

THE  
**ITALIAN**  
KITCHEN

## BREADS

- Garlic Bread** <sup>TIK</sup> **4.25**  
Ciabatta with a garlic and parsley butter.
- Bruschetta** <sup>TIK</sup> **6.50**  
Homemade Italian bread topped with tomatoes, basil, garlic, olive oil and red onions.
- Dough Balls** **5.50**  
Dough balls, rolled and baked, served with a garlic butter.
- Genovese** **6.95**  
Stone baked flat bread topped with a basil pesto.
- Pane Casa** **7.50**  
Stone baked flat bread topped with caramelised red onions, mozzarella and balsamic glaze.

- Benoli** **6.95**  
Homemade Italian bread topped with mushrooms cooked in a white wine, cream and tarragon sauce.
- Mozzarella** **7.50**  
Stone baked flat bread topped with mozzarella, garlic and rosemary.
- Caprino Con Pinoli** **8**  
Toasted Crostini topped with goat's cheese, caramelised onions, pine nuts, rocket and a balsamic glaze.
- Gamberoni Crema** **9**  
King prawns cooked in a white wine, tarragon and brandy sauce served on a toasted crostini.

## ANTIPASTI <sup>TIK</sup>

- Polpette** <sup>TIK</sup> **8.50**  
Homemade meatballs served in a rich red wine ragu with toasted crostini.
- Arancini** **8.50**  
Risotto balls filled with crispy pancetta, basil and mozzarella, covered in bread crumbs and fried.
- Caprese V** **7.95**  
Tomatoes, buffalo mozzarella, olive oil and sea salt.
- Funghi** <sup>TIK</sup> **V** **7**  
Mushrooms coated in breadcrumbs and deep fried, with a garlic mayonnaise.
- Mozzarella Crochette** <sup>TIK</sup> **V** **7.95**  
Mozzarella coated in breadcrumbs and deep fried, served with a Napoli dip.
- Antipasto Meat** **16**  
A mixture of Italian meats, with olives and flat bread.
- Antipasto Fish** **16**  
Smoked salmon, calamari, prawns, olives, marinated vegetables and flat bread.

- Gamberoni Fritti** **9.50**  
Beer battered king prawns served with a spicy mayo
- Calamari** <sup>TIK</sup> **8.50**  
Deep fried squid with a lemon and garlic mayonnaise.
- Halloumi** **7.95**  
Halloumi coated in breadcrumbs and deep fried served with a sweet chill sauce
- Gamberoni** **9.95**  
King prawns in a garlic, white wine, butter and parsley sauce.
- Mussels** **10.50**  
**Napoli** - cooked in a white wine, tomato, garlic and parsley sauce.  
**Cozze con Sidro** - cooked in a cream, cider, shallot and tarragon sauce.

## PIZZA <sup>TIK</sup>

- Uno V** **11.50**  
Mozzarella and tomato.
- Due V** **12**  
Mozzarella, tomato and mushrooms.
- Tre** **13.50**  
Mozzarella, tomato, ham and pineapple.
- Quattro** **14**  
Mozzarella, tomato, pesto, roast chicken, red onion and garlic.
- Cinque** **14.95**  
Mortadella ham, buffalo mozzarella and crushed pistachio.
- Sei** **14.95**  
Mozzarella, tomato, prawns, spicy sausage, onions, chilli and garlic.
- Sette** **14.95**  
Mozzarella, tomato, peperoni, bacon, mushroom and fresh chili.
- Otto V** **14**  
Mozzarella, tomato, peppers, mushrooms, sweetcorn and olives.
- Nove** **16**  
Mozzarella, tomato, clams, tuna, anchovies, prawns and garlic.
- Dieci** **14**  
A folded pizza filled with mozzarella and Bolognese.
- Undici** **15**  
A four cheese pizza with peperoni.
- Dodici** **16**  
Buffalo mozzarella, tomato, Parma ham, olives, rocket, parmigiano reggiano and smoked provolone.
- Tredici V** **15**  
Goats cheese, caramelised onions, butternut squash and rocket.
- Quattordici** **16.50**  
Mozzarella, tomato, salami, peperoni, ham, roast chicken and spicy meatballs.
- Quindici** **16.50**  
Spicy ndujà sausage, pepperoni, salami, mushrooms, chilli, rocket and mascarpone.

