Merna

Otello

|  | ARGENTINI FRITTI <br> Deep fried whitebait \& dill mayo |
| :---: | :---: |
|  | AVOCADO GAMBERETTI <br> Half an avocado with prawn cocktail |
|  | AVOCADO MARINARA <br> Half an avocado with freshly prepared <br> seafood in olive oil \& lemon |
|  | CALAMARI FRITTI <br> Crispy deep-fried squid with garlic <br> \& lemon mayo |
|  | CALAMARI LUCIANO <br> Sautéed squid in spicy tomato sauce |
|  | COPPA DI GAMBERETTI Classic prawn cocktail |
|  | COPPA DI GAMBERONI OTELLO <br> Chilli king prawns with lemon \& garlic mayo |
|  | CORNETTO DI SALMONE AFFUMIC Smoked salmon \& prawn parcel |
|  | COZZE DI NAPOLI <br> Large New Zealand mussels in garlic, tomato \& white wine |
|  | cozze al pesto <br> Large New Zealand mussels with white wine, garic \& pesto |
|  | FUNGHI ALLAGLIO (V) <br> Sauteed garic mushrooms |
|  | GAMBERONI PICCANTI <br> King prawns with spicy tomato sauce |
|  | INSALATA CAPRESE ( V ) <br> Fresh mozzarella and tomatoes topped with basil \&a a Splash of balsamic $\&$ olive oil |
|  | INSALATA DI FEGATO OTELLO Chicken liver with bacon \& balsamic salsa salad |
|  | MELANZANE ALLA PARMIANA (V) <br> Aubergine, passata \& mozzarella bake |

## PRIMI

FIRST COURSES, BUON APPETITO

PATE DI SGOMBRO AFFUMICATO Smoked mackerel paté
MINESTRONE SOUP ( V ) A hearty talian vegetable so
served with crusty bread mozzarella in carrozza (N) Golden-crusted fired braeded
nozzarella served with tomato mozzarelll seresved with breaded tomato
\& fresh herb salsa
pate della casa Homemade chicken liver pate
served with toasted bread POLPETTE ALLA PULCINELLA Meatballs in tomato,
garicic $\&$ herb sauce PROSCIUTTO E MELONE Ripped melon and slices
the finest Parma ham PROSCIUTTO E AVOCADO PROSCIUTTO E AVOCADO Ripped avocado \& the fif
Parm ham with paremes
shavings \& live oil

SARDINE ALLA GRIGLIA Perfectly grilled sardines
with lemon
and insalata tricolore (v) Classia Italian salad of avocado,
mozzarella cheese \& beef tomato
MOULES MARINIERE MOULES MARINIERE
Fresh mussels stamed in oun juices
with garic. shaltos, white w wine \& parsley
served with garic bread -ved with garlic bread
lasagne/ Cannelloni

Risotto
RISOTTO ALLA MARINARA
Lunch and dineer favourite seafood risote Lunch and dimerer favourite Seffood isotio RISOTTO FUNGHETTO
Who doesn't love Creamy $\qquad$ £13 LASAGNE AL FORNO $\quad$ T12
Tradtional Italian recipe served with side salld RoASTED VEGETABLE LASAGNE (V) £12 served with side sollad

Salads Thin roled pasta filled with mince beef,
bechamel, tomotolo and part bechamel temomboco and parmesan cheese
Served with side sallad ANNELONI FIORENTINA (v) Thin rolled pasta filled with spininch, parmesan cotea chesee wish a dash of tomato and a

GREEN SALAD
TOMATOES AND ONIONS TOMATOES, OLIVES,

## Sides

## ARLIC BREAD (V) <br> GARLIC BREAD, CHEESE (V)

ARLIC BREAD, CHEESE AND CHILLI (V)
AND-STRETCHED PIZZA BREAD (v)
AAND-STRETCHED PIZZA BREAD AND GARLIC (V)
HAND-STRETCHED PIZZA BREAD, GARLIC, TOMATO (v)
HAND-STRETCHED PIZZA BREAD GARLIC AND PESTO (v)
AAND-STRETCHED PIZZA BREAD, BUFFALO MOZZARELLA (V)
BRUSCHETTA WITH TOMATO AND BASIL
OLIVES IN OLIVE OIL AND HERBS (v) BREAD AND BUTTER

