

A hand with red-painted nails is pouring a golden liquid, likely wine, from a dark bottle into a clear glass. The background is a blurred blue-grey. A stylized Italian flag (green, white, and red stripes) is painted across the middle of the image. A large, vibrant pink flower is positioned behind the main text.

# *Dalia's Bistro*

*Main Menu*

# MENU

## Antipasto Starters



### FOOD ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS:

Please speak to our staff before ordering food or drinks.  Vegetarian  Vegan

#### ZUPPA DEL GIORNO £8.75

Soup of the day with fresh baked ciabatta & butter

#### PATÉ D'ANATRA £9.75

Duck liver parfait served with freshly toasted ciabatta & orange marmalade drizzle

#### BRUSCHETTA ALLA PARMIGIANA £10.75

Grilled slices of aubergine on bruschetta on home made bread topped with tomato sauce and Mozzarella Di Buffalo & Parmesan

#### FEGATINI DI POLLO IN PADELLA £10.95

Pan fried chicken liver cooked in savoury Madeira sauce & served with freshly baked ciabatta

#### TARTARE DI MANZO £13.95

Diced fillet steak, chopped capers, parsley, shallot and gherkins, Tabasco & Worcestershire sauce, Dijon mustard & egg yolk emulsion, homemade bread

#### BRUSCHETTA CON FUNGHI £9.95

Mushrooms in garlic & gorgonzola sauce, served with freshly baked ciabatta

#### BRUSCHETTA ALLA ROMANA £7.95

Toasted Ciabatta with tomato & garlic, basil & parmesan cheese

#### MELANZANA ALLA PARMIGIANA £10.25

Grilled aubergine in a rich tomato sauce & topped with parmesan cheese

#### INSALATA CAPRESE £10.75

Buffalo mozzarella, fresh tomato, rocket salad, drizzled with basil oil, balsamic glaze

#### OLIVE MARINATE IN CASA £5.75

Olives in an orange marinade with red wine vinegar, served with toasted Ciabatta

#### GAMBERONNI IMPANATI £11.50

Deep fried panko prawns, served with sweet chilli sauce

#### PROSCIUTTO E MOZZARELLA BRUSCHETTA £10.25

Toasted ciabatta topped with buffalo mozzarella & Parma ham

#### BRUSCHETTA TOSCANA £10.75

Home made bread topped with roasted peppers garlic and Mozzarella Di Buffalo, garnished with basil

#### FRITTO MISTO £26.75

Selection of deep-fried seafood (Serves 2)

#### ANTIPASTO MISTO £23.75

Selection of dried cured meats & cheeses (Serves 2) with two Bruschetta Alla Romana

#### CALAMARI FRITTI £10.75

Fresh squid rings, served with garlic aioli

#### COZZE MARINARA £11.75

Fresh Mussels in a rich tomato & garlic sauce

#### COZZE CON LA PANNA £11.75

Fresh Mussels in a creamy white garlic sauce

#### GAMBERONI MARINARA £11.75

Pan-fried prawns in a rich, spicy tomato & garlic sauce

#### GAMBERONI AI GORGONZOLA £11.75

Pan-fried prawns in a creamy gorgonzola & garlic sauce

#### PIATTO DI VERDURE £19.75

Selection of Bruschetta with grilled vegetables and rocket salad with marinated olives. (Serves 2)

#### BOCCONCINI DI GRANCHIO £11.75

Three Crab cakes with sweet chilli, drizzled with balsamic glaze

#### RISOTTO CON CAPESANTE £14.65

Pan fried scallops served with creamy saffron & asparagus risotto

#### PROSCIUTTO E MELONE £10.95

Seasonal melon with thinly sliced Parma ham, drizzles with honey and balsamic glaze

#### BURRATA CON PESCHE E PROSCIUTTO £13.50

Burrata surrounded by caramelised peaches, Parma ham and cherry tomatoes on a bed of rocket

#### TARTARE DI TONNO £13.95

Tuna Tartare flavoured with capers, lime juice, black pepper, sea salt and olive oil, served with avocado and toasted homemade bread, garnished with parsley

# MENU Mains



## FOOD ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS:

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## Insalatone - Salads

### INSALATA DI CESARE £14.95

Grilled chicken breast, on a lettuce bed with a creamy Caesar dressing, & croutons

### INSALATA DI POLLO £15.25

Grilled chicken breast on a bed of grilled vegetables, baby gem lettuce & pine nuts, all seasoned with extra virgin olive oil & balsamic glaze & parmesan

### INSALATA DI BARBABIETOLA E NOCCI £12.25

Rocket salad, spinach, beetroot, walnuts, roasted pear slices, & vinaigrette

### PANZANELLA TOSCANA £11.25

Tomatoes, cucumber, red onion, salt and pepper, and homemade croutons, drizzles with olive oil and balsamic vinegar, topped with fresh basil.

