

SPECIALS	
STARTER	MAIN
<b>Gamberoni Luciana £15.40</b> <i>Tiger prawns with garlic, chili &amp; tomato sauce with a touch of cream (133 kcal)</i>	<b>Filetto Signor Sassi £31.85</b> <i>Angus Fillet steak with a special homemade butter sauce of 30 ingredients. This dish is the best expression of Signor Sassi cuisine (853 kcal)</i>
<b>Capesante con Spinaci £15.40</b> <i>Fresh pan fried Scallops with white wine &amp; garlic, with a touch of tomato, served on a bed of spinach (195 kcal)</i>	<b>Grilled Lobster &amp; Fillet of Beef Tagliata £70.05</b> <i>With our homemade special butter sauce (for two people) (1056 kcal pp)</i>
<b>Spare ribs £13.95</b> <i>Pork ribs served with a sweet &amp; sour homemade BBQ sauce (1194 kcal)</i>	<b>Fresh Grilled Langoustines £32.70</b> <i>Plain grilled langoustines in butter &amp; garlic sauce (744 kcal)</i>
<b>Lobster Cocktail £19.50</b> <i>Elegant, impressive and tasty all mixed up into one delightful appetizer, served with Marie Rose Sauce (275 kcal)</i>	<b>Ravioli Sassi £20.80</b> <i>Ravioli stuffed with lobster &amp; crab in a light cream &amp; tomato sauce (874 kcal)</i>
<b>Crab &amp; Prawn Cakes £15.40</b> <i>Served with sweet chilli sauce (179 kcal)</i>	<b>Spaghetti Lobster (647 kcal) £35.65</b>
<b>Octopus Carpaccio £15.15</b> <i>Thinly sliced octopus served with a tomato concasse (367 kcal)</i>	<b>Mixed Grill of Fish £34.00</b> <i>A selection of five different types of fish &amp; shellfish (736 kcal)</i>
<b>Pata Negra £19.10</b> <i>Ham of the finest quality, comes from pigs of the Iberian breed, characterised by their dark coat and black hooves, thus giving rise to the familiar name “pata negra” (259 kcal)</i>	<b>Salmone alla Griglia £23.60</b> <i>Fresh grilled Salmon served with prawns &amp; pink peppercorn dill sauce (1138 kcal)</i>
<b>Whole Fresh Crab Salad £19.00</b> <i>Served with cocktail sauce (360 kcal)</i>	<b>Branzino alla Griglia £28.75</b> <i>Sea bass grilled or filleted with lime sauce (810 kcal)</i>
<b>Fresh Rock Oysters</b> <i>p/p each (7 kcal) £3.10</i>	<b>Halibut £28.80</b> <i>Grilled &amp; served with lobster sauce (558 kcal)</i>
<b>Burrata Con Pomodori</b>	<b>Capesante al Forno £25.70</b> <i>Fresh scallops, drizzled with olive oil, lemon, parsley &amp; garlic. Baked with bread crumbs (634 kcal)</i>
<b>San Marzano alla Griglia £17.85</b> <i>Burrata cheese, served with grilled San Marzano tomatoes (506 kcal)</i>	<b>Sassi’s Special Shellfish £33.90</b> <i>A mixture of grilled shellfish in a garlic &amp; butter sauce (809 kcal)</i>
	<b>Spaghetтини con Gamberoni Piccanti £21.75</b> <i>Thin spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley &amp; San Marzano tomato (671 kcal)</i>
	<b>Risotto al Pesce £22.15</b> <i>Sea food risotto (782 kcal)</i>
	<b>Risotto Signor Sassi £19.55</b> <i>Best Arborio rice with porcini mushrooms, white wine, a touch of cream &amp; wrapped in Parma ham (965 kcal)</i>

**V** = Suitable for vegetarians, may not be suitable for vegans. Adults need around 2000 kcal a day.  
Allergies & Intolerances: If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

