

Est

VENEZIA RISTORANTE ITALIANO

A LA CARTE MENU

2020



APERITIVO - APPETIZERS

CIOTOLA DI OLIVE GF - DF - U - UE 3.90
MARINATED OLIVES

PANE E OLIO DF - U - UE 3.90
HOME-MADE BREAD SERVED WITH A DIP OF OLIVE OIL AND BALSAMIC VINEGAR

PANE ALL'GLIO DFA - U - UE 7.50
(GARLIC FLAT BREAD)

ADD MOZZARELLA CHEESE 2.00
ADD CARAMELISED ONIONS 1.50

ADD GREEN PESTO n 1.50

PER COMINCIARE - STARTERS

BRUSCHETTA DI NAPOLI DF - U - UE 7.90
CHOPPED VINE RIPIENED TOMATOES MARINATED IN OLIVE OIL, FRESH BASIL. RED ONIONS, GARLIC SERVED ON A CROSTINI BREAD.

BRESAOLA GF - DFA 8.95
THINLY SLICED CURED OF BEEF FILLET SERVED IN A BED OF ROCKET SALAD, PARMESAN SHAVING, BALSAMIC GLAZE & OLIVE OIL.

INSALATA CAPRESE GF - U - n 7.90
BUFFALO MOZZARELLA CHEESE, BEEF TOMATO, FRESH BASIL AND GREEN PESTO.

BURRATA U - GFA - n 9.95
FINEST ITALIAN CREAMY CHEESE SERVED IN A BED OF PEA PURE, ROCKET SALAD, CROUTONS, PARMHAM & TOASTED PISTACHIOS.

FUNGHI AL FORNO GFA - U 8.95
FRESH MUSHROOMS PAN FRIED IN CREAM, GARLIC, PARSLEY, TOPPED WITH MOZZARELLA CHEESE OVEN BAKED, SERVED WITH HOMEMADE BREAD.

CALAMARI CROCCANTI DFA 9.50
DEEP FRIED SQUID DUSTED IN SEMOLINA SERVED WITH GARLIC MAYO DIP, FRESH CHILLI, LEMON WEDGE AND ROCKET SALAD.

FRITTO MISTO DFA 18.95
SHELL OF TIGER PRAWNS, WHITEBAIT, CALAMARI, DEEP FRIED WITH BREADCRUMBS, SERVED WITH LEMON WEDGE AND GARLIC MAYO DIP. (UP TO 2 PEOPLE)

ANTIPASTI CRUDO GFA - DFA 17.95
A SELECTION OF CURED ITALIAN MEATS, ITALIAN CHEESES, MARINATED OLIVES AND PICKLES. SERVED WITH HOME-MADE BREAD. (UP TO 2 PEOPLE)

GAMBERONI ALLO CHARDONNAY GFA - DFA 11.50
SHELL OFF KING PRAWNS COOKED IN CHILLI, GARLIC, PARSLEY, CHARDONNAY WINE AND TOMATO SAUCE. SERVED WITH HOME-MADE BREAD.

POLPETTE DELLA CASA 9.50
HOMEMADE BEEF MEATBALLS SERVED IN RICH TOMATO SAUCE & HOME-MADE BREAD.

AVAILABLE AS A MAIN WITH PASTA 16.50

CAMEMBERT CHEESE GFA - n - U 15.95
BAKED CAMEMBERT, TOPPED WITH TOASTED WALNUTS & A DRIZLE OF HONEY. SERVED WITH FOCCACIA BREAD. (UP TO 2 PEOPLE)

ALLERGIES & INTOLERANCES

GF -> GLUTEN FREE, GFA -> GLUTEN FREE AVAILABLE, U -> VEGETARIAN, UA -> VEGETARIAN AVAILABLE,
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IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT PLEASE INFORM A MEMBER
OF OUR STAFF BEFFORE PLACING YOUR ORDER. -THANK YOU-

RISOTTO

RISOTTO ZAFFERANO GF - DFA 18.50

ARBORIO RICE COOKED WITH SAFFRON, MUSSELS, KING PRAWNS, SALMON, FRESH CHILLI, GARLIC AND WHITE WINE SAUCE. A REAL TREAT.

RISOTTO VERDURE GF - U - DFA 16.50

CREAMY RISOTTO WITH COURGETTES, ASPARAGUS, SPINACH, PEA PURE, FRESH MINT LEMON JUICE & MASCARPONE CHEESE. FINISHED WITH ROCKET SALAD & PARMESAN SHAVING.

RISOTTO DI GAMBERI GF - DFA 17.95

ARBORIO RICE COOKED IN WHITE WINE, MASCARPONE CHEESE, ASPARAGUS, PEELED KING PRAWNS & GREEN PEAS.

PANCETTA RISOTTO GF - DFA 16.50

ARBORIO RICE COOKED IN WHITE WINE, CHILLI, GARLIC, PARSLEY, MASCARPONE CHEESE, MUSHROOMS, CRISPY PANCETTA AND FINISHED WITH A DRIZLE OF TRUFFLE OIL.

