



R Φ S S O
RESTAURANT & BAR

À LA CARTE





BRUSCHETTERIA

OLIVE ASSORTITE (V) MARINATED LARGE GREEN AND BLACK OLIVES WITH GARLIC, CHILLI, MIXED HERBS, CITRUS AND VIRGIN OLIVE OIL, SERVED WITH CROSTONI	£3.95
BRUSCHETTA CAPRESE (V) TOASTED CRUSTY BREAD TOPPED WITH BEEF TOMATO, MOZZARELLA PEARLS, FRESH BASIL AND VIRGIN OLIVE OIL	£4.95
BRUSCHETTA PEPPERONI (V) TOASTED CRUSTY BREAD TOPPED WITH ROAST SWEET PEPPERS, GARLIC, PARSLEY AND GARLIC OLIVE OIL	£4.95
BRUSCHETTA CON MELANZANE (V) TOASTED CRUSTY BREAD TOPPED WITH ROASTED AUBERGINE AND MARINATED GREEN SICILIAN OLIVES	£4.95
BRUSCHETTA CLASSICA (V) TOASTED CRUSTY BREAD, CHOPPED RIPE TOMATO, RED ONION AND BASIL	£4.95
GARLIC BREADS PLAIN (V) TOMATO (V) CHEESE (V)	£5.95
FILONCINO ROLLED FRESH PIZZA BASE FILLED WITH TOMATO, SPINACH, MOZZARELLA, HAM AND PEPPERONI	£6.95



ANTIPASTI E ZUPPE

CALAMARO CRISP FRIED SQUID AND COURGETTES SERVED WITH A TOSSED RED SALAD AND A GARLIC AND LEMON AIOLI	£ 9.95
CULATELLO CULATELLO (LITTLE BACKSIDE) IS THE FINEST PROSCIUTTO, SERVED WITH GRILLED WATERMELON, FETA CHEESE AND MARINATED NOCERELLA OLIVES	£ 9.95
GAMBERONI GRIGLIATA GIANT KING PRAWNS BAR GRILLED ON THE SHELL AND BRUSHED WITH SALSA ROSSO WITH A HINT OF CHILLI. SERVED WITH A ROAST SESAME SALAD	£16.95
CARPACCIO IN STILE ROSSO WAFER THIN PRIME FILLET OF BEEF WITH WILD ROCKET, SHAVED FENNEL AND ROSARY ASH GOATS CHEESE	£10.95
CAPELANTE PAN SEARED SCALLOPS SET OVER A CAULIFLOWER AND PARSLEY PUREE SERVED WITH A CAULIFLOWER FRITTER	£12.95
MINISTRONE (V) A MIXED VEGETABLE AND HERB SOUP MADE THE TRADITIONAL WAY	£ 4.95
POLPOTTE DI MANZO BRAISED BEEF MEATBALLS IN A TOMATO RAGU WITH HERB AND GARLIC SCENTED CROUTONS AND FRESH MOZZARELLA	£ 8.95
MOZZARELLA DI BUFALA (V) FRESH BUFFALO MOZZARELLA D.O.P FROM CAMPANIA. ROLLED WITH FRESH BASIL AND LEMON. SERVED WITH A TOSSED RED SALAD AND MICRO BABY BASIL	£ 8.95
COCKTAIL DI GRANCHIO A COCKTAIL OF FRESH CRAB WITH SPICED PINEAPPLE AND DITALINI PASTA AND A TOASTED BARLEY YOGURT DRESSING	£11.95
TERRINA DELLA CASA SMOOTH CHICKEN LIVER PARFAIT WITH A SPICED ORANGE MARMALADE, TOSSED BABY LEAVES AND BRIOCHE TOAST	£ 8.95
COZZE IN BIANCO FRESH MUSSELS COOKED WITH GARLIC, SPRING ONION, WHITE WINE, FRESH CREAM AND A HINT OF SPICE. SERVED WITH FRESH CRISPY BREAD	£ 9.95
FUNGHI (V) BAKED FIELD MUSHROOMS FILLED WITH A PISTACHIO AND BLUE CHEESE MOUSSE. SET OVER WILD ROCKET AND RED ONION SHAVINGS	£ 8.95
ANTIPASTO DI VERDURE (V) A SELECTION OF ASSORTED VEGETABLE ANTIPASTO WITH ARTISAN CHEESES AND FRESH BREAD	£ 9.95
GUANCETTE TENDER PIGS CHEEKS SLOWLY COOKED AND WRAPPED IN PARMA HAM WITH PRUNES AND A BLACK TREACLE JUS	£ 9.95
INSALATA DI MARE A SEAFOOD SALAD OF SCALLOPS, KING PRAWNS, SQUID, OCTOPUS, LOBSTER, CRAB, FRESH CHILLI, SWEET PAPRIKA AND FRESH LIME CHEEKS	£29.95
CARNE SALATA (MOUNTAIN CARPACCIO) VERY SPECIAL SALT BEEF PRESENTED WITH A QUALITY EXTRA VIRGIN OLIVE OIL AND A 38 MONTH AGED GRANA PADANO CHEESE	£12.95
GAMBERONI SPEZIATI A SAUTE OF KING PRAWNS WITH FRESH GARLIC, LEMON, PARSLEY BUTTER AND A TOUCH OF CHILLI	£12.95



