

#### STARTERS

ZUPPA DEL GIORNO (V) £4.95

Homemade soup of the day

ZUPPA DI VERDURE (V) £4.95

Classic Italian vegetable soup with lots of flavour and different textures

BRUSCHETTA CON PEPERONI ARROSTITI E POMODORI (V) £4.95

Crispy bread topped with roasted peppers, fresh tomatoes, garlic, fresh basil and extra virgin olive oil

VERDURE GRIGLIATE CON FORMAGGIO DI CAPRA (V) £5.95

Grilled goats cheese served on a bed of grilled vegetables

DUCK A L'ORANGE PATE (V) £5.95

A classic rich, yet smooth pate served with toasted bread

SALT & PEPPER SQUID £5.95

Deep fried squid served with spicy tomato dip

POLPETTE SALTATI CON
PEPERONCINO FRESCO £5.95

Homemade meatballs sautéed with fresh chilli and red peppers

ZUPPA DI PESCE PICCANTE £9.95

(Please allow 20 mins for preparation)
Freshly prepared fish soup made with mussels, calamari, prawns, chilli and fresh tomatoes served with crusty bread

PEZZI DI POLLO ALLA GRIGLIA £6.95

Grilled chicken pieces sprinkled with crispy bacon and onion served on a bed of salad

SALMONE AFFUMICATO CON LIMONE £7.50

Smoked salmon drizzled with fresh lemon juice and extra virgin olive oil

INSALATA ALLA CESARE STARTER £6.50 MAIN £9.95

Iceberg lettuce, chicken, homemade croutons, grated parmesan cheese and caesar dressing sauce

#### PASTA

SPAGHETTI AGLIO, OLIO E PEPERONCINO ✓ (V) £7.90

A traditional Italian pasta dish made with extra virgin olive oil, garlic, chilli and fresh parsley

SPAGHETTI CARBONARA £8.95

Italian favourite pasta made with smoked pancetta, cream eggs and parmesan cheese

SPAGHETTI BOLOGNESE £8.95

A classic pasta dish made with prime minced beef in a rich tomato sauce

PAPPARDELLE CON POLLO E BROCCOLI 🥒 £9.90

Chef's speciality; creamy chicken, broccoli and chilli pasta dish

LASAGNE POLLO E FUNGHI £9.90

Oven baked layers of egg pasta, chicken and mushroom with béchamel cheese sauce

FETTUCCINE CON VERDURE
ARROSTO ALFREDO (V) £9.20

Fettuccine pasta in a creamy sauce with roasted red peppers and courgettes

GNOCCHI CON SALSICCIA E RADICCHIO £9.20

Chef's speciality; Gnocchi with pieces of sausage cooked in radicchio sauce

PENNE CON SALMONE AFFUMICATO £9.90

Short pasta cooked in a creamy smoked salmon and onion sauce

SPAGHETTI CON COZZE ALL'ARRABIATA 🥒 £9.90

Light pasta cooked with mussels in a spicy tomato sauce with chilli and garlic

HOMEMADE BEEF LASAGNE £9.90

Traditional Italian oven baked dish, layers of egg pasta, minced beef topped with béchamel cheese sauce

SIDES

MIXED SALAD £2.80 GREEN SALAD £2.30 ROCKET SALAD £3.75 CHIPS £3.30 GARLIC BREAD £3.25

(V) VEGETARIAN / MODERATELY SPICY

chicken available upon request, please ask member of staff



#### MAIN COURSES

#### POLLO MILANO £13.50

Succulent breast of chicken in sun-dried tomato, garlic and cream sauce served with sautéed potatoes

#### PETTO DI POLLO AROSTO CON PANCETTA £13.95

Roasted chicken breast wrapped in pancetta served with French fries and mixed salad

#### BRACIOLE DI MAIALE MODENESE £13.95

Pan-fried pork chop in rosemary, garlic, white wine and butter sauce served on a bed of mashed potatoes accompanied by grilled vegetables

#### COSTOLETE DI MAIALE ALLA MILANESE £13.95

Crispy pork cutlets in breadcrumbs served with new potatoes sautéed with bacon, rosemary and onions and garnised with mixed salad

## SALMON WITH LEMON AND WHITE WINE SAUCE £14.50

Pan fried salmon fillet in lemon and white wine sauce served with seasonal vegetables and potatoes

#### GRIGLIATA MISTA £16.50

A selection of grilled beef, pork, chicken, bacon and sausage served with fried egg and sautéed potatoes

#### IL GRASSO BURGER AND CHIPS £8.50

6oz gourmet burger served with cheese, tomatoes and onions in a seeded bun accompanied with chips and salad

#### CHICKEN CURRY £11.50

Simply warming, chef's own chicken curry served with rice and salad garnish

## FILETTI DI BRANZINO IN SALSA MEDITERRANEA £14.90

Fillets of sea bass cooked in tomatoes, capers, black olives and garlic sauce served on a bed of mashed potatoes with seasonal vegetables

