STUZZICHINI - NIBBLES

Nocellara Green Olives *from the Valle Del Belice Region Sicily* **7.00**

Aglio - *Garlic & Parsley Ciabatta Bread* **7.00**

Classico - *Fontina Cheese Garlic & Parsley Bruschetta* **9.50**

Pomodoro - *Tomato, Basil, Shallots Bruschetta, Balsamic Glaze* **9.50**

Pane e Burro - *Freshly Baked Ciabatta Bread, Butter,*
Aged Balsamic Vinegar, Extra Virgin Olive Oil, **8.50**

Oysters GF (3 Oysters)
Fresh Oysters, Raspberry Vinaigrette, Fresh Lemon, Dill Oil. **15.00**

ANTIPASTI - STARTERS

Zuppa del Giorno VG GFO
Soup of the Day, Freshly Baked Ciabatta Bread, Butter **12.50**

Burrata Pugliese GF V
Burrata, Courgette Ribbons, Orange Segments,
Garlic & Chilli Oil Crispy Shallots **16.00**

Cozze GFO
Steamed Mussels, Amalfi Lemon, White Wine, Shallots,
Garlic & Cream, Ciabatta Bread **17.50**

Fritto Misto
Deep Fried Baby Calamari, Tiger Prawns, Whitebaits,
Homemade Tartare Sauce **18.00**

Beef Carpaccio GF
Thinly Sliced Raw Beef Tenderloin, Rocket Salad, Parmesan Shavings,
Pickled Shallots, Extra Virgin Olive Oil **18.50**

Capesante Gratine
Baked Scallops in shell, Creamed Leeks and N-Duja Crumb **18.50**

Guancia Maiale di Brasato GF
Slow Cooked Pig Cheeks, Parsnip Truffle & Honey Purée,
Julienne of Green Apple, Red Wine Jus, Chive Oil **16.50**

Pesce e Gamberoni alla Thermidor GFO
Cod, Salmon & Tiger Prawns in a rich, creamy Thermidor Sauce,
Chargrilled Ciabatta **19.00**

VG - Vegan V - Vegetarian GF - Gluten Free GFO – Gluten free optional VGO Vegan optional

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PASTA

Spaghetti Carbonarra **22.00**
Smoked Pancetta, Parmesan, Egg Yolk

Linguini Marinara **30.00**
Mixed Seafood, Chilli, Garlic, Parsley,
Cherry Tomatoes, Extra Virgin Olive Oil

Tagliatelle Ragu **22.00**
Rich Beef Bolognese, Egg Pasta

Linguine all'Astice **45.00**
Lobster Linguine, Arrabbiata Sauce

Penne alla Salsiccia e Melanzane **25.00**
Italian Sausage, Chargrilled Aubergine,
Mascarpone & Nduja Sauce, Pecorino Romano

Spaghetti Aglio e Olio VG **17.00**
Fresh Garlic, Chilli, Parsley, Extra Virgin Olive Oil

Spaghetti Arrabbiata VG **17.00**
Spicy Tomato Sauce, Garlic, Chilli

All of the above pasta dishes can be made with Gluten Free Penne **GF**

Risotto alla Zafferano VGO GF *Starter* **17.00** / *Main* **22.00**
Arborio Saffron Rice, Peas, Parmesan shavings, Rocket Leaves

Ennios Lasagna al Forno **22.00**
Baked Rich Ground Beef, Tomato Sauce, Béchamel Sauce, Egg Pasta Sheet

IL COMPLEMENTO PERFETTO PER LA PASTA

Garlic & Parsley Ciabatta **7.00**

Fontina Cheese, Garlic and Parsley Bruschetta **9.50**

Pane e Burro *Freshly Baked Ciabatta Bread & Butter* **8.50**

VG - Vegan V – Vegetarian GF – Gluten Free GFO Gluten free optional VGO Vegan optional

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SECONDI PIATTI DI CARNE
MEAT MAIN COURSE

Pollo Milanese
Breaded Chicken Breast, Spaghetti Arrabbiata, Rocket & Parmesan Salad **28.50**

Fegato alla Veneziana GF
Pan-fried Calves Liver, Crispy Pancetta, Baby Carrots, Caramelised Onions, Creamed Mashed Potatoes, Jus **32.00**

Agnello in Padella GF
Pan Roasted Rack Lamb, Dauphinoise Potato, Chargrilled Tenderstem Broccoli, Baby Carrots, Celeriac Velouté, Jus **40.00**

Vitello alla Griglia GF
Veal Chop, Sautéed Potatoes & Green Vegetables, Wild Mushroom Sauce **38.00**

Petto d'Anatra Rosolato
Pan Fried Duck Breast, Foie Gras, Salt Baked Beetroot, Confit Duck Leg Bonbon, Amerena Black Cherries Jus **33.00**

Pancetta di Maiale
Slow Cooked Pork Belly, Beer Pearl Barley, Burned Apple Puree, Roasted celeriac, Whole Grain Mustard Sauce **30.00**

FROM THE GRILL
Served with Hand Cut Chips, Grilled Tomato, Grilled Flat Mushroom & Romsey Watercress Salad

Filetto di Manzo GF **45.00**
8oz Fillet Steak
Add ½ Lobster *42.50*

Bistecca di Manzo GF **45.00**
10oz Rib-Eye Steak
Add ½ Lobster *42.50*

Lombata di Manzo GF **35.00**
6oz Sirloin Steak
Add ½ Lobster *42.00*

SAUCES GF £4

Green Peppercorn
Red Wine & Truffle
Mushroom & Marsala
Creamy Blue Cheese Sauce

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SECONDI PIATTI DI PESCE
FISH & SEAFOOD MAIN COURSE

Salmon alla Griglia
Grilled Salmon Fillet, Carbonarra stuffed Ravioli,
sautéed Spinach, Parmesan Sauce **34.50**

Branzino in Crosta di Sale GF ***(Filleted at your table)***
Whole Seabass Baked with a Sea Salt Crust,
roasted Italian Vegetables **36.00**

Brodetto di Pesce - *Ennio's favourite* GFO
Ennio's Classic Fish & Shellfish Spicy Chillie Stew,
Chargrilled Ciabatta ***Starter*** **20.00** / ***Main*** **35.00**

Nasello con Gnocchi - *Chef's Signature*
Fillet of Hake, Handmade Gnocchi, Mussels,
Lemon & Parsley Sauce **36.00**

Lemon Sole GF
sautéed Potatoes, Lemon Butter Sauce, Mixed Salad **40.00**

Astice Reale GF
Fresh Lobster with Garlic Butter, Thermidor OR Chilled,
Mixed Salad
Half **42.50** / ***Whole*** **85.00**

DAILY FISH SPECIALS ALWAYS AVAILABLE

CONTORNI – SIDE ORDERS **7.50**

Parmesan & Truffle Fries **Creamy Mash Potatoes**

Triple Cooked Hand Cut Chips **Mixed Salad**

Dauphinoise Potato **Courgette Fritti**

Roasted Italian Vegetables **Rocket, Parmesan & Aged Balsamic**

Sautéed with Garlic & Chillies Tenderstem Broccoli

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