



Don Luigi

ITALIAN RESTAURANT

À la Carte Menu

Customers should inform staff of any food allergies when ordering.

APPETISERS

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| bowl of olives | 4 |
| homemade focaccia with dipping oils and balsamic | 7 |
| parmesan and garlic dough bites with truffle mayonnaise | 7 |
| hummus (ask for details) served with pita bread | 7 |

Handmade Garlic Breads

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| plain | 6 |
| tomato | 7 |
| tomato and chilli | 7.50 |
| mozzarella | 8.50 |
| tomato, mozzarella and pesto | 9 |

STARTERS

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| SOUP OF THE DAY | 7 |
| BRUSCHETTA CLASSIC tomatoes, basil with garlic and olive oil | 7 |
| CAPRESE SALAD buffalo mozzarella and fresh tomatoes | 11 |
| CHEF'S ARANCINI ask for details | 10 |
| SALT AND PEPPER HALLOUMI (V) pan-fried halloumi drizzled with honey chilli glaze, sautéed peppers and onions, served with lettuce cups | 8.95 |
| PAN FRIED GARLIC MUSHROOMS in a white wine cream sauce | 8 |
| CALAMARI fried squid rings served with garlic aioli | 11 |
| PAN SEARED GARLIC KING PRAWNS with chorizo and toasted bread | 12 |
| MUSSELS choice of garlic and white wine cream sauce or spicy tomato sauce | 11 |
| SALT AND PEPPER CHICKEN breaded chicken breast tossed in onions, peppers and sweet chill glaze | 10 |
| CHICKEN CAESAR SALAD baby gem lettuce, croutons, parmesan shavings, crispy bacon with grilled chicken breast and Caesar dressing | 11 |
| TOMMY'S CRISPY CHILLI BEEF strips of fillet beef with onions, peppers and a sweet chilli dressing | 11 |
| NONNA'S MEATBALLS beef meatballs in a rich tomato sauce with parmesan | 10 |

PIZZAS

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| MARGHERITA | 13 |
| Napoli sauce and mozzarella | |
| PEPPERONI | 15 |
| Napoli sauce mozzarella and pepperoni | |
| ORTOLANA | 15 |
| Mediterranean vegetables, spinach and fresh chilli | |
| DON LUIGI | 18 |
| pepperoni, ham, mushroom, Cajun chicken and red onion | |
| MEAT FEAST | 18 |
| ham, spicy sausage, Cajun chicken and pepperoni | |
| DIAVOLA | 17 |
| nduja, fresh chilli and pepperoni drizzled with honey | |
| SAN DANIELE | 17 |
| Parma ham, rocket and parmesan | |
| HAWAIIAN | 17 |
| ham and pineapple | |
| CALZONE | 19 |
| folded pizza with ham, spicy sausage, mushroom, Napoli sauce and mozzarella | |
| PIZZA MARINARA | 19 |
| anchovies, mussels, king prawns and spinach | |
| WILD MUSHROOM AND TRUFFLE | 19 |
| white base with parmesan, mushrooms, topped with rocket and truffle oil | |
| BIANCA | 18 |
| white based pizza topped with rocket, cherry tomato and buffalo mozzarella | |

PASTA

(Gluten free options also available)

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| TAGLIATELLE BOLOGNESE | 15 |
| slow cooked traditional beef ragu | |
| SPAGHETTI DON LUIGI | 16 |
| Cajun chicken, salami in a garlic and tomato sauce | |
| LASAGNA | 17 |
| slow cooked beef ragu with our home made creamy béchamel sauce | |
| SPAGHETTI CARBONARA | 15 |
| crispy pancetta in a creamy parmesan sauce | |
| TAGLIATELLE MEATBALLS | 17 |
| our famous nonnas meatballs in a rich Napoli sauce | |
| PENNE ARRABBIATA | 13 |
| rich Napoli sauce with garlic and chilli | |
| SPAGHETTI GAMBERONI PICCANTI | 18 |
| king prawns, nduja garlic and chilli sauce | |
| LOBSTER RAVIOLI | 19 |
| lobster stuffed ravioli, baby prawns, onions, Pernod and asparagus in a white wine sauce | |
| PENNE POLLO FORNO | 17 |
| chicken, broccoli, onion and spinach in a creamy white sauce oven baked with mozzarella | |
| PENNE ROSA NERO | 18 |
| chicken, nduja, broccoli in a pink sauce | |
| SPAGHETTI SCOGLIO | 20 |
| mussels, clams, king prawns and spinach in a choice of rich Napoli or cream sauce | |
| TAGLIATELLE SALMON | 17 |
| salmon, asparagus in a pink sauce | |
| CHEF'S PENNE ALLA VODKA | 18 |
| penne with onion and pancetta in a rich tomato, vodka and cream sauce | |
| WILD MUSHROOM AND TRUFFLE TAGLIATELLE | 19 |
| wild mushrooms in a light truffle cream sauce finished with parmesan crisp | |
| RISOTTO MARINARA | 20 |
| seafood risotto with a hint of garlic and tomato | |
| CHEFS ITALIAN STYLE RISOTTO | 18 |
| Wild mushroom, chicken and spinach with a touch of cream | |
| RISOTTO VEGETARIAN | 16 |
| Mediterranean vegetables in a rich Napoli sauce | |