WHITE TRUFFLE SEASON			
<b>Arancini al Tartufo Bianco</b> <i>Rice balls with white truffle &amp; parmesan cheese (1156 kcal)</i> <b>£19.50</b>	<b>Gnocchi al Tartufo Bianco</b> <i>Potato gnocchi in a creamy sauce with white truffle, Parmesan cheese &amp; grated nutmeg (626 kcal / 1252 kcal)</i> <b>£28.00 / £55.00</b>	<b>Risotto Parmigiano e Tartufo Bianco</b> <i>Arborio rice with white wine, Parmesan cheese &amp; white truffle (685 kcal)</i> <b>£55.00</b>	<b>Tagliolini al Tartufo Bianco</b> <i>Fresh homemade tagliolini pasta with white truffle (1318 kcal)</i> <b>£55.00</b>
ANTIPASTI			
<b>Mozzarella in Carrozza</b> <i>Mozzarella in deep fried bread with garlic &amp; anchovy sauce (1133 kcal)</i> <b>£11.25</b>	<b>Signor Sassi Antipasto (FOR TWO)</b> <i>Start your meal the true Italian way! Our chef will prepare a large plate of antipasto representing the Regional tastes of Italy</i> <b>£13.95</b> <small>(Per person) (979 kcal)</small>	<b>Bresaola Della Valtellina</b> <i>Cured sliced beef with rocket salad, topped with shavings of parmesan cheese, extra virgin olive oil &amp; lemon juice</i> <b>£16.40</b> (343 kcal)	
<b>Carpaccio</b> <i>Very thin sliced raw fillet of beef with mustard dressing, parmesan cheese &amp; rucola (254 kcal)</i> <b>£18.50</b>	<b>Cozze &amp; Vongole</b> <i>Fresh mussels &amp; clams in white wine, cherry tomato, garlic, rosemary &amp; parsley</i> <b>£14.35</b> (413 kcal)	<b>Tricolore Salad V</b> <i>Avocado, tomato &amp; mozzarella</i> <b>£11.85</b> (633 kcal)	
<b>Avocado al Forno Gratinato Con Granchio e Parmigiano</b> <i>Avocado with crab, baked in lobster sauce, cream, brandy, tomato &amp; parmesan cheese (501 kcal)</i> <b>£16.25</b>	<b>Insalata di Pesce</b> <i>A mixture of squid, prawns &amp; octopus marinated in extra virgin olive oil, garlic &amp; lemon juice</i> <b>£15.40</b> (248 kcal)	<b>Gamberoni Salsa Piccante</b> <i>Grilled prawns served with tomato sauce chilli &amp; a dash of cream</i> <b>£16.45</b> (168 kcal)	
<b>Melanzane al Forno V</b> <i>Baked sliced eggplant, with parmesan cheese &amp; tomato sauce (476 kcal)</i> <b>£13.35</b>	<b>Asparagi Dorati V</b> <i>Fresh asparagus, gratinated with hollandaise sauce</i> <b>£13.35</b> (467 kcal)		
<b>Prosciutto &amp; Melone</b> <i>Parma ham &amp; melon (186 kcal)</i> <b>£17.50</b>	<b>Salmone Affumicato Con Granchio</b> <i>Smoked Scottish salmon, with fresh crab</i> <b>£16.40</b> (222 kcal)	<b>Signor Sassi’s Special Salad V</b> <i>Mixed salad with chopped asparagus, avocado, baby artichokes &amp; mozzarella cheese</i> <b>£10.20</b> (220 kcal)	
<b>Avocado Bernardo</b> <i>Avocado with lobster, scampi &amp; prawns, served with cocktail sauce (513 kcal)</i> <b>£19.10</b>	<b>Calamari Fritti</b> <i>Deep fried squid</i> <b>£16.40</b> (875 kcal)		
ZUPPE			
<b>Minestrone al Soffritto</b> <i>Homemade vegetable soup</i> <b>£9.25</b> (124 kcal)	<b>Pasta Fagioli</b> <i>Borlotti beans &amp; pasta soup</i> <b>£9.80</b> (273 kcal)	<b>Zuppa di Aragosta</b> <i>Mediterranean Lobster soup</i> <b>£ 15.35</b> (145 kcal)	<b>Zuppetta di Pesce</b> <i>Fish soup</i> <b>£17.25</b> (417 kcal)

“Great food and great service from a true Italian”

PASTA E RISOTTI

Risotto all’Aragosta

Lobster risotto (529 kcal)  
£35.65

Spaghetti Carbonara

Spaghetti in cream, bacon, egg yolk  
& parmesan cheese (769 kcal)  
£15.60

Linguine al Pesce

Pasta with shell fish, garlic  
& tomato sauce (839 kcal)  
£22.60

Penne Romana

Short pasta with Italian bacon, onions,  
garlic & tomato sauce, Served with  
parmesan shavings (880 kcal)  
£14.40

Tagliolini Con Granchio

Very thin egg pasta with  
hand-picked Cornish crab, sweet  
Sicilian cherry tomatoes,  
saffron & a touch of cream (1152 kcal)  
£18.65

Gnocchi Con Scampi

Scampi with dumplings made of  
50/50 potatoes & flour  
in fresh tomato, brandy,  
garlic & cream sauce (784 kcal)  
£18.50

Tagliatelle Montecarlo

Pasta ribbons served with diced monk fish,  
shallots, white wine, chilli, tomato & cream  
sauce (985 kcal)  
£18.50

Fettuccine Alfredo

The original recipe for this fettuccine pasta,  
imported from Rome, tossed with butter,  
cream & parmesan cheese. A unique  
experience (1565 kcal)  
£15.35

Mafalde al Cinghiale

Mafalde in wild boar ragu & ricotta cream  
(1107 kcal)  
£17.75

Spaghetti alle Vongole

Spagheti with baby clams,  
tomato sauce & garlic (654 kcal)  
£19.80

Tris Di Pasta

Three different types of pasta chosen  
by our head chef. Changes every day.  
£18.05

Tortelloni alla

Carbonella con Vongole

Black tortelloni filled with crab &  
mascarpone in clam & white wine sauce  
(457 kcal)  
£19.55

Paccheri con Ragu Napoletano

Large pasta tubes with  
classic beef ragu (954 kcal)  
£15.70

Spaghetti al Pomodoro

e Basilico V  
Thin spaghetti with san marzano,  
tomato, garlic & fresh basil.  
Slightly spiced (542 kcal)  
£13.30

