

# Garlic Bread \& Nibbles 

## Pizza Garlic Bread

Plain 4.95
With Cheese 5.95
With Tomato 5.95
With Tomato \& Cheese 6.95

## Ciabatta Bread

Garlic 3.95
With Cheese 4.95
With Tomato 4.95
With Tomato \& Cheese 5.95

Bruschetta Romana 4.95
Ciabatta bread with fresh tomato, basil, onion and extra virgin olive oil
Marinated Olives 2.95

## Antipasti

## Soupe du Jour (V) 5.25

Served with fresh bread

## Chef's Homemade Pate 7.50

Smooth chicken liver pate served with chutney and toast
Caesar Salad 8.95
Mixed leaf salad with croutons, diced chicken breast, bacon, anchovies and a Caesar dressing

Calamari Fritti 7.95
Fresh squid rings served with a sweet chilli dip and tartare sauce
Moules Mariniere 7.95
Steamed with shallots, garlic white wine and cream
Barbeque Spare Ribs 8.50
Pork ribs cooked in barbeque sauce
Homemade Market Fish Cakes 8.50
Served with rocket and a sweet chilli and tartare dip
Garlic Mushrooms (V) 6.50
Button mushrooms marinated and cooked in garlic, white wine and cream
Antipasto Misto Sharing Platter 14.95 (Minimum 2 people)
Traditional Italian platter of mixed salami, Parma Ham, mozzarella cheese, mixed olives and perperonata

Insalate Caprese (V) 6.95
Tomato and mozzarella slices with a fresh basil dressing
Devilled Whitebait 6.50
With tartare sauce and lemon
Black Pudding Fritter 7.50
Deep fried served on red onion chutney topped with a poached egg

## Carne

Cheddar Cheese and Bacon Burger 14.95
Homemade burger, served with BBQ sauce, handcut chips, coleslaw and salad

Braised Lamb Henry 17.95
Shoulder of lamb, served with a rich red wine gravy, creamy mash and carrots

Chicken Provençal 16.95
Breast of chicken cooked with onions, mushrooms and a tarragon \& tomato cream sauce, served with sautéed potatoes and green beans

Chicken Milanese 17.95
Bread crumbed chicken breast served with spaghetti pomodoro finished with fresh anchovies
$160 z$ Pork Porterhouse 17.50
Served on mustard mash, sautéed savoy cabbage with pancetta topped with a rosemary and red wine jus

Cajun and Stilton Chicken 16.95
Chicken strips, with a garlic, mushroom and onion sauce
cream sauce served with rice
Sauté of Beef Stroganoff 17.95
Fillet strips in a rich sauce with mushrooms, onions, gherkins, paprika and brandy. Served with rice

Spezzatino Italiana 17.95
Strips of beef fillet cooked with onions, mushrooms and sweet peppers, served in a tomato cream sauce served with rice

Veal Saltimbocca 22.95
Escalope of veal, wrapped in Parma Ham and pan fried with lemon and butter, served with dauphinoise potatoes and roasted fennel

8oz Fillet Steak 25.95
Pan-seared, 28 days hung $80 z$ fillet steak, cooked to your liking served with pan fried onions and mushrooms and homemade chips
$80 z$ Sirloin Steak 18.95
Pan-seared, 28 days hung $80 z$ sirloin steak, cooked to your liking served with pan fried onions and mushroom and homemade chips

## Vegetariani e Pesce

Grilled Rainbow Trout 16.50
Served on a bed of crushed potatoes finished with a chive butter sauce and roasted fennel

Market Fish and Chips 16.95
Battered fish served with homemade chunky chips and crushed, minted garden peas

Fresh Catch of the Day Market Price
Please ask for today's spoils!

## Roasted Vegetable Stroganoff (V) 14.95

Flavoured with brandy and paprika, served with savoury rice
Stuffed Bell Peppers (V) 14.95
Sweet peppers stuffed with a vegetable risotto topped with mozzarella served on a Provençal sauce

Baked Vegetable Lasagne (V) 13.95
Roasted vegetables, béchamel and layers of pasta topped with tomato sauce and mozzarella

Risotto Primavera (V) 14.50
Slow cooked Italian rice dish with courgettes, carrots, broccoli and beans

## Sauces

Brandy and Peppercorn
Redcurrant \& Rosemary Jus
Bourguignon
Port \& Stilton
Diane

