

GIORGIO AT LEADENHALL



Ristorante Italiano

A LA CARTE

STARTERS

Pate di Fegatini di Pollo £9.90

Chicken Liver Pate

Calamari Fritti £14.90

Fried Squid with courgettes

Prosciutto di San Daniele £14.90

Cured San Daniele ham with *caramelized pear or melon*

Bresaola Punta D'Anca £16.90

Air-dried, salted beef served with rocket parmesan cheese and limon dressing

Asparagi Gratinati (V) £11.90

Asparagus gratin served with butter and parmesan cheese

Burrata con Pomodoro, Avocado e Basilico (V) £11.90

Creamy Mozzarella with avocado, tomato and basil

Funghi Portobello (V) £10.90

Portobello Mushroom with spinach, sun-dried tomatoes, pine nuts, hazelnuts and goats' cheese

Salmone Affumicato £14.90

Scottish Smoked Salmon served with capers and red onions

Cape Sante Spadellate £16.90

Pan-fried Scallops served on a bed of spinach, crispy speck and hollandaise sauce

Insalata di Granchio £15.90

Fresh Cornish Crab salad with sweet peppers, shallots, cream of avocado, olive oil and lemon dressing

SOUPS, PASTAS & RISOTTOS SM / LRG

Minestrone (V) £6.90

Risotto ai Funghi Misti (V) £15.90 / £19.90

Risotto with mixed Wild Mushrooms

Spaghetti al Nero di Seppia £15.90 / £19.90

Black ink spaghetti with tiger prawns, spring onions and cherry tomatoes in a white wine sauce

Ravioli Caserecci di Ricotta e Spinaci al Pomodoro (V) £14.90 / £17.90

Home-made Ravioli filled with ricotta and spinach, served in a tomato and basil sauce

Spaghetti al Granchio £15.90 / £19.90

Spaghetti with fresh Cornish Crab meat, olive oil, garlic and chillies

Spaghetti alle Vongole £15.90 / £18.90

Spaghetti with fresh Clams, cherry tomatoes, olive oil, garlic and chillies

Gnocchi alla Sorrentina (V) £11.90 / £14.90

Home-made Potato Dumplings in a tomato sauce with basil and buffalo mozzarella

Linguine all'Astice £23.90

Linguine with ½ Lobster in a fresh tomato and bisque sauce

Spaghetti al Pomodoro con Polpette £12.90 / £15.90

Spaghetti with tomato sauce and meat balls

Pappardelle all Filetto di Manzo £15.90 / £19.90

Pappardelle with Beef fillet and mushroom ragu

Before you order your food and drink, please speak to our staff if you have a food allergy

FISH

Polpette di Pesce £17.90

Chef's special, Fish cakes

Salmone in Crosta £19.90

Pan-fried Salmon with a parmesan and parsley crust served with rocket pesto

Merluzzo in Padella £21.90

Pan-fried Cod served with black rice, italian truffle salami and basil dressing

Gamberoni alla Diavola £29.90

Large Sea Tiger Prawns, fried in olive oil, garlic, chillies and white wine

Trancio di Tonno alla Griglia £26.90

Grilled Yellowfin Sashimi Tuna steak

Scampi Fritti £22.90

Deep fried Scampi in breadcrumbs

Filetto di Branzino alla Griglia £25.90

Grilled line caught fillet of Wild Sea Bass

Sogliola alla Griglia £29.90

Grilled Dover Sole

MEAT

Pollo dello Chef £17.90

Chef's special, chicken pie

Rollatine di Pollo riempito Mozzarella e Pomodori Secchi £18.90

Rolled Chicken Fillet wrapped in speck, filled with mozzarella and sun-dried tomatoes served with mash potatoes and mixed herbs

Sella D'Agnello con Crosta di Mandorle £24.90

Roast best-end of lamb with almond crust served on a bed of sweet potato

Scaloppa di Vitello alla Milanese £22.90

Pan-fried veal escalope in breadcrumbs

Petto D'Anatra alle Pere e Balsamico £21.90

Pan-fried breast of Duck served with caramelized pear and onions, in a balsamic sauce

Fegato di Vitello alla Griglia con Pancetta £22.90

Grilled calves liver with bacon and potato puree garnish

Arrosto di Maiale £20.90

Slow-roasted pork belly served with apple and cider compote

Filetto alla Griglia £27.90

Grilled fillet steak served with a *bearnaise or peppercorn* sauce

SIDE DISHES

Daily Vegetables Selection £5.50

Mixed Vegetables and potatoes

Individual Vegetables £4.50

Spinach / Mushrooms / Fried Courgettes in light batter

Potatoes £3.50

French fries / Sautéed / New potato

Tomato and Onion Salad £5.50

Rocket and Parmesan Cheese Salad £6.50

Mix Leaves Salad £5.50

12.5% discretionary gratuity is added to final bill