

IL BISTRO

— Since 1976 —

APERITIVO

Negroni 12

Gin, Campari, Punt e mes

Negroni sbagliato 12

Prosecco, Campari, Punt e mes

Aperol spritz 12

Aperol, Prosecco, soda

Espresso martini 12.5

Espresso, vodka, Kahlúa

Limoncello martini 12.5

Homemade limoncello, vodka, lemon juice, sugar

Cosmopolitan 12.5

Vodka, Cointreau, lime juice, cranberry

Piccante 12.5

Tequila, honey, chilli, coriander, lime

French 76 12

Vodka, sparkling wine, lemon juice, sugar

ANTIPASTI

Arancini 10.95

Two homemade rice balls coated with breadcrumbs & filled with Ragù, buffalo mozzarella & peas

Fish croquettes 10.95

Chopped fresh fish & vegetables blended together with mash potato & coated in breadcrumbs with aioli & lemon

Gambas pil pil * 11.95

Large peeled king prawns cooked in garlic, extra virgin olive oil, chilli & dry sherry

Bruschetta v 10.95

Grilled ciabatta rubbed with garlic, topped with roasted red peppers, marinated tomatoes, pesto, chopped onions, basil & extra virgin olive oil

Burrata * v 10.95

Creamy mozzarella ball from Puglia, marinated tomatoes, fresh basil & extra virgin olive oil

Patè della casa 10.95

Chicken liver & smoked bacon Patè, toasted sliced baguette & onion chutney

Grilled butterfied sardines 10.95

With lemon, parsley, butter

Italian salumi 12.95

Prosciutto, salami & mortadella with olives, grissini & toasted sliced baguette

Mozzarella v 10.95

Deep fried mozzarella coated in breadcrumbs, served with a sweet chilli dip

PASTA

Amatriciana 16.95

Penne, slow cooked tomato sauce, guanciale, pecorino, chilli, fresh black pepper & extra virgin olive oil

Cacio e pepe v 15.95

Tagliatelle, pecorino, parmesan, fresh black pepper

Linguine alla Nerano v 16.95

Fried zucchini, parmesan, basil, garlic & extra virgin olive oil

Linguine allo scoglio 21.95

Fresh clams, mussels, squid & a king prawn cooked in Sicilian white wine with plum tomatoes, garlic, chilli, parsley & extra virgin olive oil

BISTECCA *

9oz Sirloin 24.95 9oz Ribeye 26.95 7oz Fillet 30.95

We pride ourselves on using the best available prime cut, grass fed British beef that has been dry aged for a minimum of 28 days

Salsa 4

IL royal Mushrooms, onions, cream & brandy
Italian chimichurri * chopped fresh parsley, oregano, garlic, olive oil, vinegar & chilli

Brighton Blue Cheese *

Peppercorn

CARNE

Lambs liver & bacon 19.95

Red wine & onion sauce, mash potato & cabbage

Chicken blue cheese * 19.95

Chicken breast, Brighton blue cheese & mushroom sauce, Tuscan rosemary potatoes & seasonal vegetables

Pan fried 10oz Sussex pork chop 24.95

Served with gravy, crackling, a baked apple, seasonal vegetables & Tuscan rosemary potatoes

£1 from this dish goes to the Prept charity. Their mission is to create a healthier & happier future for children through food education

Pollo Milanese 19.95

Chicken breast in breadcrumbs topped with mozzarella & pomodoro sauce, served with triple cooked chips

Poulet Basquaise * 19.95

Chicken breast in a rich tomato sauce with garlic, olives, mixed peppers & onions, served with Tuscan rosemary potatoes

PESCE E RISO

Sea bass fillets 24.95

Two fresh sea bass fillets, brushed with garlic butter & cooked under the flame & finished with a light sprinkle of breadcrumbs, served with seasonal vegetables & Tuscan rosemary potatoes

Riso con frutti di mare * 20.95

Arborio rice mixed with Fresh clams, mussels, squid & a king prawn cooked in Sicilian white wine with plum tomatoes, garlic, chilli, parsley & extra virgin olive oil

Fish & chips 18.95

Local cod, homemade batter, crushed peas, tartar sauce

Our classic fish and chips featured on the menu of the global private members club Soho house when they launched in Brighton in 2022

La cena dei giardinieri * vg 16.5

Butternut Squash & pea risotto with mushrooms & cherry tomatoes

FOR THE TABLE v

Bread, aioli, grissini, olive oil & balsamic vinegar 6.5

Pane all'aglio 6

Garlic bread

Pane all'aglio con formaggio 6.95

Garlic bread topped with cheese

Mixed marinated olives 4.95

CONTORNI* v 6

Mixed salad

Triple cooked chips

Garlic, parmesan & parsley chips

Mushrooms with garlic butter

Tuscan rosemary potatoes

Fried Spanish onions

Seasonal vegetables

v - Vegetarian vg - Vegan * - Gluten free. Food allergy information available on request. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens.