

| SPECIALS                                                                                                                                                                                                 |                                                                                                                                                                                  |
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| STARTER                                                                                                                                                                                                  | MAIN                                                                                                                                                                             |
| <b>Gamberoni Luciana £14.95</b><br><i>Tiger prawns with garlic, chili &amp; tomato sauce with a touch of cream</i>                                                                                       | <b>Filetto Signor Sassi £30.90</b><br><i>Angus Fillet steak with a special homemade butter sauce of 30 ingredients. This dish is the best expression of Signor Sassi cuisine</i> |
| <b>Capesante con Spinaci £14.95</b><br><i>Fresh pan fried Scallops with white wine &amp; garlic, with a touch of tomato, served on a bed of spinach</i>                                                  | <b>Grilled Lobster &amp; Fillet of Beef Tagliata £68.00</b><br><i>With our homemade special butter sauce (for two people)</i>                                                    |
| <b>Spareribs £13.50</b><br><i>Pork ribs served with a sweet &amp; sour homemade BBQ sauce</i>                                                                                                            | <b>Fresh Grilled Langostines £31.70</b><br><i>Plain grilled langoustines in butter &amp; garlic sauce</i>                                                                        |
| <b>Lobster Cocktail £18.90</b><br><i>Elegant, impressive and tasty all mixed up into one delightful appetizer, served with Marie Rose Sauce</i>                                                          | <b>Ravioli Sassi £20.15</b><br><i>Ravioli stuffed with lobster &amp; crab in a light cream &amp; tomato sauce</i>                                                                |
| <b>Crab &amp; Prawns Cakes £14.95</b><br><i>Served with sweet chilli sauce</i>                                                                                                                           | <b>Spaghetti Lobster £34.60</b>                                                                                                                                                  |
| <b>Octopus Carpaccio £14.70</b><br><i>Thinly sliced octopus served with a tomato concasse</i>                                                                                                            | <b>Mix Grill of Fish £33.00</b><br><i>A selection of five different types of fish &amp; shell fish</i>                                                                           |
| <b>Pata Negra £18.50</b><br><i>Ham of the finest quality, comes from pigs of the Iberian breed, characterized by their dark coat and black hoofs, thus giving rise to the familiar name “pata negra”</i> | <b>Salmone alla Griglia £22.90</b><br><i>Fresh grilled Salmon served with prawns &amp; pink peppercorn dill sauce</i>                                                            |
| <b>Whole Fresh Crab Salad £18.40</b><br><i>Served with cocktail sauce</i>                                                                                                                                | <b>Branzino alla Griglia £27.90</b><br><i>Sea bass grilled or filleted with lime sauce</i>                                                                                       |
| <b>Fresh Rock Oysters</b><br><i>p/p each £3.00</i>                                                                                                                                                       | <b>Halibut £27.95</b><br><i>Grilled or with lobster sauce</i>                                                                                                                    |
| <b>Burrata Con Pomodori Sanmarzano alla Griglia £17.30</b><br><i>Burrata cheese, served with grilled Sanmarzano tomatoes</i>                                                                             | <b>Capesante al Forno £24.95</b><br><i>Fresh scallops, drizzled with olive oil, lemon, parsley &amp; garlic. Baked with bread crumbs</i>                                         |
|                                                                                                                                                                                                          | <b>Sassi’s Special Shell Fish £32.90</b><br><i>A mixture of grilled shell fish in a garlic &amp; butter sauce</i>                                                                |
|                                                                                                                                                                                                          | <b>Spaghettini con Gamberoni Piccanti £21.10</b><br><i>Thin spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley &amp; sanmarzano tomato</i>         |
|                                                                                                                                                                                                          | <b>Risotto al Pesce £21.50</b><br><i>Sea food risotto</i>                                                                                                                        |
|                                                                                                                                                                                                          | <b>Risotto Signor Sassi £18.95</b><br><i>Best Arborio rice with porcini mushrooms, White wine, a touch of cream &amp; wrapped in Parma ham</i>                                   |

