SET MENU

STARTERS

Burrata Piccante
Smoked Burrata on a bed of tomato & Nduja sauce, basil oil & homemade rustic bread

Prawn Cocktail
King Prawns, crispy lettuce, Marie Rose sauce, rustic bread

Arancini
Homemade rice balls filled with bolognese ragu, peas, served on a bed of Nduja & tomato sauce, Grana Padano

Calamari
Deep fried squid served with Aioli dip

Smoked Salmon & Avocado Salad
With rocket, spring onion, Grana Padano, cherry tomatoes, mascarpone dill cream, lemon dressing

Caprese Salad V
Avocado, mozzarella, tomato, basil oil

Pork Belly
Tender slow cooked pork belly, new potatoes in creamy spicy N'Duja sauce, rosemary, rustic bread

Halloumi Chips V
Served with sweet chilli dip

MAINS

PASTA

Rigatoni Meatballs
Homemade beef meatballs, with fresh Rigatoni pasta in a rich tomato sauce & Grana Padano

Spaghetti al Salmoriglio
King Prawns sautéed in a butter, lemon, chilli & white wine sauce with cherry tomatoes, rocket & seasoned herb crumb

Seafood Spaghetti
Spaghetti pasta with mixed seafood, onions, chillies, tomatoes in a white wine sauce

Casarecce Ortolana V
Fresh Casareace pasta with mixed peppers, mushrooms, chilli, onions, garlic in a spicy tomato sauce

Conchiglioni V
Pasta shells filled with spinach, ricotta cheese, onions, garlic, bechamel & tomato sauce, side salad

PIZZAS

Spicy Beef Calzone
Large pizza dough puffed packet filled with beef, spicy Nduja Italian sausage, red onions, jalapeno peppers, herbs & mozzarella served with a salad garnish

Giardinera V
Aubergine, peppers, artichokes, peppadew, courgette & mozzarella (or vegan cheese)

Carne
Pepperoni, meatballs, Prosciutto Crudo ham, onions,Cajun chicken, peppadew, jalapeno & mozzarella

MEAT

Rib Eye Steak Supp £8
Panfried Rib Eye, Bearnaise & peppercorn sauce, truffle fries with Grana Padano & green vegetables

Agnello Alla Veneziana Supp £6
Lamb cutlets, new potatoes, green vegetables, creamy gnocchi white wine sauce, sage, fennel, rosemary, garlic, topped with crispy fried

Chicken Milanese
Chicken breast in breadcrumbs, salad & Grana Padano, served with one of the following choices; Spaghetti in a rich tomato sauce, spaghetti bolognese, skinny fries or mixed leaf salad

Pollo Primavera
Chicken in a white wine cream sauce, mushrooms, fennel, spinach, new potatoes, topped with crispy fried onions

FISH

Salmone Arrosto
Panfried salmon in a creamy lemon sauce served on a bed of green beans, sauteed onions & spinach

Spigola in Crosta
Panfried seabass with layered courgettes, tenderstem broccoli, rustica tomatoes, new potatoes, lemon dressing

SALAD

Chicken Caesar Salad
Breaded chicken, anchovies, egg, French beans, cos lettuce, garlic croutons, Grana Padano & Caesar dressing

DESSERTS

To finish, enjoy a selection of our favourite desserts
Chocolate Brownies, Chantilly Profiteroles & Tiramisu

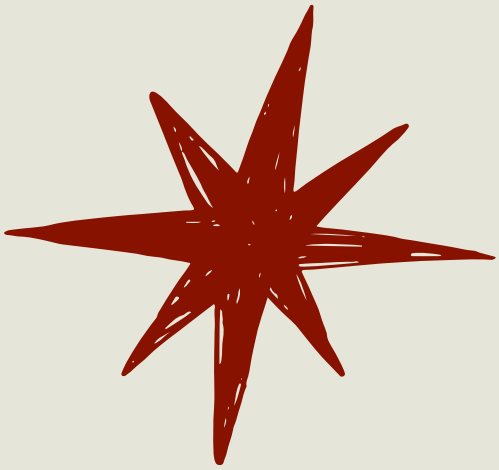
V Vegetarian Ve Vegan N Contains Nuts

When you dine with us, an optional service charge of 10% which goes directly to staff, will be added to your bill

THE OLD GUINEA

est. 1826

SET MENU



HAPPY NEW YEAR !!!