

## ANTIPASTI - Starters

GAMBERI IN SALSA PICCANTE (GF)	9.95
Crevettes sautéed in garlic & chilli butter	
COZZE AL VINO. ARABBIATA (GF)	9.50
Fresh mussels steamed in wine & garlic or spicy tomato sauce	
CROSTINO AI FUNGHI (V)	8.95
Sautéed Wild Mushrooms on toasted bread topped with Fontina cheese	
OSTRICHE (MINIMUM ORDER OF THREE) (GF)	8.99
Fresh Colchester oysters served natural or with raspberry vinegar & shallots	
CAPELANTE ALLA TERMIDOR	13.75
Fresh scallops & Prawns in Thermidor sauce with Parmesan crust	
CALAMARETTI FRITTI	9.50
Deep fried baby Squid, dusted with paprika, served with garlic mayonnaise	
ZUPPA DEL GIORNO	6.95
Chef's fresh soup of the day with ciabatta bread	
CARPACCIO DI BRESAOLA (GF)	9.95
Thinly sliced cured bresaola of beef parmesan shavings, lemon dressing	
COCKTAIL DI GAMBERI E AVOCADO (GF)	9.50
Atlantic prawns, sliced avocado topped with Marie Rose sauce & paprika	
AFFETTATI MISTI	9.95
A selection of fine Italian cured meats with olives, mozzarella & artichoke	
PROSCIUTTO E MELONE (GF)	9.50
Italian Parma ham & fresh melon dressed with balsamic & orange dressing	

## SELEZIONE DI PANE – Selection of Breads and Olives

AGLIO – Garlic & chopped parsley	4.75
FONTINA – Italian fontina cheese & garlic	5.75
CLASSICO – Fontina cheese, Parma ham, basil & garlic	5.95
POMODORI – Garlic bread, chopped Italian tomatoes, fresh basil	5.50
ENNIO'S FAMOUS MARINATED OLIVES – For two to share (GF)	3.95
PANE E BURRO – Italian ciabatta, oil & balsamic butter	4.50

## PASTA

	Starter	Main
SPAGHETTI ALLA CARBONARA	7.95	14.75
Spaghetti tossed with smoked pancetta lardons & creamy parmesan sauce		
LINGUINE ALLA MARINARA	9.50	17.95
Linguine tossed with mixed seafood in garlic, chillies & olive oil		
TORTELLINI MARE E MONTI	9.50	17.95
Porcini stuffed pasta with prawns, chillies roasted aubergine in a creamy sauce		
“ENNIO'S” LASAGNE AL FORNO	8.50	14.95
The true taste of Italy. Baked rich ground beef, tomato sauce & béchamel in layers of pasta sheets		
TAGLIATELLE RAGU	8.45	14.95
Tagliatelle pasta tossed in a rich Bolognese sauce		
PENNE PEPPERONI SALSICCIA	8.95	16.50
Penne pasta tossed with roasted peppers, Italian sausages & chilli oil		
CANNELLONI GRATINATI (V)	7.95	14.95
Chef's spinach & ricotta cannelloni topped with dolcelatte sauce & walnut crust		
RISOTTO SPINACI E FUNGHI (V) (GF)	8.55	15.95
Creamy Italian arborio rice with Spinach & wild mushrooms		

## CONTORNI – Side Orders

VEGETALI ALLA GRIGLIA – Chefs Italian style roasted vegetables (GF)	4.75
ZUCCHINE FRITTE – Crispy deep fried courgette batons	4.75
PATATE – Sauté/New Potatoes/Hand Cut Chips/Italian Dauphinoise/Mash	4.50
FAGIOLINI ALLA PARMIGIANA – Green beans with garlic butter (GF)	4.75
SPINACI SALTATI E PISELLI – Sautéed peas & spinach (GF)	4.75