## Béarnaise

All at 2.25

Sides
Hand Cut Chips 3.60
Sautéed Potato \& Onion 3.60
Fresh Onion Rings 3.75
Garlic Mushrooms 3.40
Spinach \& Garlic 3.40
Tomato \& Onion Salad 3.25
Mixed Vegetables \& Potatoes 3.95
Fried Onions and Mushrooms 3.20
Roasted Fennel 3.20

## Pasta e Risotti

Penne Chicken all'Arrabiata 6.95//11.95
Chicken strips in a spicy garlic and onion tomato sauce, finished with parsley
Spaghetti Carbonara 7.95//11.95
Shallots, pancetta, garlic, white wine, cream, parsley and parmesan
Smoked Haddock Risotto 9.95//14.95
With garden peas, red onion and a soft poached egg
Spaghetti Meatballs 7.95//11.95
Homemade meatballs, served in rich tomato sauce
Seafood Risotto 15.95
Slow cooked traditional Italian rice dish, mixed seafood, garlic white wine and cream
Mushroom and Rosemary Risotto (V) 7.95//14.95
Roasted peppers, mushrooms, garlic and fresh rosemary
Homemade Lasagne 6.95//10.95
Layers of pasta with Béchamel and Bolognese sauce,
baked with mozzarella and parmesan cheese
Traditional Spaghetti Bolognese 7.95//10.95
Tossed with spaghetti topped with parmesan
Trio of Pasta 12.95pp (Minimum 2 people)
Chef's selection of three pasta dishes
Salmon Ravioli 8.95//14.50
Served with prawns in a cream of tomato and brandy sauce
Spaghetti Aglio Olio e Peperoncino (V) 6.95//10.95
Spaghetti tossed in olive oil, garlic and fresh chilli
King Prawn \& Chilli Spaghetti 18.95
Cooked in a fresh chilli, white wine and cream sauce with coriander
Penne al Tonno 7.95//10.95
Penne pasta served with flaked tuna fish in a tomato passata sauce with black pepper, capers and fresh chilli

Penne al Pesto (N) (V) 6.95//10.95
Penne pasta served with a green pesto and toasted crushed cashew nuts

## Pizza

Margherita (V) 8.95
Tomato, mozzarella and oregano
Pepperoni 10.95
Tomato, mozzarella, spicy sausage and oregano
Caprino (V) 11.50
Tomato, mozzarella, goat's cheese, olives and oregano
Genovese 11.95
Tomato, mozzarella, prawns, chicken and pesto rosso
Italiana (N) 12.95
Tomato, Parma Ham, green pesto and Dolcelatte
Capricciosa (V) 10.50
Tomato, mozzarella, mushroom, olives
Hawaiin 10.50
Tomato, mozzarella, pineapple and ham
New Yorker 14.95
Barbeque base, chicken, bacon and sliced red onion
Quattro Formaggi (V) 11.95
Simple tomato base with Chef's selection of cheeses
Ham \& Mushroom 12.95
Tomato, mozzarella, Parma Ham and mushrooms
Hot 'n' Spicy 14.95
Arrabiata sauce, Cajun chicken strips, spicy sausage and mozzarella

Additional toppings from £l each
Our pizzas are made with a homemade dough based on a secret family recipe from the famous
La Braise pizzeria near Monte Carlo.

# Monte Carlo's Sunday Lunch 

£9.95 1-course, £12.95 2-courses

## To Start

Chef's Homemade Soup of the Day (V)
Served with sliced bread

## Garlic Mushrooms

Sautéed mushrooms with garlic butter and parsley
Chicken Liver Pate
Served with toast and a tomato chutney
Black Pudding Fritter
A tower of black pudding and bacon on a red onion marmalade
Devilled Whitebait
With tartare sauce and lemon

To Follow
Chef's Roast of the Day
Served with roast and new potatoes, Yorkshire Pudding and seasonal vegetables

## Chef's Homemade Nut Roast

Served with roast and new potatoes, Yorkshire Pudding and seasonal vegetables

## Grilled Rainbow Trout

Seved on a bed of crushed potatoes finished with a lime and chive butter

## Pepperoni Pizza

Tomato, mozzarella, spicy sausage and oregano

## To Finish

Why not add a dessert for £4.50?

## Monte Carlo Mess

Mixture of crushed meringue, fruit, and cream

# Homemade Sticky Toffee Pudding 

Served with vanilla ice cream

## Selection of Mixed Ice Creams

