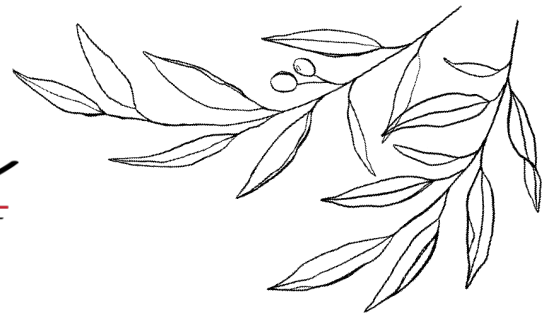




Fiore
ITALIAN RESTAURANT



ANTIPASTI

Calamari Fritti 10.95

Deep Fried Squid in our signature seasoning and Flour served with a Sweet Chilli Sauce

Calamari e Pesciolini alla Scabecciu 13.95

Sardinian style Tangy "AGRODOLCE" Calamari and Whitebait mixed with Raisins and Onion

Pollo Fritto 12.95

Hand cut, cooked Chicken breast inner Fillets in a crispy coating fried in our signature spicy Glaze topped with Sesame Seeds served with a Dolcelatte Cheese Dip

Arancine con Pulled Pork 10.95

Deep Fried Risotto balls, mixed with Slow cooked Pulled Pork and Cheese served with a Cheese Fondue and topped with Caramelised Onions

Crespella ai Funghi (V) 9.95

Classic Italian Crepe filled with Mushrooms and Mozzarella topped with a Cheese Sauce.

Crespella ai Funghi e Salsiccia 10.95

Classic Italian Crepe filled with Mushrooms, Italian Sausage and Mozzarella topped with a Cheese Sauce and Breadcrumbs gratin

Carpaccio di Bresaola 13.50

Thinly sliced cured Beef seasoned with Pepper served with Rocket, Parmesan Shavings, Horseradish Mayonnaise and Bread

Polpette della Nonna 10.95

Our Family recipe Pork, Beef and Cheese Meatballs in a rich Tomato sauce topped with Cheese finished with toasted Bread

Insalata Noci Barbabietola e Caprino (V) 10.95

Thinly sliced Beetroot with Salad, Goats Cheese and Walnuts finished with a Honey Dressing

Crostini Toscani 10.95

Liver Pate served with toasted homemade Italian Bread, Baked Camembert, Nuts, Caramelised Balsamic Onions and a touch of Salad.

Mozzarella Caprese (V) 10.95

Fresh Mozzarella served with sliced Tomato, Basil and Italian Dressing finished with Balsamic

TO SHARE:

Antipasto Misto 11.95 Per Person

Mix of sliced cured Italian Meat, freshly baked Italian Bread and Grana Padana.

Antipasto per Due 14.95 Per Person

(Minimum Two People)

Mix of sliced cured Italian Meat, Gnocco Fritto, Grana Padana, Olives, Chicken Goujons coated in Breadcrumbs with a Sweet and spicy sauce, Mozzarella and Arancini

Bread Selection and Olives (V) 8

Selection of fresh Italian Breads served with a Balsamic and Olive Oil Dip and finished with a bowl of marinated pitted Olives.

PLEASE NOTE: We operate a policy of minimum ONE main per person and minimum Starters and Mains for tables above 8 people. WE DO NOT book out specific tables. Each dish contains the finest ingredients and made fresh to order. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES/DIETARY REQUIREMENTS BEFORE ORDERING.

All of our prices are inclusive of VAT charged at the current rate. We do not add a service charge onto your bill as we believe Gratuities are at your own discretion.

PASTE

Pasta alla Bolognese **14.95**
Short Pasta with traditional 6 hour slow cooked Pork and Beef in a rich Ragù finished with a sprinkle of Grana Padano Cheese

Pasta con Salsiccia Piccante **14.95**
Short Pasta with a Duo of Italian Sausage and Nduja in a spicy Tomato Sauce and Grana Padano Cheese

Pasta alla Genovese **16.95**
Short Pasta with slow cooked shredded Braised Pork with mixed Mushrooms in a Red Wine and Tomato sauce topped with Grana Padano Cheese

Pasta Pollo Alfredo **16.95**
Short Pasta with Chicken and Mushrooms in a Cream Sauce with Parmesan and Cherry Tomatoes finished with Grana Padano Cheese

Pasta Salsiccia e Gorgonzola **15.95**
Short Pasta with Italian Sausage, Mushrooms, Dolcelatte Gorgonzola DOP in a Creamy Parmesan sauce

Pasta alla Norma **14.95**
Short Pasta with fried Aubergine cooked in a Tomato sauce topped with salted Ricotta and Rocket

Lasagna al Forno **14.95**
Traditional layered Egg Pasta with Bolognese Ragù, Bechamel, Mozzarella and Parmesan

Pasta con Funghi e Olive(V) **13.95**
Long Pasta with Mushrooms, Olives and Cherry Tomatoes cooked in a Marsala Cream sauce topped with Garlic and Herb Breadcrumbs finished with Gran Kinara

Pasta all'Arrabbiata (V) **13.95**
Long Pasta with fresh Chilli in a spicy Tomato sauce finished with Gran Kinara Cheese
Add Chicken +3

Pasta ai Gamberi Piccante **17.95**
Long Pasta with Prawns cooked in a spicy Tomato sauce

Pasta alla Pugliese **14.95**
Short Pasta with Broccoli and Homemade Italian Sausage sauteed in Garlic, Chilli and Olive Oil finished with Parmesan

Pasta del Maresciallo **15.95**
Long Pasta with Chicken and Nduja sauteed in Garlic, Chilli and Olive Oil, finished with Parmesan and topped with Breadcrumbs

Pasta al Salmone **17.95**
Long Pasta with Salmon and Dill in a Garlic and Tomato Cream sauce

Pasta alla Amatriciana **15.95**
Long Pasta with Guanciale and Red Onion with a sprinkle of Chilli flakes cooked in a Tomato sauce topped with Pecorino Cheese

All of our Pasta can be made Gluten Free with any of the above sauces for £1 extra (excluding Lasagna). Ask your server for the shape of the Pasta available. Please allow extra cooking time for Gluten Free Pasta.