## PLEASE ASK YOUR SERVER FOR

The Chefs Specials Menu

PASTA
pasta dishes, buon appetito Spaghetti, Tagliatelle, Linguine, Penne \& Tortelloni - filled with ricotta cheese
Any of the above pastas can be combined with any of our freshly prepared sauces

| ALFREDO <br> Prawns, fresh cream \& bechame | £12 | GIULIETTA <br> Ripe avocado, garic, olive oil, parsley |
| :---: | :---: | :---: |
| AMATRICIANA | £12 | \& smoked salmon with dash of fresh cream |
| Bacon, onion, garic, chill \& tomato |  | NAPOLTtANA (V) |
| AROMATICA $(\mathrm{V}$ ) | £11 | Homemade tomato sauce, garlic, oregano \& olive oil |
|  |  |  |
| ARRABIATTA (V) <br> Chilli, garlic, olive oil \& tomato | £11 | PAPA <br> Prawns, olive oil, mild peppers |
| ASPARAGI (V) | £12 | fresh cream \& tomato sauce |
| Asparaus, fresh cream \& parmesan cheese |  | ${ }_{\text {PARIIGINA }}{ }_{\text {Ham, peas, resh cream }}$ |
| AVOCADO (V) | £12 | \& parmesan cheese |
| Avocado, chill, fresh cream \& parmesan chese |  | PASTICCIATI |
| AURORA (V) <br> Tomato, fresh cream \& parmesan cheese | £11 | A rich meat sauce, bechamal \& parmesan cheese |
| BAROLO (V) <br> Mushrooms, onion, Barolo wine \& fresh cream | £11 | PESTO (V) |
| BOLOGNESE | £12 | \& parmesan cheese |
| Ground meat, celery, carrot \& tomato sauce |  | PIEMONTESE (V) |
| BOSCAIOLA <br> Ham, peas, mushrooms, fresh cream | £12 | Mushrooms, olives, oregano, olive oil \& tomato sauce |
| \& parmesan chese |  | PRINCIPESSA |
| BROCCOLI (V) <br> Broccoil, garic, olive oil, basil \& tomato | £11 | Ham, asparagus, mushrooms, fresh cream \& tomato sauce |
| CARBONARA <br> Bacon, eggs, fresh cream \& parmesan cheese OR Mushrooms, eggs, fresh cream \& parmesan cheese (v) | £12 | PUTTANESCA <br> Pepperoni, olives, capers, garlic chilli \& tomato sauce QUATTRO FORMAGGI $(\mathbf{v})$ |
| CAPRICCIOSA (V) | £12 | Four-chese sauce |
| Mushrooms, onion, fresh cream \& parmesan cheese |  | SALMONE |
| CARCIOFI (V) | £12 | \& a dash of tomato sauce |
| Artichokes, sundried tomatoes, olive oil, garlic \& fresh cream |  | SIIIIIANA |
| diavolo | S12 | Anchovies, tuna, garic, lemon, |
| Chicken pieces in spicy tomato sauce |  | TONNO |
| FRUTTIDI MARE | £17 | Tuna fish, olive oil, garic, |
| Seafood steamed in natural juices, |  | capers \& tomato sauce |
| FUNGHIE PROSCIUTTO | £12 | Ham, chicken pieces, broccoli, |
| Ham, mushrooms, fresh cream |  | double cream \& parmesan |
| \& parmesan chese |  | vongole |
| FUNGHETTO (V) | £12 | Baby clams, garic with tomato \& parsley sauce |
| Mushrooms, garlic, parsley, olive oil \& parmesan cheese |  | VaLENtino <br> tasty beef meatballs simmered |