| BLACK TRUFFLE MENU                                                                                                                                                            |                                                                                                                                                                                                                  |                                                                                                                                                                                    |                                                                                                        |
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| <b>Arancini al Tartufo</b><br><i>Rice balls with black truffle &amp; parmesan cheese</i><br><b>£9.95</b>                                                                      | <b>Gnocchi al Tartufo Nero</b><br><i>Potato gnocchi filled with black truffle in pecorino fondue, lemon zest &amp; honey</i><br><b>£18.30 / £27.50</b>                                                           | <b>Risotto con Spugnole, Porcini e Tartufo Nero</b><br><i>Risotto with black truffle, morel &amp; porcini mushrooms</i><br><b>£35.00</b>                                           | <b>Tagliolini al Tartufo Nero</b><br><i>Fresh egg pasta, with fresh black truffle</i><br><b>£27.50</b> |
| ANTIPASTI                                                                                                                                                                     |                                                                                                                                                                                                                  |                                                                                                                                                                                    |                                                                                                        |
| <b>Mozzarella in Carrozza</b><br><i>Mozzarella in deep fried bread with garlic &amp; anchovy sauce</i><br><b>£10.90</b>                                                       | <b>Signor Sassi Antipasto (FOR TWO)</b><br><i>Start your meal the true Italian way! Our chef will prepare a large plate of antipasto representing the Regional tastes of Italy</i><br><b>£13.50</b> (Per person) | <b>Bresaola Della Valtellina</b><br><i>Cured sliced beef with rocket salad, topped with shavings of parmesan cheese, extra virgin olive oil &amp; lemon juice</i><br><b>£15.90</b> |                                                                                                        |
| <b>Carpaccio</b><br><i>Very thin sliced raw fillet of beef with mustard dressing, parmesan cheese &amp; rucola</i><br><b>£17.95</b>                                           | <b>Cozze &amp; Vongole</b><br><i>Fresh mussels &amp; clams in white wine, cherry tomato, garlic, rosemary &amp; parsley</i><br><b>£13.90</b>                                                                     | <b>Tricolore Salad V</b><br><i>Avocado, tomato &amp; mozzarella</i><br><b>£11.50</b>                                                                                               |                                                                                                        |
| <b>Avocado al Forno Gratinato Con Granchio e Parmigiano</b><br><i>Avocado with crab, baked in lobster sauce, cream, brandy, tomato &amp; parmesan cheese</i><br><b>£15.75</b> | <b>Insalata di Pesce</b><br><i>A mixture of squid, prawns &amp; octopus marinated in extra virgin olive oil, garlic &amp; lemon juice</i><br><b>£14.95</b>                                                       | <b>Gamberoni Salsa Piccante</b><br><i>Grilled prawns served with tomato sauce chilli &amp; a dash of cream</i><br><b>£15.95</b>                                                    |                                                                                                        |
| <b>Melanzane al Forno V</b><br><i>Baked sliced eggplant, with parmesan cheese &amp; tomato sauce</i><br><b>£12.95</b>                                                         | <b>Salmon Affumicato Con Granchio</b><br><i>Smoked Scottish salmon, with fresh crab</i><br><b>£15.90</b>                                                                                                         | <b>Cozze all’arrabiata</b><br><i>Fresh mussels in a spicy tomato sauce with chilli &amp; garlic</i><br><b>£13.70</b>                                                               |                                                                                                        |
| <b>Prosciutto &amp; Melone</b><br><i>Parma ham &amp; melon</i><br><b>£16.95</b>                                                                                               | <b>Asparagi Dorati V</b><br><i>Fresh asparagus, gratinated with hollandaise sauce</i><br><b>£12.95</b>                                                                                                           | <b>Signor Sassi’s Special Salad V</b><br><i>Mixed salad with chopped asparagus, avocado, baby artichokes &amp; mozzarella cheese</i><br><b>£9.90</b>                               |                                                                                                        |
| <b>Avocado Bernardo</b><br><i>Avocado with lobster, scampi &amp; prawns, served with cocktail sauce</i><br><b>£18.50</b>                                                      | <b>Calamari Fritti</b><br><i>Deep fried squid</i><br><b>£15.90</b>                                                                                                                                               | <b>ZUPPE</b>                                                                                                                                                                       |                                                                                                        |
| <b>Minestrone al Soffritto</b><br><i>Homemade vegetable soup</i><br><b>£8.95</b>                                                                                              | <b>Pasta Fagioli</b><br><i>Borlotti beans &amp; pasta soup</i><br><b>£9.50</b>                                                                                                                                   | <b>Zuppa di Aragosta</b><br><i>Mediterranean Lobster soup</i><br><b>£ 14.90</b>                                                                                                    | <b>Zuppetta di Pesce</b><br><i>Fish soup</i><br><b>£16.70</b>                                          |

