

ANTIPASTI

Melanzane al Forno Baked, sliced aubergine with parmesan cheese & tomato sauce	13.20	Signor Sassi Special Salad Mixed salad with asparagus, avocado, baby artichokes & mozzarella cheese	10.00
Calamari Fritti Deep fried squid	16.25	Burrata Con Pomodori San Marzano Burrata cheese, served with San Marzano tomatoes	16.30
Prosciutto e Melone Parma ham & melon	17.30	Tricolore Salad Avocado, tomato & mozzarella	11.75
Insalata di Pesce A mixture of squid, prawns & octopus marinated in extra virgin olive oil, garlic & lemon juice	15.25	Avocado Bernardo Avocado with lobster, scampi & prawns, served with cocktail sauce	18.50
Gamberoni Salsa Piccante Grilled prawns served with tomato sauce chilli & a dash of cream	16.30	Arancini al Tartufo Rice balls with black truffle and parmesan cheese	9.95
Bruschetta	4.50		

CARNE

Saltimbocca alla Romana Sliced veal with ham, cooked in white wine & sage	20.30	Suprema Di Pollo Alla Principessa Pan fried breast of chicken with white wine, mushrooms & cream sauce, garnished with asparagus	19.00
Scaloppa alla Milanese Veal escalope pan fried in bread crumbs	24.00	Tagliata di Filetto di Manzo Sliced prime Scottish fillet of beef , with balsamic, Brandy flambé and rocket salad	31.00
Scaloppina Josellina Veal cooked cream, brandy, mustard seeds & chopped mushrooms	20.30	Filetto al Pepe Verde 9oz fillet steak served with creamy brandy & green peppercorn sauce	31.50
Pollo Marinato Alla Carbonella Charcoal grilled, marinated breast of chicken in Tuscan extra virgin olive oil with garlic, crushed black peppercorns, capers & lime juice	17.50	Abbacchio Ligure Baked rack of lamb with red wine & mix herbs	24.40

PESCE

Frittura di Pesce Portofino Deep fried calamari, prawns, scampi & scallops served with tartare & sweet chilli sauce	22.40	Branzino alla Griglia Sea bass grilled or filleted with lime sauce	28.50
Gamberoni Diavola Mediterranean prawns with fresh chilli, garlic, white wine & olive oil	25.40	Dover Sole Plain grilled Dover sole	40.40

*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.*

PASTA

Penne Romana Short pasta with Italian bacon, onions, garlic & tomato, served with parmesan shavings	14.25	Garganelli alla Norma The most popular dish in southern Italy, with aubergine, tomato, basil & garlic, topped with pecorino cheese	15.25
Fettuccine Alfredo The original recipe for this fettuccine pasta, imported from Rome, tossed with butter, cream & parmesan cheese. A unique experience	14.60	Ravioli Tino Stuffed with ricotta cheese & spinach in Aurora sauce, with prawns & rocket salad	15.85
Garganelli Salsiccia e Porcini Special pasta with spicy sausage especially imported from Calabria with porcini mushrooms & a light tomato sauce	17.45	Tortellini Gorgonzola e Asparagi pasta stuffed with gorgonzola in cream, gorgonzola cheese & asparagus	15.20
Penne Arrabbiata Short tubes of pasta in a spicy tomato sauce with chilli & garlic	13.20	Spaghetti Lobster	35.30
Paccheri con Ragu Napoletano Large pasta tubes with classic beef ragu	15.50	Risotto Signor Sassi Best Arborio rice with porcini mushrooms, white wine, a touch of cream & wrapped in Parma ham	19.35
		Linguine al Pesce Pasta with shellfish, garlic & tomato sauce	22.35

CONTORNI

Side Orders

Sauté Potatoes Plain or with bacon & onion	4.60	Broccoli	4.60
Spinach Sauté With garlic, chilli & Worcestershire sauce	5.05	French Fries	4.00
Tomato & Onion Salad	4.95	Rucola & Parmesan	6.00
		Mashed Potatoes with truffle	7.95

DOLCI

Dessert

all 7.40

Tiramisu Traditional tiramisù

Panna Cotta

Torta al Pistacchio Pistachio mousse cake

Sette Veli Chocolate mousse cake

LISTA DEI VINI

BIANCHI

Pinot Grigio Valdadige, Santa Margherita DOC	37.00
Savignon Blanc Collio, Fantinel DOC	41.00
Chardonnay Langhe Morino, Beni di Batasiolo DOC	34.90
Gavi di Gavi Grane, Beni di Batasiolo DOCG	47.50
Greco di Tufo, Mastroberardino DOCG	42.40
Rapitala' Gran Cru', Tenute Rapitala' IGT	53.50
Sancere, Henri Bourgeois	48.50

ROSSI

Chianti Classico	38.90
Villa Antinori Toscana, Marchesi Antinori IGT	45.00
Primitivo Di Manduria, Vespa IGT	39.00
Amarone, Domini Veneti DOCG	64.00
Barolo, Luigi Oddero DOCG	68.50
Brunello di Montalcino, DOCG Col D'orcia	72.50
Tignanello 2016, Marchesi Antinori	249.00
Sassicaia 2013, Tenuta San Guido	540.00
Chateaufeuf du Pape 2013, Christophe Mestre	62.00

SPARKLING

Prosecco Superiore Valdobbiadene	39.00
Champagne Paul Langier	69.90
Champagne Bollinger Special Cuvee	118.00

BEER

Peroni Nastro Azzurro 330 ml	4.50
San Benedetto Bottled Water 750ml Still & Sparkling	5.00

Coke 200ml	4.00
Diet Coke 200ml	4.00
Lemonade 200ml	4.00

Tonic 125ml	4.00
Slim Line Tonic 125ml	4.00
Bitter Lemon 125ml	4.00

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Signor Sassi
RISTORANTE ITALIANO
AT HOME

MENU

Sorry we are able to take
CARD PAYMENTS ONLY