from a true Italian”

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.