

DUE AMICI

RESTAURANT

ANTIPASTI / STARTERS

COVER CHARGE (£1.9 pp)

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| BRUSCHETTA ALL' ITALIANA ^v | 6.9 |
| <i>Toasted bread topped with fresh tomatoes, spring onions, olive oil & basil</i> | |
| INSALATA TRICOLORE ^v | 9.5 |
| <i>Avocado, Mozzarella & Tomato salad with oregano & basil dressing</i> | |
| CUORI DI CARCIOFI ^v | 9.5 |
| <i>Marinated Artichokes hearts & mixed leaf salad</i> | |
| TONNO E FAGIOLI | 9.8 |
| <i>Tuna & borlotti Beans salad, dressed with lemon & olive oil</i> | |
| PÂTÉ D'ANATRA | 9.8 |
| <i>Orange Duck pâté, homemade brioche bread & cranberry sauce</i> | |
| ALICI MARINATE | 9.8 |
| <i>Marinated Anchovies fillets & mixed leaf salad</i> | |
| AVOCADO, SPINACI & PANCETTA | 10.5 |
| <i>Avocado, Spinach & crispy Pancetta, served with french dressing</i> | |
| CRUDO DI PARMA & MELONE | 10.5 |
| <i>Cured Parma ham & Melon</i> | |
| SALMONE AFFUMICATO | 11.2 |
| <i>Scottish smoked Salmon & capers</i> | |
| AVOCADO & GAMBERETTI | 11.2 |
| <i>Our classic Avocado & Prawns, served with cocktail sauce</i> | |
| ANTIPASTO ALL' ITALIANA | 11.8 |
| <i>Selection of finest cured Italian Meats</i> | |
| INSALATA DI MARE | 11.8 |
| <i>Marinated mixed Seafood Salad (squid, prawns, cuttlefish, mussels)</i> | |
| COPPA DI GAMBERI REALE | 12.9 |
| <i>Prawns in "Marie Rose" sauce & a large Mediterranean prawn</i> | |
| GAMBERI DEL MEDITERRANEO | 16.5 |
| <i>Five large Mediterranean Prawns, mixed leaf salad & cocktail sauce</i> | |
| COCKTAIL DI GRANCHIO | 16.9 |
| <i>Fresh cornish Crab, served on a bed of mixed leaf salad</i> | |
| CARPACCIO DI MANZO | 16.9 |
| <i>Thinly sliced raw Beef fillet with rocket, parmesan shaving & lemon dressing</i> | |
| COCKTAIL DI ASTICE | 26.5 |
| <i>Half Lobster, served on a bed of mixed leaf salad</i> | |

Please speak to our staff about food allergies or intolerances

ANTIPASTI CALDI / HOT STARTERS

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| ZUPPA DEL GIORNO | 8.5 |
| <i>Chef's Choice Soup of the Day</i> | |
| SARDINE ALLA GRIGLIA | 9.2 |
| <i>Grilled Sardines with garlic & fresh parsley</i> | |
| BIANCHETTI FRITTI | 9.5 |
| <i>Deep-fried Whitebait</i> | |
| FUNGHI FARCITI ^v | 9.5 |
| <i>Baked Mushrooms with fresh tomatoes & spring onions gratin</i> | |
| FUNGHI "DOLCELATTE" ^v | 10.9 |
| <i>Champignon Mushrooms & Dolcelatte cheese sauce</i> | |
| PARMIGIANA DI MELANZANE ^v | 11 |
| <i>Baked Aubergine with mozzarella, basil & tomato sauce</i> | |
| CALAMARI FRITTI | 11.9 |
| <i>Fresh Squid rings deep-fried</i> | |
| COZZE "PROVINCIALE" O "MARINARA" | 12 |
| <i>Fresh Mussels with "Povençal" or "Mariniere" sauce</i> | |
| FUNGHI "DUE AMICI" | 12.5 |
| <i>Mushrooms, beef fillet strips, bacon & chilli in red wine sauce</i> | |
| ASPARAGI "AS YOU LIKE" ^v | 12.8 |
| <i>Fresh Asparagus with "Butter" or "Parmesan gratin"</i> | |
| COSTATE DI MAIALE | 12.8 |
| <i>Spare Ribs in Marsala & red wine sauce</i> | |
| AVOCADO "AMICIZIA" | 13.9 |
| <i>Baked Avocado with prawns & Stilton sauce</i> | |
| LUMACHE "BOURGUIGNONNE" | 13.9 |
| <i>Six Snails brandy flambé with garlic & fresh parsley</i> | |
| GAMBERONI ALL'AGLIO | 14.9 |
| <i>King Prawns in garlic butter sauce</i> | |
| GRANCHIO "ALLA DIAVOLA" | 15.9 |
| <i>Cornish Crab with fresh chilli, cream & spring onions gratin</i> | |
| CAPELANTE "AL BRANDY" | 16.5 |
| <i>King Scallops with cream & Brandy sauce gratin</i> | |
| CAPELANTE E PANCHETTA | 16.5 |
| <i>King Scallops & pancetta in garlic butter sauce</i> | |
| ASTICE "GRATINATA" | 26.9 |
| <i>Half Lobster in a rich & creamy bisque sauce "au gratin"</i> | |

