

ROSEMARY & SEA SALT FOCACCIA {3.95}

WITH MARINATED OLIVES (V)

Black olive tapenade, olive oil & balsamic

GARLIC BREAD (V) {4.95}

Pizza-base with fresh garlic butter

CHEESY DOUGH BALLS (V) {4.95}

Mozzarella & roast garlic herb aioli

85 HIGH STREET

CENA

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TRATTORIA

FOOD SERVED FROM

Sunday to Thursday 12:00pm - 9:00pm

Friday & Saturday 12:00pm - 9:30pm

STARTERS

SMOKED SALMON MOUSSE {5.50}

Balsamic baby beetroot, beetroot puree, rocket & toasted focaccia

DEEP FRIED HALLOUMI (V) {6.50}

Tomato & basil jam, lemon sour cream

LAMB MEATBALLS {6.95}

Baked in slow roast tomato sauce with mozzarella & toasted focaccia

ITALIAN CREVETTES {7.50}

Prawns marinated in saffron chilli & garlic with chorizo & rocket

MUSHROOM, TARRAGON & SMOKED CHEESE ARANCINI (V) {5.95}

crispy risotto balls, carrot puree & carrot crisps

ITALIAN VEGETABLE SOUP (V) {5.50}

Diced vegetables, fregola & herb crouton

TUSCAN HERB CALAMARI {6.95}

Sautéed onions, green chilli, peppers, spring onions & roast garlic herb aioli

TRIO OF BRUSCHETTA {6.50}

Basil pesto, beef tomato & parmesan shavings / Italian sausage terrine and watercress / smoked salmon mousse, beetroot & lemon

ANTIPASTO

ANTIPASTO MISTO {7.50}

Parma ham, salami & mortadella, fig chutney, parmesan, black olive tapenade, italian slaw, sun-dried tomato and toasted focaccia

ANTIPASTO DI PESCE {7.50}

Tuscan herb calamari, smoked mackerel crostini, smoked salmon mousse, lemon and garlic mussels, crispy whitebait, italian slaw, black olive tapenade and creamed tomatoes

VEGETABLE ANTIPASTO (V) {6.95}

Marinated grilled vegetables, basil pesto & beef tomato bruschetta, buffalo mozzarella, black olive tapenade, italian slaw, fig chutney and toasted focaccia

HOMEMADE PASTA & RISOTTO

MEDITERRANEAN VEGETABLE LASAGNE (V) {10.95}

Goats cheese & pecorino cream

SPINACH REGINETTE {6.95}

Carbonara sauce, peas, pancetta, poached egg & parmesan {11.50}

CLASSIC LASAGNE {11.50}

Bolognese, tomato & parmesan sauce

BLACK OLIVE BUCATINI {6.95}

Puttanesca sauce - black olives, anchovies, tomato sauce, capers, chilli & basil {11.50}

CRAB CANNELLONI {7.50}

Stuffed with crab mousse, baked in tomato & parmesan sauce {13.95}

SAGE & GARLIC RIGATONI {6.95}

Pulled pork confit, roasted carrots, caramelised garlic & confit shallots {11.50}