### EXTRA TOPPINGS

Meat and fish **+2.50** • Veg **+2.00** • Gluten free base **+2.50**

## THE ITALIAN KITCHEN

### OFFER <sup>TIK</sup>

Tuesday – Friday 12 noon to 2.30 & 5 to 6pm

Saturday 12 noon to 5pm

Any  
PIZZA or PASTA

**£9.95**

Add any starter with the  
<sup>TIK</sup> symbol and have  
2 courses for

**£14**

## PASTA <sup>TIK</sup>

- Penne Napoli V** **10.95**  
Penne served in a fresh tomato and herb sauce.
- Spaghetti Bolognese** **13.50**  
Spaghetti served in a traditional beef bolognese sauce.
- Spaghetti Carbonara** **14**  
Spaghetti with bacon in a pepper and parmesan cream sauce.
- Penne Arrabiata V** **11.95**  
Penne pasta served in a traditional onion, garlic, chili and tomato sauce.
- Penne al Pollo** **14.95**  
Penne pasta with chicken, mushroom, fresh chilli and garlic in a cream sauce with a dash of tomato.
- Penne Genovese V** **11.95**  
Penne pasta cooked in a pesto Genovese sauce with cherry tomatoes, pine nuts and a dash of cream.
- Tortellini Con Spinach V** **12.50**  
Tortellini pasta filled with spinach and ricotta, in a tomato and cream sauce.
- Lasagne** **14.50**  
Pasta layers baked with Bolognese, tomato and mozzarella.
- Vegetarian Lasagne V** **13.95**  
Pasta layers baked with roasted vegetables, tomato, bechamel and mozzarella.
- Linguini Casa** **14.50**  
Linguini cooked in a rich ragu with homemade spicy meatballs.
- Penne Piccante** **14.50**  
Penne pasta with spicy ndujà sausage, spinach and black olives cooked in a white wine and cream sauce.
- Spaghetti Marinara** **16**  
Spaghetti in a napolatana, garlic and white wine sauce with mussels, clams, calamari and king prawns.
- Linguini Salmone** **16**  
Linguini pasta cooked in a vodka, cream and garlic sauce with smoked salmon fillet and spinach, finished with a drizzle of pesto Genovese.
- Penne Amatriciana** **13.95**  
Penne pasta Cooked with bacon, mushrooms and onion in a white wine and tomato sauce.

Gluten free pasta **+1.5**

## POLLO

- Pollo Porcini** **18**  
Chicken breast cooked in a porcini mushroom, white wine and cream sauce.
- Pollo Diavolo** **18**  
Chicken breast cooked in a red wine tomato, onion and fresh chilli sauce.
- Pollo Milanese** **18**  
Chicken in breadcrumbs served with spaghetti arrabiata.
- Pollo Involcini** **18.50**  
Chicken breast wrapped in parma ham and stuffed with spinach and gruyere cheese, cooked in a white wine, cream and parsley sauce.
- Pollo Formaggi** **18**  
Chicken breast cooked in a blue cheese sauce with spinach and crispy pancetta.

All the above dishes (except Milanese) come with a choice of chips and salad or seasonal vegetables and potatoes.

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## BISTECCA

**Sirloin** 26  
Chargrilled 10oz sirloin steak.

### SAUCES 4

**Poivre** Cream, brandy and peppercorns.

**Formaggi** Blue cheese, white wine and cream.

**Porcini** Cream, mushroom and brandy.

**Diavolo** Red wine, tomato, onion and fresh chilli.

*All the above dishes come with a choice of chips and salad or seasonal vegetables and potatoes.*

## CARNE

**Porchetta** 19.50  
Crispy belly of pork cooked in apple gravy, served with a creamy mash and vegetables.

**Agnello** 20  
Lamb shank served on a bed of garlic and parmesan mash with a rich red wine sauce and seasonal greens.

V denotes vegetarian dishes

## INSALATA

**Casa V** 12  
The Italian kitchen house salad. Buffalo mozzarella, roasted vegetables, sauteed garlic mushrooms with tossed mixed leaves and balsamic glaze.

**Caesar** 15  
Chicken, crispy pancetta, avocado, roasted tomatoes and mixed salad leaves, with a caesar dressing, parmesan cheese and basil oil.

## RISOTTO

**Risotto Marinara** 17  
Clams, calamari, mussels, prawns, white wine and garlic.

**Risotto Con Pollo** 15.50  
Roast chicken, bacon, butternut squash, spinach, peas, cream, white wine, shallots and parmesan.

**Salmone** 16  
Smoked salmon, king prawns, cherry tomatoes, red onion, sweetcorn and mixed leaves finished with our homemade dressing.

**Risotto Spigola** 18  
Risotto with lemon, white wine, thyme and saffron topped with a crispy sea bass fillet.

**Risotto Verdura** 14  
Risotto with carrots, sweetcorn, olives, courgette and mushrooms cooked in a cream sauce.

## PESCE

**Salmone Genovese** 18  
Salmon fillet cooked in a white wine, cream and spinach sauce. Finished with a drizzle of basil pesto.

**Spigola** 19.50  
Fillets of sea bass & king prawns cooked in a white wine, butter & garlic sauce.

*All the above dishes come with a choice of chips and salad or seasonal vegetables and potatoes.*

## CONTORNI

French fries 4.50

Sauteed garlic mushrooms 4

Sauteed new potatoes 4.50

Rocket and parmesan salad 5

Mixed salad 4.50

Hand cut double cooked chunky chips 5

Mixed olives 3.50

Beer battered onions rings 5

## SUNDAY ROAST

### STARTERS

Mushrooms in Breadcrumbs  
Calamari Fritti • Bruschetta

### MAINS

Our Sunday roasts are all served with homemade Yorkshire pudding, roast potatoes, cauliflower cheese and gravy. As well as fresh vegetables on the side.

### CHOICE FROM

Roast loin of beef • Crispy belly of pork  
Chicken • Lamb (£3 supplement)  
Vegan & Vegetarian option

ONE COURSE

£15

CHILDRENS

£9

TWO COURSES

£20

## ALLERGEN

Our kitchen contains allergens. Many of our dishes can be altered to be allergen free. Please let us know if you have any dietary requirements.

**A full takeaway service is available**

*(Includes the offer whilst available)*

PLEASE CALL

**0117 961 4222**

## BOTTOMLESS BRUNCH

**SATURDAYS**

Any PIZZA or PASTA

2 hours of bottomless

Prosecco £35 or Gin £40

## STEAK NIGHT

TUESDAY

**Two × Sirloins**

half-litre of House Wine  
two sides of either chips & salad or sautéed potatoes & roasted vegetables

**£40**

## GIFT VOUCHERS

Why not purchase a voucher for a special occasion? Ask your waiter.

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thetaliankitchenhanham • info@theitaliankitchenbristol.co.uk