

STUZZICHINI - NIBBLES

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| Ennio's Mixed Olives | 4.00 |
| Garlic & Parsley Ciabatta | 4.75 |
| Fontina Cheese, Garlic & Parsley Bruschetta | 5.75 |
| Chopped Tomato, Fresh Basil, Garlic & Parsley Bruschetta | 5.75 |
| Freshly Baked Bread, Extra Virgin Olive Oil, Aged Balsamic Vinegar | 4.95 |

ANTIPASTI - STARTERS

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| Zuppa del Giorno [GF] <i>Soup of the Day, Freshly Baked Bread</i> | 6.75 |
| Burrata Pugliese GF VG <i>Mozzarella Burrata, Heirloom Tomatoes, Basil Pesto, Extra Virgin Olive Oil</i> | 9.95 |
| Cozze alla Calabrese GF <i>Steamed Mussels, Spicy N'duja Sausage, Local Asparagus, Shallots, White Wine, Cream</i> | 9.95 |
| Calamari Fritti <i>Crisp Baby Squid, Roasted Garlic & Parsley Mayonnaise</i> | 9.95 |
| Vitello Tonnato GF <i>Thinly Sliced Roasted Veal, Tuna Mayonnaise Sauce, Chicory, Caper Berries, Parmesan</i> | 9.95 |
| Affettati Misti [V available on request] [GF] <i>Italian Antipasto, Selection of Cured Italian Meats, Chargrilled Artichokes, Bocconcini, Olives, Grissini</i> | 10.50 |
| Capesante al Tartufo [GF] <i>Seared Scallops, Pea & Pancetta Risotto, Black Truffle Cracker</i> | 13.95 |
| Prosciutto e Melone GF <i>Cantaloupe Melon, Parma Ham, Figs, Mint, Orange</i> | 9.95 |
| Eglefino in Salsa di Formaggio <i>King Prawn & Smoked Haddock Mornay, Basil & Parmesan Crumb, Chargrilled Ciabatta</i> | 10.75 |

V - Vegan VG - Vegetarian GF - Gluten Free [GF] - Can be made gluten-free on request

Whilst every care is taken we cannot guarantee that our ingredients are nut free. Should you suffer from any food allergy please inform a member of the team.

PASTA

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| Spaghetti Carbonara <i>Smoked Pancetta, Parmesan, Egg Yolk</i> | 14.75 |
| Linguini Marinara <i>Mixed Seafood, Chilli, Garlic, Parsley, Extra Virgin Olive Oil</i> | 17.95 |
| Penne Peperoni e Salsiccia <i>Italian Sausage, Roasted Peppers, Chilli Oil</i> | 16.75 |
| Tagliatelle Ragu <i>Rich Beef Bolognese, Fresh Egg Pasta</i> | 14.95 |
| Spaghetti alla Forestale VG <i>New Forest Mushrooms, Chargrilled Artichoke, Chilli, Basil, Vegan Parmesan</i> | 15.95 |

All of the above pasta dishes can be made with Gluten Free Penne

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| Lasagna al Forno – <i>Ennios Classic</i> <i>Baked Rich Ground Beef, Tomato Sauce, Béchamel Sauce, Pasta Sheets</i> | 14.95 |
| Tortelloni Tartufo <i>Porcini Stuffed Fresh Pasta, Mushroom & Parmesan Fondue, New Forest Truffle Oil</i> | 15.95 |
| Linguine all’Astice <i>Lobster Linguine, Spring Onion, Chilli, Garlic, Parsley</i> | 25.95 |

IL COMPLEMENTO PERFETTO PER PASTA

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| Garlic & Parsley Ciabatta | 4.75 |
| Fontina Cheese, Garlic & Parsley Bruschetta | 5.75 |

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SECONDI PIATTI DE CARNE MEAT MAIN COURSE

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| Pollo alla Boscaiola GF <i>Pan Roast Breast of Chicken, Butter Roast Fondant Potato, Forest Mushroom, Pancetta & Asparagus Fricassee, Jus</i> | 18.95 |
| Filletto Gorgonzola GF – Chef's Signature <i>Aged Fillet Steak filled with Gorgonzola wrapped in Smoked Bacon, Butter Roast Fondant Potato, Honey Glazed Baby Carrots, Red Wine Jus</i> | 29.95 |
| Fegato alla Veneziana [GF] <i>Pan-fried Calves Liver & Crisp Smoked Bacon, Caramelized Onion Crouquette, Broad Beans, Garlic & Thyme Jus</i> | 19.75 |
| Vitello in Salsa Verde GF <i>Chargrilled Veal Chop, Dauphinoise Potato, Sautéed Tender Stem Broccoli, Chilli & Toasted Almonds, Salsa Verdi</i> | 24.95 |
| Carre'd'agnello GF <i>Roasted Rack of Lamb, Garlic Roasted New Potato, Courgette & Romsey Watercress, Red Wine Jus</i> | 28.95 |
| Filetto di Manzo GF <i>6oz Fillet Steak Hand Cut Chips, Plum Tomato, Flat Mushroom & Romsey Watercress Add ½ Lobster 24.95</i> | 28.95 |
| Bistecca di Manzo GF <i>10oz Rib-Eye Steak Hand Cut Chips, Grilled Tomato, Flat Mushroom & Romsey Watercress Add ½ Lobster 24.95</i> | 28.95 |

SALSE – SAUCES GF 3.95:

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| <i>Green Peppercorn</i> | <i>Red Wine & Truffle</i> | <i>Mushroom & Marsala</i> |
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SECONDI PIATTI DI PESCE FISH & SEAFOOD MAIN COURSE

Piatto Misto di Pesce GF

*Ennio's Mixed Fish Grill, Grilled Fish & Shellfish, Buttered
New Potatoes, Side Salad, Lemon Butter Sauce*

26.75

Branzino in Crosta di Sale GF

*Whole Seabass Baked with a Sea Salt Crust, Roasted Italian
Vegetables & Choice of Potatoes (Filletted at your table)*

28.75

Brodetto di Pesce - Ennio's favourite

Ennio's Classic Fish & Shellfish Stew, Saffron Aioli & Chargrilled Ciabatta

Starter:10.95 / Main:18.95

Nasello Mare e Monti

*Pan-roast Fillet of Hake, Porcini Mushroom Tortellini,
Tiger Prawns, Garlic, Chilli & Parsley Cream*

21.75

Astice Reale GF

Fresh Lobster with Garlic Butter, Thermidor or Chilled,

Dressed Mixed Sald, Choice of Potatoes

Half 24.95 / Whole 48.95

DAILY FISH SPECIALS ALWAYS AVAILABLE

CONTORNI – SIDE ORDERS

Parmesan & Truffle Fries Hand Cut Chips

Dauphinoise Potato Buttered New Potatoes

Courgette Fritti Tender Stem Broccoli, Toasted Almonds

Rocket, Parmesan & Aged Balsamic

Italian Roasted Vegetables

ALL: 4.75

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