

# Il Carafino

## Ristorante Italiano

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*In order to maintain our high quality of food, all dishes are freshly prepared and cooked to order.*

*During busy periods there may be some delay for which we apologise.*

*Some of the dishes may contain nuts, please do not hesitate to ask about any of the ingredients.*

*Our menu does not contain any G.M. products.*

*Please note that Service Charge is left to your discretion, but a charge of 10% will be added to the total bill.*

*All prices include V.A.T.*

*All items are subject to availability.*

*Please see the Daily Specials Menu Card.*

*Enjoy your meal.*

# Starters

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| <b>Crostino Tonno e Fagioli</b>  | <b>£4.95</b> |
| <i>Toasted ciabatta slices topped with a tuna and beans salad<br/>Marinated in a garlic, chilli and olive oil dressing</i> |              |
| <b>Insalata Caprese(V)</b>   | <b>£6.75</b> |
| <i>Slices of mozzarella cheese and tomato, drizzled with extra virgin olive oil</i>  |              |
| <b>Mozzarella in Carozza(V)</b>  | <b>£6.50</b> |
| <i>A slice of Mozzarella coated in breadcrumbs, deep fried and<br/>Topped with a gently spiced tomato sauce</i>            |              |
| <b>Minestrone(V)</b>   | <b>£5.50</b> |
| <i>Fresh vegetable soup with pasta</i>   |              |
| <b>Capesante Alla Clementina</b>   | <b>£8.95</b> |
| <i>Queen Scallops cooked in a julienne of carrots, peppers and courgettes<br/>With brandy and cream sauce</i>              |              |
| <b>Prosciutto Crudo e Rucola</b>   | <b>£7.95</b> |
| <i>Freshly sliced Parma ham, topped with rocket salad,<br/>Drizzled with olive oil and balsamic dressing</i>               |              |
| <b>Cozze alla Crema</b>  | <b>£7.50</b> |
| <i>Sautéed black mussels in a garlic, onion, brandy and cream sauce</i>  |              |
| <b>Cozze Marinara</b>  | <b>£7.25</b> |
| <i>Sautéed black mussels in a white wine garlic and tomato sauce</i>   |              |
| <b>Gamberoni al Vino Bianco</b>  | <b>£8.95</b> |
| <i>King prawns cooked in a garlic, butter, white wine and chilli sauce</i>   |              |
| <b>Gamberoni alla Vodka</b>  | <b>£8.95</b> |
| <i>King prawns cooked in a vodka and cream sauce</i>   |              |
| <b>Salmone Affumicato</b>  | <b>£7.25</b> |
| <i>Smoked Scottish salmon on a bed of salad</i>  |              |
| <b>Melanzane alla Parmigiana (V)</b>   | <b>£6.50</b> |
| <i>Baked egg battered aubergines in tomato sauce and parmesan</i>  |              |
| <b>Funghi Crema e Dolcelatte (V)</b>   | <b>£6.75</b> |
| <i>Sautéed mushrooms cooked in brandy, dolcelatte cheese and cream sauce</i>   |              |

**(V) = Vegetarian Dishes**

# Paste (Pasta)

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| <b>Lasagna all' Italiana</b><br><i>Homemade traditional Italian Lasagne</i>  | <b>£8.95</b>  |
| <b>Gnocchi Pomodoro e Basilico (V)</b><br><i>Shaped potato pasta tossed in a tomato and basil sauce</i>                                    | <b>£8.25</b>  |
| <b>Gnocchi ai Formaggi (V)</b><br><i>Potato pasta tossed in a mixed cheese and cream sauce</i>   | <b>£8.25</b>  |
| <b>Tagliatelle alla Carbonara</b><br><i>Strips of pasta cooked with pancetta, egg, parmesan and cream sauce</i>                            | <b>£8.25</b>  |
| <b>Tagliatelle ai Funghi di Bosco(V)</b><br><i>Strips of pasta cooked with wild mushrooms in a brandy and cream sauce</i>                  | <b>£8.50</b>  |
| <b>Farfalle al Salmone</b><br><i>Bows of pasta cooked with smoked salmon in a brandy, cream and tomato sauce</i>                           | <b>£8.50</b>  |
| <b>Farfalle alla Vodka</b><br><i>Bows of pasta cooked with prawns in a vodka, tomato and cream sauce</i>                                   | <b>£8.50</b>  |
| <b>Penne all' Arrabbiata (V)</b><br><i>Quills of pasta tossed in a spicy tomato sauce</i>  | <b>£7.95</b>  |
| <b>Penne al Gorgonzola (V)</b><br><i>Quills of pasta cooked with chilli and mushrooms in a gorgonzola cream sauce</i>                      | <b>£8.95</b>  |
| <b>Penne Cubana (V)</b><br><i>Quills of pasta tossed in a mushroom, chilli, tomato and cream sauce</i>                                     | <b>£8.50</b>  |
| <b>Ravioli Pasticciati</b><br><i>Pasta parcels filled with ricotta cheese and spinach, tossed in a minced beef, tomato and cream sauce</i> | <b>£9.95</b>  |
| <b>Ravioli ai Funghi (V)</b><br><i>Pasta parcels filled with ricotta cheese and spinach, tossed in a mushroom and tomato sauce</i>         | <b>£9.95</b>  |
| <b>Spaghetti Bolognese</b><br><i>Classic spaghetti in a rich tomato and minced beef sauce</i>  | <b>£7.95</b>  |
| <b>Pasta e Fagioli</b><br><i>Tuscan style spicy bean soup with pancetta and pasta</i>  | <b>£7.95</b>  |
| <b>Spaghetti Cozze e Vongole</b><br><i>Spaghetti cooked with onions, garlic, mussels, clams, white wine and tomato sauce</i>               | <b>£10.95</b> |

