

ROSEMARY & SEA SALT FOCACCIA WITH MARINATED OLIVES (V) Black olive tapenade, olive oil & balsamic	{3.95}
GARLIC BREAD (V) Pizza-base with fresh garlic butter	{4.95}
CHEESY DOUGH BALLS (V) Mozzarella & roast garlic herb aioli	{4.95}

85 HIGH STREET

CENA

.....X.....

TRATTORIA

MENU FISSO

Lunch menu available Monday to Saturday,
12:00pm - 5:30pm

2-Courses: £11.95
3-Courses: £13.95

STARTERS

GOATS CHEESE MOUSSE (V) Toasted walnuts, rocket, red onion chutney, balsamic & focaccia	{5.50}	TUSCAN HERB CALAMARI Sautéed onions, green chillies and peppers, spring onions & roast garlic herb aioli	{6.95}	TRIO BRUSCHETTA Parma ham & black olive tapenade / tomato & basil / roasted vegetables, buffalo mozzarella & anchovies	{6.95}
MEDITERRANEAN PRAWNS Roasted red pepper, feta, green chilli & garlic pesto	{7.50} {13.95}	BIROLODO BLACK PUDDING & HAM HOCK ARANCINI Crispy risotto balls, apple puree & watercress	{5.95}	LAMB MEATBALLS Baked in a slow roast tomato sauce with mozzarella & toasted focaccia	{6.95}
TALEGGIO CREAMED FLAT CAP MUSHROOMS (V) Toasted focaccia, asparagus & poached egg	{5.50}	LEEK & POTATO SOUP (V) Crispy leeks & crème fraîche	{5.50}		

ANTIPASTO

ANTIPASTO MISTO Parma ham, salami & mortadella, fig, parmesan, black olive tapenade, Italian slaw, slow roast tomato, toasted focaccia	{7.50} {13.95}	ANTIPASTO DI PESCE Tuscan herb calamari, smoked salmon crostini, crab, lemon & garlic mussels, crispy whitebait, Italian slaw, black olive tapenade & creamed tomatoes	{7.50} {13.95}	VEGETABLE ANTIPASTO (V) Marinated grilled vegetables, tomato & basil bruschetta, buffalo mozzarella, black olive tapenade, Italian slaw, fig & toasted focaccia	{6.95} {12.50}
--	-------------------	--	-------------------	---	-------------------

HOMEMADE PASTA & RISOTTO

ROASTED SUMMER SQUASH LASAGNE (V) Pecorino cream, toasted hazelnuts & basil sauce	{10.95}	CRAB CANNELLONI Stuffed with crab mousse, baked in a tomato & parmesan sauce	{7.50} {13.95}	TOMATO STROZZAPRETI (V) Roasted Mediterranean vegetables, toasted pine nuts, red pepper, tomato & basil pesto	{6.50} {10.95}
SPINACH REGINETTE Carbonara sauce, peas, pancetta, poached egg, & parmesan	{6.95} {11.50}	SAGE & GARLIC RIGATONI Pulled pork confit, roast carrots, caramelised garlic, mozzarella & shallots	{6.95} {11.50}	SAFFRON RIGATONI BAKE Pulled chicken, chorizo, tarragon & parmesan cream	{6.95} {11.50}
CLASSIC LASAGNE Bolognese, tomato & parmesan sauce	{11.50}	BASIL BUCATINI Beef brisket meatballs, red wine cream sauce, roasted baby onions, cherry tomatoes & fresh basil	{6.95} {11.50}	PEA & FENNEL RISOTTO (V) Dolcelatte cheese & rocket	{6.50} {10.95}
LEMON BUCATINI Mussels, clam vongole sauce & Italian herbs	{6.95} {11.50}			SMOKED HADDOCK RISOTTO Spinach, taleggio croquette & chive oil	{6.95} {11.50}

