

## SOUPS & STARTERS

|                                                                                                                               |        |
|-------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>BRODETTO DI MARE</b> (GF) <i>A sumptuous Italian fish soup</i>                                                             | £8.95  |
| <b>MINISTRONE</b> (V) <i>Lots of vegetables with small pasta</i>                                                              | £6.95  |
| <b>SOUP OF THE DAY</b> <i>Today's, freshly made soup</i>                                                                      | £6.60  |
| <b>SIX GUERNSEY OYSTERS</b> (GF) <i>Accompanied by a shallot and red wine vinaigrette</i>                                     | £11.95 |
| <b>AVOCADO TRICOLORE</b> (V) (GF) <i>Avocado, tomato and mozzarella di bufala cheese</i>                                      | £8.95  |
| <b>GUERNSEY CHANCRE CRAB</b> sauce Marie Rose ( <i>hand picked, could contain small pieces of shell</i> ).                    | £11.95 |
| <b>AVOCADO GRANCHIO</b> (GF) <i>local hand picked crab dressed with mayonnaise, dill, grated apple, avocado &amp; grapes.</i> | £11.75 |
| <b>ANTIPASTO</b> (GF) <i>Parma ham, salami, bresaola, copa, mortadella &amp; roasted vegetables</i>                           | £9.95  |
| <b>CARPACCIO OF BEEF</b> (GF) <i>Slivers of raw fillet, dressed with olive oil, Parmesan &amp; rucola salad</i>               | £10.95 |
| <b>ROASTED SWEET BALSAMIC ONIONS</b> <i>with Parma ham, mozzarella di bufala &amp; tomato.</i>                                | £9.95  |
| <b>INSALATA DI MARE</b> (GF) <i>Chef's own selection of local seafood, marinated in lemon juice, olive oil &amp; garlic</i>   | £9.75  |
| <b>SMOKED SALMON</b> (ORGANIC) (GF) <i>Freshly sliced and always Scottish, served with capers &amp; lemon</i>                 | £10.75 |
| <b>MELON &amp; PARMA HAM</b> (GF) <i>Chilled melon and freshly sliced Parma ham</i>                                           | £9.75  |
| <b>BRUSCHETTA &amp; WILD MUSHROOMS</b> (V) <i>garlic bread with wild mushrooms in olive oil, garlic &amp; balsamic syrup</i>  | £9.75  |
| <b>AUBERGINE PARMIGIANA</b> (V) (GF) <i>Baked with tomato, mozzarella di bufala, basil &amp; garlic</i>                       | £9.50  |
| <b>CHAMPIGNONS ROCHELLE</b> <i>open mushroom with local crab, garlic butter, parmesan gratinated.</i>                         | £11.95 |

## PASTA & RISOTTO

|                                                                                                                  |              |        |
|------------------------------------------------------------------------------------------------------------------|--------------|--------|
| <b>GLUTEN FREE PENNE PASTA &amp; SPAGHETTI</b> (AVAILABLE)                                                       | Starter      | Main   |
| <b>SPAGHETTI MARINARA</b> (GF) <i>selection of fresh fish &amp; shellfish tossed in a garlic, tomato sauce</i>   | £9.95        | £15.65 |
| <b>PENNE ALLA GHIOTTONA</b> <i>Short Pasta in Bolognese, peas and cream sauce</i>                                | £8.50        | £13.95 |
| <b>CANNELLONI DELLA CASA</b> <i>pancake, filled with minced veal, spinach, garlic, mushroom &amp; gratinated</i> | £8.50        | £13.95 |
| <b>FETTUCINE WITH CRAB</b> (GF) <i>Hand picked Guernsey crab tossed in olive oil, chilli, garlic and parsley</i> | £9.95        | £15.65 |
| <b>ASSAGGINI DI PASTA</b> ( <i>min 2 persons</i> ) <i>Linguini lobster, Penne Arrabiata and Fettucine Crab</i>   | (per person) | £18.95 |
| <b>LASAGNE ALLA BOLOGNESE</b> <i>Classic lasagne Verde with Bolognese sauce</i>                                  | £8.50        | £13.95 |
| <b>RISOTTO MARE E MONTI</b> (GF) <i>Arborio rice with porcini, wild mushrooms topped with local scallops.</i>    | £9.95        | £15.95 |

