



STARTERS

Antipasto Italiano

Italian cured meats, artichokes, grana Padana cheese, olives, slice of home-made focaccia.

Burrata con prosciutto

Creamy burrata, Parma ham, cherry tomatoes topped with basil extra virgin olive oil and balsamic reduction.

Gamberoni pomodorini.

Peeled King pawns, pan fried in olive oil with cherry tomatoes, capers, garlic and slice of home-made focaccia.

Bruschetta Classica V/VG

Toasted home-made bread, with chopped cherry tomatoes, basil, olive oil, garlic and balsamic glaze.

Polpette Siciliani.

Sicilian style meatballs, cooked in a spicy tomato and garlic sauce.

Arancini al prosciutto

Rice balls with Italian ham, mozzarella, coated with breadcrumbs and deep fried. Served with rich tomato sauce.

Fritto misto

Deep fried calamari, king prawns served with tartar sauce and a wedge of fresh lemon.

Crostini di melanzane V

Toasted home-made focaccia, topped with tomato, sliced aubergines, mozzarella, parmesan, basil oil, baked in the oven.

MAINS

Linguini Siciliani

Linguini, in a spicy tomato sauce with homemade meatballs, topped with grated parmesan cheese.

Tagliatelle Pollo e Pancetta

Tagliatelle cooked in a creamy sauce with chicken, mushroom, bacon, garlic and parsley.

Rigatoni alla Norma V

This Sicilian dish is with, grilled aubergine, courgettes, tomato sauce, basil, topped with fresh mozzarella cheese.

Linguini Mare

Linguine cooked in a cherry tomato, Argentinian king prawn, fish broth, mussels, clams, peeled king prawns, basil, olive oil garlic.





Lasagne al Forno

Layers of pasta sheets with slow cooked beef and pork ragu, tomato, bechamel and mozzarella.



Fettucine con Agnello

Flat long pasta cooked with shredded slow cooked lamb, onions, mint, home-made meat stock and finished with grated pecorino cheese.

Ravioli di Zucca V

Pumpkin filled ravioli, cooked in cream sauce with pesto and black pepper.

Rigatoni con burrata V

Rigatoni cooked in a cherry tomato sauce, garlic, basil, chili, courgette, finished burrata and basil infused olive oil.

Agnello Maranello's

Slow cooked lamb in a slightly spicy sauce, Marsala wine, brandy, demiglace, onion, pepper and mushrooms.

Pollo Gorgonzola



Chicken breast cooked in a cream sauce with gorgonzola cheese, black pepper, garlic, bechamel topped with mozzarella, Parma ham and oven baked.



Pollo Porcini e Tartufo

Chicken breast, cooked with porcini mushrooms, onions, brandy, truffle paste and cream.

Merluzzo Fiorentina

Fresh cod cooked in a cream sauce with spinach, garlic, parsley, black pepper, bechamel. topped with mozzarella and oven

Salmone Gamberi GF

Salmon cooked with cherry tomatoes, garlic, parsley, white wine, king prawns and cappers.

Bistecca al pepe OR gorgonzola sauce

12 oz sirloin steak with peppercorn sauce **OR** gorgonzola and cream (**9oz** fillet £4.95 extra)

All meat and fish dishes come with one of the sides below

Roasted rosemary Baby Potatoes

Mixed greens in garlic and parsley

. Garlic Spinach

Any dessert from the menu

£47.95 per person (3 course)

