

SPECIALS

GLUTEN FREE MENU

ANTIPASTI

ZUPPA DEL MARE

Fresh Mediterranean seafood in a creamy
cherry tomato soup

9.95

COLCHESTER ROCK OYSTERS

With shallot mignonette & lemon slices

SIX 12.00 | NINE 18.00

MUSSELS ARRABIATA OR MARINIERE

Fresh mussels in a spicy tomato sauce with
chilli & garlic or white wine garlic & parsley

9.95

MAINS

ARAGOSTA

Half or whole lobster with a garlic
& parsley butter sauce & rocket

HALF 21.95 | WHOLE 39.95

BRANZINO

Fillet of sea bass on a tomato, olive & chilli salsa,
served with seasonal vegetables & fresh rocket

17.45

SALMONE

Grilled Salmon steak with a creamy lemon & butter
parsley sauce, served with seasonal vegetables

16.95

RIBE EYE STEAK & LOBSTER

The ultimate Italian surf & turf, 8oz ribeye steak
& whole lobster with garlic & parsley butter,
served with rocket

FOR TWO 55.95

ITALIAN KITCHEN & BAR

• MILANO •

EST. 2019

GLUTEN FREE MENU

ANTIPASTI

INSALATA CAPRESE (V) 6.95

Buffalo mozzarella, tomato & basil salad drizzled with virgin olive oil

SALMONE AFFUMICATO 8.45

Oak smoked salmon, drizzled with olive oil served with rocket

COPA DI GAMBERETTI 8.45

Prawns on a bed of romaine lettuce & drizzled with a Marie Rose sauce

INSALATE

INSALATA DI MARE 12.95

Fresh mixed seafood with cherry tomatoes, red onions & rocket drizzled with olive oil & lemon

INSALATA DI POLLO 10.95

Grilled chicken & crispy pancetta with cherry tomatoes, red onions, romaine lettuce & parmesan, drizzled with olive oil & lemon

PASTA

SPAGHETTI POMODORO E BASILICO (V) 9.95

Gluten free spaghetti with light tomato sauce, garlic, fresh basil & a hint of chilli

SPAGHETTI BOLAGNAISE 13.95

Original Bologna recipe of rich red wine, tomato & beef sauce with gluten free spaghetti

SPAGHETTI MARINARA 15.95

Mixed seafood, cherry tomatoes in a white wine & tomato sauce with chopped parsley & chilli & gluten free spaghetti

PENNE PRIMAVERA (V) 12.95

Fresh vegetables in a white wine & oregano creamy sauce with grated parmesan & gluten free penne

MAINS

SUPREMA DI POLLO PRINCIPESSA 14.95

Pan fried breast of chicken, in a brandy infused cream sauce, topped with wild mushrooms & served with seasonal vegetables

CARNE DI AGNELLO 16.45

Succulent grilled lamb chops with a parsley & garlic marinade. Served with seasonal vegetables

VITELLO A'LLA CREMA 15.45

Escalope of veal, pan fried with shallots & wild mushrooms in white wine cream sauce served with seasonal vegetables

POLLO A'LLA ROMANA 14.95

Succulent chicken in a thyme & oregano white wine sauce with Italian pancetta. Served with seasonal vegetables

STEAK

SERVED WITH GRILLED VINE CHERRY TOMATOES
& SEASONAL VEGETABLES

RIBEYE 8oz
17.45

FILLET 8oz
22.45

Choose from Garlic & parsley butter, Peppercorn or mushroom sauce

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