



RADICI

ALLA CARTE MENU

STARTERS

Soup Of The Day (V)

Soup of the day | crostini bread | butter | as a member of staff 8.50

Bruschetta (V)

Warm crostini bread | sweet cherry tomato | red onion | garlic | basil & EVOO | Shaving parmesan 9.00

Focaccia & Olives (V)

Home-made focaccia | marinated olives | balsamic reduction 9.00

Antipasti (sharing)

Selection of Italian cured meats | parmaham | bresaola | salami di Napoli | mortadella | served with artichokes | sunblushed tomato | baby mozzarella | pickled veg | parmesan | focaccia bread | evoo & balsamic reduction 19.95

Goat Cheese (V)(gf)

Log of goat cheese gratin | beetroot carpaccio | walnut honey glazed | pea shoot cress | red onion marmalade 10.00

Capesante Radici (gf)

Pan fried scallops pearl | pea pure | vin blanc sauce | black pudding | avruga caviar 16.95

Mussels

Fresh mussels | shallots | white wine | garlic | chilli | lemon | fresh coriander | tomato sauce | served with warm crostini bread 14.00

Insalata tri-colore (V)(gf)

Buffalo mozzarella | beef tomato | fresh avocado | oregano | fresh basil oil dressing 10.00

Gamberoni San Lorenzo

King prawns | white wine | chilli & garlic | plum chopped tomatoes | Lemon & butter sauce | warm crostini bread 12.00

Chef's Signature

Tian of crab meat mousse | beef tomato | avocado pure | prawn crevette | spring onion | lemon & dill oil dressing | served with crispy bread 16.95

Carpaccio di manzo (gf)

Fresh beef carpaccio | marinated in a lemon, extra virgin olive oil | pink peppercorn, topped with wild rocket | shaving parmesan & black truffle | served with honeyglazed mustard 16.95

Fitto misto (gf)

Deep fried calamari rings | breaded white-bait | mixed leaves salad | lemon wedges | home-made tartar sauce 11.00

MAIN COURSE

Lasagna

Home - made fresh pasta layers | beef ragu | bechamel sauce | grated parmesan | topped with mozzarella 16.95

Tagliatelle Bolognese

Slow cooked Bolognese | tagliatelle pasta 15.50

Spaghetti carbonara

Spaghetti pasta | smoked pancetta | white wine | black pepper | egg yolk | parmesan & cream 15.50

Linguine di mare

Linguine pasta | fresh mussels | calamari rings | prawn crevette | scampi | baby prawns | fresh cherry tomato | chilli & garlic | parsley | white wine & lobster bisque sauce 22.00

Lobster & crayfish ravioli

Fresh pasta parcel | filled with lobster | pea pure | velutti tomato sauce | crayfish 25.00

Tortelloni ricotta & spinach (V)

Fresh pasta parcel | filled with ricotta and spinach | fresh spinach | gorgonzola dolce | parmesan | vin blanc sauce | topped with toasted walnuts 16.50

Tagliatelle Fiorentina

Tagliatelle pasta | chicken | wild mushroom | baby leaves spinach | garlic | white wine & cream sauce | topped with parmesan 17.50

Risotto porcini

Arborio rice | porcini mushrooms | white wine | sage | parmesan & black truffle 16.00

Risotto pollo

Arborio rice | chicken | asparagus | mushrooms | mascarpone | topped with rocket | parmesan shavings 17.95

Risotto di mare

Arborio rice | fresh mussels | calamari rings | prawn crevette | scampi | baby prawns | fresh cherry tomato | parsley | chilli & garlic | white wine and butter 22.00

Sirloin steak

10oz sirloin steak | topped with gorgonzola dolce cheese | hand cut chunky chips | grilled cherry tomato on the vine | rosemary & Barolo wine reduction 30.00

Filletto di manzo

8oz Scottish fillet steak | peppercorn sauce | served with grilled cherry tomato on the vine & a hand cut chunky chips 33.50

Filletto Rossini

8oz Scottish fillet steak | topped with duck liver paté & warm crostini bread | baby leaves spinach | shaving truffle | rosemary & red wine reduction 34.50

Cannon of lamb

8oz of welsh cannon of lamb | tian of minted mash potato | glazed baby carrots | shallots pure & red wine jus 33.00

Halibut

Pan seared supreme of halibut fish | avruga caviar | crayfish | on a bed of wilted spinach | medallion of fondant potato | white wine | dill | cream and saffron sauce 26.00

Sea Bass

Pan seared fillets of sea bass | prawn crevette | wilted spinach | medallion of fondant potato | pea pure | served with lobster bisque sauce 23.50

Cobb salad

Mixed leaves salad | roasted butternut squash | pomegranate | fresh avocado | William pear | gorgonzola dolce | roasted pine-nuts | Choice of grilled chicken breast OR king prawns | Ranch dressing 21.00

Supreme of Chicken breast

Chicken breast | medallion of fondant potato | wild mushroom | tarragon & vin blanc sauce 22.00



SIDE DISHES

Tenderstem broccoli

Tenderstem broccoli in a garlic butter | lemon zest & crispy onion 7.00

Green beans

6.00

Spinach and garlic

6.00

Rocket salad

7.00

Parmesan shaving | cherry tomato | olive oil and balsamic reduction

Mediterranean salad

8.00

Plum Tomatoes | cucumber | red onion | olives | feta cheese | fresh basil & oregano | evoo

Chips

5.00

Truffle and parmesan chips

6.00



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V - Denotes vegetarian dishes | VG - Denotes vegan

We may use flour to thicken our sauces, please let us know of any allergies you may have .



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