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PASTA

Starter / Main

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| "AGLIO, OLIO & PEPERONCINO" ^v | 10.5 | 16 |
| <i>Spaghetti with garlic, chilli, cherry tomatoes & olive oil</i> | | |
| SPAGHETTI "NAPOLI" ^v | 10.5 | 16 |
| <i>Gently cooked Italian tomato sauce & basil</i> | | |
| CREPELLE ^v | 10.5 | 16 |
| <i>Oven-Baked homemade Pancakes with Ricotta cheese & Spinach</i> | | |
| CANNELLONI DELLA CASA | 10.5 | 16 |
| <i>Oven-Baked fresh Pasta rolls with minced Veal & Spinach</i> | | |
| PENNE "PRIMAVERA" ^v | 10.5 | 16.5 |
| <i>Seasonal vegetables, garlic, tomato & fresh basil</i> | | |
| LASAGNA "BOLOGNESE" | 11.5 | 16.8 |
| <i>Italian classic, homemade Baked Lasagna</i> | | |
| SPAGHETTI "BOLOGNESE" | 11.5 | 16.8 |
| <i>Slow cooked beef ragú in rich tomato sauce</i> | | |
| PENNE ALLA AMATRICIANA | 11.5 | 16.8 |
| <i>Smoked pancetta, onion & tomato sauce with a hint of chilli</i> | | |
| SPAGHETTI ALLA CARBONARA | 11.5 | 16.8 |
| <i>Crispy pancetta, egg yolk & pecorino cream sauce</i> | | |
| RAVIOLI RICOTTA E SPINACI ^v | 12.9 | 17.2 |
| <i>Fresh pasta filled with Ricotta & Spinach in asparagus cream sauce</i> | | |
| PENNE AL SALMONE | 12.9 | 18.5 |
| <i>Scottish smoked Salmon with cream & brandy sauce</i> | | |
| SPAGHETTI VONGOLE | 14 | 19 |
| <i>Fresh Clams with garlic, white wine & cherry tomato sauce</i> | | |
| SPAGHETTI AI FRUTTI DI MARE | 16.5 | 22.9 |
| <i>Fresh Seafood with garlic, white wine & a touch of tomato sauce</i> | | |

RISOTTI

Starter / Main

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| RISOTTO AI PORCINI ^v | 13 | 17.5 |
| <i>Creamy Carnaroli rice with Wild Mushrooms & white wine</i> | | |
| RISOTTO AL POLLO | 13 | 17.5 |
| <i>Diced Chicken supreme, cream & parmesan cheese risotto</i> | | |
| RISOTTO ALLO SCOGLIO | 16 | 22.9 |
| <i>Mixed Seafood risotto with garlic, white wine & cherry tomatoes</i> | | |

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POLLO / CHICKEN

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| POLLO “PRINCIPESSA” | 16.9 |
| <i>Crumbed Chicken supreme with a dash of tomato sauce & asparagus</i> | |
| POLLO “MARIA” | 16.9 |
| <i>Chicken supreme with shallots, mushrooms, tomato & cream sauce</i> | |
| POLLO “CONTADINO” | 16.9 |
| <i>Chicken supreme with peppers, capers, gherkins, olives & tomato sauce</i> | |
| POLLO “FORESTIERO” | 16.9 |
| <i>Chicken supreme with shallots, mushrooms, dijon & cream sauce</i> | |
| “CHICKEN STROGONOFF” WITH RICE | 18.5 |
| <i>Chicken strips with mushrooms, mustard, paprika, marsala & cream sauce</i> | |
| GALLETTO “MATTONE” | 18.8 |
| <i>Roasted Baby Chicken in a lemon & white wine sauce</i> | |
| GALLETTO “DIAVOLA” | 18.8 |
| <i>Spicy Baby Chicken in a rosemary & white wine sauce</i> | |
| ANATRA ALL’ ARANCIA | 24.5 |
| <i>Roasted Duck with Orange & Grand Marnier sauce</i> | |

VITELLO / VEAL

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| VITELLO “PICCANTE” | 18.5 |
| <i>Veal escalopes with mixed peppers, chilli & tomato sauce</i> | |
| SCALOPPINE AL LIMONE | 18.5 |
| <i>Veal escalopes in lemon butter & white wine sauce</i> | |
| SCALOPPINE AI FUNGHETTI | 18.5 |
| <i>Veal escalopes with mushrooms, shallots, paprika & cream sauce</i> | |
| VITELLO “ROMANTICA” | 18.5 |
| <i>Veal escalopes with cured Parma ham, sage & white wine sauce</i> | |
| VITELLO ALLA MILANESE | 18.5 |
| <i>Veal escalope coated in breadcrumbs “alla milanese”</i> | |
| VITELLO “MARINA” | 21 |
| <i>Veal escalopes with squid, prawns, mussels, garlic & tomato sauce</i> | |
| COSTOLETTA ALLA MILANESE | 24 |
| <i>Veal Chop coated in breadcrumbs “alla milanese”</i> | |
| NODINO DI VITELLO | 24 |
| <i>“Grilled Veal Chop” or cooked in “Butter & Sage”</i> | |

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AGNELLO / LAMB

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| ABBACCHIO CON OLIVE | 25.5 |
| <i>Lamb cutlets with olives, garlic, white wine & rosemary sauce</i> | |
| ABBACCHIO DELLO CHEF | 25.5 |
| <i>Lamb cutlets with shallots, mushrooms, cocktail onions & red wine</i> | |
| CARRE' DI AGNELLO | 26.5 |
| <i>Oven roasted Rack of Lamb, served with red wine juice</i> | |

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| FEGATO DI VITELLO | 17.9 |
| <i>Dutch Calves Liver served with "with bacon" or "butter & sage"</i> | |
| ROGNONI "AL JEREZ" | 22.9 |
| <i>Veal Kidneys with bacon, mushrooms & Sherry wine sauce</i> | |

MANZO / BEEF

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| LOMBATA DI MANZO | 27.5 |
| <i>Grilled Rib-eye steak</i> | |
| FILETTO DI MANZO | 29.8 |
| <i>Grilled Fillet steak</i> | |
| MEDAGLIONI "PORT & STILTON" | 31.5 |
| <i>Beef fillet medallions with "Port & Stilton" sauce</i> | |
| MEDAGLIONI AI "PORCINI" | 31.5 |
| <i>Beef fillet medallions with "Porcini" mushrooms cream sauce</i> | |
| "BEEF STROGANOFF" | 31.8 |
| <i>Beef fillet strips in "Stroganoff" sauce, served with rice</i> | |
| "TOURNEDOS ROSSINI" | 33 |
| <i>Fillet steak with duck pâté & Madeira sauce, served with warm toast</i> | |

SALSE / SAUCES

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| PEPPER / DIANA / CHEF / BERNAISE / PIZZAIOLA | 4 |
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PESCE FRESCO / FRESH FISH*(on availability)*

