

SOUPS & STARTERS

BRODETTO DI MARE (GF) <i>A sumptuous Italian fish soup</i>	£10.25
MINISTRONE (V) <i>Lots of vegetables with small pasta</i>	£7.25
SOUP OF THE DAY <i>Today's, freshly made soup</i>	£6.95
SIX GUERNSEY OYSTERS (GF) <i>Accompanied by a shallot and red wine vinaigrette</i>	£12.45
AVOCADO TRICOLORE (V) (GF) <i>Avocado, tomato and mozzarella di bufala cheese</i>	£10.95
GUERNSEY CHANCRE CRAB sauce Marie Rose (<i>hand picked, could contain small pieces of shell</i>).	£13.25
AVOCADO GRANCHIO (GF) <i>local hand picked crab dressed with mayonnaise, dill, grated apple, avocado & grapes.</i>	£12.95
ANTIPASTO (GF) <i>Parma ham, salami, bresaola, copa, mortadella & pickled vegetables</i>	£10.95
CARPACCIO OF BEEF (GF) <i>Slivers of raw fillet, dressed with olive oil, Parmesan & rucola salad</i>	£12.25
ROASTED SWEET BALSAMIC ONIONS <i>with Parma ham, mozzarella di bufala & tomato.</i>	£10.95
INSALATA DI MARE (GF) <i>Chef's own selection of local seafood, marinated in lemon juice, olive oil & garlic</i>	£11.50
SMOKED SALMON (ORGANIC) (GF) <i>Freshly sliced and always Scottish, served with capers & lemon</i>	£12.50
MELON & PARMA HAM (GF) <i>Chilled melon and freshly sliced Parma ham</i>	£10.95
BRUSCHETTA & WILD MUSHROOMS (V) <i>garlic bread with wild mushrooms in olive oil, garlic & balsamic syrup</i>	£11.50
AUBERGINE PARMIGIANA (V) (GF) <i>Baked with tomato, mozzarella di bufala, basil & garlic</i>	£10.25
CHAMPIGNONS ROCHELLE <i>open mushroom with local crab, garlic butter, parmesan gratinated.</i>	£13.95

PASTA & RISOTTO

GLUTEN FREE PENNE PASTA & SPAGHETTI (AVAILABLE)	<i>Starter</i>	<i>Main</i>
SPAGHETTI MARINARA (GF) <i>selection of fresh fish & shellfish tossed in a garlic, tomato sauce</i>	£10.25	£17.50
PENNE ALLA GHIOTTONA <i>Short Pasta in Bolognese, peas and cream sauce</i>	£9.25	£15.50
CANNELLONI DELLA CASA <i>pancake, filled with minced veal, spinach, garlic, mushroom & gratinated</i>	£9.25	£15.50
FETTUCINE WITH CRAB (GF) <i>Hand picked Guernsey crab tossed in olive oil, chilli, garlic and parsley</i>	£10.50	£17.95
ASSAGGINI DI PASTA (<i>min 2persons</i>) <i>Linguini lobster, Penne Arrabiata and Fettucine Crab</i>	(per person)	£20.50
LASAGNE ALLA BOLOGNESE <i>Classic lasagne Verde with Bolognese sauce</i>	£9.25	£15.50
RISOTTO MARE E MONTI (GF) <i>Arborio rice with porcini, wild mushrooms topped with local scallops.</i>	£10.50	£17.50

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 MEUNIÈRE (GF) <i>pan fried with butter & lemon juice.</i>	£19.95
LOCAL SEA SCALLOPS ♥(GF) <i>grilled with balsamic syrup, crispy bacon & buttered spinach.</i>	£20.95
GOUJONS OF SOLE <i>Strips of sole bread crumbed & deep fried served with chef's sauce tartare</i>	£16.95
DOVER SOLE ♥(GF) <i>Char-grilled or meunière served on or off the bone</i>	<i>Price of the day</i>
SCOTTISH SALMON ♥(GF) <i>Char-grilled or poached hollandaise sauce if request</i>	£17.95
PRAWNS TAILS GREMOLATA ♥(GF) <i>Pan roasted in garlic, lemon zest, chilli and flat parsley and served with red risotto</i>	£19.95
PRAWNS TAILS NAPOLITANA ♥(GF) <i>Sautéed in tomato & garlic sauce, served around rice</i>	£18.50
GUERNSEY CHANCRE CRAB SALAD (GF) (<i>Hand picked, could contain small pieces of shell</i>)	£21.95
LOBSTER LINGUINE <i>Enjoy our signature dish, as a starter or main course</i>	<i>Price of the day</i>
LOBSTER THERMIDOR	<i>Price of the day</i>
LOBSTER GRILLED (GF) <i>with garlic butter (flambé with brandy)</i>	<i>Price of the day</i>
LOBSTER MAYONNAISE (GF)	<i>Price of the day</i>

FROM THE CHAR-GRILL

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

GRILLED FILLET STEAK ♥ (GF) (A Diane or Poivre sauce available £2.00)	(8oz) £24.95
GRILLED ENTRECÔTE ♥ (GF) (“ ” “ ” £2.00)	(8oz) £20.95
TAGLIATA OF SIRLOIN STEAK CHAR-GRILLED (GF) (for 2 persons) <i>served rare/medium rare</i>	(18oz) £50.00
<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>	£23.75
RACK OF BEST ENGLISH LAMB CHAR-GRILLED ♥ (GF) <i>with red wine and port jus (preferably served pink)</i>	£22.95
PAILLARD OF VEAL ♥ (GF) <i>An uncomplicated grilled escalope of veal</i>	£17.95
PAN FRIED CALF'S LIVER & BACON (GF) <i>served with sage, marsala jus & olive oil mash</i>	£19.95

