

RISTORANTE  PAPPARDELLE

ESTD 1988

I CLASSICI

— STARTERS —

Fresh homemade soup, ciabatta £6

Bagged mixed wild mushrooms steamed with gorgonzola,
and white wine, garlic bread. £8

Chicken livers, white wine, onions, cream £7

Antipasto for 2, mixed salumi, cheeses, preserves (also v) £13

Large Portobello mushroom(s) filled with ricotta,
parmesan and chilli (v) £7

— MAINS —

Pizza margherita with four cheeses; mozzarella, gorgonzola,
pecorino and Fontal. Topped with rocket. £13

Two ragu (Lamb and Beef) Lasagne, bechamel £12

Spaghetti bolognese; lamb and pork ragu, red wine £12

Seafood risotto/pasta pappardelle, salmon, prawns, samphire £14

Spaghetti Carbonara; eggs, cheese, crispy pancetta £13

Belly of Pork with cardamon, star anise, mustard grains,
crackling, vegetables and mash £16

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JANUARY / FEBRUARY

— STARTERS —

Grilled artichoke and fennel salad with finocchiona
salami, butter beans and pecorino cheese. £7

Pumpkin and ricotta gnocchi in sage butter (v) £7

Wild scallops on potato rosti with crab bisque and samphire £10

Roasted veal marrow 'boats' with thyme, beetroot relish
garlic toasts £8

— MAINS —

Pappardelle with wild mushrooms, white truffle oil,
red chickory (v) £13

Confit of Duck, smoked garlic mash, cavolo nero with
sultanas, jerusalem artichoke puree. £16

Pan-fried loin of cod on creamed leeks with pancetta,
new potatoes £17

Free-range corn fed chicken with marsala, porcini mushroom,
and red chickory. New potatoes and vegetables. £15

8oz fillet steak, tarragon, sherry and cream jus,
rainbow chard, dauphinoise potatoes £27

If you have ANY food intolerances or allergies, please make these known
to the waiting staff when you order. As nuts are present in our kitchen,
traces of nuts may be found in all of our dishes.