

STARTERS

ZUPPA DI COZZE NAPOLITANO 7.00/12.50

Fresh mussels in spicy tomato, white wine and garlic liquor, served with homebaked rustic bread

INSALATA MARE 7.50

Selection of home-marinated seafood and shellfish with mixed leaves, served with homebaked rustic bread

ANTIPASTO MISTO 7.40

Selection of cured meats, parmesan shavings, grilled vegetables, olives and mixed leaves, served with homebaked rustic bread

ANTIPASTO DI VERDURE 7.40

Selection of grilled and marinated vegetables, mozzarella, orange, olives and mixed leaves, served with homebaked rustic bread

ASSAGGI 7.10

Sampler of spicy salami, olives, sun-kissed tomato and speck, served with Sardinian rosemary flat bread

CROSTONE 6.50

Toasted garlic-rubbed rustic bread, topped with sautéed chicken liver, sage and white wine

CAPRESE 6.15

Fresh buffalo mozzarella, tomato, basil leaves and black olives, with homebaked rustic bread

MINISTRA 3.85

Vegetable soup served with homebaked rustic bread

SALADS

SPINACI, PEPERONI, RICOTTA E PINOLI 7.95

Baby spinach, roast peppers, salted ricotta and toasted pine nuts with honey and balsamic vinegar dressing

ANATRA E PEPERONI 9.95

Grilled duck slices served on continental leaves with sweet roasted peppers and honey & balsamic vinegar dressing

FINOCCHIO E ARANCIA 5.95

Fresh fennel, orange and olives with extra virgin olive oil and vinegar dressing

**SPECIALS
PROJECTED
ONTO WALL**

PASTA

PENNETTE AL PESTO ROSSO 6.80

Homemade sun-kissed tomato, basil, pinenut and parmesan pesto

PENNETTE PASTICCIATI 6.80

Fresh Italian sausage, tomato, mascarpone and peas

LINGUINI ALLE COZZE 7.50

Fresh mussels, garlic, olive oil, white wine and fresh diced tomato

LINGUINE AI FUNGHI 7.50

Selection of wild mushrooms, garden herb oil, lemon rind and rocket



EGG TAGLIATELLE VEGETARIANO 6.90

Seasonal mixed vegetables, fresh tomatoes and basil

EGG TAGLIATELLE AL FEGATO 7.60

Chicken livers, sage, onions and white wine

RISOTTO 6.90

Leek and parmesan

MAINS

SALSICCE CONTADINA 10.80

Fresh Italian sausage casserole with baby potatoes, herbs, olives and root vegetables

CARRE D'AGNELLO ARROSTO CON LENTICCHIE E POMODORINI 14.90

Pink roasted rack of lamb served on a bed of brown lentils with cherry tomatoes and herbs

PLEASE BE AWARE THAT DUE TO LOCAL AUTHORITY CONDITIONS WE MUST CLOSE AT 10PM. SHAME REALLY. caffez.co.uk

SALMONE E FINOCCHIO 10.25

Baked salmon steak with fresh fennel served on swede and carrot mash

POLLO SAN GIMIGNANO 10.20

Cornfed chicken breast with olives, sundried tomatoes and white wine, topped with melted pecorino cheese shavings, served with seasonal vegetables

ANATRA ALLE CASTAGNE 13.40

Pink-roasted duck breast with chestnuts, white mushrooms and marsala wine, served with seasonal vegetables

MELANZANE ALLA PARMIGIANA 8.90

Baked layers of aubergine, tomato sauce, mozzarella and parmesan

VERDURE GRIGLIATE 8.55

Selection of grilled seasonal vegetables served on baby spinach leaves

CONTORNI

Bowl of mixed marinated olives 1.50

Green or mixed salad 2.50

Rosemary roast potatoes 2.50

Selection of seasonal vegetables 2.50

Sardinian rosemary flat bread 2.10

Homebaked rustic bread 1.25

DOLCE E FORMAGGI

PANNA COTTA 4.30

Italian cooked cream topped with forest berry pureé

TORTA DI FORMAGGIO 4.30

Amaretti-based ricotta cheesecake with a selection of fruit toppings

MILLEFOGLIE 4.30

Chilled layers of puff pastry filled with Strega liqueur custard

AFFOGATO 3.70

Dairy vanilla ice cream served in a cappuccino cup with a shot of espresso poured over

GELATI 4.00

A selection of dairy ice creams

FORMAGGI 5.50

A selection of regional Italian cheeses

Ⓥ suitable for vegetarians

There is no service charge & all major credit cards are accepted except Amex.

Cheques are accepted to the limit of valid cheque card.

rusticitaliandining