

Sarafina

APERITIFS

First things first

APEROL SPRITZ
Aperol, Terre Prosecco, Soda.
6.50

BELLINI
Terre Prosecco stirred with our home made peach puree.
6.50

NEGRONI
Campari, Tanqueuray, Gin, Rosso Vermouth.
7.50

BREADS & NIBBLES

to get you started

GARLIC PIZZA BREAD
Rosemary and Sea Salt. 4.50
Tomato and Basil. 4.50
Mozzarella. 4.50

BREAD & OLIVES
Marinated with garlic and chilli. 4.50

DELI BOARD D.O.P.
Prosciutto san danielle, finocchiona, coppa, cinghiale, gorgonzola, goat's cheese & pecorino romano, homemade breads, chutney & olives. 13.95

STARTERS

freshly prepared

ZUPPA DEL GIORNO
soup of the day, freshly baked ciabatta. 4.95

CALAMARI
Crispy fried baby squid, aioli dip, rocket, lemon. 7.50

ALETTE DI POLLO
Smoked paprika, chilli & garlic chicken wings, lime & coriander slaw. 6.50

BRUSCHETTA
Vine-ripened tomatoes, basil, scamorza, crispy shallots and balsamic pearls. 4.95

ARANCINI DI CASA
Please ask you server. 6.50

PANCIA DI MAIALE
Herb infused slow roasted pork belly, olive tapenade, seasonal poached apricot, watercress, smoked paprika vegetable crisps. 7.95

Goats cheese, roasted peppers, caramelised red onion and basil oil. 4.95

MELANZANE PARMIGIANA
Chargrilled aubergine, tomato, mozzarella & parmesan, sundried tomato pesto & rocket. 6.95

SCALOPPINE
Pan seared scallops, celeriac puree, crispy pancetta, apple and endive salad. 9.50

INSALATA CAPRESE
Buffalo mozzarella D.O.P., vine-ripened tomatoes and basil. 6.95

CROCCHETTE DI PESCE
Salmon, cod & haddock fishcakes, basil & lemon mayonnaise, seasonal leaves. 7.50

GAMBERONI
Pan-fried king prawns, white wine, garlic & chilli and toasted ciabatta. 8.50

PATE DI ANATRA
Smooth parfait of duck liver & madeira, red onion marmalade, toasted ciabatta. 6.95

PIZZA

finest quality D.O.P.

MARGHERITA
Buffalo mozzarella, sun-dried tomato and basil. 8.50

VERDURA
Chargrilled mediterranean vegetables, vine ripened cherry tomatoes and scamorza. 10.95

FINOCCHIONA
Caramelized white onion & fennel, buffalo mozzarella and finocchiona salami. 12.50

QUATTRO FORMAGGI
Buffalo mozzarella, gorgonzola, goat's cheese and scamorza. 11.50

CINGHIALE
Gorgonzola, artichokes, spinach, pine nuts and wild boar salami. 12.50

SALMONE BIANCO
Hot smoked salmon, mozzarella, cream, red onion & chives. 12.50

PROSCIUTTO
Prosciutto san danielle, ricotta cheese, red chard, figs and honey. 13.50

POLLO PESTO
Chargrilled chicken, chorizo, basil pesto, mozzarella with vine-ripened cherry tomatoes. 12.50

FIorentina
Goat's cheese, wild mushroom, spinach, baked free range egg and truffle oil. 12.95

VULCANO
Pepperoni, caramelized red onion, sweet peppers and chilli. 11.95

QUATTRO STAGIONI
Parma ham, artichoke, wild mushroom, and sweet peppers. 12.50

CALZONE
Any pizza of your choice! 2.00+
Additional Toppings 1.75

PASTA & RISOTTO

served al dente

Gluten free pasta available. Starter | Main

RIGATONI BOLOGNESE
Slow cooked shredded beef ragu. 7.95 | 11.95

CARBONARA SARAFINA
Crispy guanchale, white wine & wild mushroom cream, egg & truffle oil. 7.95 | 11.95

TAGLIATELLE PESTO
Basil pesto, sun-dried tomatoes, mascarpone, parmesan shavings and rocket. 6.95 | 10.50

