

ANTIPASTI

SALSICCIA SPINACI CANNELLINI - £10 (GF)
Homemade Tuscan sausage, spinach leaves, wine & white beans, served with polenta

BURRATA POMODORO TAPENADE - £12 (V/GF)
Creamy ball of mozzarella, sliced beef tomato studded with black olive paste

CALAMARI FRITTI - £11
Fried fresh calamari in seasoned flour, tartare sauce & lemon

AFFETATI MISTI - £13
Selection of Italian cured meats, cheese, olives breadsticks & pickled vegetables

BRUSCHETTA AL POMODORO - £9 (V)
Toasted Italian bread topped with tomato, cherry tomato & sun dried tomato, basil, olive oil, balsamic glaze

BRESAOLA CARPACCIO - £11 (GF)
Cured beef thinly sliced, parmesan shavings, stem capers & olive oil

INSALATA WALDORF - £9 (V/VG/GF)
Diced apple, walnuts & celery bound in mayonnaise on a leaf of crispy romaine lettuce

CAPELANTE BURRO NOCIOLA ARANCIO PROSCIUTTO - £13.50 (GF)
King scallops in hazelnut & orange butter with crisp parma ham

POLPETINE AL FORNO - £10.50
Baby meatballs poached in tomato & wine, topped with mozzarella & baked

OSTRICHE - x3 - £7 / x6 - £14 / x12 - £28 (GF)
Fresh Cumbria oysters served with red wine vinaigrette

ZUPPA DEL GIORNO - £5.50
Freshly prepared soup of the day with crusty bread & butter

MINISTRONE - £5.50 (V/GF)
Chunky vegetable soup with beans & Italian style bread

PRIMI

STROZZA PRETI STRACCIETTI - £14
Hand rolled pasta cooked to order in beef strips, red wine, red onion, peppers, chilli & tomato

GNOCCHI SORRENTINA - £14 (V)
Dumplings in garlic, tomato, basil & mozzarella

RIGATONI NDUJA - £15
Pasta tubes in spicy nduja, homemade Tuscan sausage, wine, tomato, cream & parmesan

SPAGHETTI VONGOLE - £16
Baby clams, cherry tomato, chilli, garlic, white wine

TAGLIATELLE AL FUNGHI - £15 (V)
Egg noodles tossed with sliced porcini, onions, butter, cream & parmesan

PENNE POLLO PEPERONI - £15
Pasta tubes, diced chicken, red peppers, garlic, chilli, white wine

SPAGHETTI GAMBERONI POMODORINI SPINACI - £16
Sauteed king prawns, cherry tomato, garlic, chilli, spinach, butter & white wine

PENNE ROSPO ZUCCHINI PANNA - £16
Pasta tubes with diced monk fish, courgettes, garlic, parmesan & cream

RISOTTO ROSSO - £14 (V/VG/GF)
Arborio rice cooked with onion, red pepper, sun dried tomato, Napoli sauce

RISOTTO CAVOLO POLLO PECORINO TARTUFATO - £16
Italian rice sauteed with savoy cabbage, chicken breast, onion, cream & truffled pecorino cheese

RIGATONI AL FORNO - £15
Pasta tubes, baby meatballs, bechamel, bolognese sauce, mozzarella & baked with parmesan topping

GNOCCHI VENEZIANA - £16
Pasta dumplings in tomato, calamari, monkfish, salmon, white wine, butter, tomato, garlic & chilli

*(Option of starter pasta dish from £9)
(Gluten free pasta options also available)*


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PIZZE

MARGHERITA - £13.50 (V)

Classic mozzarella & tomato

SALSICCIA FRIARIELLI - £14.50

Handmade Italian sausage, broccoli tops, tomato & mozzarella

NAPOLI - £12.50 (V/VG)