MAIN COURSES

PAN FRIED TUNA Basil gnocchi, roasted fennel, black olive tapenade, capers & balsamic	{16.95}	BRAISED SHORT RIB Sautéed greens, Pizzaiola tomato sauce & caramelised red onions	{14.95}	ROAST FENNEL & PANCETTA SALAD Quinoa, broad beans, goats cheese, baby leaves, pecorino & mustard dressing	{6.95} {11.50}
PORK MILANESE Roasted garlic & rosemary crushed potato, braised cabbage, prosciutto & sage red wine sauce	{13.95}	MARINATED PAN-FRIED SIRLOIN STEAK 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}	{20.95}	CRAB SALAD Asparagus, peas, pink grapefruit, green leaves, radish, toasted pine nuts, lemon & black pepper dressing	{6.95} {11.50}
GARLIC CHICKEN BREAST IN PARMA HAM Tomato risotto, asparagus & watercress	{12.95}	LAMB RUMP Broad bean, pea & pancetta, garlic wilted spinach, Tuscan herb & red wine dressing	{16.95}	AVOCADO & CHICKEN SALAD Spinach, toasted pine nuts, sun dried tomato, bocconcini mozzarella & macaroni pasta	{6.95} {11.50}
MONKFISH, RED PEPPER & CHORIZO SKEWER Baked tomato polenta, Sicilian chilli & coriander slaw	{14.95}				

ARTISAN STONE-BAKED PIZZA

TUSCAN SAUSAGE PIZZA Roasted fennel, sundried tomato, smoked cheese, tomato sauce & fresh basil	{12.95}	FLORENTINE (V) Spinach, egg, garlic, tomato sauce, taleggio & mozzarella	{10.50}	GOATS CHEESE (V) Roasted garlic, thyme caramelised onion sauce, rocket & balsamic	{9.95}
PEPPERONI Tomato sauce, rocket & pecorino	{9.95}	GORGONZOLA & PANCETTA Tomato sauce, rosemary & mozzarella	{10.95}	TUNA NICOISE Flaked tuna, creamy anchovy dressing, black olives, sundried tomatoes, baby gem & tomato sauce	{10.95}
MARGHERITA (V) Tomato sauce, mozzarella & basil	{8.95}	MEAT FEAST Ham hock, beef fillet, pulled chicken, pancetta, tomato sauce, mozzarella & shallot crisps	{15.95}	MARINATED MEDITERRANEAN VEGETABLE (V) Feta, basil, tomato sauce, mozzarella & pine nuts	{10.50}
SPICY DELI Parma Ham, pulled chicken, pepperoni, scotch bonnet chilli, pecorino, tomato sauce & mozzarella	{13.95}	CHICKEN & CHORIZO Sweet pepper, sundried tomato pesto, manchego & tomato sauce	{11.50}		

SIDES

POLENTA CHIPS, GARLIC & HERB AIOLI	{3.95}
ITALIAN SLAW	{2.95}
PEAS, HAM HOCK & MUSTARD CREAM	{2.95}
TENDERSTEM BROCCOLI, PINE NUTS & PARMESAN	{3.50}
GARLIC & ROSEMARY NEW POTATOES	{2.95}
ROCKET & PARMESAN SALAD	{3.95}
BASIL & SEA SALT FRIES	{2.95}

DESSERTS

LEMON POSSET Raspberry compote & shortbread biscuit	{5.50}	WHITE CHOCOLATE PUDDING White chocolate sauce, strawberry yogurt ice cream & infused strawberries	{6.25}
SALTED CARAMEL CHEESECAKE Honeycomb ice cream & apple puree	{6.25}	BLACK FOREST SUNDAE Cherry ice cream, marinated cherries, chocolate sponge, chocolate fudge sauce & whipped cream	{6.95}
TIRAMISU Coffee, cocoa, coffee liqueur & cream layered dessert	{6.25}	WARM ORANGE POLENTA CAKE Toasted almonds, orange syrup & vanilla ice cream	{5.50}
PEANUT BUTTER PANNA COTTA Marshmallow ice cream & caramelised bananas	{6.95}		

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