### INSALATA DI CAPRINO £13.75

Pan toasted goat cheese on a bed of baby gem lettuce & fresh spinach, topped with pear slices & crushed walnuts, cherry tomatoes & grilled peppers all seasoned with extra virgin olive oil & balsamic glazed

### STRACETTI DI VITELLO IN INSALATA £17.50

Rocket salad, grilled slices of rib eye steak, cherry tomatoes, red onion & buffalo mozzarella drizzled with extra virgin olive oil & balsamic vinegar

## Pasta

### SPAGHETTI AGLIO OLIO E PEPPERONCINO £9.25

Classic Roman pasta with olive oil, garlic, chilli & parsley

### LASAGNA CLASSICA

**SMALL: £9.75 / LARGE: £16.95**

Fresh egg pasta layered with a rich meaty ragu, & creamy Bechamel, topped with mozzarella & parmesan

### SPAGHETTI ALLA BOLOGNESE

**SMALL: £8.95 / LARGE: £16.75**

Spaghetti with a rich, meaty ragu sauce

### SPAGHETTI CARBONARA £16.25

Classic Italian carbonara with roasted pancetta, creamy egg yolk & parmesan sauce, & a peppery kick

### PENNE ALLA NORMA £14.75

Penne pasta with grilled aubergine in a rich tomato & garlic sauce

### PASTA DELLA CASA £18.95

Penne pasta with mushrooms, pancetta, red onion & olives in a creamy tomato sauce

### PENNE AI FUNGHI £15.25

Penne pasta with a creamy mushroom & garlic sauce

### PACCHERI ALL'ARRABIATA CON SALSICCIA PICANTE £17.75

Paccheri pasta in a rich tomato & garlic sauce with spicy Italian sausage

### LINGUINI AI POMODORRI SECCHI E

**PINOLI  £15.45**

Linguine pasta in a creamy sun-dried tomato, spinach, & pine nuts sauce

### LINGUINI CON SALMONE £18.75

Linguine pasta in a creamy cherry tomato & salmon sauce

### LINGUINI ALL'ARAGOSTA £22.45

Linguine pasta with lobster & prawns in creamy tomato, & garlic sauce

### SPAGHETTI CON GAMBERRONI E VONGOLE £19.75

Spaghetti pasta with clams & prawns in a spicy, creamy tomato velouté

### LINGUINI CON GAMBERONI, GRANCHIO E CHORIZO £19.45

Linguine pasta with king prawns, crab & chorizo in a white wine, tomato garlic & chili sauce

### LINGUINI CON GRANCHIO £18.25

Linguine with crab in a creamy saffron sauce

### SPAGHETTI AI SAPORI DI MARE £19.95

Spaghetti with a selection of seafood, in a tomato, garlic, white wine & saffron velouté

### PACCHERI CON POLPO £22.45

Fresh pan-seared Octopus, in a rich cherry tomato, red onion and garlic sauce, with olives and Paccheri Pasta

# MENU Mains

FOOD ALLERGIES, INTOLERANCES &  
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## Risotto

### RISOTTO FUNGHI E TARTUFFO £17.45

Risotto selection of wild mushrooms, in a creamy truffle white sauce

### RISOTTO AI SAPORI DI MARE £19.95

Risotto with a selection of seafood, in a tomato, garlic, white wine, & saffron velouté

### RISOTTO CAPRINO E ASPARAGI £18.75

Risotto & asparagus in a creamy goat cheese sauce

### RISOTTO DELLA CASA £19.50

Risotto with ribeye strips seasoned with time and garlic in a creamy savoury Madeira sauce

## Secondi di pesce (fish)

### ZUPPA DI PESCE £18.25

Rustic seafood stew- a selection of seafood, in a rich, spicy tomato velouté served with toasted ciabatta

### FILLETO DI SALMONE £24.95

Pan fried Salmon Fillet, served with cherry tomatoes, roasted new potatoes and Mediterranean Vegetables

### FILETTO DI BRANZINO £24.25

Pan-fried seabass fillet, served with roasted new potatoes, & Mediterranean vegetables

### GAMBERONI PICCANTI £24.75

Unpeeled king prawns, cooked in a garlic white wine, chilli & butter sauce

### BACCALÀ CON FUNGHI £24.75

Cod loin served with creamy mushroom & spinach sauce, cherry tomato, & asparagus, sauté potatoes.

### TONNO FRESCO ALLA VENEZIANA £24.75

Grilled tuna steak served white onion, cherry tomato, olives & capers in a tomato & garlic sauce white wine, chilli & butter sauce

### ARAGOSTA THERMIDOR £42.95

Lobster tails baked with in rich thermidor sauce, served with a fresh dressed salad.

