



Spring 2017

Little Italy is open 7 days a week from 12 noon onwards and our kitchen serves until Midnight.

ANTIPASTI

ZUPPA DI FUNGHI £11

Mixed Porcini and Wild Mushroom Soup, Fresh Cream Finish and Pane Carasau

CAPRINO CROCCANTE £12.50

Crispy Oven-Baked Filo Pastry filled with Goat's Cheese, Home-Made Italian Guacamole, Sun-Dried Cherry Tomatoes

CALAMARI E GAMBERONI FRITTI £14.50

Deep Fried Calamari and Pacific King Prawns with Crispy Courgettes, Home-Made

Saffron Tartar Mayonnaise

TAGLIERE APPESI £16

Mixed Italian Finest Cured Meats, Mixed Bruschetta and Artigianale Cheeses

SCOTTATA DI MANZO £13.50

Char-Grilled Scotch Beef Fillet with Rocket and Parmesan

FAGOTTINO DI PASTA £12.50

Oven Baked Egg Pastry Filled with Ricotta Cheese, Spinach and Tomato Sauce

BABY VEGETALI AL VAPORE (V) £12.50

Steamed Baby Vegetables with Olive Oil and Lemon Dressing

GRANCHIETTI FRITTI £14.50

Soft Shell Crab with Green Chilli and Ginger Vinegrette and Fennel Salad

RAVIOLI – PASTA – RISOTTI

RAVIOLI RICOTTA DI SPINACI (V) £17.50

Home-Made Spinach Ravioli Filled with Sun Dried Tomato and Ricotta in a Tomato Compote

SPAGHETTI POMODORO E CAPRINO £16.50

Spaghetti with Fresh Tomato and Goat's Cheese

LINGUINE ALL'ASTICE £26

Linguine Lobster, Fresh Tomato and Basil

TAGLIOLINI AL TARTUFO £17

Home-Made Tagliolini with Black Truffle in a Creamy Sauce

PENNE INTEGRALI CON BROCCOLI £17

Whole-wheat Penne with Broccoli, Anchovy, Fresh Mint and Chilli

CAPELLI D'ANGELO AL POMODORO (V) £15.50

Angel Hair with Fresh Tomato Sauce in a Crispy Parmesan Basket

SPAGHETTI ALLE VONGOLE £19

Spaghetti Vongole

RISOTTO ALLA MILANESE £17

Saffron Risotto 'Milanese'

RIGATONI ALLA CARBONARA £19

Classic Rigatoni Carbonara made with Guanciale

TAGLIATELLE RAGU' DI MANZO £19

Home-Made Tagliatelle with Scotch Beef Fillet Ragù and Parmesan Shavings

MAIN COURSE

CARNE

FILETTO DI MANZO SCOZZESE £33

Char-Grilled Scotch Fillet Steak, Sautéed Spinach and Grilled Cherry Tomatoes

SALTIMBOCCA DI POLLO £25

Pan-Fried Free Range Corn Fed Chicken "Saltimbocca", with Parma Ham, Sage, in a White Wine Sauce, Truffle Mash Potatoes

VITELLO ALLA MILANESE £29

Veal Milanese with Spaghetti al Pomodoro

ARROSTO D'AGNELLO £26

Roasted Rolled Best End Welsh Lamb, Sautéed Italia Chicory, Roast Potatoes

LONG BONE RIB-EYE £68

(SERVES 2, PLEASE ALLOW 30MINS)

Long Bone Rib-eye with Truffle Mashed Potatoes, Roasted Aubergines and Grilled Vine Tomatoes

PESCE

SPIGOLA AL SALE £64

(SERVES 2, PLEASE ALLOW 30MINS)

Oven-Baked Wild Sea Bass Baked in Sea Salt Crust served with Warm New Potatoes and French Bean

POLIPO ALLA GRIGLIA £27

Char-Grilled Octopus with Rosemary Olive Oil, Crushed Potatoes

GAMBERONI PIL PIL £26

Pan-Fried Pacific King Prawns with Paprika, Garlic and Fresh Chilli

SALMONE ARROSTO £24

Roast Scottish Salmon Tranche with Saffron Rice and Miso Sauce

CONTORNI

Sautéed Padron Peppers £6

Double Cooked Hand Cuts Chips £4.5

Broccoli with Garlic and Chilli £5

Zucchine Fritte £4.5

Tomato Salad £4.5

Truffle Mashed Potatoes £5

Sautéed Spinach £5

Sweet Potato Fries £4

Green Salad £4

Little Italy is an independent restaurant with no affiliation or partnership with any other establishment with a similar name in Great Britain

Please speak with our staff for allergies and intolerances

Cover charge £1.50 per person

Service Charge of 12.50% will be added on your final bill

Head Chef: Aldo Venturi, Genzano di Roma Italy

