

D O L C E () C A F F È

Starters

Sicilian green olives (v)	2.95
Garlic bread char-grilled (v)	3.50
Soup of the day with toasted ciabatta	4.50
Calamari fritti with Marinara sauce and lemon	6.50
Whitebait in Sicilian spices, garlic mayonnaise and lemon	5.50
King prawns pan-fried in butter, chilli and garlic in a citrus sauce	6.95
Mussels au gratin with garlic butter, parsley and breadcrumbs	6.50
Brie in carrozza fried Brie, served with cranberry chutney (v)	5.65
Melanzane alla Parmigiana sliced aubergines interleaved with mozzarella, tomato and basil (v)	5.95
Sicilian fish cakes served with roasted garlic, chilli aioli and leaves drizzled with a chilli sauce	5.95
Nduja Calabrese Calabrian spreadable hot salame on toasted Italian bread	5.25
Insalata di Salmone Delicata smoked salmon and prawns with Santa Maria sauce	6.95

Share

Per due Parma ham, Milano salame, mortadella, mozzarella, pesto, sun-dried tomatoes, olives and garlic bread	12.95
Piatto del vegetariano grilled vegetables, garlic bread and Burrata cheese with extra virgin olive oil (v)	12.95
Cestino del Pescatore fried Calamari, Whitebait and prawns with spicy aioli and lemon	13.95

Meat

8 oz Angus Rib-eye Steak grilled Italian style with vine tomato, shallots, rocket, extra virgin olive oil and Balsamic glaze, served with skinny fries	16.95
Beef Bourguignon slow-cooked casserole with baby onions, carrots, mushrooms and rich beef jus over mash and seasonal vegetables	13.95
Veal Milanese pan-fried and coated in Parmesan, herb breadcrumbs and served with spaghetti pomodoro	14.50
Rabbit Provençal slow-cooked stew with tomatoes, prunes and herbs in red wine, mash and seasonal vegetables	14.50
Fegato al Profumo di Tartufo pan-fried calves liver with caramelised onion, crispy pancetta, truffle oil, a rich demi glaze and creamy mash potato	14.90
Veal Marsala pan-fried escalope with Marsala wine sauce *	14.50
Costolette di agnello alla scottadito grilled lamb cutlets marinated in Italian spices, lemon, olive oil and rosemary *	14.95
Chicken Suprema in white wine, mushroom and cream sauce *	13.25
Pollo Duchessa pan-fried chicken fillet topped with asparagus, ham and cheese *	13.50

* served with chef's potatoes and seasonal vegetables.

Fish

Halibut alla Siracusana pan-roasted with Sicilian capers in a butter and white wine sauce, chef's potatoes and seasonal vegetables	16.50
Sea bass pan-fried fillet dressed with tomatoes, olives, garlic, pesto, olive oil, basil mash and seasonal vegetables	14.95
Haddock Monte Carlo smoked and poached in milk with Mornay sauce, creamy mash potato and green beans	13.95
Fresh Mussels in cream, white wine, garlic and onion	10.50
in tomato, garlic, onion and fresh chilli	10.50

Salad

Dolce Salad grilled chicken, crispy bacon, grilled halloumi, sun-dried tomato, mixed Italian leaves, house dressing and Parmesan shavings	10.95
Insalata di Mamma Lucia grilled vegetables, tomatoes, walnuts, mozzarella, avocado and chef's dressing (v) with smoked salmon	10.50 2.50
with prawns	2.50

Pasta

Wild boar tortelloni *	11.95
Beetroot and goats cheese tortelloni (v) *	10.50
Pumpkin and Ricotta tortelloni (v) *	10.50
* served with burned butter and Parmesan shavings.	
Spaghetti Don Corleone black tiger prawns, sambucca, fresh cream, onion and tarragon	14.95
Spaghetti allo scoglio di mare squid, mussels, clams, prawns, garlic, herbs and chillies in a tomato sauce	13.95
Penne Porcini e olio tartufato porcini mushroom, cream white wine and truffle oil (v)	12.95
Penne alla Tirolese pancetta, cream, onion, truffle oil	11.95
Penne Mari e Monti smoked salmon, courgettes, Gavi white wine cream sauce and chives	11.95
Penne alla Norma aubergine, Ricotta salata, tomato sauce and french basil (v)	10.25
Spaghetti alla pizzica Nduja spicy Calabrian salame, tomato sauce and onion with white wine	9.95
Spaghetti al Ragù Angus bolognese, red wine and tomato sauce	9.95

Sides

Green beans and Parmesan	3.50
Pesto mash	3.50
Sweet potato chips	3.50
Fries	3.50
Rocket and Parmesan side salad	3.50
Tomato, onion and basil side salad	3.50

Desserts

See our cake counter for sweet inspiration, home-made fresh, each day