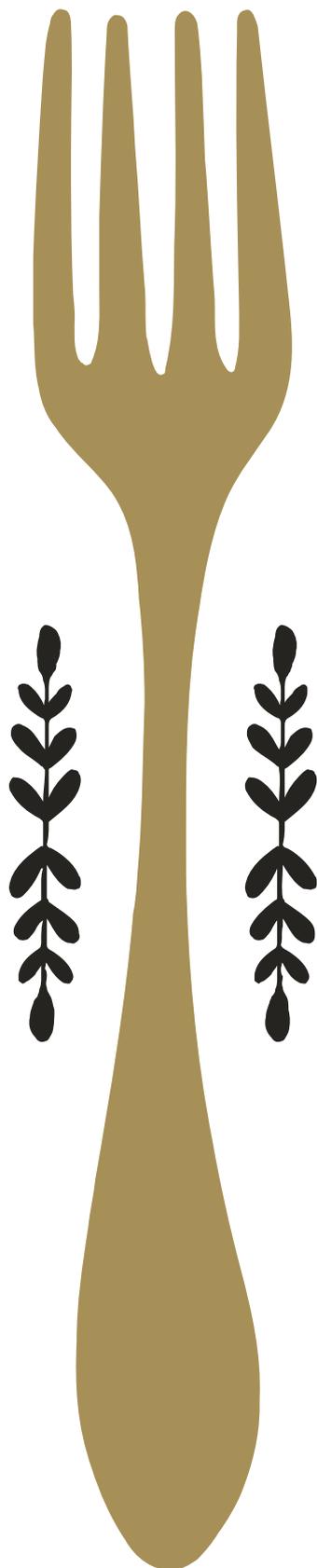


Per Iniziare

(Starters)



Zuppa del giorno.....£5.00
Chef's home made soup of the day

Cestino Mediterraneo.....£6.00
A basket of Italian bread (Focaccia) flavoured with rosemary and served with a basil pesto, olives and sundried tomatoes

Focaccia e caponata della nonna (V).....£6.50
Toasted 'Focaccia' bread topped with grandmother's Caponata (diced aubergine and diced Mediterranean vegetables)

Pomodoro ripieno in crosta al formaggio.....£7.00
Baked tomato stuffed with grated cheese and breadcrumbs

Calamari fritti.....£7.50
Dusted with seasoned flour and Golden fried, Calamari (Squid) sprinkled with paprika and served with Tartar sauce

Fritto misto.....£9.50
A mixture of golden fried Calamari, Sardines, King prawns and Whitebait served with a twist of lemon and tartar sauce. A perfect start to any meal!!

Mozzarella in carrozza(V).....£7.00
Golden fried Mozzarella cheese served on a herb & tomato sauce and drizzled with a balsamic reduction and basil flavoured pesto

Gamberoni grigliati£9.00
Grilled King Prawns on a nest of curly leaves served with a garlic and chilli sauce (Highly recommended)

Carpaccio dello chef.....£8.50
Pepe's creation of thinly sliced Parma ham, marinated in olive oil and lemon juice and topped with mushrooms, parmesan flakes and toasted almonds.

Sardine alla griglia.....£7.00
Grilled, freshly caught Sardines topped with diced tomato, capers and black olives - A taste of the Mediterranean!

Degustazione Peppone.....£10.50 per person
Pepe's selection of continental cold meats served on a board with some familiar and unfamiliar dips:

Caprese salad

Bruschetta

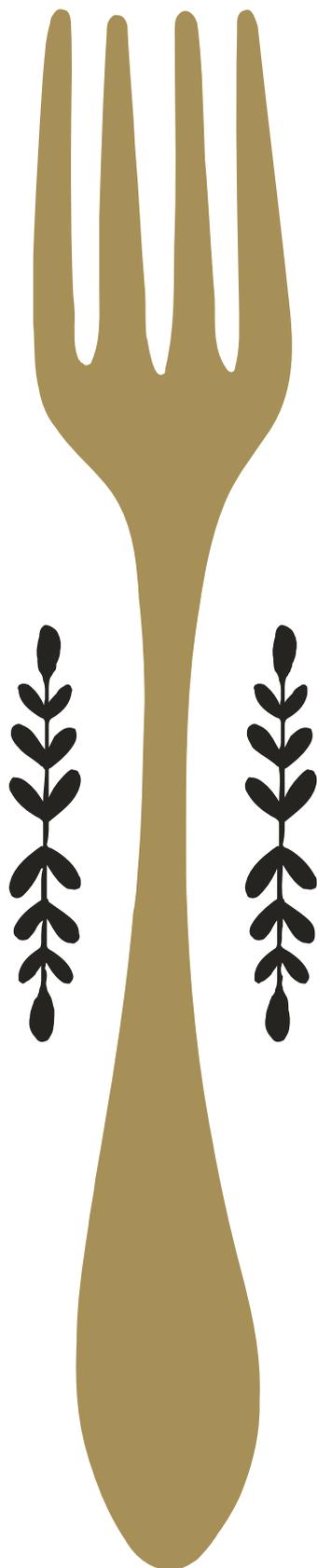
Fritto misto

Caponata

Assorted Dips & Bread

Pasta e Risotti

(Pasta & Rice Dishes)



***Gnocchi ai 4 formaggi*£10.50**

Small dumplings made with potato (Gnocchi) and served with a four cheese sauce – smooth and delicious

***Spaghetti pesto e vongole*.....£12.00**

Thin long strings of Pasta (Spaghetti) garnished with a basil pesto sauce and clams – an absolute breath of the sea a treat not to be missed!!

***Penne mare e monti*.....£12.00**

This is a delightful dish consisting of tube shaped Pasta (Penne) with baby prawns, mushrooms and thin strips of bacon.

***Risotto al tartufo*.....£11.00**

Slow cooked rice (Risotto) with artichoke hearts and asparagus tips, drizzled with truffle oil (A speciality of the restaurant)

***Risotto porcini*.....£12.00**

A traditional Italian risotto with porcini mushrooms.

La Nostra Pasta

(The House Pasta)

***Chitarrelle alla norma*£10.00**

A freshly made, high quality, hand crafted bronze pasta in small quantities using premium ingredients and love. Cooked with a tomato and basil sauce fried aubergine and Sicilian ricotta salata. (salted goat's cheese)

***Tagliatelle al salmone*.....£12.00**

Ribbons of pasta (Tagliatelle) served with smoked salmon and a cream sauce garnished with Caviar. (A quality dish for the discerning palate)

***Tagliatelle allo scoglio*.....£12.50**

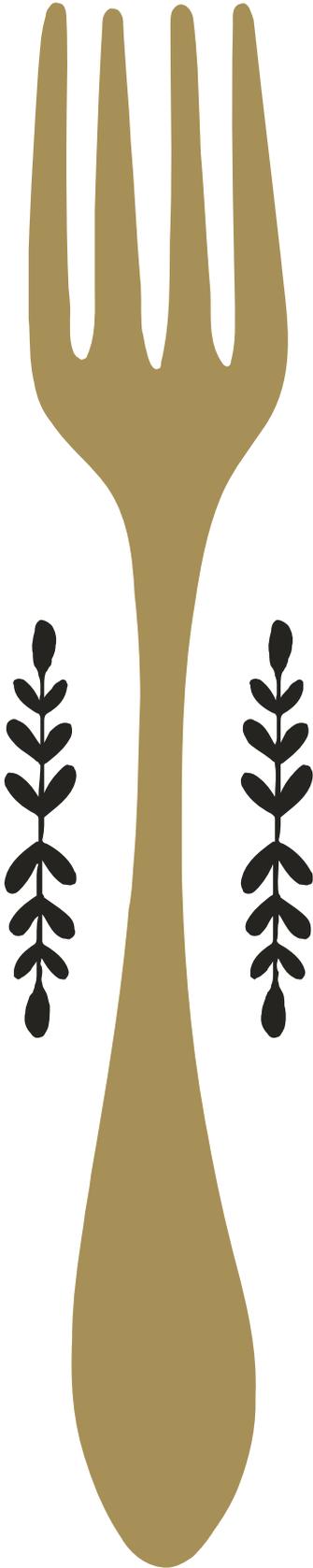
Tagliatelle allo scoglio, is a classical Italian seafood pasta dish made with a variety of crustaceans . It's very popular, especially during the festive season

***Raviolone ricotta e spinaci*.....£11.00**

Home made little pasta pillows (Raviolone) filled with Ricotta cheese and Spinach in a lightly flavoured sage butter sauce

***Spaghetti Peppone*.....£10.50**

The famous Peppone pasta dish served on a marinated fresh beef, cherry, plum & sun-dried tomato concasse and finished off with Buffalo mozzarella and toasted pine kernels.



