

## 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 2persons</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) <i>(for 2 persons) 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>	
<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**

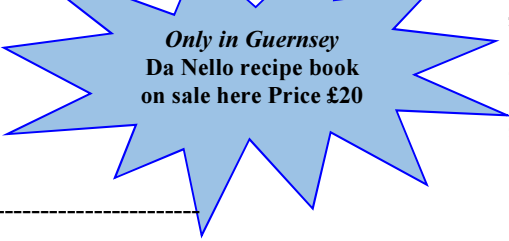
<b>SPINACH</b> (steamed with onion & nutmeg)	<b>£4.50</b>	<b>PAN ROASTED MIX BELL PEPPERS</b>	<b>£3.60</b>
<b>BEANS</b>	<b>£3.50</b>	<b>MUSHROOMS</b>	<b>£3.60</b>
<b>ZUCCHINI</b> (deep fried courgettes)	<b>£3.60</b>	<b>BOUQUETIERE OF VEGETABLES</b> , per person	<b>£4.95</b>
<b>POTATOES</b> (New, Sauté,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

**CHOICE OF SALADS:**

<b>CHERRY TOMATO, ROCKET &amp; PARMESAN FLAKES</b>	<b>£4.95</b>
<b>GREEN SALAD</b> (with onions)	<b>£4.75</b>
<b>MIX SALAD</b>	<b>£4.95</b>

**THIS MONTH CHEF RECOMMENDS**

**Starters Main**

<b>GRANCHIO THERMIDOR</b> Guernsey hand-picked crab in the classic thermidor sauce, gratinated	<b>£12.95</b>
<b>OYSTERS KILPATRIC (GF)</b> Grilled oysters with crispy bacon, worcester sauce & garlic butter	<b>£12.95</b>
<b>BRUSCHETTA CON SARDE</b> Garlic bread topped with grilled sardines in olive oil & garlic, with sliced red onion	<b>£10.95</b>
	
<b>BISTECHE CON GAMBERI</b> 10oz sirloin steak char grilled served with prawn tails in garlic butter & chips	<b>£29.95</b>
<b>GRIGLIATA DE PESCE (for 2 persons) (GF)</b> Guernsey lobster, brill, bass, prawns and scallop all char grilled with olive oil	<b>£69.50</b>
<b>BRANZINO LIVORNESE</b> Baked, line caught bass fillet in a tomato, garlic, white wine & caper sauce, served on beans & new potatoes	<b>£25.95</b>

**LUNCH MENU £15.95**

- BRUSCHETTA CAPRESE (V) (GF)**  
garlic bread topped with sliced tomato, mozzarella, olive oil & balsamic syrup
- ZUPPA DI GIORNO**  
Fresh soup of the day
- PENNE GHIOTTONA**  
pasta tossed in a bolognese, pea & cream sauce
- SOGLIOLA FRITI**  
lemon sole bread crumbed, deep fried with tartare sauce
- INSALATA DI MARE (GF)**  
selection of seafood marinated in lemon juice, olive oil & garlic

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- PESCE DI GIORNO**  
fresh fish of the day
- COSTOLETTE DI AGNELLO (GF)**  
char grilled lamb chops with olive oil & rosemary
- POLLO SALTIMBOCCA**  
pan-fried chicken with parma ham, sage, white wine & butter sauce
- LASAGNE BOLOGNESE**  
served with chips
- SPEZZATINO PICCANTE**  
pan fried strips of beef & mushrooms in a spicy sauce, served with rice
- FETTUCINE ALFREDO (V)**  
pasta tossed in a sliced button mushrooms, garlic, white wine & cream sauce

**ALL DISHES SERVED GARNISHED**

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**CHOICE OF DESSERT OR COFFEE**

**DINNER MENU £26.95**

- MINISTRONE SOUP (V)**  
lots of vegetables & small pasta
- SPAGHETTI PESTO**  
pasta tossed in a pine nut, basil, olive oil, garlic cream sauce
- GAMBERI MAYONAISE**  
cooked tiger prawns served cold with mayonnaise
- BRESAOLA CON RUCULA (GF)**  
rocket leaves, parmesan wrapped in cured fillet, served on dressed leaves-with olive oil & balsamic syrup

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- CONTROFILETTO BAROLO**  
chargrilled sirloin with a red wine, brandy, garlic cream sauce
- SALMONE IN CAMICIA CON HOLLANSAISE (GF)**  
poached salmon served with a classic hollandaise sauce
- SCALLOPINE OF VEAL CON FUGHI DI BOSCO**  
lightly pan fried in a wild mushroom, white wine cream sauce
- RISOTTO RUCULA, PISELI E PARMEGANO (V)**  
a rocket leaves, garlic, white wine, cream & parmesan cheese risotto
- LASAGNE BOLOGNESE**  
Served with chips

**ALL DISHES SERVED GARNISHED**

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**CHOICE OF DESSERT 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.**