\* Please note that the pasta and risotto dishes are served by themselves,  
(Pasta's also available as a starter deduct £2.00)

# Main Courses

## Volatili (Poultry)

**Pollo alla Diavola** £12.50

*Chicken supreme cooked with chilli in a tomato and white wine sauce*

**Pollo alla Romana** £12.50

*Chicken breast cooked in a white wine sauce with peppers and capers*

**Pollo alla Fiorentina** £12.95

*Chicken breast cooked with spinach and gorgonzola cheese,  
In a brandy cream sauce*

## Manzo (Beef)

**Bistecca alla Forestiera** £15.50

*8oz Rib eye steak cooked in a chilli, olive, red wine  
And tomato sauce*

**Bistecca ai Funghi** £15.95

*8oz Rib eye steak cooked with mushrooms and a port sauce*

**Medaglioni Rossini** £19.95

*Medallions of beef (6oz) cooked in a brandy and red wine sauce,  
Sat on a crouton, topped with Brussels pate`*

**Filetto IL Carafino** £19.95

*Fillet of beef (6oz) sat on a large crouton in a roast pepper, gherkin,  
Mushroom, mustard, cream and brandy sauce*

## Agnello (Lamb)

**Costolette di Agnello Fritte** £15.95

*Deep fried breaded lamb cutlets topped with mint and  
Madeira sauce*

**Agnello al Marsala** £15.50

*Lamb steak cooked with a Marsala wine sauce*

# Main Courses

## Vitello (Veal)

**Scaloppine ai Funghi di Bosco** £13.95

*Escallops of veal pan fried with wild mushrooms in a Brandy and cream sauce*

**Scaloppine al Vino Bianco** £13.50

*Escallops of veal cooked in onion, parsley and white wine sauce*

**Fegato Salvia e Peperoncino** £13.95

*Pan fried calves liver with sage chilli and butter sauce*

## Pesce (Fish)

**Salmone alla Senape** £14.95

*Oven baked salmon supreme in a wholegrain mustard and cream sauce*

**Spigola al Forno** £16.50

*Baked fillets of sea bass in a sun dried tomato and white wine sauce*

**Pesce Spada alla Livornese** £15.95

*Swordfish steak cooked in an onion, garlic, capers, cherry tomato  
And white wine sauce*

*(All main course dishes are served with a selection of vegetables)*

**Salad** £2.95

*Mixed Salad, Green Salad or Tomato Salad*

### **Vegetables**

*Chef's selection of vegetables* £2.95

*Beefsteak chips* £2.95

### **Breads**

*Garlic bread* £2.50

*Garlic bread with mozzarella cheese* £2.95

*Garlic bread with tomato* £2.95

*Additional bread rolls* 50p

# Desserts

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| <b>Profiteroles Scuro</b>  | <b>£4.50</b> |
| <i>Soft choux pastries filled with superb Chantilly cream,<br/>All covered with chocolate cream</i>  |              |
| <b>Chocolate Fondent Cake</b>  | <b>£4.50</b> |
| <i>a rich chocolate layered cake, alternating chocolate sponge<br/>And a delicious chocolate cream, covered in a chocolate ganache<br/>With the side decorated by chocolate flakes</i> |              |
| <b>Cheesecake Brulee</b>   | <b>£4.50</b> |
| <i>Italian ricotta and mascarpone cheesecake baked with caramel<br/>Sauce with a lightly bruleed almond cream topping</i>  |              |
| <b>New York Cheesecake</b>   | <b>£4.50</b> |
| <i>A traditional baked cheesecake in the New York style<br/>Flavoured with a hint of vanilla sitting on a sponge base</i>  |              |
| <b>Gelato Misto</b>  | <b>£4.50</b> |
| <i>Selection of ice cream (Ask your waiter for details)</i>  |              |
| <b>Sorbetto Misto</b>  | <b>£4.50</b> |
| <i>Selection of sorbets (Ask your waiter for details)</i>  |              |
| <b>Tartufo Limoncello</b>  | <b>£4.50</b> |
| <i>Lemon ice cream with a soft lemon liqueur centre,<br/>Coated with crushed lemon meringue</i>  |              |
| <b>Tartufo Classico</b>  | <b>£4.50</b> |
| <i>Chocolate ice cream with a zabaglione centre, coated with<br/>Crushed hazelnuts, dusted with cocoa powder</i>   |              |
| <b>Tartufo Bianco</b>  | <b>£4.50</b> |
| <i>Dairy vanilla ice cream with a coffee ice cream centre,<br/>Coated with finely crushed meringue</i>   |              |
| <b>Tartufo Caffè</b>   | <b>£4.50</b> |
| <i>Coffee ice cream with a rich coffee cream centre,<br/>Coated with finely crushed meringue</i>   |              |
| <b>Budino di Panettone</b>   | <b>£4.50</b> |
| <i>Italian bread and butter pudding served with vanilla custard</i>  |              |
| <b>Tiramisu`</b>   | <b>£4.50</b> |
| <i>Traditionally made with Italian biscuits, coffee, liqueur<br/>And mascarpone mousse</i>   |              |
| <b>Mousse al Torroncino</b>  | <b>£4.50</b> |
| <i>Ice chilled Amaretto and caramelised almonds mousse</i>   |              |