Carne e Pesce

(Meat & Fish Dishes)

Filetto al Pepe verde.....£24.50

Prime fillet (Filetto) of beef cooked to order topped with a green peppercorn sauce.

Tournedos Rossini.....£25.50

This classic Italian dish consists of a prime fillet of beef topped with duck pâté, served with black truffle and a Madeira 'boosted' butter sauce (Perigordine)

Filetto di Maiale al pistacchio.....£16.50

Succulent pieces of Pork fillet coated with a bread & pistacchio crumbs and served with a plum sauce.

Filetto di Spigola con crudo do Parma.....£16.50

Pan fried fillet of Seabass (Spigola) on a bed of rocket leaves and orange salad, drizzled with natural yoghurt and sesame seed dressing and topped with crispy Parma ham.

Pollo ai funghi.....£14.00

An all time favourite - Pan roasted chicken (Pollo) breast set on a base of sautéed potatoes served with creamy mushroom (Funghi) sauce.

Agnello al Rosmarino.....£17.00

Lamb (Agnello) cutlets, grilled to order, served with roasted garlic, black olives and rosemary. (Highly recommended)

Anatra glassata al miele.....£16.50

Duck (Anatra) breast glazed with honey (Miele) & topped with pan roasted jus.

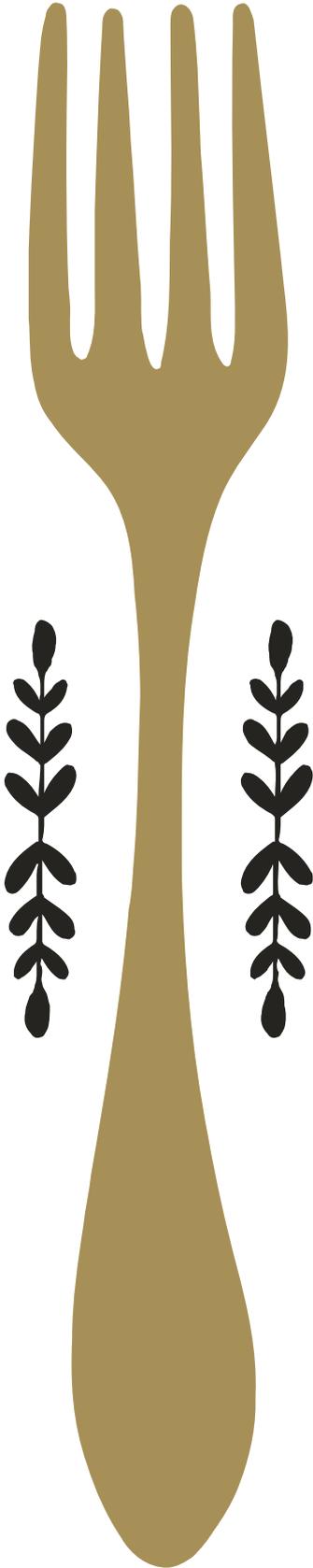
Gamberoni aglio e olio.....£17.50

Pan fried flavoursome King Prawns (Gamberoni) smothered with a fusion of garlic (Aglio), chilli and extra vergin olive oil.

Pesce spada alla siciliana.....£17.00

Pan fried Sword Fish (Pesce spada) steak with capers, black olives, anchovies and freshly made tomato sauce on a bed of garlic Spinach.

(All of the above dishes will be served with Sautéed garlic potatoes & a selection of vegetables)



"L'albergo del Griglia"

(From the Grill)

Costata di Manzo (10oz).....£19.50

A mouthwatering Rib-eye steak cooked specifically to your wishes

Controfiletto (8oz).....£17.50

Prime Sirloin steak cooked to order with tenderness and the love only a dedicated chef could impart

Filetto di Manzo (8oz).....£24.00

Fillet of Beef just the tenderest of cut, high in flavour for the sagacious guest!