## RUMP STEAK WITH QUICK MUSHROOM AND RED WINE SAUCE £14.50

Prime 8oz rump steak in a mushroom and red wine sauce served with creamy mashed potatoes

### RUMP STEAK WITH PEPPERCORN SAUCE £14.50

Prime 8oz rump steak with peppercorn sauce and chips

#### BISTECCA ALLA GRIGLIA £15.00

Prime 8oz rib eye steak grilled and served with salad and chips

#### PIZZAS

#### MARGHERITA (V) £7.75

Tomato and mozzarella

#### NAPOLI £8.25

Tomato, mozzarella, anchovies and black olives

#### QUATTRO STAGIONI £8.95

Tomato, mozzarella, artichokes, mushrooms, salami and ham

#### VEGETARIANA (V) £8.25

Tomato, mozzarella, peppers, onions and mushrooms

#### SICILIANA # £8.75

Tomato, mozzarella and Italian salami

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Tomato, mozzarella, chicken, roasted bell peppers, chilli flakes and onions

EXTRA TOPPINGS £1.00

#### HEALTHY OPTIONS

#### CHICKEN SALAD £8.95

Mixed salad with grilled breast of chicken

#### WHOLE WHEAT PASTA (V) £8.50

Whole wheat pasta cooked with broccoli and fresh tomato sauce topped with rocket salad

#### LENTILS & CHICKEN SHEPHERD'S PIE £9.50

Healthier version of traditional Shepherd's pie served with a generous portion of peas

#### GRILLED FILLET OF SALMON # £13.50

Served on a bed of rice fried with chilli, onions and peas

#### COD AL FRESCO £13.50

Pieces of cod cooked in light tomato and black olives sauce served on a bed of mashed potatoes

#### IL GRASSO SUPER SALAD £10.95

Lettuce, fresh tomato, sun-dried tomato, olives, peppers, carrots, sweetcorn, cucumber, onion and avocado dressed with extra virgin olive oil and oregano topped with delicious grilled halloumi cheese



#### WHITE WINE

## IL GRASSO HOUSE WHITE WINE £16.90 VERSARE SAUVIGNON BLANC, ITALY

A famous white wine produced in the Veneto region in North-East Italy. This wine is straw yellow coloured, has a dry and harmonious flavour and an attractive bouquet

## CORTESTRADA GARGANEGA PINOT GRIGIO, ITALY £19.50

A delightfully open wine, generous in fruit

#### VOLANDAS CHARDONNAY £19.50

Tropical fruit flavours, light and elegant with a seductive finish, rich in organic hints

# SAUVIGNON BLANC NEPTUNE POINT MARLBOROUGH, NEW ZEALAND £27.95

Lovely fruity and aromatic wine with notes of citrus, gooseberry and a subtle vanilla touch.

Highly recommened

#### RED WINE

#### IL GRASSO HOUSE RED WINE £16.90 VERSARE MERLOT, ITALY

Ruby red, this Merlot has typical and elegant aromoas of violets, plums and red fruits. It has a medium fresh bouquet with delicate red fruit flavours,

good balance and structure

#### VOLANDAS CABERNET SAUVIGNON £19.50

Lots of blackcurrant and cassis flavours with an underlying hint of eucalyptus

#### IL CAGGIO CHIANTI DOCG, ITLAY £20.95

A medijm bodied, aromatic red with sour cherries on the palate complimented by leafy aromas and earthy smokiness

### ROSÉ WINE

### PINOT GRIGIO BLUSH, ITALY £16.90

Cherry red colour with glints of coral, this wine has a delicious aroma of strawberries and red berries. With its clean, crisp fruitiness and lasting finish, this is an elegant, well blanaced rosé

### SPARKLING WINE

### PROSECCO NUÁ DOC, EXTRA DRY, ITALY £26.95

Light, fresh and well-balanced with attractive aromas and flavours of melon and green apples.

The perfect choice for any occasion.

### WINE BY THE GLASS

HOUSE WHITE	SMALL 125ML £3.00	MEDIUM 175ML £	4.90	LARGE 250ML £5.90	
HOUSE RED	SMALL 125ML £3.00	MEDIUM 175ML &	4.90	LARGE 250ML <b>£5.90</b>	
ROSÉ	SMALL 125ML £3.00	MEDIUM 175ML &	4.90	LARGE 250ML £5.90	
PINOT GRIGIO	SMALL 125ML £3.50	MEDIUM 175ML &	5.00	LARGE 250ML £6.70	
CHARDONNAY	SMALL 125ML £3.50	MEDIUM 175ML &	5.00	LARGE 250ML £6.70	
CABERNET SAUVIGNON	SMALL 125ML £3.50	MEDIUM 175ML &	5.00	LARGE 250ML £6.70	
CHIANTI DOCG	SMALL 125ML £3.50	MEDIUM 175ML £	5.20	LARGE 250ML £6.95	