



CARMELO'S

ITALIAN KITCHEN

Nibbles & Sharers

PANE CON AGLIO (V)

Stone baked garlic bread with garlic butter & oregano, mozzarella & oregano OR tomato & basil £6

OLIVE MARINATE (V)

Home marinated olives £4.50

BRUSCHETTA (V)

Chopped tomato, spring onion, salt and pepper, on crunchy ciabatta drizzled with olive oil, topped with fresh basil £6

ANTIPASTO

Selection of cured meats, olives, buffalo mozzarella, roasted peppers, aubergines & zucchini £10

Starters

SALMONE E GAMBERI

Scottish Orkney Isles smoked salmon, topped with prawns £11

COCKTAIL DI GAMBERI

Traditional prawn cocktail with rose marie sauce £10

PROSCIUTTO E MELONE

Parma ham & melon £10

FUNGHI DOLCELATTE (V)

Mushrooms baked in a creamy blue cheese sauce served with toasted homemade bread £9

FUNGHI IMPANATE (V)

Breaded mushrooms served with rocket and homemade garlic mayonnaise £8

INSALATA CAPRESE (V)

Tiered mozzarella, tomato and basil, served with rocket and drizzled with olive oil £7

PATE DI FEGATO DI POLLO

Home made chicken liver pate, served with rocket, cranberry sauce and toasted homemade bread £9

COSTOLETTE ALLA BARBECUE

Pork ribs slow cooked in chefs special stock, then baked in homemade barbecue sauce £9

POLPETTE

Homemade meatballs served in tomato sauce with parmesan and fresh basil £8

ALETTE DI POLLO

Crispy chicken wings served in a cajun bbq sauce £8

CALAMARI FRITTI

Lightly fried squid served with rocket and sweet chilli £10

COZZE MARINARA

Fresh mussels cooked with cherry tomatoes, garlic, parsley, chilli and a touch of tomato sauce £11

COZZE IMPEPATA

Fresh mussels, cooked with garlic, fresh lemon, black pepper, breadcrumbs and white wine £11

GAMBERONI DIAVOLA

King prawns cooked in spicy cherry tomato sauce, with brandy, fresh chilli and spring onions £11

Mains

The Grill

FILLET STROGONOFF

Strips of fillet steak cooked in a stroganoff sauce, served with rice £24

FILLET STEAK

Locally sourced, 28 day aged fillet steak (10oz) £29

SIRLOIN STEAK

Locally sourced, 28 day aged sirloin steak (10oz) £26

CHICKEN

Locally sourced, whole chicken breast £17

SAUCES

Al Pepe

Diane

Stroganoff

Blue Cheese

WANT TO MAKE IT SURF & TURF?

Any cut of beef can be served with king prawns and garlic butter for an extra £8

Pesce

GAMBERONI SICILIANA

King prawns cooked in a garlic butter & white wine sauce with parsley & chilli £23

FRITTO MISTO*

Lightly fried squid, king prawns and sea bass, served with chips and garlic mayonnaise £17

SEABASS CASALINGA

Grilled seabass with a white wine, garlic and parsley sauce £22

Pollo

POLLO STROGONOFF*

Chicken strips cooked with mushrooms, onions and paprika in a cream & brandy sauce, served with rice £17

POLLO ALLA PEPE

Breast of chicken cooked with a peppercorn sauce £17

POLLO PIZZAOLA

Breast of chicken cooked in a tomato & onion sauce with garlic, oregano & capers £17

All meat and fish main courses are served with potatoes and seasonal vegetables excluding dishes with (*)



Pasta & Risotti

SPAGHETTI BOLOGNESE

Spaghetti tossed in a beef, pork, celery, onion & carrot ragu £10

SPAGHETTI CARBONARA

Spaghetti tossed in a creamy egg sauce with pancetta & parmesan £10

SPAGHETTI MATRICIANA

Spaghetti tossed in a tomato sauce with pancetta, basil and a touch of chilli £11

