

SOUPS & STARTERS

BRODETTO DI MARE (GF) <i>A sumptuous Italian fish soup</i>	£10.95
MINISTRONE (V) <i>Lots of vegetables with small pasta</i>	£7.95
SOUP OF THE DAY <i>Today's, freshly made soup</i>	£7.50
SIX GUERNSEY OYSTERS (GF) <i>Accompanied by a shallot and red wine vinaigrette</i>	£12.95
AVOCADO TRICOLORE (V) (GF) <i>Avocado, tomato and mozzarella di bufala cheese</i>	£11.45
GUERNSEY CHANCRE CRAB <i>sauce Marie Rose (hand picked, could contain small pieces of shell).</i>	£14.95
AVOCADO GRANCHIO (GF) <i>local hand picked crab dressed with mayonnaise, dill, grated apple, avocado & grapes.</i>	£14.95
ANTIPASTO (GF) <i>Parma ham, salami, bresaola, copa, mortadella & pickled vegetables</i>	£11.45
CARPACCIO OF BEEF (GF) <i>Slivers of raw fillet, dressed with olive oil, Parmesan & rucola salad</i>	£12.95
ROASTED SWEET BALSAMIC ONIONS <i>with Parma ham, mozzarella di bufala & tomato.</i>	£11.45
INSALATA DI MARE (GF) <i>Chef's own selection of local seafood, marinated in lemon juice, olive oil & garlic</i>	£11.95
SMOKED SALMON (ORGANIC) (GF) <i>Freshly sliced and always Scottish, served with capers & lemon</i>	£12.95
MELON & PARMA HAM (GF) <i>Chilled melon and freshly sliced Parma ham</i>	£11.45
BRUSCHETTA & WILD MUSHROOMS (V) <i>garlic bread with wild mushrooms in olive oil, garlic & balsamic syrup</i>	£11.95
AUBERGINE PARMIGIANA (V) (GF) <i>Baked with tomato, mozzarella di bufala, basil & garlic</i>	£11.50
CHAMPIGNONS ROCHELLE <i>open mushroom with local crab, garlic butter, parmesan gratinated.</i>	£14.50

PASTA & RISOTTO

GLUTEN FREE PENNE PASTA & SPAGHETTI (AVAILABLE)	Starter	Main
SPAGHETTI MARINARA (GF) <i>selection of fresh fish & shellfish tossed in a garlic, tomato sauce</i>	£10.95	£17.95
PENNE ALLA GHIOTTONA <i>Short Pasta in Bolognese, peas and cream sauce</i>	£9.95	£15.95
CANNELLONI DELLA CASA <i>pancake, filled with minced veal, spinach, garlic, mushroom & gratinated</i>	£9.95	£15.95
FETTUCINE WITH CRAB (GF) <i>Hand picked Guernsey crab tossed in olive oil, chilli, garlic and parsley</i>	£10.95	£18.50
ASSAGGINI DI PASTA (<i>min 2persons</i>) <i>Linguini lobster, Penne Arrabiata and Fettucine Crab</i>	(per person)	£22.50
LASAGNE ALLA BOLOGNESE <i>Classic lasagne Verde with Bolognese sauce</i>	£9.95	£15.95
RISOTTO MARE E MONTI (GF) <i>Arborio rice with porcini, wild mushrooms topped with local scallops.</i>	£10.95	£18.50

Da Nello serves only freshly caught Guernsey lobster, sourced from selected local suppliers.



An extra selection of fresh, local fish is always available. Please check the blackboard.