PESCE

Salmone In Crosta **21.95**
Fillet of Line Caught Salmon topped with a Herb and Breadcrumb Crust, served with a Vegetable and Tomato Rice and finished with a Mushroom and Beef Stock Cream sauce.

Branzino al Vino Bianco **20.95**
Fillet of Seabass cooked in a Garlic, Parsley, Lemon and Butter sauce served with a Vegetable and Tomato Rice.

Flambé di Gamberoni **23.95**
King Prawns Flambéed in Brandy with Garlic, Chilly, Tomato and a touch of Cream served with a Vegetable and Tomato Rice. *(Please note that the King Prawns will be served in their Shells)*

Pesce Spada Alla Pizzaiola **22.95**
Fillet of Swordfish marinated in Olive Oil with Cherry Tomatoes, Garlic, Lemon, Olives and Capers cooked in a Tomato sauce served with mixed seasonal Vegetables

PIZZE

Pizza Margherita (V) **13.50**
Classic Italian Tomato and Mozzarella

Pizza Lucana **14.95**
Tomato, Mozzarella, spicy Salami, Nduja and Chilli

Pizza Sarda **14.95**
Tomato, Mozzarella, fresh Italian Sausage, Mushrooms and Parmesan

Pizza Sorpresa **15.95**
Spicy Meat Feast Pizza surprise

Pizza Prosciutto e Rucola **14.95**
Tomato, Mozzarella, Italian Parma Ham, Rocket and Parmesan shavings

Pizza Capriciosa **14.95**
Tomato, Mozzarella, Mushrooms, Artichokes, Ham and Olives

Pizza Verdi (V) **14.50**
Tomato, Mozzarella and mixed Chargrilled Vegetables

Pizza Quattro Formaggi (V) **13.95**
Light Tomato with a mixture of Italian Cheeses

Pizza Marinara **14.95**
Tomato, Oregano, Capers and Anchovies with a touch of Garlic and Mozzarella

Pizza Carla **14.95**
Garlic and Tomato Base with Mozzarella, Italian Sausage, mixed Mushrooms, Potatoes and Rosemary finished with Truffle Oil, Caramalised Onion and Chilli flakes

Pizza Diavola **14.95**
Tomato, Mozzarella, Spicy Salami, Peppers and Black Olives

Any extra toppings: £1.50

Calzone Any Pizza can be made into a Calzone for **£1** more

CARNE

Cosciotto di Maiale 26.95
Slow cooked Pork Shank in a rich Red Wine Sauce served with creamy Mashed Potato

Pollo Cacciatora 20.95
Sous vide Chicken Breast in a Tomato sauce with Pancetta, Peppers and Mushrooms served with Roasted Potatoes

Pollo al Dolcelatte 20.95
Sous Vide Chicken Breast with Dolcelatte Cheese, Sage and Peppercorn sauce served with creamy Mash Potato

Cotoletta alla Bolognese 22.95
Chicken Breast fried in our Signature Batter topped with Ham and Mozzarella and served with Cheese and Nduja creamy Mash

Rib Eye Funghi 30.95
Prime Rib Eye steak (cooked Medium Rare) served with slow roasted Potatoes seasoned with Salt, Pepper and Italian Seasoning finished with a mixed Mushroom sauce

Filetto Dolcelatte 31.95
Fillet Steak (cooked Medium Rare) served with creamy Mashed Potato finished with a Gorgonzola and Peppercorn sauce

Filletto ai Funghi 31.95
Fillet Steak (cooked Medium Rare) served with creamy Mash Potato and finished with a Mushroom sauce

Scallopina Ai Funghi 20.95
Sliced Chicken Breast cooked with Garlic, Spinach, Mushrooms and Chilli Flakes in a Cream Sauce served with creamy Garlic Mashed Potato

Please note all our mains come as a complete dish with the appropriate accompaniments. However, we do encourage you to indulge in a side dish.

CONTORNI

Patatine Semplici (V) 4.95
Traditional Fries

Patatine Formaggiose (V) 5.95
Traditional Fries topped with a Cheese Fondue and sprinkled with Parmesan

Patatine Alle Erbe (V) 5.50
Traditional Fries seasoned with Garlic and Herbs
Add Truffle for +£1

Patate Al Forno (V) 5.50
Lightly spiced Roasted Potatoes seasoned with Italian Herbs, Tomato and Red Onion

Piselli con Panna e Prosciutto 5.95
Petis Pois cooked with Cream and Italian Ham

Insalata Mista (V) 4.95
Mixed Salad with Tomato, Red Onion and Olives finished with an Olive Oil Dressing

Verdure Miste (V) 5.50
Mixed Seasonal Vegetables

Bruschetta al Pomodoro (V) 7.50
Homemade Italian Bread toasted and topped with Tomato, Garlic, Mixed Herbs and sprinkled with Parmesan to serve

Pizza All' Aglio (V) 8.50
Pizza Base with Garlic, Butter and Mozzarella

Focaccia al Rosmarino (V) 7.50
Slices of Homemade Pizza Base topped with Rosemary and Italian Seasoning and finished with Olive Oil