BASIL BUCATINI {6.95}

Braised shin beef, button mushrooms, onions, red wine & cream sauce {11.50}

CARROT STROZZAPRETI (V) {6.50}

Goats cheese, carrot, pine nuts & tarragon {10.95}

SAFFRON RIGATONI BAKE {6.95}

Pulled chicken, chorizo, tarragon & parmesan cream {11.50}

ROASTED SWEET POTATO RISOTTO (V) {6.50}

Gorgonzola, rosemary & soya roasted pumpkin seeds {10.95}

SMOKED COD RISOTTO {6.95}

Root vegetables, chives with smoked cheese & pancetta croquette {11.95}

MAIN COURSES

CHICKEN SALTIMBOCCA {12.95}

Mushroom polenta, wild mushroom ragout & roasted artichoke

OVEN ROASTED HAKE {14.95}

Tomato sauce, caper and herb crust with pancetta & cannellini bean stew

LAMB SHANK {14.95}

Roasted squash risotto, balsamic braised onions & rocket pesto

BRAISED SHORT RIB {16.95}

Parsley mash, chantenay carrots, caramelised shallots & red wine sauce

MARINATED PAN-FRIED SIRLOIN STEAK {20.95}

Caper, sun dried tomato, balsamic & rocket salad with basil & sea salt fries

- Wild mushroom, tomato, garlic & tarragon cream sauce {2.50}

- Red wine & wholegrain mustard sauce {2.50}

MONKFISH STEAK {16.95}

Basil potatoes, creamed garlic clams, Romano red pepper salsa & toasted almonds

GARLIC MARINATED PORK & BLACK PUDDING SKEWER {13.95}

Roast potatoes, celeriac, winter slaw & tarragon cream sauce

SALADS

AVOCADO & CHICKEN SALAD {11.50}

Green leaf, spinach, orzo, pine nuts, bocconcini, cherry tomatoes & house dressing

HOT SMOKED SALMON SALAD {11.50}

Beetroot, chives, lentils, warm potatoes, diced sweet potato, pecorino & sweet apple dressing

ROASTED FENNEL SALAD {11.50}

Green leaf, spinach, pomegranate, crumbled feta, diced red onion, toasted almonds, cucumber & poppy seed dressing

ARTISAN STONE-BAKED PIZZA

SPICED LAMB MEATBALL {12.95}

Tomato sauce, marinated feta, coriander & cucumber raita

PEPPERONI {9.95}

Tomato sauce, rocket & pecorino

MARGHERITA (V) {8.95}

Tomato sauce, mozzarella & basil

SPICY DELI {13.95}

Tomato sauce, parma ham, pulled chicken, pepperoni, chilli, pecorino & mozzarella

FLORENTINE (V) {10.50}

Garlic & tomato sauce, pesto, marinated buffalo mozzarella, cherry tomatoes, spinach, basil & egg

MEAT FEAST {13.95}

Tomato sauce, chicken, pepperoni, pulled pork, fennel sausage, mozzarella & crispy shallots

BEEF FILLET & WILD MUSHROOM {15.95}

Mushroom sauce, beef fillet, gorgonzola, rocket & white truffle aioli

CHICKEN & CHORIZO {11.95}

Sweet pepper, sundried tomato pesto, pecorino & tomato sauce

GOATS CHEESE {10.50}

Red pepper & tomato sauce, balsamic red peppers, crumbled goat's cheese, red onion confit, rocket & olive oil

SWEET CHILLI PRAWN {12.95}

Garlic & chilli prawns, homemade sweet chilli sauce, ricotta cheese & watercress

FOUR SEASONS PIZZA {10.95}

Gorgonzola & pancetta / mushroom & smoked cheese / parma ham & pecorino / artichoke & parmesan

SIDES

POLENTA CHIPS, GARLIC & HERB AIOLI {3.95}

ITALIAN SLAW {2.95}

CHANTENAY CARROTS, PANCETTA & ROSEMARY BUTTER {3.50}

SAUTÉED CHARD IN GARLIC & SHALLOTS {2.95}

PARMESAN & GARLIC POLENTA MASH {2.95}

ROCKET & PARMESAN SALAD {3.95}

BASIL & SEA SALT FRIES {2.95}

TOMATO & BUFFALO MOZZARELLA SALAD {4.50}

DESSERTS

WARM CHOCOLATE & CHERRY SPONGE {6.25}

Blackberry compote, cherries in syrup, fruit of the forest ice cream

SALTED CARAMEL SUNDAE {6.95}

Caramelised banana, shortbread, cream & banana ice cream topped with popcorn

WHITE CHOCOLATE RICE PUDDING {6.25}

Poached orange segments, rum & raisin ice cream

HONEY PANNA COTTA {6.95}

Lemon sorbet, stem ginger syrup & cinnamon shortbread

PANETTONE BREAD & BUTTER PUDDING {6.25}

Orange custard & baileys ice cream

PEANUT BUTTER CHEESECAKE {6.25}

Salted peanut brittle, strawberry jam & jammie dodger ice cream

TIRAMISU {6.25}

Coffee, cocoa, coffee liqueur & cream layered dessert

(V) = Vegetarian dish. An optional 10% service charge will be added to parties of 6 or more adults. Allergen menu available upon request.