

## I Primi Piatti

**Our Antipasti Mista** – A large platter of the finest Italian cured meats including D.O.C Parma ham, salami di Napoli, fresh mozzarella, marinated olives, roasted Mediterranean vegetables & basil oil  
For one £8.25 / For two £14.95 (GF)

**Capesante ai Ferri** – Seared diver caught King Scallops with crispy pancetta and garlic £8.95 (GF)

**Gamberoni con Aglio** – Giant pan fried whole tiger prawns, garlic butter, white wine and lemon  
3 prawns £8.95 or 5 prawns £12.50 (Please ask if you would like them peeled) (GF)

**Funghi alla Forno** – Baked Portobello mushroom, caramelised onion confit & golden cross goats cheese  
(V) £6.75

**Insalata di Calamari** – Warm salad of calamari and spicy chorizo, ciabatta croutons & lemon oil £7.25

**Risotto con Gamberetti** – Oak smoked haddock & spring pea risotto, seared tiger prawns & infused lemon oil £7.95 (GF)

**Zuppa della Casa** – Home made soup of the day with ciabatta croutons £5.50

**Insalata Primavera** – Salad of fresh mozzarella, car grilled zucchini, roasted peppers, Heritage tomato & English asparagus with aged balsamic dressing (V)(GF) £6.50

**Fegato di Vitello** – Seared calf's liver cooked pink with oyster mushrooms, pancetta & red wine jus £7.95

**Mozzarella Corrozza** – Fried mozzarella in herb bread crumbs, warm vine tomato sauce, balsamic dressing & basil pesto (V) £6.25

## Le Paste e Risotti

*Our pasta is Italian egg pasta served with home made sauces and parmesan cheese  
(Those with egg intolerances drum wheat pasta can be used as a substitute and gluten free pasta is available).*

**Vincenzo's Lasagna** – Our home made Lasagne with tomato sauce & parmesan cheese £10.95

**Fettuccine con Gamberoni** – Fettuccine with seared tiger prawns, spicy Palcarsa chorizo sausage, garlic & chilli oil £13.95

**Ravioli di Aragosta** – Lobster filled ravioli with fresh Scottish langoustines, cherry tomato sauce & rocket  
£15.95

**Fettuccine Carbonara** – Fettuccine with sautéed mushrooms, smoked pancetta & parmesan cream £11.50

**Tortellini** – Large asparagus & ricotta filled tortellini, vine tomato & mascarpone cream sauce with fresh English asparagus tips (V) £11.95

**Fettuccine Giardinera** – Fettuccine with roasted red peppers, olives, chilli, cherry tomato sauce & mozzarella (V) £10.95

**Ravioli con Porcini e Dolcelato** – Spinach & ricotta filled ravioli with sautéed wild mushrooms & dolcelato cheese cream sauce (V) £11.95

**Risotto Marinara** – Roasted tomato and basil risotto with clams, king prawns, calamari & fresh Scottish Langoustines (GF) £14.25

### **Side Orders £2.95**

Chipped Potatoes ~ Home made onion rings ~ Pan fried Portobello mushrooms with herb butter ~  
Mixed salad with Italian dressing ~ Rocket, parmesan & aged balsamic salad ~ Garlic bread ~  
c Garlic bread & mozzarella cheese ~ Mixed Marinated Italian Olives

## Secondi Piatti

### Carne - Roasts and Grills

All our char grilled steaks are “Hereford” breed and dry-aged for a minimum of 28 days,  
Served with grilled Portobello mushroom, rocket & herb butter (GF)

**8oz Fillet Steak** £23.95 ~ **10oz Ribeye Steak** £19.95 ~ **10oz Sirloin Steak** £18.50

#### *Palmichael Classico est. 1981*

*For over 30 years the Palmichael has developed classic signature dishes. These dishes reflect the Palmichael's fine reputation built throughout the years.*

**Our Steak Diane** – Pan fried 8oz Hereford fillet of beef with mushroom, onion, cream and Italian brandy sauce £23.95

**Filetto al Pepe** – Char grilled 8oz Hereford fillet of beef, crushed black pepper corns, cream & Italian brandy sauce £23.95

**Filetto Rossini** – Char grilled 8oz Hereford fillet of beef with smooth chicken liver pate, toasted crouton & Barolo wine jus £24.50

### Pollo – Chicken

**Pollo con Risotto** - Pan roasted breast of chicken, sun dried tomato & wild mushroom risotto, red wine jus (GF) £14.95

**Pollo Principessa** – Pan fried escalope of chicken, English asparagus tips, vine tomato sauce & melted mozzarella cheese (GF) £14.95

**Pollo alla Crema** – Pan fried breast of chicken, sautéed wild mushrooms, Italian brandy cream sauce & truffle oil £14.95

### Pesce – Fish

**Pesci Spada alla Griglia** - Char grilled sword fish steak with roasted Mediterranean vegetables and vine tomato sauce (GF) £15.95

**Branzino ai Ferri** – Pan fried fillet of line caught sea bass with pea puree & scallop cream sauce £16.95

**Turbot** - Pan fried fillet of wild turbot with spring pea & oak smoked haddock risotto £17.50

**All Meat, Chicken & Fish dishes are served with Fresh Seasonal Vegetables & Potatoes of the Day**

*V = Suitable for Vegetarians ~ N = Contains nuts ~ GF = Gluten Free ~  
All prices include 20% VAT ~ Service is left at your own discretion*