

Antipasti

Marinated olives **£2.95**

Pane e olive **£4.95**
Toasted bread & olives

Pane aglio Italian style garlic bread **£4.95**

Pane aglio (*e pomodoro*)
With tomato sauce **£5.50**

Pane aglio (*e formaggio*)
With mozzarella cheese **£6.25**

Bruschetta al pomodoro **£5.95**
Italian ciabatta with chopped tomatoes,
basil and olive oil

Zuppa del Giorno Soup of the day **£5.95**

Torre Caprese **£7.50**
Mozzarella & slices of vine tomatoes drizzled with
Olive oil and basil

Calamari Fritti **£8.45**
Deep fried squid rings served with mayo

Bianchetti Fritti **£8.45**
Crispy white bait dusted & served with mayo

Coppa di Gamberi **£8.45**
Baby prawns with iceberg lettuce in marie rose sauce

Funghi Ripieni **£8.45**
Stuffed mushrooms with roasted vegetables & cheese

Prosciutto e Bufala **£9.95**
Parma ham & bufala milk mozzarella

Antipasto Misto **£10.45**
Selection of Italian cured meats

Gamberoni Piccante **£13.25**
Tiger prawns cooked in chilli tomato sauce

Capesante e Pancetta **£13.25**
Scallops wrapped in bacon, white wine & lemon sauce

Antipasto della Trattoria (*for 2*) **£17.95**
Tiger prawns with garlic, white bait, calamari, bruschetta

**10% SERVICE CHARGE WILL BE ADDED
TO YOUR BILL**

Please speak to staff regarding food allergies and intolerances

Pasta e Risotti

Salmone in camicia con letto di pasta **£16.95**
Poached salmon fillet on a bed of penne with spinach

Spaghetti ai Gamberoni **£17.50**
Spaghetti pasta with tiger prawns, cherry tomatoes and
chilli

Ravioli Aragosta **£17.50**
Pasta parcels filled with lobster in pink sauce

Linguine Pescatora **£15.50**
Linguine pasta with melody of seafood & tomato sauce
and chilli

Risotto alla Pescatora **£15.50**
Rice cooked with melody of seafood & chilli

Risotto al Tartufo Funghi **£15.50**
Risotto with porcini mushroom & truffle cream

Risotto ai Funghi **£13.95**
Rice cooked with porcini mushrooms

Gnocchi con Spinaci e Gorgonzola **£14.95**
Gnocchi homemade with spinach & gorgonzola cheese

Pappardelle ai Porcini con Pancetta **£14.95**
Ribbon pasta with porcini mushroom & pancetta

Ravioli Spinaci e Ricotta **£14.95**
Ravioli with spinach & ricotta in tomato sauce or creamy
walnut sauce

Tagliatelle Alfredo **£14.50**
Tagliatelle with chicken in creamy mushrooms sauce

Pasta Bolognese **£12.95**
Pasta with bolognese sauce

Spaghetti alla Carbonara **£12.95**
Spaghetti pasta with pancetta, egg, black pepper and
parmesan cheese

Lasagna al Forno **£12.95**
Layers of fresh pasta with bolognese, mozzarella and
parmesan cheese

Penne Arrabbiata **£10.95**
Penne with hot spicy, tomato sauce & parmesan cheese

Insalata

Insalata Mista **£4.95**
Lettuce salad with balsamic dressing

Insalata Verde **£4.95**
Green lettuce salad with olive oil dressing

Pomodori e cipolla **£4.95**
Tomato & onion

Insalata Stella **£5.50**
Rocket & bacon with shaved parmesan cheese

Secondi

**All main courses served with sautéed potatoes and
vegetables**

Gamberoni e cappesante Montepiano **£24.25**
Tiger prawns & scallops in white wine sauce

Gamberoni al vino bianco e Limone **£22.25**
Tiger prawns in lemon & white wine sauce

Spigola Lucana **£21.95**
Seabass with cherry tomato & white wine

Spigola limone e vino Bianco **£21.95**
Seabass with lemon & white wine sauce

Salmone Principessa **£21.95**
Salmon fillet with prawns cooked in white wine and lemon

Gamberoni al Cognac **£22.25**
Tiger prawns in creamy cognac

Salti in bocca alla Romana **£21.95**
Veal escallops topped with Parma ham & sage

Vitello Milanese **£21.75**
Veal escallops dipped in egg & breadcrumbs

Vitello al vino bianco o limone **£21.75**
Veal escallops in white wine or lemon sauce

Maiale ai Funghi **£19.45**
Medallion of pork fillet in creamy wild mushroom sauc

Pollo crema Funghi **£19.25**
Chicken breast in creamy wild mushroom sauce

Pollo Milanese **£19.25**
Chicken breast dipped in egg & breadcrumbs

Agnello alla Toscana **£23.95**
Lamb cutlets cooked in white wine, lemon & rosemary

Filetto alla Rossini **£28.95**
Beef fillet in red wine with chicken liver pate

Bistecca alla Griglia **£23.95**
Grilled 28 day matured beef sirloin steak

Filetto alla Griglia **£26.50**
Grilled 28day matured beef fillet

Sauces **£3**
dolcelatte, crema di funghi, peppercorn

Sides **£3.50**
broccoli, spinach in olive oil & garlic, cauliflower cheese,
carrots in butter, garlic mushrooms

Ask for the Daily Specials

Pizze

Margherita **£11**
Tomato, mozzarella cheese & basil

Lucana **£12.95**
Tomato, mozzarella, peperoni, chicken peppers & onion

Fiorentina **£12.95**
Tomato, mozzarella, spinach & egg baked on top

Piccante pepperoni **£12.95**
Tomato, mozzarella, peperoni & jalapeno peppers

Hawaiian **£12.95**
Tomato, mozzarella, ham & pineapple

Quattro formaggi **£12.95**
Tomato, mozz, pecorino, gorgonzola & parmesan

Tonno e cipolla **£12.95**
Tomato, mozzarella, tuna & onions

Pizza rustichella **£12.95**
Tomato, mozz, pancetta, rocket & shaved parmesan

Pizza vegetali **£12.45**
Tomato, mozzarella, roasted vegetables

Diavola **£12.50**
Tomato, mozzarella, peperoni

Prosciutto e funghi **£12.95**
Tomato, mozzarella, ham & mushrooms

Tutto carne **£13.95**
Tomato, mozzarella & all the meats the chef can find

Alla pescatora (*no cheese*) **£13.95**
Tomato anchovies, prawns, squid, etc.

Calzone verde **£12.50**
Folded pizza with roasted vegetables & tomato

Calzone carne **£12.50**
Folded pizza with ham, salami, chicken & tomato

Dessert

Panna Cotta **£6.50**
Vanilla cream topped with mango, chocolate or raspberry

Tartufo Nero **£6.50**
Chocolate ice cream with a heart of hazelnut gelato

Semifreddo **£6.50**
Delicate nougat parfait with crushed nuts

Profiteoles **£6.50**
Choux pastry parcels filled with cream smothered with
soft creamy milk chocolate

Affogato al Caffè/Liquor **£6.95 / £8.95**
Vanilla ice cream served with a strong espresso or liqueur

Formaggi Misti Cheese board selection **£7.95**

Gelato Scoops **1 for £2, 2 for £3.50, 3 for £5**
Italian ice cream vanilla, strawberry, chocolate

TRATTORIA
VERDE 