



# Ristorante Italian Concept

*Parla come mangi...*

[www.italianconceptrestaurant.com](http://www.italianconceptrestaurant.com)

Discretionary service charge of 12.5%  
will be added to the final bill for groups 6+



## Aperitivo // Nibbles

### PEPPERONCINO VERDE 8.50 V

Deep fried padron peppers seasoned with a touch of malton salt

### OLIVE DI NOCELLARA 5.95 V

Mix of rich buttery olives Nocellara from Sicily in a herby marinade

### ARANCINI AL TARTUFO E PORCINI 9.50 V

Deep fried rice balls stuffed with mushroom, served with grated parmesan and tartufo-infused oil

### GARLIC PIZZA BREAD 7.25 V / ADD CHEESE FOR 2.00

Pizza-shaped garlic bread topped with garlic butter

## Antipasti // Starters

### MONTANARE 10.50 V

Deep fried pizza dough topped with Parmesan cheese, tomato sauce & fresh basil

### CROSTONE DI PANE 12.95 V

Toasted bread with confit cherry tomatoes, served with fresh and creamy stracciatella cheese

### FRITTURA DI CALAMARI 11.95 / MAIN 18.95

Our signature deep fried calamari, served with garlic aioli

### PARMIGIANA DI MELANZANE 10.50 / MAIN 15.95 V

Slices of aubergine, mozzarella, parmigiano, tomato sauce and basil baked in the oven

### TAGLIERE DI SALUMI E FORMAGGI 17.00

Mix of traditional San Daniele, Spianata Calabra, Salami Napoli and seasonal cheese

### ZUPPETA DI COZZE CON NDUJA 14.50

Sauteed fresh mussels with garlic white wine and spicy nduja sauce

### VITELLO TONNATO 16.95

Sliced tender veal, topped with tuna chunks and anchovy mayonnaise-style sauce



## Paste e Risotti

Available as starter portion - deduct 2.00 from original price  
Gluten free on request

### PACCHERI 19.50

Paccheri pasta with cream of peas and fresh squid, topped with aromatic bread crumbs

### LINGUINE ALLA BOLOGNESE 13.50

Linguine pasta with Parmesan cheese and bolognese sauce

### LASAGNE 14.95

Home-made pasta layers with mince beef, tomato sauce, mozzarella, parmesan cheese & fresh basil

### RAVIOLI AI GAMBERI 19.95

Homemade ravioli stuffed with king prawns and ricotta cheese in a cherry tomato sauce

### TAGLIATELLE ITALIAN CONCEPT 17.95

Home-made tagliatelle pasta in a creamy truffle sauce with pancetta and pork sausage

### LINGUINE ALLO SCOGLIO 19.95

Linguine pasta served with clams, mussels, calamari, prawns and cherry tomatoes cooked in white wine sauce

### LINGUINE NDUJA E GAMBERI 19.50

Linguine pasta served with king prawns and cherry tomatoes, cooked in nduja sauce

### RISOTTO AI FUNGHI 17.95 VEG

Toasted Carnatoli rice with mixed mushrooms and mascarpone sauce

## Dividere // To Share

Minimum 4 people to share  
Available as a vegetarian option

### MISTO DELLA CASA 18.95 (PRICE PER PERSON)

Sun dried tomato bruschetta, olives, arancini, parmigiana, deep-fried calamari, padron peppers, Italian cured meat & cheeses



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## Secondi di Pesce // Fish

### **BRANZINO AL LIMONE 25.95**

Pan seared fillet of sea bass, served with potatoes & vegetables of the day

### **ZUPPA DI PESCE 26.95**

A traditional stew with mussels, clams, cod, calamari & tiger prawns, served with toasted bread

### **MERLUZZO ALLA MEDITERRANEA 24.95**

Pan seared cod with olives, capers and garlic in a tomato sauce, served over crushed potatoes