*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

|                                                                                                                                   |                  |
|-----------------------------------------------------------------------------------------------------------------------------------|------------------|
| <b>LOCAL SEA SCALLOPS MEUNIÈRE</b> (GF) <i>pan fried with butter &amp; lemon juice.</i>                                           | £18.95           |
| <b>LOCAL SEA SCALLOPS</b> ♥(GF) <i>grilled with balsamic syrup, crispy bacon &amp; buttered spinach.</i>                          | £19.95           |
| <b>GOUJONS OF SOLE</b> <i>Strips of sole bread crumbed &amp; deep fried served with chef's sauce tartare</i>                      | £15.95           |
| <b>DOVER SOLE</b> ♥(GF) <i>Char-grilled or meunière served on or off the bone</i>                                                 | Price of the day |
| <b>SCOTTISH SALMON</b> ♥(GF) <i>Char-grilled or poached hollandaise sauce if request</i>                                          | £16.50           |
| <b>PRAWNS TAILS GREMOLATA</b> ♥(GF) <i>Pan roasted in garlic, lemon zest, chilli and flat parsley and served with red risotto</i> | £17.95           |
| <b>PRAWNS TAILS NAPOLITANA</b> ♥(GF) <i>Sautéed in tomato &amp; garlic sauce, served around rice</i>                              | £16.95           |
| <b>GUERNSEY CHANCRE CRAB SALAD</b> (GF) ( <i>Hand picked, could contain small pieces of shell</i> )                               | £19.95           |
| <b>LOBSTER LINGUINE</b> <i>Enjoy our signature dish, as a starter or main course</i>                                              | Price of the day |
| <b>LOBSTER THERMIDOR</b>                                                                                                          | Price of the day |
| <b>LOBSTER GRILLED</b> (GF) <i>with garlic butter (flambé with brandy)</i>                                                        | Price of the day |
| <b>LOBSTER MAYONNAISE</b> (GF)                                                                                                    | Price of the day |

## FROM THE CHAR-GRILL

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

|                                                                                                                        |               |
|------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>GRILLED FILLET STEAK</b> ♥ (GF) <i>(A Diane or Poivre sauce available £2.00)</i>                                    | (8oz) £22.95  |
| <b>GRILLED ENTRECÔTE</b> ♥ (GF) <i>(“ ” “ ” £2.00)</i>                                                                 | (8oz) £19.95  |
| <b>TAGLIATA OF SIRLOIN STEAK CHAR-GRILLED</b> (GF) ( <b>for 2 persons</b> ) <i>served rare/medium rare</i>             | (18oz) £48.00 |
| <i>Carved at your table and accompanied by béarnaise sauce mushrooms, grilled tomato and French fries.</i>             |               |
| <b>MEDALLIONS OF BEEF, BAROLO SAUCE</b> <i>Marinated in brandy, herbs &amp; finished in red wine &amp; cream sauce</i> | £21.75        |
| <b>RACK OF BEST ENGLISH LAMB CHAR-GRILLED</b> ♥ (GF) <i>with red wine and port jus (preferably served pink)</i>        | £19.95        |
| <b>PAILLARD OF VEAL</b> ♥ (GF) <i>An uncomplicated grilled escalope of veal</i>                                        | £16.95        |
| <b>PAN FRIED CALF'S LIVER &amp; BACON</b> (GF) <i>served with sage, marsala jus &amp; olive oil mash</i>               | £17.95        |

## OTHER MAIN COURSES

|                                                                                                                              |        |
|------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>FILLET OF BEEF ITALIANA</b> <i>Spiked with mozzarella di bufala and Parma ham, with a red wine, marsala sauce</i>         | £23.95 |
| <b>SPEZZATINO PICCANTE</b> <i>Strips of beef fillet sautéed with spicy sauce, served with saffron &amp; pea rice</i>         | £18.95 |
| <b>SCALOPPINE OF VEAL AL MARSALA</b> <i>Lightly pan-fried veal in Marsala wine sauce</i>                                     | £17.95 |
| <b>SALTIMBOCCA ALLA ROMANA</b> ♥ <i>Veal escalope sautéed with Parma ham, sage &amp; white wine</i>                          | £17.95 |
| <b>CHICKEN BREAST SPIEDINI</b> , ♥ (GF) <i>marinated chicken in rosemary, garlic, chilli, wrapped in pancetta gratinated</i> | £16.95 |
| <i>with parmesan, served with taglietelle arrabiata</i>                                                                      | £16.25 |
| <b>WILD MUSHROOMS STROGANOFF</b> (V) <i>Sautéed with peppers, cream, julienne of gherkin &amp; served with rice</i>          | £16.25 |