OPEN 7 DAYS – LUNCH 12-2.30PM – EVENINGS FROM 6PM  
LARGE PARTIES CATERED FOR – SPECIAL MENU ON REQUEST

BOOK NOW FOR A SUPERB SUNDAY ROAST – TWO COURSES £16.95

[WWW.ENNIOS.CO.UK](http://WWW.ENNIOS.CO.UK) EMAIL: [INFO@ENNIOS.CO.UK](mailto:INFO@ENNIOS.CO.UK) TEL: 02380 221159

## SECONDI PIATTI DE CARNE - Meat Main Courses

POLLO ALLO ZAFFERANO	17.95
Chicken breast stuffed with sundried tomato & goats cheese, wrapped in Parma ham, dauphinoise potato, leeks & saffron sauce	
AGNELLO SPEZIATO ALLA TARANTINA – CHEFS SIGNATURE DISH (GF)	23.95
Roasted rump of lamb with spiced apricot & pistachio sauce, mashed potato & sautéed peas (cooked up to medium)	
ANATRA ALLO ZENZERO (GF)	19.95
Fanned duck breast with crushed new potato, green beans, dressed with orange & ginger sauce	
MAIALE RIPIENO (GF)	18.95
Pork fillet stuffed with green olives & sun dried tomatoes, wrapped in Parma ham, served with creamed mash potato, Mediterranean vegetables, cider apple sauce	
FEGATO IN PADELLA	18.95
Pan cooked calf's liver with creamed mash potato, onions, Mediterranean vegetables, sage red wine	
COSTATA DI MANZO (GF)	35.95
Australian 12oz prime grain fed rib-eye steak, green beans	
Choice of Potatoes – Hand Cut Chips/Sauté/Creamed Mash/Dauphinoise/New Potatoes	
FILETTO AL GORGONZOLA (GF)	28.50
Aged fillet steak stuffed with gorgonzola cheese, wrapped in pancetta, dauphinoise potato, wilted spinach, rosemary jus	
FILETTO DI MANZO (GF)	28.95
Aged fillet steak grilled served with tomato, mushrooms & choice of potatoes	
SCALOPPINE DI VITELLO AL FUNGHI (GF)	19.95
Pan cooked Veal Escalope with Marsala & wild mushroom sauce with green beans	
Sauté potatoes	
BISTECCA DI VITELLO ALLA SALVIA (GF)	25.65
Pan cooked Veal Chop 14oz with garlic, sage butter & white wine, crispy sautéed potatoes & green beans	

## SALSE – Sauces

Peppercorn / Garlic / Mushroom / Gorgonzola	3.50
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## SECONDI PIATTI DI PESCE - Fish Main Courses

BRANZINO AL FORNO (GF)	24.75
Whole sea bass baked with your choice – Salt, Fennel, Lemon – filleted at your table served with Mediterranean vegetables & sauté potatoes	
PIATTO MISTO DI PESCE - CHEFS FISH SIGNATURE DISH (GF)	25.75
Chefs selection of fish fillets with mussels, prawns, calamari, crevettes, mixed salad leaves, potato cake and lemon butter	
Add 1/2 Lobster for sharing platter for one or two	45.75
NASELLO CON FAVE – RECOMMENDED ITALIAN DISH (GF)	21.75
Fresh hake with creamed mash potato broad beans Italian spicy sausages & butter sauce	
SALMONE	18.75
Fresh salmon fillet with porcini mushrooms tortellini, tiger prawns & butter sauce	
ASTICE REALE (GF)	Half 19.95 Whole 38.95
Fresh Lobster – choice of – garlic, thermidor, cold with lime mayonnaise	
BRODETTO DI PESCE	Starter 9.95 Main 18.95
Ennio's Classic Fresh Fish & Shellfish stew with Ciabatta	19.95
MERLUZZO AL PESTO	
Pan fried Cod Supreme served with Gnocchi in Pesto Sauce	
TONNO ALLA NIZZARDA – CHEFS RECOMMENDATION (GF)	19.95
Tuna steak served with Nicoise salad	

## INSALATA – Salads

INSALATA DI RUCOLA E PARMIGIANO (GF)	7.55	12.75
Peppery Rocket salad, Parmesan Shavings tossed in Olive Oil		
BURRATA PUGLIESE	11.95	
Italian Apulian's Cow Mozzarella served on chargrilled bread, Tomato & Rocket salad dressed with Olive Oil		
INSALATA DI POLLO	8.95	15.45
Chef's classic Caesar salad with chicken, anchovies & dressing		
MISTA INSALATA (GF)	6.95	12.45
Italian mixed leaves, cherry tomatoes, red onions, cucumber, honey & oil dressing		

Whilst every care is taken we cannot guarantee that our ingredients are nut free. Should you suffer from any food allergy please inform your waiter/waitress