PASTA E RISO

	SMALL PORTION	MAIN PORTION
SPAGHETTI CON VONGOLE E BOTTARGA SPAGHETTI WITH BABY CLAMS, BOTTARGA (PRESSED FISH ROE), CHILLI, GARLIC, CHERRY TOMATO AND EXTRA VIRGIN OLIVE OIL		£15.95
TAGLIATELLE AL RAGU DI CONIGLIO RIBBONS OF EGG PASTA WITH A RABBIT AND CHIANTI RAGU TOPPED WITH SHAVED PECORINO	£ 9.95	£13.95
RISOTTO AI FUNGHI SELVATICI (V) ARBORIO RICE COOKED WITH MIXED WILD MUSHROOMS AND FRESH CREAM. FINISHED WITH A DRIZZLE OF TRUFFLE OIL	£ 8.95	£12.95
RAVIOLI NERI BLACK PASTA PARCELS FILLED WITH A SEA BASS AND CRAB MOUSSE AND COOKED WITH FRESH CHILLI, GARLIC AND WILD ROCKET	£11.95	£14.95
LINGUINE AI FRUTTI DI MARE LONG PASTA WITH MIXED SHELLFISH, CHILLI, GARLIC, OLIVE OIL AND CHERRY TOMATO		£17.95
RISI E BISI (V) VENETIAN STYLE RISOTTO WITH GOATS CHEESE, PEAS AND CREAM	£ 7.95	£12.95
GNOCCHI AL GORGONZOLA E NOCI (V) POTATO GNOCCHI WITH BLUE CHEESE AND WALNUTS	£ 8.95	£12.95
SPAGHETTI BOLOGNESE SPAGHETTI WITH A CLASSIC MEAT RAGU	£ 7.95	£10.95
PENNE ALLA CARBONARA PASTA TUBES COOKED WITH SMOKED PANCETTA, GARLIC, EGGS, PARMESAN CHEESE AND A TOUCH OF CREAM	£ 7.95	£10.95
LASAGNE AL FORNO A CLASSIC LAYERED BAKED PASTA WITH BEEF RAGU		£10.95
RAVIOLI CON MELANZANE (V) FRESH PASTA PARCELS FILLED WITH AUBERGINE, BUFFALO RICOTTA AND MOZZARELLA COOKED WITH CHERRY TOMATO AND BASIL SAUCE	£ 8.95	£12.95
ARAGOSTA CON GNOCCHETTI SARDI HALF LOBSTER GRILLED ON THE SHELL AND SERVED OVER SMALL PASTA SHELLS COOKED WITH FRESH TOMATOES, GARLIC, CHILLI AND A TOUCH OF CREAM		£22.95

PIZZERIA

MARGHERITA (V) TOMATO, MOZZARELLA AND FRESH BASIL		£ 8.95
CALZONE (V) A FOLDED PIZZA FILLED WITH MIXED MUSHROOMS, BABY SPINACH, TOMATO SAUCE AND FONTINA CHEESE		£11.95
POLLAIOLA HOME SMOKED CHICKEN, CHERRY TOMATO SAUCE AND GOATS CHEESE		£12.95
SALUMARIO MORTADELLA, FINOCCHIONA, PEPPERONI, TOMATO SAUCE AND SMOKED MOZZARELLA		£12.95
FRUTTI DI MARE TUNA, PRAWN, ANCHOVY, TOMATO AND CAPERS		£13.95
ORTICELLA (V) AUBERGINE, COURGETTE, SPINACH, TOMATO SAUCE AND MOZZARELLA		£11.95
FUNGHELLA (V) MIXED WILD MUSHROOMS, GARLIC, MOZZARELLA AND SHAVED TRUFFLE		£13.95
PEPPERELLA (V) TOMATO, CHILLI, MIXED PEPPERS AND MOZZARELLA		£11.95
PIZZA INGLESE SMOKED BACON, PORK SAUSAGE, EGG, TOMATO AND A CHEDDAR & MOZZARELLA BLEND		£13.95
EXTRA TOPPINGS TUNA, PRAWNS, CHICKEN, SWEET CORN, CAPERS, RED ONION, MIXED PEPPERS, SALAMI, PARMA HAM, ROCKET, SHAVED PARMESAN		£ 1.20 EACH