OTHER MAIN COURSES

FILLET OF BEEF ITALIANA <i>Spiked with mozzarella di bufala and Parma ham, with a red wine, marsala sauce</i>	£25.95
SPEZZATINO PICCANTE <i>Strips of beef fillet sautéed with spicy sauce, served with saffron & pea rice</i>	£20.25
SCALOPPINE OF VEAL AL MARSALA <i>Lightly pan-fried veal in Marsala wine sauce</i>	£19.95
SALTIMBOCCA ALLA ROMANA ♥ <i>Veal escalope sautéed with Parma ham, sage & white wine</i>	£19.95
CHICKEN BREAST SPIEDINI , ♥ (GF) <i>marinated chicken in rosemary, garlic, chilli, wrapped in pancetta gratinated</i>	
<i>with parmesan, served with taglietelle arrabiata</i>	£18.50
WILD MUSHROOMS STROGANOFF (V) <i>Sautéed with peppers, cream, julienne of gherkin & served with rice</i>	£18.50

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

FRESH VEGETABLES IN SEASON

SPINACH (steamed with onion & nutmeg)	£4.95	PAN ROASTED MIX BELL PEPPERS	£3.80
BEANS	£3.95	MUSHROOMS	£3.80
ZUCCHINI (deep fried courgettes)	£3.80	BOUQUETIERE OF VEGETABLES, per person	£5.25
POTATOES (New, Sauté, olive oil mash or chips)	£3.80	CAULIFLOWER GRATIN	£4.50
STEAMED BROCOLI	£3.80	<i>(topped with béchamel, cheese & gratinated)</i>	

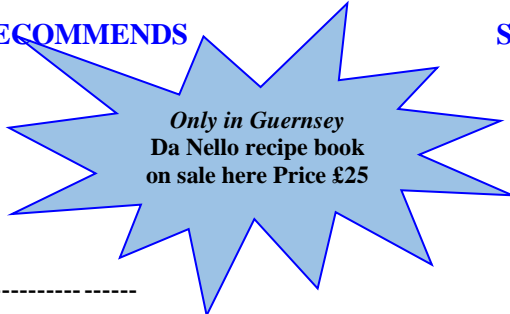
CHOICE OF SALADS:

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	£13.95
PATE DI CAMPAGNA Pork & chicken liver coarse country pate served with a plum chutney & toast	£11.95
ARAGOSTA COCKTAIL Guernsey lobster served on shredded lettuce, lemon & cocktails sauce	£16.25
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SURF & TURF 10oz Sirloin Steak, char grilled, served with 3 prawn tails in garlic butter & chips	£32.95
GRIGLIATA DE PESCE (for 2 persons) (GF) Guernsey lobster, brill, bass, prawns and scallop all char grilled with olive oil	£69.95
ROMBETO SALSA VERDE Pan fried brill fillet coated by an olive oil, cherry tomato, anchovy fillet, garlic, lemon juice, green & black olives marinade, served with new potatoes	£29.95



LUNCH MENU £17.95

BRUSCHETTA VERDURA (V)
garlic bread topped with grilled sliced aubergine, courgettes & chopped tomato drizzled with olive oil & balsamic syrup

GAMBERI COCKTAIL (GF)
prawns served on dressed shredded lettuce, lemon & cocktail sauce

BRANCHETTO FRITO
deep fried, bread crumbed whitebait, served with tartare sauce

ZUPPA DI GIORNO
fresh soup of the day

PENNE GHIOTTONA
pasta tubes in bolognese, peas & cream sauce

***PESCE DI GIORNO**
Fresh local fish of the day

***COSTOLETTE DI AGNELLO BALSAMICO (GF)**
char grilled lamb chops with balsamic vinegar & olive oil

***POLLO DIANE**
pan fried chicken in a chopped mushroom, red wine & cream sauce

LASAGNA BOLOGNESE
served with chips

SPEZZATINO PICCANTE
sautéed strips of beef & mushrooms in a spicy sauce, served with rice

TAGLIATELLI ARRABIATA (V)
long pasta tossed in a garlic, chilli, white wine & tomato sauce

***THESE DISHES SERVED GARNISHED**

DOLCI E FORMAGGIO
choice of dessert, cheese or coffee

DINNER MENU £28.95

ANTIPASTO MISTO
sliced cured bresaola, salami, copa, mortadella, parma ham & served with pickled vegetables

MINISTRONE (V)
soup with lots of vegetables with small pasta

INSALATA DI MARE
a selection of fish marinated in olive oil, garlic & lemon juice

GAMBERI TEMPURA
deep fried prawns in a tempura batter, served with a sweet chilli tomato sauce

***ENTRECOTE BAROLO**
char grilled sirloin steak toiled with a garlic, red wine & cream sauce

***SALMONE SALSA VERDE (GF)**
grilled salmon served with a marinade sauce of olive oil, cherry tomato, olives, anchovy fillets & garlic

***VITELLO CREMA DI FUNGHI**
pan fried veal escalope in a white wine, sliced mushrooms & cream sauce

RISOTTO DI VERDURA (V)
mixed vegetable, white wine, garlic, tomato, parmesan cheese & cream risotto

LASAGNA BOLOGNESE
served with chips

***THESE DISHES SERVED GARNISHED**

DOLCI E FORMAGGIO
choice of dessert, cheese or coffee

(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*****