## Secondi di Carne // Meat

### **POLLO ALLA MILANESE 22.95**

Pan fried breaded chicken breast served with spaghetti al pomodoro

### **FEGATO ALLA VENEZIANA 19.95 V**

Pan seared calves liver, served with an onion sauce & mashed potatoes

### **BISTECCA AI FERRI 28.95**

Grilled ribeye steak served with side salad, chips and green pepper sauce

### **AGNELLO 28.95**

Grilled lamb cutlets served with mash potatoes and topped with homemade demi-glace sauce

## Contornis // Sides

### **SKINNY CHIPS 5.25**

### **TRUFFLE & PARMESAN SKINNY CHIPS 8.50**

### **MIXED SALAD 5.50**

### **ROCKET & PARMESAN SALAD 5.50**

### **TOMATO & ONION SALAD 5.50**

### **ROASTED POTATOES 5.50**

### **VEGETABLES OF THE DAY 6.50**



## Pizze

All our pizzas are available as Calzone - add 2.00 to original price

### **MARINARA 9.50**

Tomato sauce, garlic, anchovies, capers, oregano

### **MARGHERITA 11.50**

Tomato sauce, mozzarella, basil

### **BUFALA 13.95**

Tomato sauce, buffalo mozzarella, basil

### **DIAVOLA 12.95**

Tomato sauce, mozzarella, chilli, chorizo

### **PROSCIUTTO E FUNGHI 12.95**

Tomato sauce, mozzarella, cooked ham, mushrooms

### **4 STAGIONI 13.95**

Tomato sauce, mozzarella, ham, artichokes, olives, mushrooms

### **PARMA 13.95**

Buffalo mozzarella, cherry tomatoes, parma ham, rocket, parmesan

### **SALSICCIA E FRIARIELLI 13.95**

Smoked mozzarella, sausages, wild broccoli

### **VEGETARIANA 13.95**

Tomato sauce, mozzarella, mixed grilled vegetables, rocket

### **4 FORMAGGI 12.95**

Mozzarella, parmesan, goat's cheese, dolce latte

### **ITALIAN CONCEPT 14.95**

Ricotta cheese and salami stuffed crust Margherita

### **EXTRA TOPPINGS 2.00**

Mushrooms, Olives, Capers, Rocket, Anchovies, Ham, Pineapple, Chicken, Sweetcorn, Artichokes, Mozzarella, Goat's Cheese, Dolce Latte, Tuna, Egg, Parma Ham, Sausages, Chorizo, Salami, Buffalo Mozzarella, Parmesan, Wild Broccoli, Grilled Vegetables, Pancetta



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## Vino Bianco // White Wine

### TREBBIANO

House white

175ml 5.25 250ml 6.95 Bottle 19.00

### MININI PINOT GRIGIO

Lightly aromatic with hints of jasmine

175ml 6.25 250ml 8.25 Bottle 21.00

### SAUVIGNON ITALIA

A slightly mineral, ripe yellow peaches

175ml 6.95 250ml 8.95 Bottle 25.00

### FALANGHINA IRPINA

Harmonious with scent of pear and floral aftertaste

Bottle 28.00

### GAVI DOCG LA PIACENTINA

Made with Cortese grapes with tastes of lime, floral, apple & citrus

Bottle 38.00

## Vino Rosato // Rose Wine

### PINOT GRIGIO BLUSH

Fresh and fruity rose with delicate aromas of red berries

175ml 6.50 250ml 8.50 Bottle 21.00

## Prosecco & Champagne

### PROSECCO

125ml 6.50 Bottle 28.00

### PROSECCO ROSE

175ml 7.25 Bottle 32.00

### MOËT & CHANDON CHAMPAGNE

Bottle 75.00

## Vino Rosso // Red Wine

### MONTEPULCIANO DOCG

House red

175ml 5.25 250ml 6.95 Bottle 19.00

### CHIANTI DOCG

Aromatic wine with a fruity character

175ml 6.50 250ml 8.50 Bottle 26.00

### MIO PASSO NERO D'AVOLA SICILA

Rich full bodied wine with aromas of spicy cherry

175ml 6.95 250ml 8.95 Bottle 28.00

### NEGRAR VALPOLICELLA CLASSICO DOCG

Intense dry ruby wine with aromas of violets

Bottle 38.00

### MERLOT DI SICILIA

Full-bodied ruby red with fresh cherries at the nose

Bottle 34.00

### AMARONE DELLA VALPOLICELLA

Intense and persistent, ethereal with hints of cherries and dried prunes, dried flowers & spices

