

R I S T O R A N T E  P A P P A R D E L L E

ESTD 1988

MENU FOR SEPTEMBER / OCTOBER

— **STARTERS** —

Fresh homemade soup, ciabatta £5.95

Fresh buffalo mozzarella, organic cherry toms, pesto, basil. (v) £6.95

Chicken livers, white wine, onions, cream £7.50

Pumpkin and ricotta balls on rocket with a sage vinaigrette (v)
£6.95

Antipasto for 2, mixed salumi, cheeses, preserves (also v) £12.95

Large Portobello mushroom(s) filled with ricotta,
parmesan and chilli (v) £6.95

Wild scallops on potato rosti with crab bisque and samphire £9.95

Grilled artichoke, fennel, figs, white beans and gorgonzola (v) £6.95

Mixed fresh wild mushrooms steamed with garlic, white wine and a
littleblue cheese in a bag for you to open at the table.

£7.95

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— PASTA RISOTTO PIZZA —

Pappardelle bolognese; lamb and pork ragu, white wine £11.95

Two ragu (Lamb and Beef) Lasagne, bechamel £12.95

Spaghetti Carbonara; eggs, cheese, crispy pancetta £12.95

4 cheeses pizza with mozzarella, gorgonzola,
fontal and taleggio £12.95

Scopello pizza, artichoke hearts, white anchovy, olives £12.95

Pappardelle Boscaiola; mixed wild mushrooms cooked gently
in white wine and cream £12.95

Seafood risotto/pasta pappardelle, salmon,
prawns, samphire £13.95

— MEAT FISH —

Pan-fried fillet of Cod on creamed leeks and pancetta,
served with new potatoes £15.95

Belly of Pork with cardamon, star anise, mustard grains,
crackling, vegetables and mash £15.95

Confit of Duck salad with fresh figs, pine nuts,
mixed leaves and organic cherry tomatoes. £13.95

Free-range corn fed chicken cooked in marsala and cream with
porcini mushrooms. New pots and vegetables. £14.95

8oz fillet steak, tarragon, sherry and cream jus,
vegetables and fries £26.95 (10oz rump £17.95)