



# RADICI

## ALLA CARTE MENU

### STARTERS

#### Soup Of The Day (V)

Ask a member of staff  
8.50

#### Bruschetta (V)

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

#### Polpette Della Casa

Meatballs | spicy tomato sauce | served with warm crostini bread  
10.00

#### 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)

Butternut Squash Roasted, Celaric Pure | Lemon Butter Sauce & Caviar  
16.95

#### Focaccia & Olives (V)

Home-made focaccia | marinated olives | balsamic reduction  
9.00

#### Gamberoni San Lorenzo

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

#### Bread & dips

Tapenade Olives | Red Pesto | Evoo & Balsamic  
7.50

#### Insalata tri-colore (V)(gf)

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

#### Calamari Fritti

Crispy & Tender Squid | Coated In Semolina Flour | Chilli & Garlic | Served with tartare sauce  
11.00

### MAIN COURSE

#### Lasagna

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

#### Spaghetti Bolognese

Slow cooked Bolognese | Spaghetti pasta  
15.50

#### Spaghetti carbonara

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

#### Panzerotti Funghi (V)

Fresh Pasta Parcel | Filled With Porcini Mushrooms | Served With Cream And Truffle Sauce  
17.95

#### Linguine Di Mare

Linguine Pasta | Calamari Rings | King Prawns | Scampi | Chilli & Garlic | Fresh Cherry Tomato  
22.00

#### Lobster & crayfish ravioli

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

#### Penne Salmone

Penne Pasta | Fresh Salmon | Red Peppers | Chilli & garlic | Dill | White Wine | Cream & Tomato  
18.95

#### Penne Arrabbiata (V)

Penne Pasta | Chilli | Garlic | Basil | San Marzano Tomato Sauce  
14.50

#### Penne Con Pollo

Penne Pasta | Chicken | Mushrooms | Pancetta | White Wine | Sage | Cream And Parmesan  
18.00

#### Risotto porcini (V)

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

#### Risotto pollo

Arborio Rice | Chicken | Peas | Baby Leaf Spinach | Mushrooms | Mascarpone | Parmesan  
18.50

#### Risotto Salmone

Arborio Rice | Fresh Salmon | Leeks | Mascarpone | Sprinkled With French Fine Brandy And Lemon Juice  
19.95

#### Risotto di mare

Arborio Rice | Scampi | Calamari | King Prawns | White Wine | Chilli | Garlic | Saffron & Mascarpone  
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

#### Filetto di manzo

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

#### Filetto Rossini

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

#### Penne All'amatriciana

Penne pasta | smoked panchetta | red onion | garlic | chilli | fresh basil & tomato sauce  
16.50

#### Lemon Sole

Fresh lemon sole | dauphinoise potatoes | grilled cherry tomato on the vine | white wine | garlic | dill & lemon butter sauce  
25.95

#### Branzino

Pan seared fillets of sea bass | wilted spinach | dauphinoise potatoes | cray fish & lobster bisque sauce  
23.95

#### Pollo Funghi

Chicken breast | dauphinoise potatoes | wild mushroom | tarragon & vin blanc sauce  
22.50

**For parties 8 and above, an optional 10% service charge will be added.**

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 .

### SIDE DISHES

Sautéed Cabbage In A Garlic & Evoo	5.95
Tender Stem Broccoli	7.50
Lemon zest   crispy onions   in a garlic butter	
Sautéed Potatoes	5.95
Asparagus Spears	8.00
In garlic butter	
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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