

ALLA CARTA



DINNER MENU



MENU DELLA CENA

Antipasti

✓ Bread & Olives €4
olive oil & balsamic
vinegar

Fillet of Beef Carpaccio €11
olive oil, capers, balsamic reduction
& shaved parmigiano

✓ Mozzarella & Tomato €7
olive oil, basil & herb drizzle

Antipasti €8
a selection of cured
meats & cheese

✓ Arancini €7
mushroom &
parmigiano

il Secondo

✓ Spaghetti alla Puttanesca €15
capers, olives, chili, tomato
basil & oregano

Chicken Milanese €16.50
breaded flattened
chicken breast, tomato,
garlic & spinach

Chicken Caesar Salad €13
lettuce, croutons,
Caesar dressing & anchovies.
Or without Chicken €8

Tagliatelle alla Bolognese €18
100% beef Ragù Bolognese
& herb drizzle

Pre-order 24hrs
Lobster Linguine €29
passata, cream, garlic
onions & chilli flakes

Prawn Risotto €20
white wine, garlic, seafood broth,
peas & parmigiano

Vongole €19
seafood, tomato, garlic,
& coriander

Spaghetti & Meatballs €17
made in-house 100% beef meatballs
served in a rich tomato sauce.

Lasagne €18
100% beef Ragù Bolognese
& herb drizzle

Classic Carbonara €16.50
garlic, eggs, parmigiano, pepper
& pan-fried cured pork
(no cream)

Contorno

✓ Large Garlic Bread Slice €3
✓ Large Cheesy Garlic Bread Slice €3.50

il Dolce

✓ Tiramisu €9
made in-house

✓ Italian Gelato Selection €7
see server

✓ Pannacotta €8
made in-house

✓ Chocolate torta della nonna €9
made in-house
chocolate & orange tart with gelato

*We prepare our pasta fresh every day,
never compromising with jarred sauces,
and we exclusively use the finest ingredients.
This is the Signora Sassi promise.*

✓ This indicates that neither meat nor seafood products have been used

Attention to customers with food allergies: Kindly note that our food products may contain or come into contact with common allergens such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, and shellfish. While we take stringent measures to mitigate risks and handle allergen-containing foods safely, it is important to acknowledge the potential for cross-contamination. Unforeseen variables beyond our control may impact the food formulations we serve, or manufacturers might alter their formulations without prior notice.

Additionally, a 15% value added tax will be applied to all food items, excluding beverages.



CARTA DEI VINI



Red

Montepulciano D Abruzzo €38
Italy

Casa Lunardi Vino Rosso €30
Italy

Castillo Albai €34
Spain

Lundari Cab Sauvignon €36
Italy

White

Casa Lunardi Sauvignon Blanc €36
Italy

Lunardi Pinot Grigio €32
Italy

Lundari Chardonnay €35
Italy

Sparkling / Champagne

Tallero Frizante €28
Italy

Tallero Frizante Rose €30
Italy

Prosecco Treviso €36
Italy

Prosecco Secco Rose €34
Spain

Moet Chandon Nectar Imperial €250
France

We have carefully selected premium wines to enhance your authentic Italian cuisine. Just as we meticulously curate our food offerings, we ensure that only the finest wines are chosen to complement your dishes.

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