

Il Carafino

Ristorante Italiano

In order to maintain our high quality of food, all dishes are freshly prepared and cooked to order.

During busy periods there may be some delay for which we apologise.

Some of the dishes may contain nuts, please do not hesitate to ask about any of the ingredients.

Our menu does not contain any G.M. products.

Please note that Service Charge is left to your discretion, but a charge of 10% will be added to the total bill.

All prices include V.A.T.

All items are subject to availability.

Please see the Daily Specials Menu Card.

Enjoy your meal.

Starters

Bruschetta (V) £2.50
Toasted garlic bread

Bruschetta al Formaggio (V) £2.95
Garlic bread with cheese

Bruschetta al Pomodoro (V) £2.95
Garlic bread with tomatoes

Piatto Assortito all Italiana £8.50
*A selection of cured Italian meats, parmesan flakes,
Pickled vegetables and olives*

Insalata Caprese(V) £6.50
Slices of fresh tomato and mozzarella cheese, drizzled with extra virgin olive oil

Funghi Crema e Dolcelatte (V) £6.25
Sautéed mushrooms cooked in brandy, dolcelatte cheese and cream sauce

Bresaola e Parmigiano £8.50
Slices of cured beef with parmesan flakes drizzled with extra virgin olive oil

Cozze alla Crema £6.95
Sautéed black mussels in a garlic, onion, brandy and cream sauce

Gamberoni al Vino Bianco £8.50

King prawns cooked in a garlic, butter, white wine and chilli sauce

Gamberoni alla Vodka £8.50

King prawns cooked in a vodka and cream sauce

Gamberoni Panna e Pepe Rosa £8.50

King prawns cooked in a pink peppercorn sauce

Salmone Affumicato £7.55

Scottish smoked salmon drizzled with a honey mustard and dill sauce

Pepata di Cozze £6.95

Sautéed black mussels with white wine, onion and ground pepper

Zuppa di Pomodoro (V) £4.95

Freshly made tomato soup, drizzled with garlic oil and croutons

Polpette al Pomodoro £5.95

Home made Italian meatballs cooked in a chilli and tomato sauce

Involtini di Melanzane £5.95

Grilled slices of aubergine, rolled with ham and cheese, topped with Tomato sauce and parmesan, then baked

(V) = Vegetarian Dishes

Paste *(Pasta)*

Spaghetti Bolognese **£7.95**

Classic spaghetti in a rich tomato and minced beef sauce

Lasagna all' Italiana **£9.95**

Homemade traditional Italian Lasagne

Ravioli ai Formaggi (V) **£10.50**

Pasta parcels filled with ricotta cheese and spinach, tossed in a

Mixed cheese and cream sauce

Fusilli Pomodoro e Basilico (V) **£8.25**

Pasta twirls cooked in a tomato and basil sauce

Penne al Salmone **£8.95**

Quills of pasta cooked with smoked salmon in a brandy, tomato and cream sauce

Penne Cubana (V) **£8.50**

Quills of pasta tossed in a mushrooms, chilli, tomato and cream sauce

Tagliatelle alla Carbonara **£8.50**

Strips of pasta cooked with a pancetta, egg, parmesan and cream sauce

Fusilli con Broccoli e Pancetta **£9.50**

*Pasta twirls cooked with a broccoli, pancetta, and white wine
Creamy sauce*

Ravioli Pasticciati **£10.50**

*Pasta parcels filled with ricotta cheese and spinach, tossed in a
Minced beef, tomato and cream sauce*

Spaghetti ai Frutti di Mare **£12.95**

Spaghetti cooked with a selection of seafood in a white wine and tomato sauce

Risotto agli Asparagi (V) **£9.95**

Italian style risotto cooked with asparagus, parmesan and cream

** Please note that the pasta and risotto dishes are served by themselves,
Except the lasagne which are served with a side salad*

(Pasta's also available as a starter deducted £2.00)

Main Courses

Volatili (Poultry)

Pollo alla Perugina £13.95

Chicken supreme topped with Parma ham and cheese in a Tomato and white wine sauce

Pollo ai Funghi di Bosco £13.95

Chicken breast cooked with wild mushrooms in a brandy And cream sauce

Petto di Pollo Panato £12.95

Deep fried breaded chicken supreme, served with salad and lemon

Manzo (Beef)

Nodino alla Griglia £16.50

Char Grilled 10oz rib-eye steak, served with salad

Controfiletto alla Griglia £16.95

Char Grilled Sirloin steak, served with salad

Filetto alla Griglia £17.95

Char Grilled Fillet of beef, served with salad

Selection of sauces £ 2.25

(Diana sauce, Green Peppercorn sauce, Mushroom sauce, Gorgonzola sauce)

Agnello (Lamb)

Agnello alla Menta £15.95

Grilled lamb steak topped with a red wine and fresh mint sauce

Agnello alla Pugliese £15.50

Slow cooked chunks of lamb in an onion, mushroom, Red wine and tomato sauce, served with rice

Main Courses

Vitello (Veal)

Costata di Vitello £18.95

*Char Grilled 14oz veal steak, topped with a pancetta, mushroom
And red wine sauce*

Vitello alla Milanese £15.50

*Deep fried breaded scallops of veal, served with salad garnish
And spaghetti with tomato sauce*

Pesce (Fish)

Salmone alla Clementina £15.50

*Oven baked salmon supreme with a julienne of carrots,
Courgettes and peppers, in a brandy and cream sauce*

Spigola al Limone £16.50

Baked fillet sea bass in a garlic lemon butter sauce

Tonno alla Livornese £16.95

Pan fried tuna steak in a onion, garlic, capers, cherry tomato and white wine sauce

Trio di Pesce £17.95

Pan fried salmon, tuna and king prawns in a garlic butter sauce

(All main course dishes are served with a selection of vegetables and potatoes)

Salad £2.75

Mixed Salad, Green Salad or Tomato Salad

Vegetables

Chef's selection of vegetables £2.50

Beefsteak chips £2.50

Breads

Garlic bread £2.50

Garlic bread with mozzarella cheese £2.95

Garlic bread with tomatoes £2.95

Bread rolls olives and butter £2.50

Additional bread rolls 50p

Desserts

- Profitterole** £4.85
Bigne filled with Chantilly cream and topped with a Dark chocolate sauce
- Panna Cotta alle Fragole** £4.85
Traditional Italian cooked cream dessert topped with a Strawberry coulis
- Bomba al Cioccolato** £4.85
Chocolate ice cream bombe with a chocolate sauce centre, Enrobed in real Belgium chocolate
- Mousse al Cioccolato** £4.85
Light chocolate mousse on a soft chocolate sponge base
- Torta alle Ciliege** £4.85
Vanilla flavoured cheesecake on a crushed amaretti and digestive biscuit base, topped with a black cherry compote`
- Mousse al Torroncino** £4.85
Ice chilled Amaretto and caramelled almonds mousse
- Tiramisu** £4.85
Traditionally made with Italian biscuits, coffee, liqueur And mascarpone mousse
- Budino alle Mele** £4.85
Traditional Bramley apple crumble, served with Hot custard
- Crostata alle Noci Americane** £4.85
Shortcrust pastry generously topped with pecan nuts and treacle
- Gelato Misto o Sorbetto Misto** £3.95
*Selection of ice cream or sorbets
(Ask your waiter for details)*
- Formaggi Italiani** £9.50
Selection of Italian cheeses, biscuits, fruit and celery