

SHARING PLATES

Gio's Antipasto £20.00

start your meal the true Italian way: our chef will prepare a generous plate of Italian hams, cheeses, olives and bread.

Crostini Misti £15.00

sharing plate of 6 crostini - 2 tomato & basil, 2 gorgonzola, prosciutto & honey and 2 garlic sautéed mushrooms.

Salsa di Spinaci e Carciofi £12.00

creamy blend of spinach, artichoke hearts & parmesan cheese, served warm and bubbling with crispy crostini's

Pane £9.00

platter of assorted Italian breads with olive oil, balsamic vinegar, pickled vegetables and olives. (v)

ANTIPASTI

Zuppa del Giorno £7.00

soup of the day (vg) served with Italian bread.(v)

Crostini Gorgonzola, Prosciutto e Miele £9.00

grilled Italian bread topped with gorgonzola, prosciutto and honey.

Bruschetta £7.50

grilled Italian bread topped with tomatoes, shallots, garlic, olive oil and fresh basil. (v)
add prosciutto (+£3)

Calamari Fritti £10.00

deep fried squid with a fresh chilli and garlic mayonnaise.

Cocktail Di Gamberi £10.00

prawns served on a bed of crisp lettuce, topped with marie rose sauce and a dusting of smoked paprika.

Gamberi £10.00

prawns sautéed with smoked paprika and garlic served with salad, crostini and a sticky balsamic glaze.

Arancini £9.00

fried rice balls stuffed with bolognese sauce and mozzarella.
vegetarian option also available. (v)

Funghi all' Aglio £8.00

mushrooms baked with garlic in a white wine cream sauce served with Italian bread. (v)
add chicken (£3)

Insalata Caprese £9.00

buffalo mozzarella, tomatoes and basil. (v)
add prosciutto (+£3)

Polpette £9.00

homemade meatballs in a rich tomato sauce served with Italian bread.

Any 3 Antipasti for £23

Gio's

By La Lombarda



PASTA

Spaghetti Puttanesca £15.00

tomatoes, olive oil, olives, chilli peppers, capers and garlic. (vg)

Spaghetti al Limone £16.00

green beans and asparagus in a lemon parmesan cream sauce. (v)
add chicken or prawn (+ £5)

Linguini al Pesto £15.00

linguini with fresh basil pesto, toasted pine nuts, parmesan and black pepper. (v)
add chicken or prawn (+ £5)

Tagliatelle alla Bolognese £17.00

slow cooked beef in a tomato sauce with sautéed onion, celery and carrot.

Penne All' Arrabbiata £15.00

a fiery tomato, chilli, garlic and olive oil sauce. (vg)
add chicken, prawn or spicy Italian sausage (+ £5)

Spaghetti Carbonara £16.00

a very traditional Italian carbonara of only eggs, guanciale, pecorino cheese and black pepper. If you would like to add cream please ask.

Gnocchi £18.00

small Italian potato dumplings baked in a roasted red pepper and tomato sauce with chicken.
can be served vegetarian on request. (v)

Tortelli ai Funghi £18.00

tortelli stuffed with porcini mushrooms in a creamy thyme, garlic and mushroom sauce. (v)

Lasagne £16.00

baked with layers of pasta, bolognese sauce, bechamel, mozzarella & Parmesan cheese and served with salad and garlic bread.

Cannelloni £16.00

cannelloni stuffed with courgettes, peppers and mascarpone with our homemade tomato sauce served with salad and garlic bread. (v)

Linguini Al Gamberi £18.00

prawns in a spicy roasted tomato and pepper sauce.

Penne al Salmone £18.00

smoked salmon in a tomato, vodka and cream sauce.

Spaghetti ai Frutti di Mare £18.00

spaghetti with mixed seafood in a garlic, olive oil, and white wine sauce.

all pastas except cannelloni, gnocchi and lasagne can be offered with gluten free fusilli
(v) vegetarian (vg) vegan

SECONDI

Polpette al Sugo £18.00

homemade meatballs in a rich tomato sauce served either with creamy polenta and Italian bread or with spaghetti.

Petti di Pollo con Funghi, Timo e Aglio £20.00

chicken breast in a creamy thyme, garlic and mushroom sauce with rosemary roasted potatoes and tenderstem broccoli.

Pollo alla Kiev £20.00

panko fried chicken kiev stuffed with sun-dried tomatoes and mozzarella with truffle mashed potatoes, mixed salad and served with a lemon herb butter.

Maiale alla Milanese £20.00

pan fried panko coated pork served with roast potatoes and ratatouille.

Merluzzo £21.00

pan seared cod in a white wine, garlic, lemon and caper sauce served on top of pureed green peas, spinach and mashed potatoes.

Salmone £18.00

baked salmon served with fried polenta and a mixed salad.

Pesce all' Acqua Pazza £20.00

white fish poached in a white wine sauce with fennel, capers, cherry tomatoes, chilli and garlic and served with Italian bread.

Insalata Di Cous Cous £15.00

mixed leafy salad with couscous tossed with sun-dried tomatoes, mixed peppers, courgettes, red onions and herbs in a lemon vinaigrette. (vg)
add tuna, salmon or chicken (+£5)

CONTORNI

Funghi Trifolati £4.00

mushrooms sautéed in olive oil, garlic and parsley. (vg)

Faggiolini verdi alla Milanese £4.00

green beans with balsamic and garlic. (vg)

Insalata Mista £4.00

mixed lettuce leaves, tomato, carrot and house dressing. (vg)

Puré Di Patate £4.00

mashed potatoes. (v)

Patate Arrosto con Rosmarino £4.00

potatoes roasted with garlic and rosemary. (vg)

Patatine Fritte £4.00

skin-on fries. (vg)

Patatine Fritte al Parmigiano e Tartufo £5.00

skin-on fries with truffle seasoning and parmesan. (v)

Pane all' Aglio £4.00

garlic bread. (v)
add mozzarella (+£1)