

Main Menu

Bruschetta Bruschetta

Bruschette Sasso (serves minimum 2 persons)
*Homemade toasted bread served with extra virgin olive oil,
rosemary, sea salt, roast garlic and marinated tomatoes*

4.95

Add Italian meats to your bruschetta, four slices.

2.95

Tagliere Antipasti Board

(Serves minimum 2 people)

*Chef's selection of four fine cured mixed Italian meats, two Italian cheeses,
marinated grilled vegetables and bruschetta.*

16.00

Antipasti Starters

Pâté di fegato d'anatra, crème caramel al profumo di arancia.

*Homemade duck liver pâté with an orange crème caramel topping,
served with freshly toasted brioche bread*

6.50

*Crostino con uovo gratinato, funghi trifolati e la salsa olandese al basilico
Poached Italian egg au gratin served on bruschetta and sautéed garlic mushrooms
in a basil hollandaise sauce*

6.75

La Burrata

A Puglian top quality creamy mozzarella with chili jam and marinated vegetables.

7.75

Crochette di granchio con salsa di limone e aglio caramellato.

*Homemade crab cakes made with ginger and basil and sun blush tomato
and served with a sweet caramelized lemon and garlic sauce.*

7.85

Insalata Sasso

*Sasso seasonal salad with cherry tomatoes, beetroot and black olives served
topped with crispy warm pancetta sautéed in balsamic, lightly smoked chicken
and avocado mousse*

7.95

Straccetti di manzo

Small pieces of beef fillet sautéed and served with rocket and parmesan

8.95

Insalata Catalana

*A seafood salad with prawns, queen scallops, scampi, and calamari tossed
together with carrots, cherry tomatoes, olives, celery and spring onions*

9.25

Zuppa del giorno

Soup of the day

4.95

Main Menu

Primi Piatti Pasta Starters & Mains

*Tortelloni asparagi e ricotta con pesto di basilico
e pomodoro fresco marinato.*

*Homemade pasta parcels filled with asparagus and ricotta in a
basil pesto sauce topped with fresh chopped
marinated tomatoes*

Starter 9.50 Main 12.50

Tagliolini Sasso 'Aglio, olio e peperoncino' di mare.

*A seafood twist on an Italian classic! Homemade fresh tagliolini
with sweet garlic sauce, courgettes, tiger prawns, slowcooked
calamari topped with spicy chili breadcrumbs.*

Starter 10.50 Main 13.95

*Tortellini con prosciutto di parma fonduta di parmigiano
e tartufo, guanciale croccante e asparagi.*

*Our famous homemade Tortellini pasta parcels filled with Parma
ham, Parmesan and mortadella served in a Parmesan and
Truffle fondue sauce with crispy bacon and asparagus.*

Starter 10.95 Main 14.95

Ravioli Chiantigiani.

*Homemade ravioli filled with slow cooked beef and wild mushrooms,
served with veal jus and Tuscan bruschetta.*

Starter 11.95 Main 14.50

Risotto di Mare con Nduja.

*Mixed seafood risotto Calabrian style with mixed seafood
and spicy Nduja paste.*

Starter 11.95 Main 15.95

Spaghetti aragosta e granchio al profumo di basilico.

*Homemade spaghetti in a lobster, white crabmeat,
fresh Basil and tomato sauce*

Starter 14.95 Main 18.50

Lasagne con ragú di agnello.

*Homemade Lasagne pasta filled with local lamb ragú, Buffalo mozzarella,
and tomato sauce served with a mint emulsion.*

Starter N/A Main 14.95

Please advise us of any food allergies or dietary requirements.

Main Menu

Secondi Piatti Mains

Petto di pollo con prosciutto ed asparagi con vellutata di cipolla e moscato e polenta
*English corn fed Chicken breast stuffed with prosciutto and asparagi on an onion
and muscat velouté served with grilled polenta*
£14.95

Fegato di vitello in crosta di pancetta e salvia con salsa affumicata al vino rosso saute
*English Calves liver in a pancetta and Sage crumb coating, sautéed and served with
a smoked red wine sauce on a bed of spinach, sultanas and pine nuts*
£15.95

Petto di anatra con mandarino, pepe verde e salsa di madeira
*English duck breast slow cooked and served with tangerine orange segments glazed
with green pepper corns, in a maderia jus*
£16.95

Stinco di agnello alla menta con jus di agnello al timo e purée di patate e aglio arrosto.
*Lamb shank slow cooked in Mint and served with a lamb and
Thyme jus on potato mash with roast garlic*
£18.95

Filetto di manzo con salsa di funghi selvatici fegato grasso e sugo di arrosto
*Local hand fed (8 ounce) beef fillet served in a wild mushroom and fois gras sauce with
a roast beef stock reduction and fondant potatoes.*
£23.95

Contorni Side Orders

Olive
Bowl of Olives.

£3.50

Insalata verde o mista
Green or mixed salad.

£3.50

Broccoli
*Steamed broccoli
with garlic and chili*

£3.50

Insalata di pomodoro, cipolle rosse con mostarda e miele.
Tomato and red onion salad with a mustard and honey dressing
£3.50

Verdure
Grigliate
*Mixed grilled
vegetables and pesto.*
£3.75

Patatine fritte
*Hand cut Marie
Piper chips with
Roast garlic mayo.*
£3.75

Insalata di rucola e
parmigiana.
*Rocket and
parmesan salad.*
£3.50

Zucchine
fritte.
*Fried
Courgettes.*
£3.75

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Specials

Antipasti Starters

Caponata con sardine in saor e rucola
*Fresh sardine fillets marinated and slow cooked Venetian style (in garlic, pine nuts
and bay leaves) and served cold on diced sweet and sour
vegetables and rocket leaves.*
£6.95

Cappesante ai sapori del sottobosco
*King scallops wrapped in smoked Spëck ham
on a bed of wild mushroom pâté with fresh berries*
£10.95

Primi Piatti Pasta Starters/Mains

Ravioli all'aragosta con zucchine, scalogno al profumo
di dragoncello nella sua salsa
*Homemade Ravioli filled with fresh lobster, courgettes and shallots
with tarragon in a homemade lobster bisque*
Starter £11.75 Main £17.95

Tortelloni con gamberi e cappesante con salsa di funghi
selvatici e tartufo
*Homemade pasta parcels filled with tiger prawns and queen scallops
served in a creamy wild mushroom and truffle sauce*
Starter £11.75 Main £17.95

Secondi Piatti Mains

Filetto di branzino in crosta di porcini con crema di zafferano,
puree di piselli al prosciutto e pomodorini confit
*Sea bass fillet in a Porcini mushroom crust served with a creamy saffron sauce,
crushed peas with parma ham and cherry tomato confit*
£17.50

Filetto di merluzzo marinato alla zenzero
*Fillet of Cod marinated in ginger, with a lobster and Tiger
prawn ragu on a bed of Celeriac puree*
£16.75

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