PESCE

BRANZINO AI FERRI WHOLE LINE CAUGHT SEA BASS CHAR GRILLED AND BRUSHED WITH A LEMON, MINT AND CHILLI DRESSING. SERVED WITH WILD ROCKET	£23.95
SPADA CON FRUTTI DI MARE PAN SEARED SWORD FISH STEAK TOPPED WITH A SAUTE OF MUSSELS, CLAMS, KING PRAWNS, SCALLOPS, GARLIC AND PARSLEY BUTTER	£22.95
FILETTO DI ORATA FILLETS OF BLACK BREAM GRILLED WITH BLACK PEPPER BUTTER AND SERVED WITH AN ALMOND AND SWEET PEPPER COUSCOUS	£17.95
SOGLIOLA DI DOVER PRIME DOVER SOLE GRILLED WITH A CRAB AND CITRUS FRUIT BUTTER ACCOMPANIED WITH WILTED GREENS	£32.95
FRITTO MISTO A MEDLEY OF FISH FRIED IN A SAN PELLEGRINO BATTER SET WITH GARLIC AIOLI	£19.95
SALMONE CON FINOCCHIO SEARED SALMON FILLET SERVED WITH BRAISED FENNEL AND ORANGE	£18.95
ARAGOSTA THERMIDOR FULL LOBSTER COOKED WITH PROVOLONE CHEESE, MUSTARD, SHALLOTS, WHITE WINE AND CREAM	£44.95

POLLO

POLLAISTRA HALF BONELESS CHICKEN MARINATED WITH CHILLI, LIME, GARLIC. SERVED OVER A SPAGHETTI OF MIXED VEGETABLES	£18.95
POLLO ALLA CACCIATORA HUNTER STYLE CHICKEN FILLET COOKED IN A SAUCE OF TOMATO, ROSEMARY, OLIVES, BUTTON MUSHROOMS AND CHIANTI	£16.95
POLLO ALLA GIULIO CESARE HOME SMOKED CHICKEN BREAST WITH CRISP ROMAINE LETTUCE, ANCHOVY DRESSING, CRISPY CROUTONS AND PARMESAN	£15.95
POLLO PAILLARD BAR GRILLED CHICKEN ESCALOPE WITH A LEMON AND HERB OLIVE OIL AND RIPE AVOCADO	£16.95

SECONDI

FEGATO AL BUDINO DEL MORO THIN SLICES OF VEAL LIVER PAN SEARED WITH LOCAL BLACK PUDDING AND FINISHED WITH A GRAIN MUSTARD CREAM AND SET WITH A CELERIAC MASH	£19.95
COSTOLETTE DI AGNELLO TENDER LAMB CUTLETS WITH A PARMESAN CRUST SERVED WITH ALL THINGS BEETROOT	£19.95
AGNELLO AI CECI PRIME LAMB RUMP MARINATED WITH LIVE YOGURT, CORIANDER, MINT, GARLIC AND SPICES SERVED OVER BRAISED CHICK PEAS WITH SPINACH	£22.95
QUAGLIA ROAST QUAIL STUFFED WITH MINCED VEAL, SULTANA, PINE NUTS AND FINE HERBS, WRAPPED IN SMOKED LANCASHIRE PANCETTA AND SET OVER BRAISED GARDEN PEAS WITH SPINACH	£21.95
FILETTO DI MANZO PRIME BEEF FILLET PAN ROASTED WITH VEAL KIDNEY SET OVER A POTATO ROSTI AND DRIZZLED WITH A THYME AND PORT WINE REDUCTION	£26.95
BISTECCA AI CARCIOFI 12OZ PRIME BRITISH SIRLOIN COOKED TO YOUR LIKING AND SERVED WITH GRILLED ARTICHOKE AND PEPPERONATA	£24.95
VITELLO ALLA MILANESE VEAL ESCALOPE PAN FRIED IN BREADCRUMBS, SERVED WITH SPAGHETTI NAPOLI	£19.95
VITELLO SALTIMBOCCA ALLA ROMANA PAN FRIED VEAL TOPPED WITH SAGE AND PARMA HAM, SERVED OVER PEAS AND PANCETTA WITH WHITE WINE AND FRESH LEMON	£19.95