Bottle 65.00

### BAROLO DOCG PIEMONTE

Rich and deep wine made from the ethereal Nebbiolo grape in the Piedmont region of Italy

Bottle 70.00

## Birre // Beer

### MORETTI (Draft)

Half 4.25 Pint 6.50

### PERONI NASTRO AZZURRO

Bottle 330ml 4.50

### HOGG'S BACK TEA

Bottle 500ml 6.50

### BECKS BLUE (Alcohol Free)

Bottle 330ml 4.50

### CIDER

Bottle 500ml 6.50



## Soft Drinks

COKE 3.80

DIET COKE 3.80

LEMONADE 3.20

TONIC WATER 2.80

SODA 2.80

APPLE JUICE 2.80

ORANGE JUICE 2.80

PINEAPPLE JUICE 2.80

AQUA PANNA (Still water) 750ML 4.95

SAN PELLEGRINO SPARKLING 750ML 4.95

## Liquors

### CAMPARI

single 4.95

### MARTINI DRY or SWEET

single 3.95

### GIN / VODKA / WHISKEY / BACARDI

single 4.25 double 6.50

## Aperitivo & Cocktails

### PORNSTAR MARTINI 11.50

Vodka, passion fruit purée, liqueur, vanilla sugar & served with shot of Prosecco

### ESPRESSO MARTINI 11.50

Vodka, coffee liqueur, espresso & sugar syrup

### NEGRONI 9.50

Campari, gin & Martini Rosso

### BELLINI 8.50

Prosecco & peach nectar

### SORRENTO 8.95

Prosecco & hint of Limoncello

### APEROL SPRITZ 8.95

Aperol, Prosecco & soda

### LIMONCELLO SPRITZ 9.95

Limoncello, Prosecco & Soda

### HUGO 10.95

Gin, elderflower cordial, Prosecco

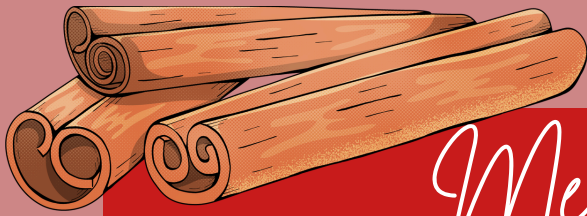
& Soda



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# Menu dei Dolci

## Dessert Menu

### **PROFITEROLES GELATO 8.95**

Soft choux pastries filled with vanilla whipped cream and covered in a chocolate sauce

### **HOMEMADE VANILLA PANNA COTTA CON PISTACCHIO 8.50**

Homemade panna cotta with pistachio cream and nuts

### **BABA NAPOLETANO 8.50**

Rum baba served with a scoop of vanilla ice cream

### **HOMEMADE TIRAMISU 8.95**

Homemade Traditional recipe with ladyfingers, coffee liqueur and delicious mascarpone cream Decorated with cocoa powder

### **STICKY TOFFEE PUDDING 8.95**

Sponge cake covered in a toffee sauce, served with vanilla ice cream

### **CANNOLO MODO NOSTRO 8.50**

Cannolo filled with ricotta cheese, served on the bed of Nutella

### **GELATO ITALIANO 7.50**

3 Scoop of Italian Ice cream of your choice



## Un Caffè?

**ESPRESSO 2.80**

**DOUBLE ESPRESSO 3.20**

**FLOATER COFFEE 4.95**

**SPECIALITY COFFE (LIQUOR) 8.50**

**CAPPUCCINO 4.50**

**AMERICANO 3.80**

**LATTE 4.50**

**HOT CHOCOLATE 3.95**

**MOCHA 4.95**

**TEA 2.95**

**FLAVOURED TEA 3.50**



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