

Specialità Della Casa

Burrata

Creamy mozzarella cheese with vine tomatoes and rocket.

Starter: £5.50

Timballo

Paccheri pasta, baked with mini meatballs, ham, mozzarella and tomatoes.

Starter: £5.50 Main: £9.50

Polpette Di Pesce

Salmon, cod and prawns fishcake accompanied with tartar sauce.

Starter: £4.50 Main: £9.50

Pollo Ripieno

A breaded Chicken breast, filled with caciocavallo cheese, radicchio and Parma Ham. Served with tomato coulis, vegetables and sauté potatoes.

Main: £14.50

Calf's Liver

With Marsala and onion sauce topped with bacon. Served with vegetables and Sauté potatoes

Main: £14.95

Rib Eye Steak

Cooked medium Rare or Rare with pepper sauce. Served with Vegetables and Sauté Potatoes.

Main: £22.95

ANTIPASTI (STARTERS)

Parma ham

£6.50

Melon of the day topped with Parma Ham.

Classic Antipasto

Starter: **£7.50** Main: **11.95**

A selection of cured salamis, Parma ham, Pork terrine, pecorino cheese, olives, artichokes and tomato bruschetta.

Pate di fegato d'oca

£4.95

Homemade duck liver pate, with brandy and Port wine served with toasted bread.

Arancini

Starter: **£4.95** Main: **£9.95**

Couple of Sicilian rice balls: One mushroom filled and one Ragu (Beef and Pork) filled.

*Vegetarian option available of two mushroom filled rice balls.

Tricolore

£4.95

Mozzarella cheese, avocado, stuffed vine tomatoes and rocket.

Mozzarella di Bufala

£6.50

Buffalo mozzarella, baby tomatoes, mixed leaves, olives, marinated artichokes, basil and extra virgin olive oil dressing.

Rotolo

Starter: **£5.95** Main: **£9.95**

Rolled pasta filed with ricotta cheese, cep mushrooms, butternut squash, sage and spinach; served with a fresh mix mushroom sauté.

Giovanni Melanzane al Forno

Starter: **£5.95** Main: **£10.95**

Spiced rolled aubergine with parmesan, chopped tomato, garlic, capers, sundried tomato and basil topped with mozzarella and tomato sauce. With a mix salad when order as a main.



ANTIPASTI (STARTERS)



Polpette

£5.50

Spicy lamb meatballs filled with pecorino cheese with puttanesca sauce.

Porchetta

£6.50

Slow roasted belly of pork filled with herbs and spices, mixed leaves, chorizo, parmesan shavings, honey and balsamic dressing.

Granchio gratinato

£6.95

Spiced hot crab topped with two cheeses. Served with mix salad.

Mussels

Starter: £7.95 Main: £14.50

Mussels cooked in white wine, olives oil, garlic and lemon.

Gamberoni Marinara

£7.95

King prawns with garlic and chili sauce served with mixed salad.

Scallops

Starter: £8.95 Main: £16.50

Pan seared and served with celeriac puree, chorizo and salad.

Duetto

Starter: £6.95 Main: £13.95

Calamari fritti with salt & pepper coating, marinated cuttlefish and octopus.

Insalata di Gamberetti

£6.50 Three

Prawns salad, avocado and cray fish cocktail with spicy lemon olive oil dressing with mixed leaves, spring onion and olive.

BRUSCHETTA

Funghi

£3.95

Topped with Mushroom and parmesan shavings.

Classica

£3.95

Topped with diced tomatoes, mozzarella and rocket.

ZUPPE (SOUPS)

Minestrone Verde

£4.50

Soup with spinach, leek and courgette topped with pesto.

Crab bisque

£6.50

Soup with crab, brandy and cream.

RISOTTI

Pescatora

£15.95

Risotto with mussels, prawns, smoked haddock and fresh salmon.

Primavera

£13.95

Risotto with asparagus spinach and artichokes.