FISH & SHELLFISH

LOCAL SEA SCALLOPS MEUNIERE (GF) <i>pan fried with butter & lemon juice.</i>	£20.95
LOCAL SEA SCALLOPS ♥(GF) <i>grilled with balsamic syrup, crispy bacon & buttered spinach.</i>	£21.95
GOUJONS OF SOLE <i>Strips of sole bread crumbed & deep fried served with chef's sauce tartare</i>	£17.95
DOVER SOLE ♥(GF) <i>Char-grilled or meunière served on or off the bone</i>	Price of the day
SCOTTISH SALMON ♥(GF) <i>Char-grilled or poached hollandaise sauce if request</i>	£18.95
PRAWNS TAILS GREMOLATA ♥(GF) <i>Pan roasted in garlic, lemon zest, chilli and flat parsley and served with red risotto</i>	£20.95
PRAWNS TAILS NAPOLITANA ♥(GF) <i>Sautéed in tomato & garlic sauce, served around rice</i>	£19.50
GUERNSEY CHANCRE CRAB SALAD (GF) (Hand picked, could contain small pieces of shell.)	£24.95
LOBSTER LINGUINE <i>Enjoy our signature dish, as a starter or main course</i>	Price of the day
LOBSTER THERMIDOR	Price of the day
LOBSTER GRILLED (GF) <i>with garlic butter (flambé with brandy)</i>	Price of the day
LOBSTER MAYONNAISE (GF)	Price of the day

FROM THE CHAR-GRILL

(Our beef is traditionally reared and grass fed in Scotland, from Aberdeen Angus cattle)

GRILLED FILLET STEAK ♥ (GF) <i>(A Diane or Poivre sauce available £2.00)</i>	(8oz) £26.95
GRILLED ENTRECÔTE ♥ (GF) <i>(“ ” “ ” £2.00)</i>	(8oz) £22.95
TAGLIATA OF SIRLOIN STEAK CHAR-GRILLED (GF) (for 2 persons) <i>served rare/medium rare</i>	(18oz) £52.00
<i>Carved at your table and accompanied by béarnaise sauce mushrooms, grilled tomato and French fries.</i>	
MEDALLIONS OF BEEF, BAROLO SAUCE <i>Marinated in brandy, herbs & finished in red wine & cream sauce</i>	£26.95
RACK OF BEST ENGLISH LAMB CHAR-GRILLED ♥ (GF) <i>with red wine and port jus (preferably served pink)</i>	£24.95
PAILLARD OF VEAL ♥ (GF) <i>An uncomplicated grilled escalope of veal</i>	£18.95
PAN FRIED CALF'S LIVER & BACON (GF) <i>served with sage, marsala jus & olive oil mash</i>	£22.95

OTHER MAIN COURSES

FILLET OF BEEF ITALIANA <i>Spiked with mozzarella di bufala and Parma ham, with a red wine, marsala sauce</i>	£28.95
SPEZZATINO PICCANTE <i>Strips of beef fillet sautéed with spicy sauce, served with saffron & pea rice</i>	£22.25
SCALOPPINE OF VEAL AL MARSALA <i>Lightly pan-fried veal in Marsala wine sauce</i>	£21.95
SALTIMBOCCA ALLA ROMANA ♥ <i>Veal escalope sautéed with Parma ham, sage & white wine</i>	£21.95
CHICKEN BREAST SPIEDINI , ♥ (GF) <i>marinated chicken in rosemary, garlic, chilli, wrapped in pancetta gratinated with parmesan, served with taglietelle arrabiata</i>	£21.95
WILD MUSHROOMS STROGANOFF (V) <i>Sautéed with peppers, cream, julienne of gherkin & served with rice</i>	£20.50

MAIN COURSES ARE PRICED WITHOUT VEGETABLES WITH A FEW EXCEPTIONS. A CHOICE IS LISTED BELOW

FRESH VEGETABLES IN SEASON

SPINACH (steamed with onion & nutmeg)	£6.10	PAN ROASTED MIX BELL PEPPERS	£4.10
BEANS	£4.10	MUSHROOMS	£4.10
ZUCCHINI (deep fried courgettes)	£4.10	BOUQUETIERE OF VEGETABLES, per person	£5.50
POTATOES (New, Sauté, olive oil mash or chips)	£4.10	CAULIFLOWER GRATIN	£4.95
STEAMED BROCOLI	£4.10	(topped with béchamel, cheese & gratinated)	

CHOICE OF SALADS:

