

## ANTIPASTI

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### CALAMARI ROSPO FRITTO - £12

Deep fried calamari in seasoned flour & monkfish in breadcrumbs, served with garlic mayonnaise

### LASAGNE FRITTA - £10.50

Traditional lasagne cut into squares, coated in breadcrumbs & fried with spicy Napoli sauce

### PROSCIUTTO BURRATA - £12.50

Sliced parma ham, creamy burrata cheese & cherry tomato

### COSTATE DI MAIALLE - £11.00

Roasted pork ribs in garlic, chilli, lemon sauce flavoured with rosemary

### ANTIPASTO MISTO - £12

Selection of Italian cured meats, pickles, olives & breadsticks served on a board. (Burrata served as optional extra x £5)

### CAPELANTE BURRO AGLIO PROSCIUTTO - £13.00

Seared king scallops in half shell with garlic butter & crisp parma ham

### BRUSCHETTA - £8.50 (V/VG)

Toasted homemade Italian bread topped with chopped tomato, oregano, basil & olive oil

### OSTRICHE - x3 - £7.50 / x6 - £15 / x12 - £29 (GF)

Fresh market oysters served on crushed ice with shallot vinegrette

### VEGETALI GRIGLIATI - £9.50 (V/VG/GF)

Chargrilled courgette, red peppers, aubergine, carrots marinated in olive oil, served with mojo sauce

### MINISTRONE - £5.50 (V/GF)

Classic chunky vegetable & bean soup

### ZUPPA DEL GIORNO - £5.50

Our freshly made soup of the day

## PRIMI

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### TAGLIATELLE GUANCIO DI MANZO RAGU - £15

Egg noodles in slow cooked beef cheek & red wine ragu

### PENNE POLLO SPINACI PANNA - £15 (V)

Pasta tubes in diced chicken, spinach, butter cream & parmesan

### PACCHERI NDUJA SALSICCIA - £15

Large pasta with Italian sausage & spicy Calabrian nduja, tomato, cream & cheese

### TAGLIATELLE BOSCAIOLA - £14

Noodles in spicy sausage, peas, mushroom, onion & cream

### PACCHERI FRUTTI DI MARE - £17

Large pasta tubes, calamari, king prawns, monkfish, white wine, tomato, chilli & oregano

### LINGUINE POLPETTE NDUJA - £14

Long pasta tossed with tomato, meatballs, spicy nduja sprinkled with mozzarella

### TAGLIATELLE SALMONE GAMBERONI - £16

Egg noodles in wine sauce, smoked salmon, king prawns, lemon & chilli

### RISOTTO POLLO FUNGHI - £13

Italian rice cooked with diced chicken, shallots, porcini mushrooms, cream & parmesan

### RISOTTO ASPARAGI ZUCCHINE

### POMODORINI - £13 (V)

Arborio rice with asparagus, cream, courgette, parmesan & cherry tomato

*(Option of starter pasta dish from £9)*

*(Gluten free pasta options also available)*



## PIZZE

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### MARGHERITA - £13.50 (V)

*Typical pizza of mozzarella, tomato & basil*

### POLPETTE - £15.00

*Cheese & tomato pizza topped with meatballs*

### SALMONE PATATE - £15.00

*White based pizza, smoked salmon, siced potato & mascarpone*

### VESUVIO - £16.00

*Spicy pizza with cheese & tomato, chillies, Italian sasage, peperoni sausage & red peppers*