***Add Chicken £2.00**

MAIN COURSE

Pollo alla Moda	£13.95
<i>Chicken Breast wrapped in Parma Ham in a white wine, sage, shallots Sauce and a dash of cream topped with asparagus.</i>	
Pollo Cacciatore con Nduja	£13.95
<i>Spicy chicken breast in red wine; with pancetta, garlic, radicchio and nduja (Spicy salami).</i>	
Pork Ballontines	£13.50
<i>Pork fillet, marinated in Herbs & Spices, wrapped with pancetta, stuffed with Halloumi Cheese, red pepper, with Marsala wine sauce.</i>	
Duetto di Agnello	£15.95
<i>Cutlet and rolled shoulder lamb duet with Rosemary and mint sauce.</i>	
Anatra	£14.95
<i>Duck breast with dried cherries, Sichuan pepper and port wine.</i>	
Involtino di manzo	£14.95
<i>Flatted and rolled rump of beef, filled with chorizo, garlic and parsley; wrapped with pancetta and pecorino cheese served with a red wine sauce.</i>	
Misto di carne	£13.50
<i>Duck leg, pork belly and garlic sausage with cacciatore sauce.</i>	
Veal chop (Veal Loin)	£18.95
<i>Mixed mushrooms with Crème Fraiche.</i>	
Veal Milanese (Veal Loin)	£18.95
<i>Breaded veal chop. Served with tomato sauce spaghetti or vegetables and potatoes.</i>	

All the meat dishes are served with vegetables of the day and potatoes

SALADS

Chicken Salad	£13.95
<i>With olives sun dried tomato mozzarella cheese artichokes tzatiki dressing.</i>	
Tagliata di Manzo	£19.95
<i>Marinated Sirloin steak sliced and served on mixed salad and sauté potatoes; with light whole grain mustard and lemon juice drizzle.</i>	
Seafood Platter	£16.95
<i>Salmon, mackerel, scallop, prawns, calamari and crab with extra virgin olive oil and a drizzle of chilli dressing over a mix salad with pickled cucumber and fennel.</i>	
<i>*Available for sharing as a starter (2 People).</i>	

MANZO (BEEF)

Spezzatino	£21.95
<i>Beef fillet slices cooked in red wine, tomato sauce and chilli, garlic.</i>	
Filetto Di Manzo	£23.95
<i>Scotch Fillet steak with peppercorn OR a blue cheese and port sauce.</i>	
Sirloin Steak	£19.95 With
<i>mushroom and tomato OR a peppercorn and brandy and cream.</i>	

All the Beef dishes are served with vegetables of the day and potatoes

PESCE (FISH)

Zuppa di pesce	Small: £11.95 Main: £16.95
<i>Selection of Seasonal seafood, mussels, cod, bream, salmon, one king prawn, one scallop served with tomato bruschetta.</i>	
Gamberoni marinara	£16.95
<i>King prawns with white wine, chilli, tomato, garlic sauce, served with mixed salad and pilaff rice.</i>	
Dentice	£13.50
<i>Pan fried fillet of sea bream, white wine, baby tomatoes, olives and caper sauce, chillies, garlic and new potatoes. Served with mixed salad or vegetables of the day.</i>	
Spigola	£15.95
<i>Boned Seabass with fennel topped with salsa verde Served with Spring Greens and new potatoes.</i>	
Salmone Speziato	£15.95
<i>Scottish Salmon with Bok Choy topped with a light lime and sweet chilli dressing.</i>	
Tonno con Salsa	£15.95
<i>Tuna steak on a salsa of tomatoes, cucumber, red onions, lemon juice and extra virgin olive oil.</i>	

SIDE ORDERS

Sauté potatoes	£1.50
French beans or sauté spinach or vegetables of the day	£1.95
Bowl of olives	£3.00
Green salad or mixed salad	£2.95
Rocket and parmesan	£3.50
Bread basket with butter	£2.00
Bread basket with olive oil and balsamic vinegar dip	£2.50
Garlic bread	£2.50
Garlic bread with mozzarella cheese	£3.50