RISOTTO POLLO & CHORIZO GF - DFA 16.95

ARBORIO RICE COOKED WITH CHICKEN, CHORIZO, MASCARPONE CHEESE, GARLIC, PARSLEY, FRESH CHILLI & GREEN PEAS.

GLUTEN FREE PASTA IS AVAILABLE, ASK A MEMBER OF STAFF FOR DETAILS

PASTA

TAGLIATELLE BOLOGNESE GFA - DFA 15.95

CLASSIC ITALIAN PASTA. SLOW COOKED BEEF IN RICH TOMATO SAUCE.

LINGUINE CARBONARA GFA 16.50

LINGUINE PASTA WITH CRISPY PANCETTA, BLACK PEPPER, EGG YOLK IN CREAMY PARMESAN SAUCE.

LINGUINE VENEZIANA GFA - DFA 17.95

FRESH MUSSELS, KING PRAWNS, CALAMARI, FRESH CHILLI, PARSLEY, CHERRY TOMATOES COOKED IN WHITE WINE AND A TOUCH OF TOMATO SAUCE.

RAVIOLI RICOTTA & SPINACH 16.50

HOME-MADE FRESH OF THE DAY PASTA RAVIOLI FILLED WITH SPINACH AND RICOTTA, SERVED IN CREAMY PARMESAN SAUCE.

PACCHERI CON POLLO GFA - UA - DFA 16.95

PACCHERI PASTA COOKED WITH CHICKEN, CREAMY PARMESAN SAUCE, SUN DRIED TOMATOES, GARLIC & SPINACH.

PACCHERI CON SALMONE GFA - DFA 17.95

SALMON, COURGETTES, CHERRY TOMATOES, ASPARAGUS, GARLIC, WHITE WINE AND CREAMY SAUCE.

PENNE RUSTICANA GFA - DFA 17.50

PENNE PASTA WITH CHICKEN, PANCETTA, ROASTED PEPPERS & MASCARPONE CHEESE IN A CREAMY TOMATO SAUCE. FINISHED WITH CRISPY PARMHAM

LASAGNE 15.95

HOME-MADE OVEN BAKED LAYERS OF PASTA WITH MINCED MEAT, BECHAMEL SAUCE AND TOPPED WITH MOZZARELLA CHEESE.

POLLO AL FORNO GF 16.95

PENNE PASTA COOKED IN CREAMY PARMESAN SAUCE, CHICKEN, MUSHROOMS, PEPPERS, SPICY NDUJA AND OVEN BAKED.

TAGLIATELLE PESCATORE GFA - DFA 18.50

LINGUINE PASTA COOKED IN WHITE WINE, KING PRAWNS, SALMON, GARLIC, PARSLEY, CREAM AND A TOUCH OF TOMATO SAUCE.

LINGUINE GAMBERONI GFA - DFA 17.95

SHELL OFF KING PRAWNS PAN FRIED IN WHITE WINE, CHERRY TOMATO SAUCE, FRESH CHILLI, PARSLEY AND GARLIC.

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PIZZA

GLUTEN FREE PIZZA BASE
IS AVAILABLE
EXTRA £2.00

MARGHERITA U	12.95	BUFFALATO	16.95
TOMATO SAUCE, MOZZARELLA CHEESE AND FRESH BASIL.		TOMATO SAUCE, BUFFALO MOZZARELLA, PARMA HAM AND TOPPED WITH FRESH ROCKED SALAD AND SHAVED GRANA PADANO.	
QUATTRO FORMAGGIO U	16.95	PROSCIUTO & FUNGHI	15.95
TOMATO SAUCE, MOZZARELLA CHEESE, GOAT CHEESE, GORGONZOLA CHEESE AND PARMESAN CHEESE.		TOMATO SAUCE, MOZZARELLA CHEESE, HAM & MUSHROOMS.	
MARINARA	17.95	PICCANTE	16.95
TOMATO SAUCE, MOZZARELLA CHEESE, KING PRAWNS, SQUID, TUNA, ANCHOVIES, GARLIC AND FRESH CHILLI.		TOMATO SAUCE, MOZZARELLA CHEESE, PEPPERONI, SPICY SAUSAGE, MUSHROOMS AND FRESH CHILLI.	
CARNIVOLA	17.95	CAPRINO	16.50
MOZZARELLA CHEESE, BOLOGNESE SAUCE, HAM, PEPPERONI, SPICY SAUSAGE AND FRESH CHILLI.		TOMATO SAUCE, MOZZARELLA CHEESE, CARAMELISED ONIONS, ROASTED PEPPERS AND GOAT CHEESE.	
CAPRICCIOSA	16.50	POLLO & PESTO	16.95
TOMATO SAUCE, MOZZARELLA CHEESE, HAM, MUSHROOMS, BLACK OLIVES AND ARTICHOKE HEARTS.		TOMATO SAUCE, MOZZARELLA CHEESE, GREEN PESTO, CHICKEN, ONIONS, OLIVES & SPINACH	
TOSCANA	17.50	VENEZIANA	17.95
TOMATO SAUCE, MOZZARELLA CHEESE, PEPPERONI, HAM, ONIONS AND PEPPERS.		WHITE BASE PIZZA WITH MOZZARELLA CHEESE, BRUSCHETTA NAPOLI, BURRATA CHEESE, PARMHAM & TOASTED PISTACHIOS.	

