

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**

(We also have a gluten free / vegan menu available)

— **STARTERS** —

Fresh homemade soup, ciabatta £6.50

Fresh buffalo mozzarella, organic mini plum tomatoes,  
speck ham, pesto, basil. (v) £7.50

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

Chicken livers, white wine, onions, cream £7.50

Dressed organic mini plum tomatoes, feta, white beans,  
red onion on toasted sourdough bruschetta. (v) £6.95

Antipasto for 2, mixed salumi, cheeses, preserves (also v)  
£13.95

Grilled artichoke, fennel, figs, white beans and gorgonzola  
(v) £7.50

Wild scallops on potato rosti with crab bisque  
and samphire £10.95

— **PASTA, PIZZA, RISOTTO, BRUSCHETTA** —

Leone pizza; tomato, mozzarella, salami, bell pepper,  
mushrooms £12.95 (or make up your own pizza)

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

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

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

Pappardelle Lucia; organic plum tomatoes, basil, and  
a little white wine. Simple and delicious. £12.95

Spaghetti Carbonara; eggs, cheese, crispy pancetta £12.95

Ravioli filled with pumpkin and sage in a white  
sauce made from artichokes, onion and white wine £13.95

Pappardelle Boscaiola; wild mushrooms and speck ham,  
in a cream and creme fraiche sauce. £12.95

Dressed organic cherry tomatoes, red onion, feta, white and  
green beans on sourdough bruschetta. Light, very tasty. £14.95

— **MEAT FISH** —

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

Pan-fried fillet of scottish cod on creamed leeks and  
pancetta, served with new potatoes £16.95

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

8oz prime fillet steak, tarragon, sherry and cream jus,  
vegetables and fries £26.95 (10oz rib eye £21.95)