PASTA DISHES

Lasagna Della Casa	£8.95
<i>Layers of pasta with ham, Bolognese sauce baked with mozzarella and parmesan cheese.</i>	
Manicotti alla Fiorentina	£8.95
<i>Cannelloni filled with spinach, ricotta, and artichokes in a creamy tomato sauce.</i>	
Carbonara	£8.95
<i>Linguine pasta cooked with pancetta, black pepper, parmesan cheese, eggs and cream.</i>	
Arrabbiata	£8.95
<i>Tagliatelle OR Linguine in a Chilli, tomato, garlic and olives sauce with mozzarella.</i>	
Add lamb polpette (meatballs) £2.50	
Bolognese	£9.50
<i>Tagliatelle OR Linguine in a classical mince beef and tomato sauce.</i>	
Pescatora al Cartoccio	£13.95
<i>Tagliatelle OR Linguine with Seafood of the day, mussels, garlic, chilli, tomato sauce and extra virgin olive oil, finished in oven in a paper bag to keep all the aromas and flavours inside the dish.</i>	
Pappardelle funghi	£9.95
<i>Pappardelle pasta with mixed mushrooms, cream, marsala wine and grated parmesan cheese.</i>	
Tagliolini Lupara	£9.50
<i>Bacon, mushrooms, red wine, chillies, tomato and cream.</i>	
Add spicy sausage Ragu £2.50	
Linguine con Gamberi	£13.95
<i>Linguine with king prawns, garlic, chilli, baby tomatoes and shellfish sauce.</i>	
Linguine con Crab	£12.95
<i>Linguine with crab, garlic, spring onions, chillies, parsley and shellfish sauce.</i>	
Gluten free Ravioli	£11.95
<i>Filled with peppers and goats cheese, in a tomato sauce with aubergines.</i>	
Ravioli di Zucca	£10.95
<i>Butternut squash filled ravioli with sage butter and asparagus.</i>	
Gnocchi della casa	£10.95
<i>Gnocchi with gorgonzola cheese, pancetta, mushrooms and chicken .</i>	

PIZZE

Our sourdough pizza is proved for 24hours for lightness and flavor

Margherita	£9.00
<i>Mozzarella cheese, tomato and basil.</i>	
Napoletana	£9.50
<i>Mozzarella cheese, tomato, anchovies and olives.</i>	
Calzone	£10.00
<i>Tomato, ham, mushrooms and mozzarella.</i>	
Vegetarian Calzone	£10.00
<i>Tomato, mozzarella, grilled aubergine, courgette and peppers</i>	
Siciliana	£10.00
<i>Mozzarella cheese, baby tomato, anchovies, capers, salami and olives</i>	
Quattro formaggi	£10.50
<i>Mozzarella, gorgonzola, caciocavallo and parmesan.</i>	
Diavola:	£11.95
<i>Tomato, mozzarella, chillies, salami, sliced chicken and rocket.</i>	
Rustica	£11.50
<i>Tomato, mozzarella, pancetta, garlic sausage and mushrooms.</i>	
Prosciutto e funghi	£10.00
<i>Mozzarella, tomato, ham and mushrooms.</i>	
Marinara	£12.00
<i>Tuna, prawns, anchovies, tomato and mozzarella</i>	

Dessert Menu

CHEESECAKE OF THE DAY	£4.50	CASSATA AFFOGATA	£4.50
Served with fresh cream and strawberries		A slice of vanilla and chocolate ice cream with a candied fruit centre, served with whipped cream and strawberries, topped with baileys liquor	
GLUTEN FREE CHOCOLATE BROWNIE	£4.50	COFFEE & SAMBUCA BRULEE	£4.50
Served with mascarpone and blueberry cream.		Ask about the freshly made crème Brulee with caramelized sugar and Served with a Savoirdi biscuit	
LEMON TART	£4.50	TIRAMISU	£4.50
Lemon tart served with fresh cream.		Our own twist on the traditional dessert	
DOUBLE AMARETTO SEMIFREDDO	£4.50	CANNOLI	£4.50
Iced amaretto parfait.. for lovers of amaretto.		Famous Sicilian filled pastry 'Cannolo' with ricotta cheese, chocolate, raspberries and chocolate.	
VANILLA PANNA COTTA	£4.50	CHEESE BOARD	£5.50
Fresh made panna cotta with berry sauce and fresh blueberries.		Gorgonzola, taleggio and pecorino Cheese served with caramelized onion and a variety of biscuits.	
MERINGATA	£4.50	ETON MESS (OUR WAY)	£4.50
Meringue with cream and strawberries, Finished with a mixed berry sauce.		Meringue, berries, vanilla ice cream & fresh cream.	
'GELATERIA'	£4.25	CHOCOLATE FONDANT	£5.50
A choice of amaretto, chocolate banana, coffee or vanilla.		Fondant filled with raspberries.	
SORBETTERIA'	£4.25		
A choice of lemon, mango & passion fruit, raspberry or pear.			
PROFITEROLES	£4.50		
Homemade profiteroles with chocolate sauce.			

**We ask customers to please be patient while our chefs prepare your meal.
Some of our dishes may contain nuts.**

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NOTE: Groups of 10 people or more, will be asked for a non-refundable Deposit!