ALL PIZZA CAN BE MADE AS CALZONE EXTRA 1.5
ADD TOPPINGS: 1.50 VEGETABLES, 2.00 MEAT, 2.50 FISH

SIDE DISHES

MIXED SALAD	4.50	NEW POTATOES	4.50
CHIPS	4.50	SELECTION OF VEGETABLES	4.95
ONION RINGS	3.95	TENDERSTEAM BROCCOLI	4.95
GARLIC & BUTTER MUSHROOMS	5.95	ASPARAGUS	3.90

KIDS MENU
under 10

2 COURSE
MEAL 8.95

PASTA

PIZZA

PIZZA MARGHERITA
TOMATO SAUCE, MOZZARELLA CHEESE

PIZZA POLLO
TOMATO SAUCE, MOZZARELLA CHEESE AND CHICKEN

CREATE YOUR OWN PIZZA - WITH ONE FREE TOPPING

PENNE POMODORO..... PENNE PASTA IN TOMATO SAUCE
PENNE ALLA CREMA..... PENNE PASTA IN CREAMY SAUCE
LINGUINE BOLOGNESE
LINGUINE CARBONARA
CHICKEN NUGGETS & CHIPS

DESSERTS

GELATO..... 1 SCOOP OF VANILLA, CHOCOLATE OR STRAWBERRY
PROFITEROLES..... TWO PROFITEROLES FILLED WITH WHIPPED CREAM, TOPPED WITH CHOCOLATE SAUCE

TAKEAWAY AVAILABLE

WE HOPE THAT YOU ENJOY YOUR MEAL AND WE LOOK FORWARD TO SEEING YOU AGAIN SOON

CARNE - MEAT

POLLO DOLCELATTE GFA 19.95

GRILLED CHICKEN BREAST TOPPED WITH GORGONZOLA CHEESE, FRESH SPINACH. SERVED WITH CHIPS AND ROCKET PARMESAN SALAD.

BISTECCA FIORENTINA GFA 32.50

20 OZ (600G) T-BONE STEAK COOKED TO YOUR CHOICE, SERVED WITH FRENCH FRIES AND GARLIC HERB BUTTER.

BISTECCA DI MANZO GFA - DFA 25.50

10OZ SIRLOIN STEAK SERVED WITH FRENCH FRIES AND GARLIC HERB BUTTER.

(CHOICES OF SAUCE: PEPPERCORN, MUSHROOMS, DOLCE LATTE. EXTRA 2.5)

POLLO ALLA FUNGHI GFA - DFA 19.50

GRILLED CHICKEN BREAST COOKED IN MARSALA WINE SAUCE, MUSHROOMS, ONIONS AND CREAM. SERVED WITH NEW POTATOES & PEPPERS.

ANATRA ARROSTO GFA - DFA 23.00

DUCK BREAST SLOW COOKED IN ORANGE JUS, SERVED WITH POTATOES, CARROTS & BROCCOLI.

FILETTO DI MAIALE GFA - DFA 19.50

PAN COOKED MEDALLION OF PORK FILLET IN A CREAMY TARRAGON, DEMI-GLAZE SAUCE, MUSHROOMS & RED ONIONS. SERVED NEW POTATOES, CARROTS & BROCCOLI.

PESCE - FISH

BRANZINO GF - DFA 23.50

FRESH FILLETED SEA BASS, KING PRAWNS, MUSSELS, CALAMARI, WHITE WINE, CHILLI, GARLIC BUTTER SAUCE AND NEW BABY POTATOES.

FISH PLATTER GF - DFA 29.95

PAN FRIED FILLET OF SALMON, FILLET OF SEA BASS, SHELL OF KING PRAWNS, FRESH MUSSELS COOKED IN WHITE WINE, GARLIC BUTTER, LEMON AND PARSLEY. SERVED WITH NEW POTATOES AND FRESH SALAD.

SALMONE ALLA GRIGLIA GF - DFA 23.00

FRESH FILLETED SALMON MARINATED IN HERBS, LEMON, SERVED WITH ASPARAGUS, FRESH SALAD AND NEW POTATOES.

(ADD BRANDY AND CREAMY SAUCE FOR EXTRA 2.5)

SALMONE ZAFFERANO GF - DFA 23.00

SALMON FILLET MARINATED IN HERBS AND SERVED WITH RISOTTO IN ASPARAGUS AND SAFFRON SAUCE.

DID YOU KNOW THAT WE HAVE SPECIALS EVERY DAY? CHECK OUR SPECIAL'S BOARD FOR MORE DISHES.

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