

ANTIPASTI

ANTIPASTO BOARD FOR 2 - £18

Sliced cured meats, olives & cheese

CAPRESE - £9.50 (V/GF)

Baby Mozzarella, tomatoes & basil oil

ZUPPA - £4.50 (V)

Minestrone or Soup of the Day

FRIED CALAMARI - £9.50

In seasoned flour with homemade tartare sauce

CAPELANTE - £12.50 (GF)

Seared scallops on crumbed Tuscan sausage with white wine & cream

OSTRICHE - x3 - £7.50 / x6 - £15 / x12 - £30 (GF)

Oysters served with shallot vinaigrette

PROSCIUTTO PERE PARMIGGIANO - £10

Parma ham, pears & parmesan shavings

PEPERONI ARROSTITI - £9.50 (V)

Roasted red pepper, goats cheese, toasted almonds, sour-dough croutons, balsamic vinegar with extra virgin olive oil

GUANCE DI MANZO - £11

Slow cooked beef cheeks in red wine & mushroom, served with fried polenta

SALMONE CORNET - £10.50 (GF)

Smoked salmon wrapped prawn marie rose

SIDES

MARINATED OLIVES - £5 (V/VG/GF)

FOCACCIA ROSMARINO - £5 (V/VG)

Rosemary flatbread (add mozzarella £1)

PANE ALL AGLIO - £4 (V)

Garlic & herb buttered bread - add mozzarella - £1

BRUSCHETTA - £7 (V/VG)

Italian toasted bread topped with sun dried & fresh tomato, basil, oregano, olive oil & garlic



PRIMI

RAVIOLI ALL ASTICE - £14

Lobster filled ravioli cherry tomato, white wine mascarpone

PAPPARDELLE ALL ANATRA - £14

Large ribbon egg pasta, slow cooked duck leg, white wine, butter & cream

STROZZAPRETI STRACCIETTI - £14

Hand rolled pasta tossed in beef strips, red onion, peppers, cherry tomato, red wine & chilli

PENNE SALSICCIA RAGU - £14

Pasta quills in rich red wine, Tuscan sausage & beef sauce

RISOTTO ROSSO - £14 (V/VG/GF)

Arborio rice cooked with onion, red pepper, sun dried tomato, Napoli sauce, topped with red pesto

TAGLIOLINI NERO SEPIA ALLE VONGOLE - £15

Squid ink pasta tossed with cherry tomato, clams, garlic, chilli & wine

RISOTTO PRIMAVERA - £14 (V/GF)

Spinach, courgette & pea risotto with cream & parmesan

PENNE BROCCOLI POLLO - £14

Pasta tossed with diced chicken, garlic, broccoli, wine, cream & cheese

SPAGHETTI GAMBERONI SPINACI - £15

Long pasta tossed with King prawns, garlic, chilli, spinach, olive oil & white wine

(Option of starter pasta dish from £6.50)

(Gluten free pasta options also available)

PIZZE

MARGHERITA - £12 (V)

Classic mozzarella & tomato

SALSICCIA FRIARIELLI - £14

Italian sausage, broccoli tops, tomato & mozzarella

BIANCA - £13 (V)

No tomato, bechamel, pesto, mozzarella, sliced potatoes & onions

MASCARPONE PROSCIUTTO - £15

Tomato, mascarpone cheese, parma ham & rocket

POLPETTE RICOTTA - £14

Baby meatballs, soft cheese, mozzarella & tomato

PEPPERONI - £14

Spicy sausage, tomato & mozzarella

SARDA - £15

Baby meatballs, nduja, red peppers, tomato, mozzarella & chillies

ROSSO - £15

Cheese, tomato, sun dried pesto, nduja & pepperoni

SECONDI

ORATA - £20 (GF)

Whole seabream roasted with garlic butter, lemon & crispy capers

GAMBERONI - £17 (GF)

Sautéed king prawns, chilli, garlic, red pepper, white wine & toasted almonds

PESCATRICE - £18 (GF)

Fresh monkfish tails in tomato, white wine, black olives & garlic

POLLO PANCETTA - £17 (GF)

Ballotine of chicken wrapped with smoked bacon in a sauce of mushrooms, crumbled Italian sausage, wine & cream

STINCO DI AGNELLO - £18 (GF)

Lamb shank cooked in rosemary, white wine gravy, served with salsa verde

SALTIMBOCCA - £19 (GF)

Veal scallops topped with Parma ham & sage with a white wine sauce

FILETTO DI MANZO - £30 (GF)

225gr scotch beef fillet cooked to your liking, served with rocket, roast tomato & fries

BISTECCA CONTROFILETTO - £24 (GF)

Sirloin steak cooked to your liking, served with rocket, roast tomato & fries

SPECIALI

CHATEAUBRIAND - £58 (GF)

(Serves 2. Carved at your table)

Centre piece of beef fillet, roasted & served with mixed vegetables, potatoes, Madeira sauce & Bernaise sauce

CREPE SUZETTE - £22

(Serves 2. Flambéed at your table)

Light crepes flambéed in Grand Marnier liqueur & orange served with Italian vanilla ice cream

CONTORNI

INSALATA MISTA - £5 (V/VG/GF)

Mixed leaves & crunchy string vegetable salad

PATATE FRITTE - £5 (V/VG/GF)

Hand cut chips

PATATE PURE - £5 (V/GF)

Smooth creamy mashed potatoes

SPINACI SALTATI - £5 (V/VG/GF)

Spinach tossed in garlic, chilli & lemon

CIPOLLA FRITTA - £4 (V/VG)

Onion rings in batter

FUNGHI A LA CREME - £6 (V/GF)

Sautéed mixed mushrooms in a rosemary garlic cream

SALSE

AL PEPE - £3 (GF)

Cream brandy peppercorn sauce

PIZZAIOLA - £3 (V/GF)

Capers, black olives, tomato & red wine sauce

BURRO AGLIO - £3 (V/GF)

Garlic & herb butter sauce

CHOICE OF HOMEMADE ITALIAN DESSERTS FROM THE CABINET

Arigo
RISTORANTE
ITALIANO EST.
2019