## Secondi di carne (meat)

### POLLO TORINESE £18.50

Grilled chicken supreme, served with prawns in a creamy tomato velouté, served with roasted new potatoes

### POLLO ALLA MEDITERRANEA IN PADELLA £17.50

Grilled chicken supreme, served with spicy Mediterranean vegetables, in a tomato sauce, served with roasted new potatoes

### SUPREMA DI POLLO PRINCIPESSA £17.50

Grilled Chicken supreme, served with creamy mushroom sauce, cherry tomato, & grilled asparagus, served with roasted new potatoes

### POLLO ALLA BRACE £17.50

Grilled Chicken supreme, marinated in olive oil, garlic, Thyme, chilli flakes & lemon juice, served with roasted new potatoes

### POLLO ALLA PARMIGIANA £17.50

Chicken breast coated in golden breadcrumbs served with a rich parmigiana sauce & buffalo mozzarella

### SALTINBOCCA ALLA ROMANA £22.25

Veal topped with Parma ham in a buttery sage & white wine sauce served with sauté potatoes

### VITELLO MONTECARLO £22.25

Grilled veal escalope served with creamy mushroom sauce, Dolcelatte cheese & mustard, sauté potatoes

### VITELLO ALLA PARMIGIANA £22.25

Grilled veal escalope baked with parmesan & aubergine in a rich tomato sauce, sauté potatoes

### VITELLO AL LIMONE £22.25

Grilled Veal escalope, served with a buttery lemon sauce, sauté potatoes

### FILETTO ALLA BRACE (8OZ) £31.25

Grilled fillet steak served with Gorgonzola & mushroom sauce or peppercorn sauce, sauté potatoes

### FILETTO ALL'AMARENA (8OZ) £32.25

Fillet steak cooked in a sour cherry & port sauce, sauté potatoes

### FILETTO AI SAPORI DI MARE (8OZ) £33.25

Fillet steak, cooked in a savoury Madeira sauce served with scallops & king prawns, sauté potatoes

### TOURNEDOS ROSSINI (8OZ) £33.25

Fillet steak cooked in a sweet-savoury Madeira sauce, served on a croûton, & topped with homemade duck liver parfait

### BISTECCA ALLA BRACE (12OZ) £31.25

Grilled Rib-eye steak served with cherry tomato, & peppercorn sauce or mushroom & Gorgonzola sauce and a side of sauté potatoes

### VITELLO TONNATO £33.25

Fillet steak served with Tonnato sauce made of a homemade creamy mayonnaise sauce, flavoured with Tuna, Demi glace sauce, anchovies and capers, served with a side of sauté potatoes.

### COSTOLETTE DI AGNELLO £24.75

Three lamb cutlets, served with grilled aubergine & sundried tomato, in a red wine & mint sauce, sautéed potatoes

### FEGATO DI VITELLO ALLA VENEZIANA £19.50

Calf's Liver with caramelised onions, sage, Madeira sauce & balsamic vinegar, sauté potatoes

### VITELLO ALLA MILANESE £23.75

Veal escalope, cooked in golden breadcrumbs, topped with a fried egg & truffle sauce and sauté potatoes

### TAGLIATA AL TARTUFO £22.25

Grilled sirloin steak served on a bed of creamy mushroom & gorgonzola linguine, finished with truffle oil

# MENU *Mains*



## *Contorni - Sides*

### **PATATE FRITE** **£5.75**

French fries

### **VERDURE GRILIATE** **£5.50**

Grilled and seasoned aubergine, courgette, peppers, garlic and red onion, drizzled with olive oil

### **ZUCCHINI FRITTI** **£5.95**

Fried courgette sticks

### **PATATE AL FORNO** **£5.95**

Potatoes sautéed in garlic, butter and onion

### **FUNGHI** **£5.95**

Mushrooms sautéed in olive oil and garlic

### **SPINACI** **£5.95**

Baby spinach sautéed in olive oil garlic and chilli sauce

### **FAGIOLINI VERDI** **£5.95**

Fine beans cooked in a garlic, butter, and lemon sauce

### **INSALATA DI RUCOLA** **£5.95**

Rocket salad with parmesan and cherry tomatoes, drizzled with olive oil and lime

### **INSALATA MISTA** **£5.95**

Mixed leaf salad, tomato, cucumber, and red onion

### **INSALATA VERDE** **£5.95**

Green salad with green olives, a drizzle of olive oil and lime

## *Piatti per i bambini* CHILDREN'S MAINS

### **BOCCONICINI DI POLLO** **£9.75**

Five homemade chicken nuggets, served with fries and fresh salad

### **SPAGHETTI CON SALSA**

#### **DI TOMATO** **£8.45**

Spaghetti with a rich tomato and basil sauce

### **PIZZA PER I BAMBINI** **£7.00**

6" Marherita pizza

+ add any extra toppings for just £2.50

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