



Stramacchio Italiano

A la Carte Menu

Focaccia – *Warm handmade Italian focaccia bread*

Antipasti – Starters

Antipasto misto all'Italiana – *Italian cheese and cured meats board accompanied by a selection of Sicilian and Gaeta olives* £8.50

Formaggio di capra – *Baked goat's cheese in puff pastry with honey and lavender flowers (v)* £7.50

Bruschetta con pate di maiale e olio al finocchio – *Pork parfait on bruschetta with a drizzle of fennel infused olive oil* £6.50

Bresaola Chianina, rughetta e Parmigiano – *Air dried cured beef, rocket and Parmesan shavings dressed with fresh lemon and extra virgin olive oil* £7.50

Minestra di ceci e rosmarino – *Hearty Chickpeas and Red Chard soup served with rustic bread (v)* £5.50

Burro e alici sulla bruschetta – *Marinated Anchovies served with Kentish butter on Bruschetta* £6.50

Primi - Pasta dishes

Bucatini all'amatriciana – *Thick hollow spaghetti with a rich cured pork cheek and Pecorino cheese tomato sauce* £10.50

Gnocchi di patate al Gorgonzola e Mascarpone – *Handmade potato dumplings with a creamy Gorgonzola and Mascarpone sauce (v)* £11.00

Mezzi paccheri al sugo di agnello – *Smooth large tube pasta with a slow cooked lamb stew* £13.50

Linguine al nero di seppia con gamberoni – *Black squid ink linguine with Tiger King Prawns* £14.00

Mezze maniche alla carbonara – *Mezze maniche pasta with Italian pancetta, free range eggs and Parmesan cheese* £11.00

Ravioli ricotta e spinaci pomodoro e basilico – *Ravioli ricotta spinach in tomato sauce basil (v)* £12.50

Spaghetti alla Puttanesca – *Spaghetti in a capers, garlic and black olives tomato sauce (v)* £10.50





Secondi – Meat dishes

Polenta con Funghi, Taleggio e castagne – *Italian Polenta served with mushrooms, Taleggio cheese and chestnuts (v) (gf) £14.00*

Abbacchio Romano – *Roman style rosemary and anchovies seasoned lamb with roasted new potatoes £18.50*

Bocconcini di pollo all'aceto di mele – *Chicken fillets wrapped in pancetta and lemon sage with rocket salad dressed in cider vinaigrette £15.50*

Porchetta di Maiale – *Italian Style slow roasted pork belly stuffed with garlic and herbs from the kitchen garden served with roasted new potatoes £17.50*

Filetto al pepe verde con broccolo Romanesco – *Fillet of beef marinated in green peppercorns with sautéed Romanesco broccoli served with a rich mustard and cream sauce £23.00*

Filetto d'orata con patate e pomodorini – *Baked sea bream fillet with roasted new potatoes and cherry tomatoes £15.50*

Contorni – Sides

Patate novelle arrosto – *Roasted Kentish new potatoes (v)*

Spinaci ripassati – *Sautéed spinach (v)*

Insalata mista – *Mixed baby leaf salad (v)*

Fagiolini all'agro – *Steamed green beans with extra virgin olive oil and lemon served room temperature (v)*

All extra sides are £3.50 each

Dolci - Desserts

Tiramisu' – *Italian coffee Tiramisu' £5.00*

Gelato di vaniglia affogato Amaretto – *Homemade vanilla ice cream with Disaronno and Amaretti £6.50*

Panna cotta – *Homemade Strawberry Panna Cotta £5.00*

Cannolo Siciliano – *Fried pastry dough filled with sweet ricotta cheese, chocolate chips and candied fruit £6.50*



Some of our dishes may contain nuts or traces of nuts. If you have any allergies please ask your waiter for advice

(v): dishes suitable for vegetarians - (gf): dishes suitable for gluten intolerants