



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

Garlic Bread
6.00
Cheese
1.99

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 | rainbow
betroot carpaccio | walnut honey
glazed | pea shoot cress | red onion
marmalade
10.00

Portobello (V) (gf)
Flat portobello mushroom | wild
rocket | topped with gorgonzola dolce
cheese | mix crust herbs | drizzled with
truffle oil
10.50

Scallops (gf)
Pan fried scallop pearls |
wrapped in pancetta |
served with celaric pure
| vin blanc sauce | basil
oil | crispy onion
16.95

Burrata (v) (gf)
Fresh italian cheese | sweet
heritage cherry tomatoes |
pine nuts | pesto genovese |
olive oil | oregano &
balsamic reduction
12.00

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

Melanzane Grigliate
Grilled aubergine | minced
beef | garlic | parsley| served
with rich tomato sauce |
parmesan & basil oil
dressing
11.50

Calamari Fritti
Crispy & tender squid |
coated in semolina flour
| chilli & garlic | served
with tartare sauce
11.00

Focaccia & Olives (V)
Home-made focaccia |
marinated olives |
balsamic reduction
9.00

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

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

Spaghetti Gamberi E Zucchini
Spaghetti pasta | king prawns | courgette |
sweet cherry tomato | chilli | garlic | parsley
| white wine | lemon & butter
18.95

Tagliatelle Con Pollo E Nduja
Tagliatelle pasta | nduja sausage |
chicken | garlic | parsley | cream &
tomato Sauce
18.50

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

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

Penne Salmone
Penne pasta | fresh salmon | red
peppers | chilli&garlic | dill | white
wine | cream & tomato
18.95

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
32.00

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
36.00

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

Salmone
Fresh scotish salmon | served with shredded
courgette | carrots | red peppers | cray fish |
vin blanc sauce infused with basil oil
23.00

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

Pollo Dolce Latte
Chargrilled Chicken Breast | Spinach &
Gorgonzola Dolce Sauce Served With Tender
Stem Broccoli & Sautéed Potatoes
23.50

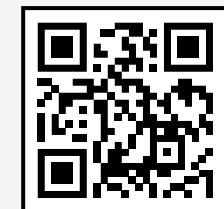
For parties 8 and above, an optional 10% service charge will be added.

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 garclit 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



01952 973 904
info@radicishifnal.co.uk
www.radicishifnal.co.uk
4 Market PL, Shifnal TF11 9AZ