GRIGLIATA ALL' ITALIANA

FILETTO WAGYU (LIMITED AVAILABILITY)

£75.00

KOBE BEEF FILLET IS A SUPERIOR CUT OF BEEF TO ALL OTHERS ON THE MARKET TODAY. DRY AGED FOR A MINIMUM OF 28 DAYS WITH AN INTENSE MARBLE FOR A SUCCULENT TENDER STEAK.

GRIGLIATA MISTA (FOR MINIMUM TWO PEOPLE)

£35.00

A PLATTER OF OUR BUTCHER'S FINEST CUTS WHICH INCLUDES BEEF FILLET, LAMB CUTLETS, VEAL LIVER, VEAL KIDNEY, CHICKEN FILLET, MARROW BONE & A FRIED DUCK EGG.

ALL SERVED WITH HAND CUT CHIPS, TOMATOES, MUSHROOMS AND A POT OF BÉARNAISE SAUCE.

PER
PERSON

COSTOLETTA DI VITELLO

£25.95

12 OZ VEAL CUTLET BRUSHED WITH ROSEMARY AND GARLIC OIL.

FILETTO DI MANZO

£28.95

8 OZ PRIME BEEF FILLET 28 DAYS MATURED. BAR GRILLED TO YOUR LIKING AND SERVED WITH HAND CUT CHIPS, GRILLED TOMATO AND MUSHROOMS.

LOMBATA DI MANZ

£24.95

10 OZ 28 DAYS MATURED PRIME SIRLOIN. BAR GRILLED TO YOUR LIKING AND SERVED WITH HAND CUT CHIPS, GRILLED TOMATO AND MUSHROOMS.

PETTO DI POLLO

£16.95

BONELESS FREE RANGE CHICKEN BREAST COOKED ON CHAR GRILL. SERVED WITH HAND CUT CHIPS, GRILLED TOMATO AND MUSHROOMS.

ARAGOSTA ALLA GRIGLIA

£44.95

A WHOLE LOBSTER GRILLED TO ORDER AND BRUSHED WITH A GARLIC AND LEMON BUTTER.

SALSA FATTA IN CASA £2.95

SAUCE BÉARNAISE

-

PEPPERCORN AND BRANDY

-

WILD MUSHROOM CREAM



CONTORNI E INSALATA

LEGUMI MISTI MIXED MARKET VEGETABLES	£ 4.95
SPINACI ALL'AGLIO SAUTÉED GARLIC SPINACH	£ 3.95
BROCCOLI ALLE MANDORLE BROCCOLI FLORETS WITH ALMOND BUTTER	£ 3.95
CAROTE PICCANTI CARROTS WITH MUSTARD SEEDS AND CHILLI	£ 3.95
CAVOLI CABBAGE AND BACON	£ 3.95
FAGIOLINI SAUTEED GREEN BEANS WITH LEEKS	£ 3.95
PISELLI MINTED PEAS	£ 3.50
ZUCCHINE FRITTE DEEP FRIED COURGETTES	£ 3.95
PURE DI PATATE CREAMED MASHED POTATO	£ 3.50
PATATE LYONNAISE SAUTÉED POTATO WITH ONIONS AND ROSEMARY	£ 3.95
PATATINE FRITTE THIN CUT FRIES	£ 3.50
INSALATA MISTA MIXED ROSSO SALAD WITH HERB DRESSING	£ 4.95
INSALATA VERDE TOSSED MIXED GREEN SALAD	£ 3.95
INSALATA DI RUCOLA WILD ROCKET LEAVES WITH AGED PARMESAN	£ 3.95
INSALATA DI POMODORI E CIPOLLE TOMATO AND ONION SALAD WITH FRESH BASIL	£ 3.95



(V) – DENOTES DISHES SUITABLE FOR VEGETARIANS
SOME OF OUR DISHES MAY CONTAIN NUTS
FISH MAY CONTAIN SMALL BONES
ALL PRICES ARE INCLUSIVE OF VAT
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS.
PAYMENT BY CHEQUE IS NOT ACCEPTED





R Φ S S O
RESTAURANT & BAR