

RISTORANTE BRAVI

PIZZA - OLIVES - BREADS - SHARING

Garlic and Extra Virgin Olive Oil / 5.70 Tomato Passata and garlic / 6.20 Garlic, Sea salt, rosemary and extra virgin olive oil / 6.20 Garlic and Mozzarella cheese / 6.70
Mixed marinated olives / 4.50 Olives, bread and garlic Aioli / 5.00 Freshly baked bread & butter (per person) 0.50

STARTERS

Zuppe del Giorno Homemade soup of the Day served with Fresh crusty bread and butter 6.50	Pate Della Casa Our own chicken liver pate served with toasted focaccia bread and a port and redcurrant sauce 7.50	Bruschetta con Pomodoro Grilled Sour dough bread, rubbed with garlic and topped with fresh plum tomatoes, basil and Extra virgin olive oil 6.50	Gamberoni King Prawns pan fried in Olive oil, garlic, parsley and white wine 11.50
Arancini Deep fried crispy risotto croquettes, Filled with mozzarella cheese and served with tomato & roasted pepper sauce 7.50	Formaggio di Capra Deep fried Goats cheese fritter, Continental leaf Salad, tomato chutney 7.20	Funghi Misti Wild mushrooms sauteed in garlic and truffle oil, served on toasted sourdough , finished with Parmesan cheese 6.90	Crostino Calabrese Grilled Sour dough bread topped With whipped Pecorino cheese, Spicy Nduja and Pepperonata 7.50
Cozze Grande green lip Mussels cooked in a sauce of white wine, cream, spring onions garlic and pancetta 7.90	Polpetti Homemade beef and pork meatballs cooked in our San Marzano tomato sauce 7.80	Pollo Miele Piccante Honey and chilli glazed strips of chicken breast salad, Continental leaves, spring onions, julienne vegetables 7.80	Gamberetti e Melone Royal Greenland cold water prawns, Crevette and melon salad, Marie rose sauce 8.70

PASTA - RISOTTO

Tagliatelle Bolognese....Our homemade slow cooked Beef and San Marzano tomato ragu served traditionally with Tagliatelle ribbons	12.00
Spaghetti alla Carbonara...with egg, smoked pancetta, black pepper, cream and Parmesan cheese	12.50
Penne Pasticciate....with Tomato passata, chilli, garlic, ham, mushrooms, cream and Parmesan cheese	11.90
Penne Arrabiatta...with tomatoes, chilli, garlic and parsley	10.90 Add chicken breast 12.50
Gnocchi Tirolese...Small potato dumplings in a sauce of Parmesan cream, peas, mushrooms, pancetta and spinach	12.50
Spaghetti alla Putanesca...Spaghetti tossed in a sauté of tomatoes, anchovy, capers, garlic, extra virgin olive oil and parsley	12.50
Tagliatelle Boscaiola....with Bolognese sauce, cream, mushrooms and Parmesan cheese	11.90
Linguine Gamberetti...with extra virgin olive oil, tomatoes, spinach, prawns, chilli, lemon and garlic	14.50
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	14.50
Risotto Catalana...Carnaroli rice cooked with tomatoes, chicken stock, smoked paprika, chicken breast, prawns, peas and peppers	14.20
Risotto Campagna...Carnaroli rice cooked in a creamy Bolognese ragu sauce with wild mushrooms and Grana Padano cheese	14.50
half portions of Pasta are available as a Starter	from 6.90

MAIN COURSES

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

Filetto di Miale Medallions of pork fillet tenderloin coated In Parmesan breadcrumbs, pan-fried and topped with Tomato Napoli sauce and mozzarella 18.90	Canone di Agnello Shoulder of Lamb braised slowly with honey and rosemary, served with red wine and roasting juices sauce and truffled potato mash 19.90	Pollo Ardente Tender escallops of chicken breast cooked in a sauce of tomatoes, pancetta, garlic, chilli and vegetable soffrito 16.90
Gamberoni al' Aglio King Prawns pan fried in olive oil; Garlic, white wine, butter & Parsley 23.50	Pollo Rosemarino Tender escallops of chicken breast cooked with confit onions, chorizo, garlic, white wine and rosemary 16.90	Rana Pescatrice Milanese Medallions of Monkfish tail fillet cooked Milanese style in gremolata breadcrumbs and served with tomato, lemon, caper and parsley dressing 23.90
Filetto Pepe Verde Fillet steak grilled to your liking and served with green peppercorn cream sauce 28.90	Filetto Porcini Fillet steak grilled to your liking and served with a red wine, garlic and wild mushroom sauce 28.90	Spigola Mare e Monte Pan-fried fillets of Sea Bass with garlic butter, prawns, chorizo and spring onions 22.90

ALL FILLET STEAKS ARE APPROXIMATELY 285grm PRE-COOKED WEIGHT - WE SERVE PREMIUM QUALITY ST. GEORGE 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 3.70 / Hand cut chips 3.70 / French fries 3.70 / Sweet Potato fries 3.70 / Seasonal Vegetables of the day 2.00 / Creamed Potato mash 2.70
Truffled Potato mash 3.90 / Truffle & Parmesan fries 4.70 / Broccoli, Spinach & Peas in garlic and chilli butter 4.70 / Rocket and Parmesan salad 4.70
House mixed salad 3.70 / 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.