LINGUINE SALMONE

Linguine tossed in a creamy tomato sauce with smoked salmon & spinach £13

FETTUCINE ANGELINA

Pasta ribbons with ham, mushrooms, petit pois, tossed in cream with a touch of tomato £12

LINGUINE GAMBERONI

Linguine tossed in home-made fish stock with courgettes, king prawns parsley and garlic £17

PENNE VESUVIO

Penne tossed in a spicy tomato sauce with crispy salami, onions and garlic £11

PENNE ARRABBIATA (V)

Penne tossed in a spicy chilli tomato sauce, with garlic chilli and parsley £10

TAGLIATELLE AL POLLO

Strips of grilled chicken, cooked with red peppers, mushrooms, onions and parsley in a cream sauce with a touch of tomato tossed with tagliatelle £15

Pizzas

MARGHERITA (V)

Tomato sauce & mozzarella £10

BUFFALINA (V)

Tomato sauce, buffalo mozzarella and fresh basil £11

MARTINA

Tomato sauce, mozzarella, ham, mushroom and pineapple £11

QUATTRO STAGIONI

Tomato sauce, mozzarella, salami, ham, peppers and mushroom £11

RUSTICA (V)

Tomato sauce, mozzarella, sun-dried tomatoes & goats cheese topped with rocket and parmesan £13

CARMELO

Tomato sauce, mozzarella, ham, mushroom, salami and egg £11

VEGETALE (V)

Tomato sauce, mozzarella, aubergine, courgette and peppers £11

QUATTRO FORMAGGI (V)

Tomato sauce, mozzarella, goats cheese, dolcelatte (creamy blue) cheese and parmesan £13

SLOPPY GIUSEPPE

Tomato sauce, mozzarella, spicy meat, peppers and chilli £13

CALABRESE

Tomato sauce, mozzarella, salami, onion, olives and chilli £11

MARE

Tomato sauce, mozzarella, prawns, mussels and squid £14

NDUJA

Tomato sauce, mozzarella, nduja, salami, onion and chilli £11

PARMIGIANA (V)

Tomato sauce, mozzarella, cherry tomatoes, aubergine, and basil £11

MEATFEAST

Tomato, mozzarella, salami, chicken and meatballs £14

CALZONE

Folded pizza with ham, mushroom, mozzarella and tomato filling £11

GLUTEN FREE AVAILABLE

Pasta & Risotti

FETTUCINE AL FUNGHI (V)

Fettuccine tossed in a cream sauce with garlic, white wine, mushrooms and famous Italian porcini mushrooms £13

SPAGHETTI POLPETTINI

Spaghetti tossed in Napoli sauce with homemade meatballs £14

SPAGHETTI DI MARE

Spaghetti tossed with king prawns, mussels & squid, in a garlic, parsley, chilli & cherry tomato sauce £17

LASAGNE

Traditional lasagne layered with our ragu sauce, mozzarella and béchamel sauce baked in tomato sauce £10

CANNELONI

Pasta tubes stuffed with minced beef, spinach and ricotta, baked in tomato sauce and béchamel and crisped with parmesan £10

RISOTTO PRIMAVERA (V)

Arborio rice cooked with aubergine, courgettes and peppers in mascarpone and light butter £14

RISOTTO MARINARA

Arborio rice cooked with king prawns, squid and mussels, in a homemade fish stock & white wine £17

Side Dishes

INSALATA DELLA CASA (V)

Baby leaf salad with tomato, cucumber, onion, olives and olive oil £5

PATATINE FRITTE (V)

Homemade hand cut chips with sea salt £4

CIOTOLA DI OLIVE (V)

Bowl of fresh seasoned olives £4.50

PANE FRESCO (V)

Selection of fresh bread and rosetta with olive oil and balsamic £3

FOCCACIA (V)

Rosemary and sea salt focaccia £5