



L'Arte Di Mangiare e Di Socializzazione

"One cannot think well, love well, sleep well, if one hasn't eaten well".

OSTERIA *Da Fabrizio*

ANTIPASTI / STUZZICHINI

Starters & Appetizers

PARMIGIANA DI MELANZANE

Oven baked aubergine with parmigiano, cacio cavallo, garlic, fresh basil and tomato

9/95

ARANCINI

Two deep fried rice balls with peas and parmesan served with a homemade tomato & chilli sauce

6/45

FUNGHI AL AGLIO

Deep fried button mushrooms filled with parmesan and mozzarella vegetable ragu dressed with homemade tomato sauce or garlic mayonaise

5/95

FEGATINI AI GORGONZOLA PICCANTE

Chicken livers with gorgonzola cheese and sautéed mixed wild mushrooms, pancetta, shallots in a red wine and balsamic vinegar reduction finished served with homemade crostini

9/50

SALSICCIA LUGANICA

Peppered sausages infused with fennel prepared with italian broccoli, white wine, garlic and fresh chilli served on a homemade crostini

6/20

CHICKEN LIVER PATE

Chicken liver pate with warm ciabatta bread served with sun blushed tomatoes and rocket leafs

7/95

POLPETTE DELL'OSTERIA

Pork and beef meatballs in tomato sauce served on homemade crostini

6/45

PROSCIUTTO E PARMIGIANO

Parma ham wrapped grissini with parmesan pieces served with aged balsamic vinegar finished with rocket leafs

5/95

KING PRAWN PICCANTE

White wine chilli garlic olive oil and flat leaf parsley served with homemade crostini

6/95

COZZE E VONGOLE PROVENZALE

Fresh mussels and clams in a light tomato white wine and garlic sauce

9/95

FRITTO DI MARE 9/95 (2 persons) 19/90

Deep fried king prawns, white bait and baby calamari served with tartar sauce and rocket leafs

CALAMARI CON PATATE

Fresh baby calamari with potato in a fresh tomato, shallots, garlic chilli & white wine sauce served with homemade crostini

8/95

GAMBERONI MARINATI ALLA GRIGLIA

Char-grilled tiger prawns wrapped in parma ham, served with aubergine puree and rocket leafs, finished with a lemon olive oil dressing

8/95

CALAMARI FRITTI 9/95 (2 persons) 14/95

Salt and peppered deep fried calamari rings served with rocket leafs, tartar sauce and a lemon wedge

INSALATA CAPRESE

Buffalo mozzarella with tomato, basil and olives dressed with balsamic olive oil dressing

9/75

PASTA & RISOTTO

Available as a first course

RAVIOLI DI RICOTTA E SPINACI

Homemade ravioli in a homemade tomato and basil sauce, served with fresh parmesan shaving

11/95

SPAGHETTI CON POLPETTE

Beef and pork meatballs in a rich tomato sauce

10/95

PAPPARDELLE AI CINGHIALE

Pappardelle with a traditional tuscan wild boar ragu and barolo red wine

11/25

LASAGNA DI CINGHIALE

Made with a wild boar ragu and shallow fried aubergines

10/95

SALSICCE E FRIARIELLI

Conchiglie pasta with pan fried crumbled italian sausage with italian broccoli, red wine, garlic, chilli and olive oil

10/95

MEZZE MANICHE RAGU

Tube pasta served with a traditional slow cooked chuck of beef in a rich tomato and red wine sauce

11/95

SUGO DI GAMBERONI

Linguine with fresh water prawns topped with king prawns in a fresh tomato, garlic, white wine and flat leaf parsley sauce

11/95

CALAMARI FINOCCHIO E POMODORO

Linguine pasta with fresh baby calamari in a tomato, shallot and fennel sauce

11/95

LINGUINE AI FRUTTI DI MARE

Linguine pasta with mixed sea food, fresh tomato, white wine, garlic, chilli, olive oil and flat leaf parsley

12/45

RISOTTO ALLA PESCATORA

King prawns, clams, baby calamari and mussels, white wine and a touch of fresh tomato

12/95

RISOTTO AI FUNGHI MISTI

Creamy arborio rice with white wine, shallots, garlic and a mix of wild mushrooms finished with parmesan cheese

11/65

GNOCCCHI FRESCHI ALLA SALVIA

Fresh homemade gnocchi with a butter and sage dressing topped with crispy sauté wild mushrooms

11/95

SECONDI PIATTI

Main Courses

OSTERIA PICCATATA

Oven roasted chicken breast on the bone prepared in a garlic, white wine, sun blushed tomato and caper sauce finished with butter and flat leaf parsley served with skinny chips

13/95

POLLO AL LIMONE

Oven roasted chicken breast on the bone prepared in a lemon butter, parsley, white wine jus served with sautéed long stemmed broccoli and homemade skinny chips

