

## 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.*

16.95

### 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*

6.85

*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*

6.95

### La Burrata

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

7.85

*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.*

7.95

### 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

*Cappesante arrosto con crema di tartufo e Spëck*

*Fresh grilled king scallops on a cream of potato and black truffle topped with crispy spëck.*

11.95

### 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 9.95 Main 14.95

*Tagliolini Sasso 'Aglione, 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 10.95 Main 15.50

*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 11.95 Main 15.95

### Ravioli Chiantigiani.

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

Starter 12.50 Main 16.25

### Risotto dello Chef.

*Ask about our Chef's Special Risotto.*

Starter 12.75 Main 16.25

### Lasagne Petroniana.

*Traditional Bolognese homemade spinach pasta Lasagne filled with rich meat  
ragù, bechamel sauce with parmesan cheese and nutmeg.*

Starter N/A Main 15.95

*Tortelloni con gamberi e cappelletti 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

*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 £13.50 Main £18.95

Please advise us of any food allergies or dietary requirements.

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## Secondi Piatti Mains

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

Filetto di merluzzo marinato alla zenzero  
*Fresh fillet of cod marinated in ginger, with a lobster and tiger prawn ragù on a bed of celeriac puree*  
£16.75

Petto di anatra con mela e il suo fegato.  
*English duck breast slow cooked and served with grilled, glazed apples and duck liver creme brulée.*  
£17.95

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

Stinco di agnello alla menta con jus di agnello al timo e purée di patate e aglio arrosto.  
*Local 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 funghi selvatici, sugo di arrosto e fegato grasso.  
*Local hand fed beef fillet served with creamy wild mushrooms, beef jus, foie gras and Dauphinoise potatoes.*  
£24.95

## 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

# Lasso Menu

Please advise us of any dietary requirements or food allergies