

BLACK TRUFFLE SPECIALS

<p>Arancini al Tartufo Nero <i>Rice balls with black truffle & Parmesan cheese V</i> £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> £21.95 / £40.95</p>	<p>Risotto con Spugnole Porcini e Tartufo Nero <i>Risotto with black truffle, morel & porcini mushrooms V</i> £40.95</p>	<p>Tagliolini al Tartufo Nero <i>Fresh homemade tagliolini pasta with black truffle V</i> £40.95</p>
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ANTIPASTI

<p>Signor Sassi's Special Salad <i>Mixed salad with chopped asparagus, avocado, baby artichokes & mozzarella cheese V</i> £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> £17.50 pp</p>	<p>Melanzane al Forno <i>Baked sliced aubergine, with Parmesan cheese & tomato sauce V</i> £16.95</p>
<p>Mozzarella in Carrozza <i>Popular in Southern Italy, fried mozzarella in bread with a basil & tomato sauce V</i> £15.50</p>	<p>Cozze & Vongole <i>Fresh mussels & clams in white wine, cherry tomato, garlic, rosemary & parsley</i> £19.95</p>	<p>Carpaccio di Manzo <i>Very thin sliced raw fillet of beef with mustard dressing, Parmesan cheese & rocket</i> £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> £19.95</p>	<p>Calamari Fritti <i>Deep fried squid</i> £19.95</p>	<p>Prosciutto & Melone <i>Parma ham & melon</i> £19.95</p>
<p>Cozze all'Arrabbiata <i>Fresh mussels in a spicy tomato sauce with chilli & garlic</i> £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> £22.95</p>
		<p>Tricolore Salad <i>Avocado, tomato & mozzarella V</i> £14.95</p>

ZUPPE

<p>Minestrone <i>Homemade vegetable soup VE</i> £12.95</p>	<p>Zuppa di Aragosta <i>Mediterranean lobster soup</i> £21.95</p>
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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
£20.95

Penne Arrabbiata
Short tubes of pasta in a spicy tomato sauce with chilli & garlic VE
£19.95

Spaghetti al Pomodoro e Basilico
Thin spaghetti with San Marzano, tomato, garlic & fresh basil. Slightly spiced VE
£19.95

Gnocchi Con Scampi
Scampi with dumplings made of 50/50 potatoes & flour in fresh tomato, brandy, garlic & cream sauce
£26.95

Paccheri con Ragu Napoletano
Large pasta tubes with classic beef ragu
£22.95

Rigatoni Romana
Short pasta with Italian bacon, onions, garlic & tomato sauce, served with Parmesan shavings
£21.95

Spaghetti Carbonara
Spaghetti in cream, bacon, egg yolk & Parmesan cheese
£22.95

Ravioli Tino
Stuffed with ricotta cheese & spinach in Aurora sauce, with prawns & rocket salad
£23.95

Spaghetti alle Vongole
Classic spaghetti served with fresh baby clams, garlic, chilli & white wine
£24.95

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

Tagliolini Con Granchio
Very thin egg pasta with handpicked Cornish crab, sweet Sicilian cherry tomatoes, saffron & a touch of cream
£27.95

Tagliatelle Montecarlo
Pasta ribbons served with diced monkfish, shallots, white wine, chilli, tomato & cream sauce
£26.95

Linguine al Pesce
Pasta with shellfish, garlic & tomato sauce
£26.95

Risotto all'Aragosta
Lobster risotto
£43.95

PESCE



Lemon Sole Carlo
Grilled & served in a white wine & mushroom sauce
£26.95

Frittura Di Pesce Portofino
Deep fried calamari, prawns, scampi & scallops served with tartare sauce & spicy mayonnaise
£27.95

Gamberoni Diavola
Mediterranean prawns, with fresh chilli, garlic, white wine & olive oil
£32.95

Aragosta
Grilled fresh lobster Thermidor or with garlic butter
£59.95

Dover Sole
Plain grilled Dover sole
£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
£21.95

Suprema di Pollo Principessa
Pan-fried chicken breast with white wine, mushrooms & cream sauce, garnished with asparagus
£25.95

Pollo Lucullo
Chicken breast in breadcrumbs stuffed with spinach & garlic butter in a light parsley, garlic & cream sauce
£24.95

Pollastrino Diavola
Baby chicken, grilled with rosemary, chilli, & garlic
£24.95

Abbacchio Ligure
Baked rack of lamb with red wine & mixed herbs
£32.95

Scaloppine Joselina
Veal cooked in cream, brandy, mustard seeds & chopped mushrooms
£27.95

Scaloppine al Limone
Veal cooked in butter & lemon
£25.95

Ossobuco
Traditional dish of Lombardia. Veal knuckle, slow cooked & served with saffron risotto
£31.00

Cotoletta di Vitello Burro e Salvia OR alla Milanese
Veal cutlet in butter & sage OR flattened in breadcrumbs
£42.95

Scaloppa alla Milanese
Veal escalope pan-fried in breadcrumbs
£34.95

Saltimbocca alla Romana
Sliced veal with ham, cooked in white wine & sage
£27.95

Filetto al Pepe Verde
9oz fillet steak served with creamy brandy & green peppercorn sauce
£39.95

Tournedo Rossini
8oz/227g fillet steak, crouton based topped with paté & Madeira wine sauce
£44.00

Bistecca alla Griglia
9oz 28 days hung Aberdeen Angus sirloin steak cooked to your liking served with béarnaise sauce
£29.25

Wagyu Beef Ribeye 9oz
The meat is heavily marbled which gives it a deep succulent flavour & buttery texture
£67.95

FROM THE GRILL

Tagliata di Filetto di Manzo
Sliced prime Scottish fillet of beef, with balsamic, brandy flambé & rocket leaves
£37.95

Filetto alla Griglia
28 days hung fillet of beef cooked to your liking served with béarnaise sauce
£35.95

T-Bone Steak 20oz
(PLEASE ALLOW 25 MINUTES TO COOK)
Grilled & served with béarnaise sauce
£49.95

CONTORNI

Fagiolini £5.95
French beans tossed in butter & topped with Parmesan cheese V

Zucchine Fritte £7.50
Fried courgettes

Spinaci £6.95
Spinach sautéed with garlic & chilli VE

Broccoli VE £6.95

Pisellini £5.95
Peas with onion & bacon

Pomme Purée £6.95
Mashed potato V

Pomme Purée £9.95
Mashed potato with black truffle V

Patatine Fritte £6.50
French fries

Sautéed Potatoes £6.50/£7.20
Plain or with bacon & onion

Funghi Trifolati £6.50
Sautéed mushrooms with white wine & garlic VE

Rucola Salad £7.50
Rocket salad V

Insalata di Pomodorini Siciliani & Cipolla £7.50
Cherry tomato salad, Tropea red onion, oregano & olive oil VE

Insalata Mista £6.50
Mixed salad VE

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