No cheese, tomato, oregano, black olives & capers

PROSCIUTTO COTTO FUNGHI - £15.50

sliced ham, mushroom, cheese & tomato

MASCARPONE PROSCIUTTO - £16.50

Tomato, mascarpone cheese, parma ham & rocket

POLPETTE RICOTTA - £15.50

Baby meatballs, mozzarella, tomato & ricotta

PEPPERONI - £14.50

Tomato & mozzarella, spicy red salami

CALABRESE - £16.50

Nduja, red peppers, baby meatballs, chilli, mozzarella & tomatoes

ROSSO - £16.50

Cheese, tomato, sun dried tomato pesto, nduja & spicy pepperoni

FOCACCIA AL ROSEMARINO - £7.50

*Freshly made flatbread, rosemary oil & sea salt
Add mozzarella £1.50*

PANE AL AGLIO - £5.50 (V)

*Italian bread baked with garlic butter
Add mozzarella £1.50*

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SECONDI

PESCE SPADA LIMONE SPINACI - £20 (GF)

Swordfish steak in lemon butter & baby spinach

GAMBERONI PANNA FORMAGGIO TARTUFO

POMODORINI - £19 (GF)

Sauteed king prawns in cherry tomato, garlic, truffle cheese & cream

SALMONE ROSPO PEPPERONI VONGOLE - £22 (GF)

Fresh salmon darne, monkfish, baby clams, poached in tomato, red pepper & white wine

POLLO CARBONARA - £1 (GF)

Chicken breast studded with black pepper on a sauce of smoked bacon, parmesan, cream & garlic

POLLO SENAPE RISO - £19 (GF)

Sliced chicken breast in wholegrain mustard, mushrooms, wine & cream with rice timbale

VITELLO AL PEPE VERDE - £21

Pan seared veal scallop in light green peppercorn sauce

VITELLO PARMIGGIANA - £22

Veal scallops in breadcrumbs topped with Napoli sauce & parmesan

COSTATA DI MAIALE SASSI - £24

Thick cut pork chop pan fried with chilli, garlic, lemon, rosemary & white wine

CONTROFILLETTO DI MANZO - £27 (GF)

280gr rolled Scotch ribeye steak cooked to your liking, served with 1/2 grilled tomato, hand cut chips & rocket

FILETTO DI MANZO - £33 (GF)

280gr prime Scotch beef fillet steak cooked to your liking, served with 1/2 tomato, rocket & hand cut chips

(All mains served with chef's selection of potatoes & vegetables unless specified)

SALSE

AL PEPE - £4.50 (GF)

Peppercorn, brandy, demiglace, red wine & cream

BURRO AGLIO - £4.50 (V/GF)

Garlic & herb butter

DIANNE - £5 (V/GF)

Onion, mushroom, red wine, French mustard & cream

BERNAISE - £5 (V/GF)

Butter sauce, fine shallots & tarragon

CARELLO

CHATEAUBRIAND - £66 (GF)

(Serves 2. Carved at your table)

500g Centre piece of beef fillet, flambéd & carved at your table, served with Madeira sauce, bernaise sauce & a selection of today's vegetables & potatoes

CREPE SUZETTE - £24

(Serves 2. Flambéed at your table)

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

CONTORNI

PATATINE ITALIANO - £7.50 (GF)

Handcut chips topped with bolognese sauce & mozzarella

PATATINE PARMIGIANA - £6 (V/GF)

Handcut chips, grated cheese & chilli flakes

PATATE FRITTE - £5.50 (V/VG/GF)

Hand cut chips

SPINACI SALTATI - £5 (V/VG/GF)

Spinach tossed in garlic, chilli & lemon

FUNGHI AL AGLIO - £5.50 (V/GF)

Sliced button mushrooms, garlic, rosemary & butter

INSALATA MISTA - £5.50 (V/VG/GF)

Mixed leaves, string vegetables, tomato salad, balsamic dressing

POMODORO CIPOLLA ROSSA - £5 (V/VG/GF)

Sliced fresh tomato, fine red onion, oregano, balsamic syrup

OLIVE MISTE - £7 (V/VG/GF)

Mixed marinated olives in chilli, garlic, lemon & orange

CHOICE OF HOMEMADE ITALIAN DESSERTS FROM THE CABINET

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