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| SALMONE ALLA GRIGLIA <i>Grilled Salmon</i> | 17.8 |
| MERLUZZO <i>Cod in "Provençal" or "Mornay" sauce</i> | 18 |
| SALMONE DORIANA <i>Salmon in a creamy prawns & brandy sauce</i> | 18.8 |
| CODA DI ROSPO <i>Monk Fish in "Provençal" sauce</i> | 23.5 |
| BRANZINO ALLA GRIGLIA <i>Grilled Sea Bass</i> | 23.5 |
| ORATA AL FORNO <i>Oven roasted Sea Bream, served "on the bone"</i> | 23.5 |
| RAZZA AL BURRO NERO <i>Skate with "Black Butter & Capers"</i> | 23.5 |
| GAMBERONI ALL'AGLIO <i>King Prawns in garlic & white wine sauce</i> | 24.5 |
| SOGLIOLA LIMANDA <i>Grilled Lemon Sole</i> | 27 |
| IPPOGLOSSO ALLA GRIGLIA <i>Grilled Halibut</i> | 28 |
| GRIGLIATA DI PESCE <i>Mixed Grilled Fish</i> | 31 |
| SOGLIOLA DI "DOVER" <i>Grilled Dover Sole</i> | 39.9 |
| FREDDO DI PESCE E CROSTACEI <i>Cold Seafood Platter (half lobster, prawns, crab, smock salmon, seafood salad)</i> | 43 |
| ASTICE FRESCO <i>Fresh Lobster cooked to your liking</i> | 54.5 |

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CONTORNI / SIDE DISHES

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| SELEZIONE DI VERDURE DEL GIORNO | 5.6 |
| <i>Mixed buttered Vegetables & sauté Potatoes</i> | |
| VEGETALI INDIVIDUALI | 4 |
| <i>Cauliflower / Green beans / Carrots / Broccoli / Peas</i> | |
| SPINACI FRESCHI | 4.5 |
| <i>“Wilted Spinach” or “Sauté with Garlic”</i> | |
| CAVOLFIORI GRATINATI | 4.5 |
| <i>Cauliflower with Cheese “au gratin”</i> | |
| PATATINE FRITTE | 4.5 |
| <i>Homemade Fries</i> | |
| PATATE NOVELLE | 4.5 |
| <i>New Potatoes with butter</i> | |
| PISELLI “FRANCESE” | 4.8 |
| <i>Peas with onions, lettuce & pancetta in cream sauce</i> | |
| INSALATA MISTA | 4.8 |
| <i>Tomatoes, cucumber, onions & mixed leaves salad</i> | |
| INSALATA DI POMODORI “CUORE DI BUE” | 4.8 |
| <i>Beef Tomatoes & red onions salad</i> | |
| PANE ALL’ AGLIO | 4.9 |
| <i>Grilled baguette with garlic & butter</i> | |
| ZUCCHINE FRITTE | 5.5 |
| <i>Deep-fried Courgettes</i> | |
| RISO “IN BIANCO” | 5.5 |
| <i>Plain steamed rice</i> | |
| PASTA “AS SIDE ORDER” | 6.9 |
| <i>“Napoli”, “Arrabiata” or “Aglio, olio & chilli”</i> | |
| ASPARAGI FRESCHI | 7.5 |
| <i>Fresh Asparagus with clarified butter</i> | |

DOLCI / DESSERTS

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| DOLCE DEL GIORNO | 7.6 |
| <i>Selection of "dessert of the day"</i> | |
| GELATI E SORBETTO | 6 |
| <i>Ice-cream selection (chocolate, strawberry, vanilla & lemon sorbet)</i> | |
| SELEZIONE DI FORMAGGI | 11.5 |
| <i>Selection of cheeses</i> | |

CAFFÉ / COFFEE & TEA

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| ESPRESSO | 3.3 |
| <i>Intense short Italian coffee</i> | |
| ESPRESSO DOPPIO | 3.5 |
| <i>Double espresso</i> | |
| AMERICANO | 3.5 |
| <i>Filter coffee</i> | |
| DECAFFEINATO | 3.5 |
| <i>Decaf coffee</i> | |
| CAPPUCCINO | 3.6 |
| <i>Espresso coffee with steamed milk foam</i> | |
| "TEA POT" | 3.6 |
| <i>English breakfast, Peppermint, Camomile, Earl grey, Green tea</i> | |
| CIOCCOLATA CALDA | 4 |
| <i>Hot chocolate</i> | |
| "FLOATER COFFEE" | 4.5 |
| <i>Coffee drink topped with cream</i> | |
| "LIQUEUR COFFEE" | 9 |
| <i>Coffee drink with a shot of liqueur topped with cream</i> | |

12.5% Gratuities discretionary

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