CHERRY TOMATO, ROCKET & PARMESAN FLAKES	£5.25
GREEN SALAD (with onions)	£4.95
MIXED SALAD	£5.25

THIS MONTH CHEF RECOMMENDS

Starters Main

GRANCHIO THERMIDOR

Guernsey hand-picked crab in the classic thermidor sauce, gratinated

BRUSCHETTA SALMONE FUMICATO E GRANCHIO

Garlic bread topped with smoked salmon & crab in mayonnaise, apple & lemon juice

COCKTAIL DI ARAGOSTA (GF)

Classic Guernsey lobster cocktail served with cocktail sauce

£15.25

£13.95

£17.50

*Only in Guernsey
Da Nello recipe book
on sale here Price £25*

VITELO FUNGHI

Pan fried veal escalope in a sliced mushroom, white wine & cream sauce, served with sauté potatoes

GRIGLIATA DE PESCE (for 2 persons) (GF)

Guernsey lobster, brill, bass, prawns and scallop all char grilled with olive oil

BRANZINO PEPERONCINO, AGLIO E LIME (GF)

Pan fried sea bass with olive oil, dried chilli flakes, garlic & lime juice served with new potatoes

£27.95

£72.00

£29.50

LUNCH MENU £22.50

ZUPPA DI GIORNO

fresh soup of the day

BRUSCHETTA CAPRESE (V)

garlic bread topped with sliced tomato & mozzarella, drizzled with olive oil & balsamic vinegar

PARMA HAM CON PARMIGIANO

sliced parma ham on dressed leaves with flakes of parmesan cheese & gherkins

PENNE GHIOTTONA

pasta tubes tossed in a bolognese, pea & cream sauce

GAMBERI FRITO

deep fried butterfly prawns served with tartare sauce

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***PESCE DI GIORNO**

fresh local fish of the day

***COSTOLETTO DI AGNELLO BALSAMICO (GF)**

char grilled lamb chops with olive oil & balsamic vinegar

***POLLO CACCIATORA**

pan fried chicken in a tomato, garlic & sliced mushroom sauce

LASAGNE BOLOGNESE

classic layers of pasta in a beef sauce, served with chips

SPEZZATINO PICCANTE

sauteed strips of beef & mushrooms in a chilli sauce, served with rice

SPAGHETTI PESTO (V)

long pasta tossed in a pine nut, basil, garlic, white wine & cream sauce

*these dishes served garnished

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CHOICE OF DESSERT, CHEESE or FILTER COFFEE

DINNER MENU £28.95

MINISTRONE SOUP (V)

lots of vegetables with small pasta

MELONE CON PARMA HAM

melon with sliced parma ham & orange

SPAGHETTI PESTO (V)

long pasta tossed in a pine nut, basil, garlic, white wine & cream sauce

INSALATA DI MARE (GF)

chef's own selection of local seafood, marinated in lemon juice, olive oil & garlic

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***ENTRECOTE BERNAISE**

char grilled sirloin steak coated in a tarragon butter sauce

***SALMONE CON PEPERONCINO, AGLIO E LIME (GF)**

grilled salmon topped with olive oil, chilli flakes, garlic & fresh lime

***VITELA MARSALA**

pan fried escalope of veal in a marsala cream sauce

FETTUCINI ALFREDO (V)

long pasta tossed in a garlic butter, white wine, sliced mushrooms & cream sauce

LASAGNE BOLOGNESE

classic layers of pasta in a beef sauce, served with chips

*these dishes served garnished

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CHOICE OF DESSERT OR CHEESE

(V) - Dishes suitable for vegetarians; ♥ - Lower fat dishes; (GF) - Gluten free dishes

Some dishes may contain nuts or nut oil. Be sure to inform your server of any allergies.

Some shellfish dishes may contain small pieces of shell, fish dishes may contain bones and game products may contain shot.

Please Note - The first bread basket is free, extra bread is £2.00 per basket.

*****WINE LIST ON NEXT PAGE*****