

# RISTORANTE BRAVI

## PIZZA - OLIVES - BREADS - SHARING

Garlic and Extra Virgin Olive Oil / 5.50    Tomato Passata and garlic / 6.00    Garlic, Sea salt, rosemary and extra virgin olive oil / 6.00    Garlic and Mozzarella cheese / 6.50  
Mixed marinated olives / 4.50    Olives, bread and garlic Aioli / 5.00    Freshly baked bread & butter (per person) 0.50

## STARTERS

<p><b>Zuppe del Giorno</b> Homemade soup of the Day served with Fresh crusty bread and butter 5.90</p>	<p><b>Pate Della Casa</b> Our own chicken liver pate served with toasted focaccia bread and a port and redcurrant sauce 6.90</p>	<p><b>Bruschetta con Pomodoro</b> Grilled Sour dough bread, rubbed with garlic and topped with fresh plum tomatoes, basil and Extra virgin olive oil 6.20</p>	<p><b>Gamberoni</b> King Prawns pan fried in Olive oil, garlic, parsley and white wine 10.90</p>
<p><b>Arancini</b> Deep fried crispy risotto balls, filled with Taleggio cheese and served with tomato &amp; roasted pepper sauce 6.80</p>	<p><b>Formaggio di Capra</b> Deep fried Goats cheese fritter, Continental leaf Salad, caramelised Fig and orange chutney 6.90</p>	<p><b>Funghi Misti</b> Wild mushrooms sauteed in truffled cream, garlic &amp; white wine, served on toasted Sour dough bread 6.80</p>	<p><b>Crostino di Prosciutto</b> Grilled Sour dough bread topped With whipped Pecorino cheese, Fresh tomatoes &amp; Parma Ham 7.20</p>
<p><b>Insalata di Anatra</b> Five spiced shredded duck salad, Seasonal leaves, pomegranate, spring Onions, Oriental dressing 7.90</p>	<p><b>Cozze Grande</b> green lip Mussels cooked in a sauce of white wine, cream, spring onions garlic and pancetta 7.70</p>	<p><b>Antipasti</b> Mixed Italian cold meats, Olives, Roman stem artichoke, creamed Pecorino cheese, focaccia 12.50</p>	<p><b>Polpetti</b> Homemade beef and pork meatballs cooked in our San Marzano tomato sauce 7.70</p>

## PASTA - RISOTTO

Tagliatelle Bolognese....Our homemade slow cooked Beef and San Marzano tomato ragu served traditionally with Tagliatelle ribbons	11.50
Spaghetti alla Carbonara...with egg, smoked pancetta, black pepper, cream and Parmesan cheese	11.90
Penne Pasticciate....with Tomato passata, chilli, garlic, ham, mushrooms, cream and Parmesan cheese	11.50
Penne Arrabiatta...with tomatoes, chilli, garlic and parsley	10.50    Add chicken breast 11.90
Gnocchi Tirolese...Small potato dumplings in a sauce of Parmesan cream, peas, mushrooms, pancetta and spinach	11.90
Spaghetti alla Putanesca...Spaghetti tossed in a sauté of tomatoes, anchovy, capers, garlic, extra virgin olive oil and parsley	11.50
Tagliatelle Boscaiola....with Bolognese sauce, cream, mushrooms and Parmesan cheese	11.50
Linguine Gamberetti...with extra virgin olive oil, tomatoes, spinach, prawns, chilli, lemon and garlic	13.90
Ravioli Porcini...Porcini mushroom and cheese filled Ravioli in a truffled and garlic butter sauce with baby tomatoes, fresh basil and Parmesan	13.50
Linguine con Pollo...with Parmesan cream, basil pesto, strips of chicken breast and peas	13.50
Girasole con Aragosta...Lobster filled Ravioli pasta served in a light shellfish cream sauce	14.20
Risotto Catalana...Carnaroli rice cooked with tomatoes, chicken stock, smoked paprika, chicken breast, prawns, peas and peppers	13.90

Half portions of Pasta are available as a Starter

from 6.80

## MAIN COURSES

One side dish of your choice is included from the 'Mains sides Menu'

<p><b>Filetto di Miale</b> Medallions of pork fillet tenderloin coated In Parmesan breadcrumbs, pan-fried and topped with Tomato Napoli sauce and mozzarella 18.90</p>	<p><b>Canone di Agnello</b> Shoulder of Lamb cooked slowly with honey and rosemary, served with red wine and roasting juices sauce and truffled potato mash 19.50</p>	<p><b>Pollo Ardente</b> Tender escallops of chicken breast cooked in a sauce of tomatoes, pancetta, garlic, chilli and vegetable soffrito 16.00</p>
<p><b>Gamberoni al' Aglio</b> King Prawns pan fried in olive oil, Garlic, white wine, butter &amp; Parsley 23.50</p>	<p><b>Pollo Rosemarino</b> Tender escallops of chicken breast cooked with confit onions, chorizo, garlic, white wine and rosemary 16.00</p>	<p><b>Pollo Ripieno</b> Roasted chicken breast filled with black pudding stuffing and served with green peppercorn cream 16.50</p>
<p><b>Filetto Pepe Verde</b> Fillet steak grilled to your liking and served with green peppercorn cream sauce 28.50</p>	<p><b>Filetto Porcini</b> Fillet steak grilled to your liking and served with a red wine, garlic and wild mushroom sauce 28.50</p>	<p><b>Spigola Siciliana</b> Oven baked Fillets of Sea Bass served with roasted peppers, datterini baby tomato and caper dressing 20.90</p>

ALL FILLET STEAKS ARE APPROXIMATELY 285grm PRE-COOKED WEIGHT - WE SERVE PREMIUM QUALITY ST. GEORGE LAKELAND GRASS REARED BEEF

MAINS SIDES MENU – Hand-cut chips – French fries – Seasonal Vegetables of the day – Creamed Potato mash – Garlic sauteed potatoes - House salad

### EXTRA SIDE DISHES

Garlic sauteed potatoes 3.50 / Hand cut chips 3.50 / French fries 3.50 / Sweet Potato fries 3.50 / Seasonal Vegetables of the day 2.00 / Creamed Potato mash 2.50  
Truffled Potato mash 3.50 / Truffle & Parmesan fries 4.50 / Broccoli, Spinach & Peas in garlic and chilli butter 4.50 / Rocket and Parmesan salad 4.50  
House mixed salad 3.50 / Tomato and red onion salad 4.50 / Garlic Aioli Mayo 1.20 / Nduja Mayonnaise 1.50

If you have any food or ingredient allergies or intolerances, please let your server know before ordering your meal – Nuts, products containing nuts and flour containing gluten are used in Our kitchen and therefore be airborne into the kitchen and restaurant environments.