12/95

SCOTTISH RIB-EYE

Char-grilled rib eye steak served with sautéed potatoes and rocket leafs. A choice of gorgonzola or wild mushroom sauce £3 supplement

16/95

PORCHETTA ALLA MARSALA

Char-grilled porchetta with sautéed potato, steamed savoy cabbage, roasted baby carrots, finished with a pork and white marsala wine jus

13/95

SPEZZATINO DI CINGHIALE

Slow cooked wild boar stew with red wine, thyme, rosemary, sicilian aubergines and baby new potatoes served on a bed of wet polenta

16/95

STUFATO DI PESCE

Mussels, king prawns, sea bass and cod stew prepared with a tomato sauce served with garlic bread finished with olive oil and flat leaf parsley

16/95

FRITTO MISTO

Golden fried sea bass, calamari, cod and king prawns served with zucchini in tempura batter, homemade skinny fries, rocket leafs and tartar sauce

15/95

FILETTO DI BRANZINO

Roasted sea bass fillet with roasted plum tomato, onion potato, finished with a white wine jus infused with lemon and bay leaf

14/95

LA GRIGLIATA MISTA (2 persons) 35/95

American rib eye tagliata, lucanica sausages, spit roasted chicken and porchetta rustica, skinny chips, grilled



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SCHIACCIATA

SCHIACCIATA AL MARINARA 6/95
Tomato sauce, garlic, black olives, anchovie & olive oil (v)

SCHIACCIATA AL ROSMARINO 4/95
Rosemary, garlic, olive oil and rock salt (v)

PANE ALL'AGLIO 4/95
Garlic bread

AGLIO OLIO E POMODORO 6/95
Fresh chopped tomato garlic basil and olive oil

BRUSHETTA

BRUSCHETTA AI GORGONZOLA 7/95
With olive oil, gorgonzola cheese, caramalazed onion finished with crispy smoked panchetta

BRUSHETTA POMODORO AI SOLE ARROSSI 6/95
With olive oil, garlic, sun-blushed tomato and buffala mozzarella finished with fresh basil

BRUSCHETTA AI FUNGHI MISTI 7/95
Sautéed mixed wild mushrooms with white wine, garlic, chilli, olive oil and flat leaf parsley finished with crispy parma ham

ANTIPASTO PLATTERS

Ideal for Sharing or available for one

ANTIPASTO ITALIANO (2 persons) 17/95
Parma ham, ventricina salami, porchetta rustica, italian prosciutto, marinated olives, artichoke heart, sun blushed tomatoes, roasted peppers and grilled focaccia bread

ANTIPASTO DI FORMAGGI (2 persons) 17/95
Mozzarella di buffala, pecorino romano, dolcelatte, marinated olives, artichoke heart, sun blushed tomatoes, roasted peppers and grilled focaccia bread

ITALIAN TAPAS

4/95 STAND ALONE OR MIX AND MATCH ANY 3 FOR 9/95

HOMEMADE BREADS 2/95 OLIVES 2/75 CESTINO DI PANE 2/95

SALSICCIA LUCANICA WITH ITALIAN BROCCOLI
STUFFED MUSHROOMS
RIB EYE POTATO PEPPERS AND TOMATO

CHILLI MEAT BALLS
CHILLI SAUTTED WILD MUSHROOM AND POTATO
CHILLI CHICKEN WINGS

FEGATINI AI BALSAMICO
MIXED SEA FOOD FRITO
GIAMBOTA POTATO WITH ENDOIA & ROASTED PEPPERS

WILD BOAR AUBERGINE AND POTATO
KING PRAWN PICCANTE
STUFFED MUSHROOMS

DEEP FRIED SEASONED COD
CAMELISED ONION
BUTTERFLY BREADED KING PRAWN

SLOW COOKED BEEF RAGU WITH ROASTED PEPPERS
CALAMARI AND FENNEL CHILLI TOMATO
CHAR-GRILLED VEGETABLES

CONTORNI

Side Orders

SAUTÉ SPINACH 3/50

GRILLED VEGETABLES 3/95

ROASTED NEW POTATOES 3/10

BOILED NEW POTATOES, GARLIC OLIVE OIL & PARSLEY 3/10

HAND CUT SKINNY CHIPS 2/95

ROCKET AND PARMESAN SALAD 3/25

MIXED LEAF SALAD 2/95

TOMATO AND ONION SALAD 3/50

DEEP FRIED ZUCCHINI IN BATTER 3/50

LONG STEMMED BROCCOLI CHILLI OLIVE OIL 3/50

Customers who are subject to any food allergies, or have special dietary needs, please contact a member of staff at the time of ordering your meal. Some of the dishes may contain traces of nuts.

All prices include vat and an optional 10% discretionary service charge will be added to parties of 6 or more

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