



CARMELO'S

ITALIAN KITCHEN

Nibbles & Sharers

PANE CON AGLIO (V)

Stone baked garlic bread with garlic butter & oregano, mozzarella & oregano OR tomato & basil 7

FOCACCIA (V)

Rosemary and sea salt flat bread 5

OLIVE MARINATE (V)

Home marinated olives 4

BRUSCHETTA (V)

Mixed cherry tomatoes, red onion, on crunchy ciabatta drizzled with olive oil, topped with fresh basil 7

ANTIPASTO

Selection of cured meats, olives, buffalo mozzarella, roasted peppers, aubergines & zucchini 12

Starters

SMOKED SALMON & PRAWNS

Smoked salmon, baby prawns in a marie rose sauce 12

PRAWN COCKTAIL

Traditional prawn cocktail, with marie rose sauce. 10

FUNGHI DOLCELATTE (V)

Mushrooms baked in a creamy blue cheese sauce served with toasted homemade bread 10

FUNGHI IMPANATE (V)

Breaded mushrooms served with garlic mayonnaise 9

GOAT CHEESE IMPANATE

Breaded goats cheese, topped with caramelised onions 10

INSALATA CAPRESE (V)

Mozzarella, tomato and basil, drizzled with olive oil 9

PATE DI FEGATO

Home made chicken, duck and orange pate, with cranberry sauce and toasted homemade bread 10

COSTOLETTE ALLA BARBECUE

Sticky BBQ spare ribs, topped with chilli, spring onion and sesame seeds 10

POLPETTE

Homemade meatballs served in tomato sauce with parmesan and fresh basil 9

SALT & PEPPER WINGS

Crispy chicken wings, in salt and pepper seasoning, tossed with peppers, onions, garlic and chilli. topped with sesame seeds 9

CALAMARI FRITTI

Lightly fried squid served with sweet chilli 10

COZZE MARINARA

Fresh mussels cooked with cherry tomatoes, garlic, parsley, chilli and a touch of tomato sauce 12

GAMBERONI DIAVOLA

King prawns cooked in spicy cherry tomato sauce, with garlic, fresh chilli and spring onions 12

Mains

The Grill

CHICKEN BREAST

Locally sourced, whole chicken breast

18

FILLET STEAK

Locally sourced, 28 day aged fillet steak (5oz)

20

SIRLOIN STEAK

Locally sourced, 28 day aged sirloin steak (10oz)

26

FILLET STEAK

Locally sourced, 28 day aged fillet steak (10oz)

32

LAMB RUMP

Locally sourced lamb rump steak (10oz)

23

RUMP STEAK

Locally sourced, 28 day aged rump steak (10oz)

23

RIB EYE

Locally sourced, 28 day aged rib-eye steak (10oz)

28

T-BONE STEAK

Locally sourced, 28 day aged T-bone steak (20oz)

36

SAUCES

Al Pepe

Diane

Blue Cheese

ALL GRILLED MEAT IS SERVED WITH CHUNKY CHIPS SAUTED MUSHROOM AND GRILLED TOMATO

WANT TO MAKE IT SURF & TURF? Add King prawns for 12

Pesce

FRITTO MISTO

Lightly fried squid, king prawns and sea bass, served with chips and garlic mayonnaise

19

GAMBERONI SICILIANA

King prawns cooked in a garlic, lemon & white wine sauce with cherry tomatoes & chilli

25

SEA-BASS

Fresh fillets of seabass, served with a spring onion, cherry tomato, garlic and white wine sauce.

24

SELEZIONE DI PESCE

Selection of Market Salmon, seabass, king prawns and mussels served in a king prawn bisque.

29

SALMONE PORRE

Pan seared fillet of salmon, served with a cream of leak sauce.

23

Pollo

POLLO STROGONOFF

Sliced chicken breast cooked with mushrooms, onions and paprika in a cream & brandy sauce, served with rice

18

POLLO ALLA CREMA

Sliced chicken breast with onions, mushrooms & garlic in a creamy sauce.

18

POLLO MILANESE

Butterflied chicken breast, breaded and pan-fried served with spaghetti napoli

18

ALL FISH COURSES ARE SERVED WITH POTATOES, AND MIXED VEGETABLES . EXCLUDING FRITTO MISTO.



Pasta

SPAGHETTI BOLOGNESE
Spaghetti tossed in a beef ragu

11

SPAGHETTI CARBONARA
Spaghetti tossed in a creamy egg sauce with pancetta & parmesan

11

LASAGNE
Traditional lasagne layered with our ragu, mozzarella and béchamel, baked in tomato sauce

11

CANNELONI
Pasta tubes stuffed with minced beef, pork, spinach and ricotta, baked in tomato sauce and béchamel and crisped with parmesan

11

SPAGHETTI MATRICIANA
Spaghetti tossed in a tomato sauce with pancetta, onions, basil a touch of chilli and cherry tomatoes

12

PENNE VESUVIO
Penne tossed in a spicy tomato sauce with salami, onions, chilli, garlic & cherry tomatoes.

12

SPAGHETTI POLPETTE
Spaghetti tossed in a tomato sauce with onions, and homemade meatballs.

14

TAGLIATELLE POLLO
Tagliatelle tossed with chicken, wild mushrooms, onions, rosemary & garlic, in a creamy sauce.

16

TAGLIATELLE AL FILLETO
Tagliatelle tossed with fillet steak, onions, mushrooms and garlic, in a rich tomato sauce with a touch of cream and rosemary.

20

Pizzas

MARGHERITA (V)
San Marzano tomato, fior di latte

10

VEGETALE (V)
San Marzano tomato, fior di latte, aubergine, courgette and peppers

12

DOMENICA (V)
San Marzano tomato, fior di latte, sun-dried tomatoes & goats cheese topped with rocket and parmesan

14

QUATTRO FORMAGGI (V)
San Marzano tomato, fior di latte goats cheese, dolcelatte, parmesan

14

NAPOLI
San Marzano tomato, fior di latte, anchovies and capers

13

CARMELO
San Marzano tomato, fior di latte ham, mushroom, salami and egg

13

CALABRESE
San Marzano tomato, fior di latte n'duja, salami, onion, olives and chilli

13

SLOPPY GIUSEPPE
San Marzano tomato, fior di latte spicy beef, peppers and chilli

14

MEXICANA
Bbq base, fior di latte chicken, peppers, onion

14

ALLESSANDRO
San Marzano tomato, fior di latte, mortadella and pistacchio

15

QUATTRO STAGIONI
San Marzano tomato, fior di latte salami, ham, peppers and mushroom

12

CALZONE
Folded pizza with ham, mushroom, mozzarella and tomato filling

13

TONNO
San Marzano tomato, fior di latte tuna, red onion

14

MEATFEAST
Tomato, mozzarella, salami, chicken and meatballs

15

MARE
Tomato sauce, mozzarella, king prawns, mussels and squid

16

Risotti

RISOTTO PRIMAVERA (V)
Arborio rice cooked with mixed seasonal vegetables, with garlic and white wine, in a creamy sauce, finished with italian marscarpone

14

RISOTTO POLLO
Arborio rice, cooked with grilled chicken and wild Italian porcini mushrooms in creamy garlic, rosemary, and white wine sauce, finished with marscarpone

16

RISOTTO MARINARA
Arborio rice cooked with with king prawns, mussels, clams & squid, in a cherry tomato sauce with king prawn bisque

18

Sides

PARMESAN & TRUFFLE FRIES
French fries, topped with parmesan and truffle oil.

6

VEGETABLES
mixed seasonal vegetables

4

CHUNKY CHIPS
Homemade, Hand cut chunky chips.

5

FRESH SALAD
Mix leaf, tomato, cucumber onion & olives.

5

Seafood Pasta

LINGUINE SALMONE
Linguine tossed in a creamy tomato sauce with smoked salmon, spinach & cherry tomatoes.

14

SPAGHETTI ALLE COZZE
Spaghetti tossed with fresh mussels, in a spiced garlic and cherry tomato sauce.

16

LINGUINE GAMBERONI
Linguine tossed in a spicy cherry tomato sauce, with king prawns, chilli, garlic and king prawn bisque.

18

SPAGHETTI DI MARE
Spaghetti tossed with king prawns, mussels, clams & squid, in a cherry tomato sauce with king prawn bisque

18

Vegetarian Pasta

PENNE ARRABBIATA (V)
Penne tossed in a spicy chilli tomato sauce, with garlic chilli and cherry tomatoes

11

SPINACH & RICOTTA CANNELONI
Pasta tubes stuffed with spinach and ricotta, baked in tomato sauce and béchamel and crisped with parmesan

12

FETTUCINE AL FUNGHI (V)
Fettuccine tossed in a cream sauce with garlic, white wine, rosemary, mushrooms and famous Italian porcini mushrooms

14

PENNE ALLA GORGONZOLA (V)
Penne pasta tossed in a rich creamy blue cheese, broccoli and cracked black pepper sauce.

14