

A close-up photograph of a hand with red-painted nails pouring a golden liquid, likely wine, from a dark bottle into a clear glass. A vibrant pink dahlia flower is positioned behind the text. Stylized horizontal stripes in green, white, and red, reminiscent of the Italian flag, are overlaid on the image. The background is softly blurred, showing more of the hand and the bottle.



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 AL SALMONE

AFFUMICATO £10.75

Smoked salmon on toasted ciabatta, cream cheese,
cucumber slices, pomegranate seeds, & dill

FEGATINI DI POLLO IN PADELLA £10.95

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

CARPACCIO DI MANZO £12.95

Beef carpaccio served with rocket salad, parmesan
cheese, & truffle sauce

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

ARANCINI DI RISO AL RAGÚ £10.75

Crispy risotto balls stuffed with Bolognese ragú &
mozzarella with tomato sauce

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

CAPESANTE THERMIDOR £15.45

Five fresh scallops baked in a homemade thermidor
sauce

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

Please note that all tables of 4 and over are subject to a 10% service charge.

MENU Mains



FOOD ALLERGIES, INTOLERANCES &
DIETARY REQUIREMENTS:
Please speak to our staff before ordering food or
drinks.  Vegetarian  Vegan

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 &
DIETARY REQUIREMENTS:

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

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

BACCALÁ 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 £23.45

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

POLLO ALLA MEDITERRANEA IN PADELLA £22.55

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

SUPREMA DI POLLO PRINCIPESSA £22.45

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

POLLO ALLA BRACE £22.25

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

POLLO ALLA PARMIGIANA £22.25

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 VE £5.75

French fries

VERDURE GRILIATE VE £5.50

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

ZUCCHINI FRITTI VE £5.95

Fried courgette sticks

PATATE AL FORNO V £5.95

Potatoes sautéed in garlic, butter and onion

FUNGHI VE £5.95

Mushrooms sautéed in olive oil and garlic

SPINACI VE £5.95

Baby spinach sautéed in olive oil garlic and chilli sauce

FAGIOLINI VERDI V £5.95

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

INSALATA DI RUCOLA V £5.95

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

INSALATA MISTA VE £5.95

Mixed leaf salad, tomato, cucumber, and red onion

INSALATA VERDE VE £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 VE £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

FOOD ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS:

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