### PEPPERONI - £15.00

*Mozzarella & tomato base topped with peperoni*

### VEGETALI - £14.00 (V)

*Sweetcorn, red peppers, mushroom, black olives, cheese & tomato*

### CAPRINO - £14.00

*Tomato, goats cheese, red onion, balsamic syrup & rocket*

### NAPOLI - £13.00

*No cheese, tomato, anchovies, black olives, capers, olive oil & oregano*

### CARNE - £16.50

*Mozzarella, bolognese sauce, shredded beef, meatballs & salami milano*

### FOCACCIA ROSEMARINO - £7.50 (V/VG/GF)

*Freshly baked Italian flatbread wih rosemary oil*

### FOCACCIA MOZZARELLA - £9.00 (V)

*Rosemary focaccia & mozzarella*

### PANE AL AGLIO - £5.50

*Garlic & herb bread - Add mozzarella £1.50*

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## SECONDI

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### VITELLO AL LIMONE - £20.00

*Veal scallops in white wine, butter, lemon & rosemary*

### VITELLO BOLOGNASE - £23.00

*Flattened veal in breadcrumbs topped with bolognese sauce & mozzarella*

### POLO MESSICANA - £19.00

*Sliced chicken breast, onion, red pepper, chilli, tomato, white wine & sweetcorn, served with Italian rice*

### POLLO TARTURO FUNGHI - £21.00

*Chicken breast in porcinni mushrooms, garlic, black truffle & cream*

### CODA DI ROSPO SAMBUCCA - £21.00

*Monkfish tails in garlic butter, cream, cherry tomato & flamed with Sambucca*

### SPIGOLA - £22.00

*Whole roasted seabass on lime butter, white wine & samphire*

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

## GRIGLIATI

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### VITELLO T-BONE - £35.00

*16oz Seared veal T-Bone, cooked to your liking with grilled tomato, battered onion rings & handcut chips*

### BISTECCA DI MANZO - £28

*10oz sirloin steak cooked to your liking with grilled tomato, battered onion rings & handcut chips*

### FILLET DI MANZO - £33.50

*10oz beef fillet cooked to your liking with grilled tomato, battered onion rings & handcut chips*

## CARELLO

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### CHATEAUXBRIAND (for 2) - £65.00

*500grm prime fillet steak cooked at your table with Madeira sauce, bernaise, vegetables & potatoes*

### CREPILLE AL LIMONCELLO - £22.00 (V)

**(Serves 2. Flambéed at your table)**

*Lemon, butter & flamed lemon liqueur crepes with vanilla ice cream*

### CREPILLE CIOCCOLATO PRALINE - £22.00 (V)

**(Serves 2. Flambéed at your table)**

*Double cream, chocolate crepes flamed with rum, sprinkled with praline & served with chocolate ice cream*

## SALSE

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### AL PEPE - £5.00 (GF)

*Cracked black pepper, brandy & cream sauce*

### FUNGHETTO - £5.00

*Button mushrooms, butter & white wine cream*

### DIANNE - £5.00 (V/GF)

*Tomato, French mustard, wine, mushrooms, cream & brandy*

### BERNAISE - £5.50 (V/GF)

*Butter sauce with finely chopped shallots & tarragon*

## CONTORNI

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### PATATE FRITTE - £5.75 (V/VG/GF)

*Hand cut chips*

### PATATINE ITALIANO - £7.50 (GF)

*Hand cut chips topped with bolognese sauce & mozzarella*

### PATATINE PARMIGIANO - £6.50 (V/GF)

*Hand cut chips, parmesan cheese & chilli flakes*

### INSALATA MISTA - £5.75 (V/VG/GF)

*Rocket, red onion, tomato & red pepper salad with balsamic dressing*

### CIPOLLA FRITTA - £5.50 (V/VG/GF)

*Fried onion rings in batter*

### FUNGH MISTI - £6.00 (V/GF)

*Button & porcinni mushrooms sauteed in garlic butter*

### INSALATA CAPRESE - £7.50 (V/VG/GF)

*Sliced tomato, fresh mozzarella, basil oil & balsamic dressing*

### OLIVE MARINATE - £7 (V/VG/GF)

*Mixed marinated olives in chilli, orange, lemon & olive oil*

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## CHOICE OF HOMEMADE ITALIAN DESSERTS FROM THE CABINET

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