Pesce Spada.....£16.50

A fillet of Swordfish served with a reduction of butter, flavoured with lemon and a hint of tarragon

Bistecca alla Fiorentina (14oz).....£26.00

A succulent Porterhouse Steak (T-bone steak) grilled or pan fried to order and served with a garlic jus.

Tonno Grigliato.....£15.50

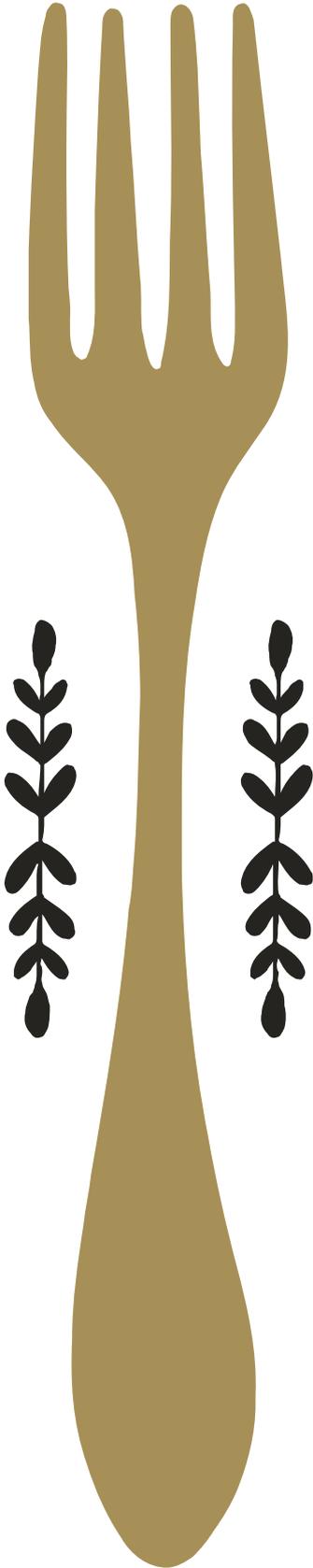
Traditional Mediterranean style tuna steak.

(All of the above dishes will be served in a traditional Sicilian style with Rosemary hand-cut chips, salad and a trio of sauces)

- ❖ *Mustard*
- ❖ *Garlic*
- ❖ *Horseradish Mayo*
- ❖ *Pink Rock Salt*

Dolci

(Deserts)



Semifreddo di stagione.....£5.50

Frozen Sicilian Parfait (ask your waiter what flavours are available)

Toffee & chocolate Cheesecake.....£5.50

A full bodied toffee and chocolate Cheesecake served with a caramel sauce

Tiramisù.....£5.50

A "pick me up" (Tiramisù) is a desert made of Ladyfinger biscuits in coffee, layered with a whipped mixture of eggs, sugar, and mascarpone cheese flavoured with cocoa.

Cannolo Siciliano.....£6.50

Cannolo consists of tube-shaped shells of fried pastry dough filled with a sweet, creamy filling usually containing ricotta. They originated south of Palermo and are a popular desert throughout Italy and the USA

Orange and chocolate cake£5.50

Come with ice cream. A desert to die for !!

Gelati misti.....£5.00

Assorted Ice creams – (your waiter will advise you which varieties are available for you could have a selection!!)

Limone e Mango sorbet.....£5.50

A tangy mixture of lemon and mango whipped ice, really cleans the mouth in time for the cheese!!

Panna Cotta.....£5.50

Italian style cream dessert.

Profiteroles.....£5.50

Most famous vanilla & chocolate cream-filled choux buns!

Cheese platter.....£8.50

Peppe's selection of cheese from near and far served with Savory Biscuits and Crudités

Per Farla Finita

(To End)

Liquori e Caffè

Coffee & Liqueurs

(Served at your table or in the Lounge)

****Any allergens requirement, please let us known****

****A discretionary 10% service charge will be added to your bill****