



Gatti's



- Antipasti caldi -

Capesante £12.85

Seared Pacific Scallops served on a bed of spinach and chopped bacon

Gamberoni all'aglio £10.80

Pacific prawns sautéed in garlic, herbs, lobster bisque and a shellfish reduction

Funghi misti trifolati £8.20

Porcini and wild mushrooms sautéed with garlic, parsley served with curasau bread

Calamari fritti £10.05

Deep fried calamari served with tartar sauce

Grigliata mista di vegetali £8.95

Selection of grilled vegetables served with balsamic vinegar reduction and olive oil

Camembert fritto £8.20

Deep fried Camembert coated in breadcrumbs served with gooseberry preserve

- Pasta -

Spaghetti alle vongole £14.50

Spaghetti with baby clams, garlic, parsley and chilli

Spaghetti alla Napoletana £13.50

Spaghetti with tomato sauce and basil

Spaghetti Bolognese £14.50

Spaghetti with traditional home-made Bolognese

Fettuccine al salmone affumicato £14.50

Ribbon pasta with Scottish smoked salmon, shrimps and cream sauce

Ravioli Emiliana al burro e salvia £14.50

Home-made pasta parcels filled with chicken and veal with butter and sage

Agnolotti di ricotta e spinaci £14.50

Home-made pasta parcels with ricotta cheese, spinach in an Aurora sauce

Paglia e fieno Cipriani £14.50

White and green string pasta with ham, peas, mushrooms and a cream sauce

Rigatoni arrabbiata £14.50

Tube-shape pasta in a garlic, tomato and chilli sauce

Linguine all'Aragosta £21.90

Linguine pasta with lobster, tomato sauce and chilli

Trio di pasta (piatto unico) £16.50

Selection of three pastas of your choice minimum for 2 people (main course only) from £16.50

- Antipasti freddi -

Insalata d'avocado con gamberetti £9.75

Avocado with shrimps mozzarella, tomato and a marie rose sauce

Bresaola di manzo £10.50

Cured beef served with rocket and parmesan shavings

Insalata Caprese £8.20

Buffalo mozzarella with tomato and basil leaves

Salmone scozzese affumicato £10.60

Scottish, wild smoked salmon

Prosciutto San Daniele £9.50

San Daniele cured ham with buffalo mozzarella or melon

Insalata alla Cesare £10.90

Classic Caesar salad with grilled chicken

Insalata di frutti di mare £10.90

Salad of octopus, squids, cuttlefish, prawns and Julienne of vegetables lemon and olive oil dressing

- Zuppe -

Zuppa d'aragosta £7.50

Home-made lobster bisque

Minestrone £6.60

Traditional Italian vegetable soup

- Fish -

Sogliola alla griglia o al limone £28.50

Grilled or pan-fried Dover sole with butter lemon sauce

Filetti di sogliola rustici £28.50

Breaded pan-fried fillets of Dover sole

Scampi fritti £20.90

Breaded deep fried scampi

Scampi ai funghi £20.90

Scampi sautéed with garlic, mushrooms and white wine sauce

Branzino alla Griglia £20.50

Marinated, grilled fillets of sea bass

Merluzzo al forno £18.50

Oven-baked Atlantic cod served with mash potato, lemon and butter sauce

Grigliata di pesce £22.90

Selection of mixed grilled fish

- Risotti -

Risotto ai porcini £ 14.90

Risotto with porcini mushrooms and parmesan cheese

- Carne -

Filetto di manzo Scozzese £ 23.90

Prime Angus Fillet of grilled beef

Filetto di manzo scozzese allo Stilton o al pepe verde £ 22.90

Fillet of Angus beef pan-fried with Stilton cheese sauce or green peppercorn

Bistecca di manzo alla griglia £ 19.95

Grilled rib-eye steak served with a reduction of sweet and sour balsamic sauce

Chateaubriand alla griglia £ 48.00

Grilled fillet of Angus beef for 2 people served with wild mushrooms, tomatoes, chips and Béarnaise sauce

Vitello di Milanese £ 21.50

Pan-fried veal escalope coated in bread crumbs

Nodino di vitello al rosmarino £ 29.90

Pan-fried veal-chop in a rosemary and white wine sauce

Medaglioni di vitello al limone £ 19.95

Veal medallions in a lemon and butter sauce

Fegato di vitello £ 19.50

Calves' liver with butter and sage or grilled with bacon

Suprema di pollo ai porcini £ 16.80

Oven-baked supreme of chicken with white wine and porcini sauce

Pollo alla griglia £ 15.90

Grilled chicken breast served with diced aubergine, cherry tomatoes, garlic and fresh chilli

Costolette d'agnello ai ferri £ 20.20

Grilled lamb cutlets

- Contorni -

Legumi del giorno £ 5.50

Selection of vegetables of the day

Vegetables available individually priced

New potatoes £ 3.00

Lyonnais £ 3.00

French fries £ 3.00

Green beans £ 3.00

Broccoli £ 3.00

Peas £ 3.00

Carrots £ 3.00

Mushrooms £ 3.00

Spinach £ 3.00

Fried Zucchini £ 3.90

Mixed, green salad £ 3.90

Tomato and Onion salad £ 3.90

Side dish of pasta £ 4.50

- Formaggi -

Cheese board for 1 person £ 7.50

Parmesan cheese, camembert, taleggio, dolcelatte, mature cheddar served with celery and grapes

- Selezione di dolci

del carrello -

Selection of desserts from the trolley

From £ 7.50

- Gelati, sorbetti e cassata -

Ice-creams, sorbets and cassata

From £ 6.50

- Selection of coffees -

Espresso £ 2.80

Cappuccino £ 2.80

Caffe latte £ 2.80

Liqueur coffee £ 7.50

The Carving trolley is available at lunch Monday to Friday

For those who have a particular dietary requirement please ask any member of staff who will be more than happy to help, we also stock gluten free bread and pasta.

For allergens and intolerance please ask a member of staff

(Pasta taken as starter £ 9.60)

A 12.50% discretionary gratuity will be added to the bill, cover charge £ 1.25