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

FRESH VEGETABLES IN SEASON

|                                                |       |                                             |       |
|------------------------------------------------|-------|---------------------------------------------|-------|
| SPINACH (steamed with onion & nutmeg)          | £4.50 | PAN ROASTED MIX BELL PEPPERS                | £3.60 |
| BEANS                                          | £3.50 | MUSHROOMS                                   | £3.60 |
| ZUCCHINI (deep fried courgettes)               | £3.60 | BOUQUETTIERE OF VEGETABLES, per person      | £4.95 |
| POTATOES (New, Sauté, olive oil mash or chips) | £3.50 | CAULIFLOWER GRATIN                          | £3.85 |
| STEAMED BROCOLI                                | £3.50 | (topped with béchamel, cheese & gratinated) |       |

CHOICE OF SALADS:

|                                         |       |
|-----------------------------------------|-------|
| CHERRY TOMATO, ROCKET & PARMESAN FLAKES | £4.95 |
| GREEN SALAD (with onions)               | £4.75 |
| MIX SALAD                               | £4.95 |

THIS MONTH CHEF RECOMMENDS

GRANCHIO THERMIDOR

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

ASPARAGI CON PARMA HAM E POMODORO ARROSSATI DAL SOLE (GF)

fresh asparagus with parma ham, sun blushed tomato & parmesan flakes

OYSTERS LARDO (GF)

grilled oysters with crispy bacon, balsamic vinegar & garlic butter

Starters Main

£12.75

£9.25

£13.35

Only in Guernsey  
Da Nello recipe book  
on sale here Price £20

SURF & TURF (GF)

10oz entrecote char grilled with prawn tails in garlic butter served with chips

GRIGLIATA DE PESCE (for 2 persons) (GF)

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

ESCALOPE DI VITELLO ASPARAGI

pan fried veal in a white wine, fresh asparagus & cream sauce served with new potatoes

£29.95

£69.50

£20.95

LUNCH £17.50 **TENNERFEST** DINNER £20.00

**PENNE ASPARAGI (V)**

pasta tossed in a light white wine, garlic butter, asparagus & cream sauce

**ZUPPE**

Home made fresh soup

**INSALATA DI MARE (GF)**

selection of fish marinated in olive oil, garlic, parsley, lemon juice & olives

**ZUCHINI FRIT (V)**

deep fried courgettes with garlic salt & chilli flakes

**BRUSCHETTA DI PARMA HAM**

garlic bread topped with Parma ham, flakes of parmesan & sun blushed tomato

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**BISTECCA AMARONE**

char grilled Entrecote steak with a onion, garlic & red wine sauce served with potatoes & vegetables

**BRANZINO CON SALSA PESTO**

grilled bass fillet on a pine nut, fresh basil, white wine & cream sauce served with potatoes & vegetables

**AGNELLO BALSAMICO (GF)**

char grilled lamb chops with olive oil, rosemary, balsamic vinegar served with potatoes & vegetables

**POLLO MILANESE**

corn fed chicken breast coated in a mixture of parmesan cheese, breadcrumbs, then pan fried, served with spaghetti in olive oil & parsley

**LASAGNE**

layered pasta with bolognese meat sauce served with chips

**FETTUCCINI ALFREDO (V)**

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

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**TORTA DI ZENZERO E MASCARPONE**

ginger and mascarpone cheesecake with pistachio ice cream & berry coulis

**TIRAMISU**

the classic pick me up sweet

**CHOCOLATE BROWNIE**

served with Guernsey vanilla ice cream

**SORBETTO DI FRUTTO DELLA PASSIONE E PESCA (GF)**

Passion fruit sorbet with pieces of peach

**FORMAGGIO**

Guernsey smoked cheese & brie served with rocquette cider chutney & biscuits



Throughout October and until 11<sup>th</sup> November, we shall be offering our Tennerfest Menu rather than our Set Lunch and Set Dinner Menu



(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

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