



Dalila's Bistro

Main Menu

Antipasto Starters

MENU



FOOD ALLERGIES, INTOLERANCES &
DIETARY REQUIREMENTS:

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

ZUPPA DEL GIORNO V £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 V £7.95

Toasted Ciabatta with tomato & garlic, basil & parmesan cheese

MELANZANA ALLA PARMIGIANA V £10.25

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

INSALATA CAPRESE V £10.75

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

OLIVE MARINATE IN CASA VE £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 VE £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

MENU

Mains



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Vegetarian



Vegan

Insalatone - Salade

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 BARBABETOLA E NOCCI VE £12.25

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

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 VE £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 V £15.25

Penne pasta with a creamy mushroom & garlic sauce

PACCHERI ALL'ARRABIATA CON SALSICCIA

PICANTE £17.75

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

PANZANELLA TOSCANA VE £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 V £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

LINGUINI AI POMODORRI SECCHI E

PINOLI V £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*



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Risotto

RISOTTO FUNGHI E TARTUFO

£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

FILETTO 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

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