



Spring 2018

Little Italy is open 7 days a week from 12 noon onwards

## ANTIPASTI

### **POLIPO ALLA GRIGLIA £13**

*Char-Grilled Octopus with Rosemary Olive Oil, Crushed New Potatoes*

### **INSALATA TRICOLORE £12.5**

*Stracciatella, Tomato Concasse, Avocado & Basil Olive Oil*

### **CALAMARI E GAMBERONI FRITTI £16**

*Deep Fried Calamari & Pacific King Prawns with Crispy Courgettes, Home-Made Saffron Tartar Sauce*

### **TAGLIERE APPESI £16**

*Mixed Italian Finest Cured Meats & Mixed Bruschetta*

### **SARDINE ALLA GRIGLIA £12.5**

*Grilled Cornish Sardines, Mixed Leaf Salad with Lemon & Parsley Olive Oil*

### **BRESAOLA DI TONNO AFFUMICATO £15**

*Smoked Tuna Bresaola, Home Cooked Sundried Cherry Tomatoes, Chives & Lemon Dressing*

### **FOCACCIA PROVOLA E TARTUFO £13.5**

*Smoked Provola Cheese & Black Truffle on Home Made Oven Baked Focaccia Bread*

### **PROSCIUTTO E MELONE £16.5**

*San Daniele (20 Mesi) & Melon*

## RAVIOLI – PASTA – RISOTTI

### **RAVIOLI RICOTTA E SPINACI (V) £17**

*Home Made Spinach Ravioli Filled with Sun Dried Tomato & Ricotta in a Tomato Compote*

### **LASAGNE AL FORNO £16**

*Home Made Oven Baked Classic Scottish Beef Ragù Lasagne*

### **LINGUINE ALL'ASTICE £29.5**

*Linguine with Lobster, Fresh Tomato & Basil*

### **SPAGHETTI ALLA CHITARRA CON VONGOLE £22**

*Spaghetti Alla Chitarra with Clams, Garlic, Chilli & White Wine*

### **CAPELLI D'ANGELO AL POMODORO (V) £15.5**

*Angel Hair with Fresh Tomato Sauce in a Crispy Parmesan Basket*

### **TAGLIOLINI CON ASPARAGI, GAMBERI £21**

*Home Made Tagliolini with Asparagus, Pacific King Prawns & Soya*

### **RISOTTO ALL ZAFFERANO £17.5**

*Saffron Risotto with Peas & Lemon Zest*

### **RIGATONI ALLA CARBONARA £17**

*Classic Rigatoni Carbonara*

### **TAGLIATELLE RAGU' DI MANZO £22**

*Home Made Tagliatelle with Scotch Beef Fillet Ragù & Parmesan Shavings*

## INSALATE

### **TONNO E FAGIOLI £12.5**

*Tuna and Borlotti Bean Salad with Celery, Carrots, Red Onions, Cherry Tomatoes, Extra Virgin Olive Oil*

### **INSALATA MEDITERRANEA £12.5**

*Mediterranean Salad with Lettuce, Green Olives, Vine Tomatoes, Smoked Baby Mozzarella, Cucumber, Shallot and Balsamic Dressing.*

### **INSALATA DI MARE £13.5**

*Seafood Salad with Steamed Cuttlefish, Squid, Prawns, Carrots, Black Olives, Capers, Wild Rocket, Lemon & Extra Virgin Olive Oil Dressing*

### **ASPARAGI E FAVE £13**

*Steamed Asparagus & Broad Bean Salad with Iceberg Lettuce, Boiled Quail Eggs, Pecorino Romano Shavings, Lemon & Extra Virgin Olive Oil Dressing*

## CARNE

### **FILETTO DI MANZO SCOZZESE £34**

*Char-Grilled Scotch Fillet Steak a Choice of Peppercorn, Hollandaise or Béarnaise Sauce*

### **SALTIMBOCCA DI POLLO £24**

*Pan-Fried Free Range Corn Fed Chicken "Saltimbocca", with Parma*

*Ham, Sage, in a White Wine Sauce*

### **VITELLO ALLA MILANESE £29.5**

*Veal "Milanese" Cutlet on the Bone*

### **COSTOLETTE DI AGNELLO £28**

*Char Grilled Welsh Lamb Cutlets, Home Made Mint Sauce*

### **CHATEAUBRIAND ALLA GRIGLIA £58**

*(serves two persons)*

*Char Grilled Chateaubriand, Hollandaise Sauce*

## PESCE

### **SEPIE E PISELLI £25**

*Slow Cooked Cuttle Fish with Green Peas & Home Made Tomato Sauce*

### **GAMBERONI PIL PIL £26**

*Pan-Fried Pacific King Prawns with Paprika, Garlic & Fresh Chilli*

### **ORATA IN VESTE £28**

*Oven Baked Sea Bream Fillet in a Potato & Courgette Soft Crust &*

*Saffron Dressing*

### **SPIGOLA AL SALE £64**

*(SERVES 2, PLEASE ALLOW 30MINS)*

*Oven-Baked Wild Sea Bass Baked in Sea Salt Crust*

### **ZUPPA DI PESCE £28**

*Classic Mediterranean Fish and Shellfish Soup, Garlic, Chilli & a Touch of Tomato*

## CONTORNI

*Sautéed Spinach £5.5*

*Green Salad £5.5*

*Sautéed French Beans £5.5*

*Spaghetti Pomodoro £5.5*

*Deep Fried Padron Peppers £6*

*Rocket and Parmesan £5.5*

*Boiled New Potatoes £4.5*

*Italy is an independent restaurant with no affiliation or partnership with any other establishment with a similar name in Great Britain*

*Please speak with our staff for allergies and intolerances Cover charge £1.50 per person Service Charge of 12.50% will be added on your final bill*

*Head Chef: Aldo Venturi, Genzano di Roma Italy*

