

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

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

GAMBERONI ARANCIO

King prawns cooked with garlic and parsley in an orange & brandy sauce £11

Mains

The Grill

FILLET STROGONOFF

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

FILLET ROSSINI

Fillet steak served on bread, topped with pate and served with marsala gravy £28

T-BONE STEAK

Locally sourced, 28 day aged T-bone steak (10oz) £31

SIRLOIN STEAK

Locally sourced, 28 day aged sirloin steak (10oz) £24

FILLET STEAK

Locally sourced, 28 day aged fillet steak (10oz) £27

CHICKEN

Locally sourced, whole chicken breast £15

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

INSALATA DI MARE*

Mussels, squid and king prawns cooked with cherry tomatoes, onion, garlic, white wine and fresh lemon £23

GAMBERONI SICILIANA

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

SEA-BASS TURBANTE

Sea-bass rolled and stuffed with sun-dried tomatoes, garlic, parsley & olives, topped with breadcrumbs on a bed of broccoli cream £23

SALMONE GUACAMOLE

Grilled salmon, served with fresh homemade guacamole topped with fresh salmon tartare £22

FRITTO MISTO*

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

INVOLTINO DI MARE

Fillet of salmon and king prawns wrapped in a fillet of sea bass then further wrapped in puff pastry, with lemon, garlic and parsley, baked and served with Thermidor sauce £21

Pollo

POLLO STROGONOFF*

Chicken strips cooked with mushrooms, onions and paprika in a cream & brandy sauce, served with rice £16

POLLO ROCCO*

Grilled chicken breast on a bed of red pepper cream with rosemary & garlic roasted potatoes, topped with oyster & button mushrooms and finished in a creamy Dolcelatte sauce £17

POLLO BOSCAIOLA*

Chicken breast cooked with mushrooms, peppers, onions and white wine in a tomato based sauce £17

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