Ravioli di Zucca V

Pumpkin Ravioli in  
Gorgonzola & saffron cream (903 kcal)  
£16.00

Ravioli Tino

Stuffed with ricotta cheese &  
spinach in Aurora sauce,  
with prawns & rocket salad (1099 kcal)  
£16.00

Tortellini al

Gorgonzola e Asparagi V

Stuffed pasta with gorgonzola in cream,  
gorgonzola cheese & asparagus (1300 kcal)  
£15.35

Penne Arrabiata V

Short tubes of pasta in a spicy tomato  
sauce with chilli & garlic (546 kcal)  
£13.30

CARNE

Cotoletta di Vitello Burro e Salvia  
Or alla Milanese

Veal cutlet in butter & sage or  
flattened in bread crumbs  
(808 kcal / 894 kcal)  
£37.30

Saltimbocca alla Romana

Sliced veal with ham,  
cooked in white wine & sage (408 kcal)  
£20.50

Scaloppine al Limone

Veal cooked in butter & lemon (816 kcal)  
£19.30

Bistecca alla Griglia

9oz 28 days hung Aberdeen Angus sirloin  
steak cooked to your liking served with  
Béarnaise sauce (764 kcal)  
£26.50

Filetto al Pepe Verde

9oz fillet steak served with creamy  
brandy & green pepper corn sauce  
(783 kcal)  
£31.85

Pollo Marinato alla Carbonella

Charcoal grilled, marinated breast of  
chicken in Tuscan extra virgin  
olive oil with garlic, crushed black  
peppercorns, capers & lime juice (273 kcal)  
£17.75

Abbacchio Ligure

Baked rack of lamb with  
red wine & mixed herbs (1053 kcal)  
£24.65

Scaloppa alla Milanese

Veal escalope pan fried  
in bread crumbs (741 kcal)  
£24.45

Ossobuco

Traditional dish of Lombardia.  
Veal knuckle, slow cooked & served  
with saffron risotto (623 kcal)  
£25.70

Suprema di Pollo Principessa

Pan fried breast of chicken with  
white wine, mushrooms & cream sauce,  
garnished with asparagus (802 kcal)  
£19.30

Pollo Lucullo

Chicken breast in bread crumbs stuffed  
with spinach & garlic butter on a light  
parsley, garlic & cream sauce (1552 kcal)  
£19.30

Pollastrino Diavola

Baby chicken, grilled with  
rosemary, chilli, & garlic (286 kcal)  
£18.45

Scaloppine Joselina

Veal cooked in cream, brandy, Mustard  
seeds & chopped mushrooms (1014 kcal)  
£20.50

Kobe Beef “9oz”

The meat is heavily marbled which gives it  
a deep succulent flavour & buttery texture  
(1033 kcal)  
£61.80

FROM THE GRILL

T-Bone Steak 20oz

(Please allow 25  
minutes to cook)  
Grilled & served with  
Béarnaise sauce (1683 kcal)  
£37.75

Tagliata di Filetto  
di Manzo

Sliced prime Scottish  
fillet of beef, with balsamic, brandy  
flambé & rocket leaves (428 kcal)  
£32.10

Filetto alla Griglia

28 days hung fillet of beef  
cooked to your liking Served with  
béarnaise sauce (608 kcal)  
£31.45

PESCE

Frittura Di Pesce Portofino

Deep fried calamari, prawns,  
scampi & scallops served with  
tartare & sweet chilli sauce (1288 kcal)  
£22.65

Lemon Sole Carlo

Grilled & served in a white wine  
& mushroom sauce (399 kcal)  
£23.90

Gamberoni Diavola

Mediterranean prawns, with fresh  
chilli, garlic, white wine & olive oil (213 kcal)  
£25.65

Fresh Lobster

Thermidor or grilled with garlic butter  
(1007 kcal / 789 kcal)  
£44.85

Dover Sole

Plain grilled Dover sole (743 kcal)  
£40.80

CONTORNI

French Beans £4.65

Tossed in butter & shallots (133 kcal)

Zucchine Fritte £5.40

Fried courgettes (239 kcal)

Spinach Sauté £5.10

With garlic, chilli &  
Worcestershire sauce (20 kcal)

Broccoli £4.65

(137 kcal)

Petit Pois £5.10

Peas with onion & bacon (696 kcal)

New Potatoes £5.10

(236 kcal)

Pomme Puree £5.10

(204 kcal)

Pomme Puree £8.20

With black truffle (222 kcal)

French Fries £4.10

(598 kcal)

Sautéed Potatoes £4.65/£5.70

Plain or with bacon & onion  
(227 kcal / 248 kcal)

Funghi Trifolati £5.70

Sautéed mushrooms with  
white wine & garlic (38 kcal)

Rucola Salad £6.15

(142 kcal)

Tomato & Onion Salad £5.00

(122 kcal)

Mixed Salad £5.70

(138 kcal)

An optional service charge of 12.5% will be added to your bill. Cover charge £2.00 per person

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