Est. 2002

Cardosi's

ITALIAN KITCHEN

FESTIVE DINNER MENU

2 Course £19.95 | 3 Course £24.95

PRIMI

MINESTRONE SOUP
San Marzano tomato, vegetable and mixed bean soup served with garlic bread. (vg) (gf)

BRUSCHETTA RUSTICA
Toasted sourdough topped with basil, garlic and olive oil infused cherry tomatoes. (vg) (gf)

TUSCAN PATE
Homemade chicken liver pate, caramelised balsamic onion chutney, focaccia. (gf)

GNOCCHI CALABRESE
Potato dumplings, Calabrian nduja, tomato sugo, melted mozzarella.

MOZZARELLA FRITTI
Crisp fried breaded mozzarella set on arrabbiata dip, parmesan snow.

ARANCINI ABRUZZO
Crisp fried rice balls stuffed with Tuscan sausage, basil & mozzarella, chilli tomato dip.

POLLO SICILIANA
Breaded crispy chicken tenders tossed in an aromatic Sicilian hot honey sauce.

GAMBERI PICCANTE
Paprika, garlic, chilli & olive oil, king prawns served with garlic bread.

PASTA

RIGATONI POMODORO
San Marzano tomato & basil sugo, cherry tomatoes. Available with or without Calabrian chilli flakes "arrabbiata" style. (vg)

FETTUCCINE BOLOGNESE
Slow cooked minced beef ragu tossed with pasta ribbons. Nonna Maria's original recipe.

FETTUCCINE AMALFI
King prawns, spicy nduja, chorizo, garlic, flat leaf parsley tossed in pasta ribbons. (available with or without a touch of cream)

RIGATONI MARIA
Chargrilled chicken, garlic mushrooms, broccoli, cream sauce, Calabrian chilli flakes.

LASAGNE TRADIZIONALE
Made to the same recipe passed through generations of Mamma Cardosi's

(Gluten Free pasta available on request)

LASAGNE FUNGHETTO
Creamy spinach & mushroom lasagne topped with mozzarella & ovenbaked.

FETTUCCINE CARBONARA
Smoky pancetta, cracked black pepper, parmesan cream sauce - also available without cream, traditional Roman style.

FETTUCCINE MEDITERRANEA
Roasted Mediterranean veg, tossed in pasta ribbons. (vg)

RIGATONI POLLO ALFREDO
Chargrilled chicken pieces, San Marzano tomato basil sugo, touch of cream.

MACARONI FORMAGGIO
Oven baked Italian cheese sauce with your choice of topping:
Mozzarella & spicy nduja
Calabrian chilli crumb
Crisp pancetta & parmesan

PIZZA

MARGHERITA
Fresh basil, mozzarella, San Marzano tomato. (vg)

ROMA
Pancetta bacon, roasted mushrooms, chargrilled chicken, margherita base.

PEPPERONI PASSIONE
Pepperoni & nduja sausage topping, mozzarella & tomato base.

CALZONE MILANO
Folded pizza filled with pepperoni, crumbled Tuscan sausage, tomato sugo, mozzarella & fresh chilli.

DIAVOLO PICCANTE
Margherita pizza, Sicilian pepperoni, roasted onions, nduja, topped with fresh chilli.

VERDURE MISTE
Margherita topped with Mediterranean vegetables, roasted onions and olives. (vg)

POLLO CALABRESE
Margherita pizza, chargrilled chilli chicken, roasted peppers and roasted onions.

QUATTRO STAGIONI
Classic margherita topped with crumbled Tuscan sausage, pepperoni, mushrooms & roasted onions.

Choice of Dip with your Pizza
Garlic mayo • Hot chilli honey • Nduja mayo.
(Gluten Free pizza available on request)
(Vegan cheese available)

FESTIVE SPECIALS

FETTUCCINE AMALFI
King prawns, spicy nduja, chorizo, garlic, flat leaf parsley tossed in pasta ribbons (available with or without a touch of cream)

POLLO PEPÉ
Butterflied breast of chicken, rich creamy peppercorn sauce, Tuscan style roasties or fries. (gf)

RIGATONI VODKA
Baked rigatoni pasta with a creamy tomato, salsiccia & chilli sugo not forgetting a splash of vodka!

SALMONE SALERNO
Grilled salmon fillet, baby spinach, sun dried tomato cream sauce, seasonal greens, herbed pan fried potatoes. (gf)
(£4.95 supplement)

TACCHINO FESTIVO
Traditional roast turkey & all the trimmings. Tuscan style roasties. (gf)

TUSCAN SHIN OF BEEF
Slow cooked till tender, rich chianti and rosemary tomato sugo, seasonal greens, herbed pan fried potatoes or fries.
(£2.95 supplement)

POLLO PARMIGIANA
Breaded chicken breast, crisp fried topped with tomato sugo & melted mozzarella, choice of fries or pasta pomodoro.

STEAK
Aged 28 day, Prime Scotch beef served with fries or herbed pan fried potatoes, red wine onions, mushroon and your choice of sauce.
10oz SIRLOIN (£8.95 supplement)
Red wine.
Garlic butter.
Peppercorn sauce.

CONTORNI

GARLIC BREAD	£3.50
GARLIC BREAD TOPPED WITH MELTED MOZZARELLA	£4.00
SKINNY FRIES:	
Plain	£3.50
Parmesan Snow	£4.00
Garlic & Chilli	£4.00
ROCKET & PARMESAN SALAD	£3.50
FOCACCIA ROSMARINO	£4.00

Stone baked seasoned bread, fresh rosemary, sea salt, olive oil drizzle.

DOLCE

BUDINO DI CARAMELLO
Homemade sticky toffee pudding drizzled with hot butterscotch sauce, served with vanilla ice cream.

PASTICCIO FORMAGGIO
Homemade vanilla cheesecake, berry compote, vanilla ice cream.

TIRAMISU
Coffee soaked sponge, mascarpone, cocoa.

GELATO SCOZIA
Hot caramel sauce, crushed homemade tablet. (gf)

BURGER BRIOCHE
Toasted brioche bun, Nutella, chocolate, ice cream, sugar dusting.

SORBET ITALIANO
Italian orange or lemon sorbet served in its skin. (vg) (gf)

If you have any allergy or dietary requirements please inform your server. Price inclusive of VAT.