

Diciannove

Italian Restaurant



Executive chef **Alessandro Bay** who trained under Michelin star chef Giorgio Locatelli brings the soul of Italian flavours to the fore in everything we do, from fresh, seasonal ingredients to home-made pastas and gorgeous grills.

Stuzzichini

('Nibbles')

A selection of homemade bread extra virgin olive oil and balsamic (g/v) £4.5 Green olives from Castelvetro, Sicily (v) £3.5

Antipasti

('appetizers')

Butternut squash soup with roasted chestnuts and barley (g/v) £7 Bresaola salad with fresh fennel, rocket leaves and walnut sauce (n) £9

Bruschetta with crushed sweet potatoes, rocket leaves, pumpkin seeds and balsamic (g/n/v) £7 Buffalo mozzarella with sweet and sour pumpkin, rocket leaves and almond (d/n) £9

Fried calamari served with garlic mayonnaise and a sweet and sour sauce (a/g/n) £8 Octopus ragout with toasted garlic bread (a/g) £11

To Share

Il Supremo Italian meat and cheese platter Fried calamari, fried zucchini, prosciutto toscano, fennel salami, parmigiano reggiano, mortadella di bologna, mozzarella di bufala, pickles (d/a/g/n) £16

Primi

('first course')

Our pastas are homemade daily using eggs, semolina and "00" flour. Available to order as a small taster, or a larger secondi

Spaghetti in a tomato and basil sauce (v/g) £8/£13 Guinea fowl stuffed ravioli in a butter and pecorino di fossa sauce (a/d/g) £9/£15

Conchiglie in a pumpkin and walnut cream with breadcrumbs (d/g/n/v) £8/£14 Tagliatelle in a beef and pork ragout (a/d/g) £11/£16

Spaghetti alla carbonara (d/g) £9/£14 Spaghetti in a lobster, chilli and garlic sauce (a/g) £12/£17

Pappardelle with shallots, mixed mushrooms and chillies (a/d/g/v) £9/£15

Secondi

('second course')

Pizza margherita With mozzarella, tomatoes and basil (d/g/v) £12 Roasted Cod With chickpeas, spinach and n'duja stew (d) £22

Roasted red pepper salad With spelt and mozzarella in a tomato sauce (g/v/d) £12.5 Pancetta-wrapped chicken breast With mashed sweet potatoes and Sautéed prunes (d) £22

Pizza scarmoza affumicata With sundried tomatoes and rocket leaves (d/g/v) £13 Pan-fried monkfish With char-grilled baby gem lettuce, and a tomato sauce with ginger and olives £23

Pizza diavolona With calabrese n'duja and pugliese burrata (d) £15 10oz. rib-eye steak With mashed potatoes, endives and a Veal jus (d) £24

Galadari pizza With mozzarella, fontina, tomatoes and black Truffle (v/d/g) £18 Canon of lamb Slices marinated in harissa, with green beans, Roasted carrots and vincotto (a/d/n) £24

Red wine risotto With sausage and spring onions (a/d) £19.5

Char-grilled swordfish With rocket leaves, cherry tomatoes and lemon Dressing (a) £21

To Share

T-Bone steak (for two) With your choice of any four "Contorni" £55

Contorni

('side dishes')

Butter spinach (d/v) £4 Mixed salad (a/v) £4

Green Beans (v) £4 Mashed potatoes (v/d) £4

Roasted Potatoes (v) £4 Wild rocket, cherry tomatoes and parmesan salad (a/v/d) £4

(a – contains alcohol, d – contains dairy, g – contains gluten, n – contains nuts, v – vegetarian)

Please speak to the restaurant staff if you have any allergies or dietary requirement. Please allow 25 minutes. We only source fresh produce, delivered daily. A discretionary service charge of 12.5% will be added to your bill.