CANNELLONI
Spinach, ricotta, caramelized onion & nutmeg, mozzarella, napoli and béchamel sauce with a mixed salad. 7.95 | 10.95

RIGATONI AMATRICIANA
Napoli sauce, tomato & chilli braised smoked pigs cheeks, roasted sweet peppers and shallots. 8.95 | 12.95

TAGLIATELLE GAMBERETTI
King prawns, crab, courgettes, cherry tomatoes, garlic, white wine, chilli and coriander. 10.95 | 14.95

LASAGNA
Oven baked slow cooked shredded beef ragu, mozzarella, béchamel & pasta with a mixed salad. 7.95 | 11.95

RIGATONI CARNE
Pan fried fillet steak, spinach, roasted shallots in a rich gorgonzola cream. 7.95 | 12.95

TAGLIATELLE SALMONE
Hot smoked salmon, lemon cream, asparagus, broad beans and dill. 7.95 | 12.95

SPAGHETTI PUTTANESCA
Garlic, basil, home-dried tomatoes, capers, anchovies and olives. 6.95 | 10.95

RISOTTO MARE
Baby prawns, mussels, baby squid, tomato & seafood bisque, garlic & ginger. 9.50 | 13.95

RISOTTO VIOLA
Beetroot risotto, thyme, goat's cheese, honey and watercress. 6.95 | 10.95

SALADS

a lighter option

STEAK & BLUE CHEESE
Pan-fried fillet steak, blue cheese, pear & walnut salad, honey & mustard dressing. 11.95

CHICKEN CAESAR
Garlic croutons, anchovies, parmesan shavings. 10.50

SIDES

something extra

Hand Cuts Chips 3.95
Parmesan Potato Gratin 4.50

Seasonal Vegetables 4.50
Garlic & Rosemary Potatoes 4.50
House Salad 3.50

GRILL

Locally Sourced

FILLET / RIB-EYE 8oz
Our 21 day matured fillet steak comes served with hand-cut chips and watercress. 23.95 / 17.95
With a sauce (Peppercorn, Diane or Red Wine Jus) 1.95

CONIGLIO CACCIATORE
Tomato and olive braised rabbit leg & stuffed saddle, peppers, seasonal vegetables & parmesan potato gratin. 16.95

POLLO SCAMORZA
Scamorza stuffed chicken breast, parma ham, purple potatoes & wild garlic, romanesco cauliflower and basil pesto cream. 16.95

FILETTO DI MAIALE
Herb roasted pork tenderloin, crushed garlic new potatoes, roasted fennel & pear, carrot puree and sage jus. 18.95

VITELLO MILANESE
Pan fried parmesan and herb crumb veal escalope and spaghetti napolitano. 19.95

POLLO PRINCIPESSA
Grilled chicken supreme, spring onion mash, wild mushroom & asparagus cream with truffle oil. 16.95

FILETTO DI AGNELLO
Honey & pistachio rump of lamb, creamy polenta, asparagus, sundried tomatoes with a shallot jus. 22.50

SEAFOOD

market fresh fish

BRANZINO
Pan roasted fillet of seabass, rosemary roasted new potatoes, Sicilian caponata, salsa verde. 19.95

PASSERA
Peroni beer battered fillet of plaice, hand cut chips, homemade tartare sauce and mushy peas. 13.95

FILETTO DI TONNO
Chargrilled, peppered tuna steak, tuscan bean & artichoke salad with a sweet pepper dressing. 21.95

ZUPPA DI PESCE
Red mullet, scallops, baby squid, cod, prawns and mussels, tomato & seafood bisque. 19.95

MEDITERRANEAN VEGETABLE

Seasonal chargrilled mediterranean vegetables and buffalo mozzarella, basil oil, balsamic dressing. 9.95

Rocket & Parmesan Salad 3.95
Tomato & Red Onion Salad 4.50

FOOD ALLERGIES & INTOLERANCES: Before placing your order please speak to our staff about your requirements.

All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill for parties of 6 adults or more. All gratuities go to our team that prepare and serve your meal. Our dishes may contain nuts or nut traces. All weights stated are prior to cooking. Allergen information is available on request please ask your server for further information.