extra meat £4 extra vegetables £2 extra king prawns £5

FISH HEADLINERS

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| PAN FRIED SEA BASS FILLET | 25 |
| with pea purée and sautéed seasonal vegetables | |
| PAN SEARED SALMON | 23 |
| with pink peppercorn sauce served on a bed of asparagus and a side of seasonal vegetables | |
| COD LOIN | 25 |
| served with creamed savoy cabbage and crispy chorizo and sautéed potatoes | |

MEAT HEADLINERS

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| LAMB SHANK | 25 |
| our slow cooked lamb served on a bed of mashed potato served with seasonal vegetables and rich gravy | |
| PORK FILLET | 22 |
| tender pork fillet with creamy pancetta and pea sauce served with seasonal vegetables and potatoes | |
| POLLO GENOVESE | 23 |
| oven baked chicken breast wrapped in Parma ham stuffed with mozzarella served with creamed spinach sauce accompanied with homemade chunky chips and tender stem broccoli | |
| POLLO MILANESE | 22 |
| breaded chicken breast served with tomato garlic and chilli spaghetti | |
| STROGANOFF | Chicken 23 Beef 28 Veg 18 |
| onions, peppers, mushrooms in smoked paprika, brandy cream sauce served with yellow rice | |
| CHICKEN CAESAR SALAD | 21 |
| baby gem lettuce, croutons, parmesan shavings, crispy bacon with grilled chicken breast and Caesar dressing | |
| CHICKEN BREAST | 21 |
| served with chunky chips and a choice of sauce: pepper, diane, mushroom, cacciatora | |

STEAKS

All steaks served with homemade chips, mushrooms and onion

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| 8OZ FILLET OF BEEF | 35 |
| SURF AND TURF 8oz fillet served with king prawns | 41 |
| 10OZ RIBEYE | 31 |
| Steak Sauces pepper, diane, red wine, Italian blue cheese, mushroom | 4 |

SIDES

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| homemade chunky chips | 6 |
| skin on fries | 5 |
| truffle and parmesan fries | 7 |
| seasonal vegetables and potatoes | 7 |
| caramelised carrots with honey and thyme | 7 |
| creamed savoy cabbage with crispy chorizo | 7 |
| seasonal salad with house dressing | 6 |
| rocket and parmesan salad with balsamic glaze | 6 |

DESSERTS

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| TRADITIONAL TIRAMISU | 8 |
| CHEESECAKE OF THE DAY | 8 |
| TRIPLE CHOCOLATE BROWNIE with hazel nut ice cream | 8.50 |
| STICKY TOFFEE PUDDING served with toffee sauce and vanilla ice cream | 8.50 |
| ITALIAN LEMON SORBET | 7 |
| MIX CHOCOLATE PROFITEROLES | 8.50 |
| ETON MESS crushed meringue, vanilla ice cream, whipped cream and berry coulis | 8 |
| LEMON TART with mascarpone and berry coulis | 9 |
| GELATO vanilla, chocolate, strawberry, mint chocolate chip, amaretto and black cherry, hazelnut | 7 |
| AFFOGATO vanilla ice cream coated with amaretti biscuit with a shot of espresso and a shot of amaretto | 10 |

VEGAN MENU

Starters

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| BRUSCHETTA CLASSIC | 7 |
| tomatoes, basil and olive oil on toasted bread | |
| HANDMADE TOMATO GARLIC BREAD | 7 |
| GARLIC WILD MUSHROOMS | 8 |
| mushrooms in a garlic tomato sauce | |
| TOMATO SOUP | 7 |
| served with a crusty bread roll | |

Mains

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| VEGETABLE STROGANOFF | 18 |
| onions, peppers and mushrooms in a smoked paprika with brandy and tomato sauce served with rice | |
| PENNE ARRABIATTA | 13 |
| rich Napoli sauce with garlic and chilli | |
| PIZZA ORTOLANA | 15 |
| vegan cheese, Mediterranean vegetables | |
| WILD MUSHROOM RISOTTO | 18 |
| with truffle oil | |

Desserts

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| lemon sorbet | 7 |
| vanilla gelato | 7 |
| seasonal fruit bowl | 7 |