V = Suitable for vegetarians, may not be 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

Risotto all’Aragosta

Lobster risotto

£34.60

Spaghetti Carbonara

Spaghetti in cream, bacon, egg yolk & parmesan cheese

£15.10

Linguine al Pesce

Pasta with shell fish, garlic & tomato sauce

£21.90

Penne Romana

Short pasta with Italian bacon, onions, garlic & tomato sauce,

Served with parmesan shavings

£13.95

Tagliolini Con Granchio

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

£18.10

Gnocchi Con Scampi

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

£17.95

Tagliatelle Montecarlo

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

£17.95

Fettuccine Alfredo

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

£14.90

Mafalde al Cinghiale

Mafalde in wild boar ragu & ricotta cream

£17.20

Spaghetti alle Vongole

Spagheti with baby clams, tomato sauce & garlic

£19.20

Tris Di Pasta

Three different types of pasta chosen by our head chef

£17.50

Tortelloni alla

Carbonella con Vongole

Black tortelloni filled with crab & mascarpone in clam & white wine sauce

£18.95

Paccheri con Ragu Napoletano

Large pasta tubes with classic beef ragu

£15.20

Spaghetti al Pomodoro

e Basilico V

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

£12.90

Ravioli di Zucca V

Pumkin Ravioli in Gorgonzola & saffron cream

£15.50

Ravioli Tino

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

£15.50

Tortellini al

Gorgonzola e Asparagi V

Stuffed pasta with gorgonzola in cream, gorgonzola cheese & asparagus

£14.90

Penne Arrabiata V

Short tubes of pasta in a spicy tomato sauce with chilli & garlic

£12.90

CARNE

Cotoletta di Vitello Burro e Salvia  
Or alla Milanese

Veal cutlet in butter & sage or flattened in bread crumbs

£36.20

Saltinbocca alla Romana

Sliced veal with ham, cooked in white wine & sage

£19.90

Scaloppine al Limone

Veal cooked in butter & lemon

£18.70

Bistecca alla Griglia

9oz 28 days hung Aberdeen Angus sirloin steak cooked to your liking served with

Béarnaise sauce

£25.70

Filetto al Pepe Verde

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

£30.90

Pollo Marinato alla Carbonella

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

£17.20

Abbacchio Ligure

Baked rack of lamb with red wine & mixed herbs

£23.90

Scaloppa alla Milanese

Veal escalope pan fried in bread crumbs

£23.70

Fegato Burro e Salvia

Pan fried calves liver in butter & sage

£20.90

Ossobuco

Traditional dish of Lombardia.

Veal knuckle, slow cooked & served with saffron risotto

£24.95

Suprema di Pollo Principessa

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

£18.70

Pollo Lucullo

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

£18.70

Pollastrino Diavola

Baby chicken, grilled with rosemary, chilli, & garlic

£17.90

Scaloppine Joselina

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

£19.90

Kobe Beef “9oz”

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

£60.00

FROM THE GRILL

T-Bone Steak 20oz

(Please allow 25 minutes to cook)

Grilled & served with Béarnaise sauce

£36.65

Tagliata di Filetto  
di Manzo

Sliced prime Scottish fillet of beef, with balsamic, brandy flambé & rocket leaves

£31.15

Filetto alla Griglia

28 days hung fillet of beef cooked to your liking

Served with béarnaise sauce

£30.50

PESCE

Frittura Di Pesce Portofino

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

£21.95

Lemon Sole Carlo

Grilled & served in a white wine & mushroom sauce

£23.20

Gamberoni Diavola

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

£24.90

Fresh Lobster

Thermidor or grilled with garlic butter

£43.50

Dover Sole

Plain grilled Dover sole

£ 39.60

French Beans

Tossed in butter & shallots

£4.50

Zucchine Fritte

Fried courgettes

£5.20

Spinach Sauté

With garlic, chilli & Worcestershire sauce

£4.95

Broccoli

£4.50

Petit Pois

Peas with onion & bacon

£4.95

Pomme Puree

With black truffle

£7.95

French Fries

£3.95

Sautéed Potatoes

Plain or with bacon & onion

£4.50

Funghi Trifolati

Sautéed mushrooms with white wine & garlic

£5.50

Rucola Salad

£5.95

Tomato & Onion Salad

£4.85

Mixed Salad

£5.50

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

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