

Antipasti - Starters

Please ask about our seasonal specials

Capesante Armando

Black Pearl king scallops pan fried with a hint of chilli **£11.50**

Funghi al' Aglio (v)

Fried mushrooms in breadcrumbs, tossed in garlic butter **£7.50**
With garlic mayonnaise £8.25

Tricolore (v)

Avocado, mozzarella and tomato salad with basil and light dressing **£7.95**

Avocado, Gamberetti con Salmone Affumicato

Avocado, prawns, smoked salmon and Marie Rose sauce **£11.50**

Gamberoni Saltati in Padella

King prawns in wine, garlic butter and brandy **£11.50**

Calamari Piccante

Fresh squid in wine, tomato, garlic and chilli **£9.50**

Prosciutto e Melone

Parma ham with fresh melon **£8.50**

Zuppa del Giorno

Soup of the day **£4.50**

Pasta

Starter - £8.50 Main course - £14.50

Spaghetti Armando

A rich tomato sauce with garlic, anchovies, capers and olives

Tagliatelle Carbonara

Creamy sauce with streaky bacon, parmesan and eggs

Linguini Aglio, Olio e Peperoncino (v)

Extra virgin olive oil, fresh garlic and chilli

We typically exclude parmesan from our vegetarian dishes or use a suitable alternative; please advise us of your preference at the time of ordering

Dishes can be prepared with Grand Padano as a non-vegetarian option

Food allergies and intolerances: Please speak to our staff about the ingredients in our dishes when ordering

Thank you

Secondi Piatti – Main Courses

Please ask about our seasonal specials

Pesce

Pesce Spada Grigliato

Grilled swordfish in a white wine, lemon and garlic sauce

£18.50

Filetti di Spigola

Seabass fillets cooked with butter and sage

£22.50

Specialità di Pesce

Our fish specials of the day

Market Price

Pollame

Pollo Diavola

Chicken breast in Armando's tomato and chilli sauce

£16.50

Pollo alla Crema

Chicken breast with mushrooms, garlic, white wine & cream

£16.50

All main courses served with Italian roast potatoes and mixed vegetables

Carne

8oz Sirloin Steak

£22.50

8oz Fillet Steak

£26.50

Steaks are cooked to your preference and served plain with grilled tomato and mushroom garnish

Garlic Butter

£1.50

Sauces served on the side

£1.50

Alla Chef

With cracked and ground black pepper

Diavola

Armando's chilli sauce

Dianne

Cream, mushrooms and brandy sauce with French mustard

House Favourites

Filetto al Pepe Bianco

Fillet steak with garlic, white pepper, brandy, wine and cream

£27.00

Bistecca alla Pizzaiola

Sirloin steak cooked with garlic, wine, capers and tomatoes

£23.00

Medaglione alla Chef

Medallions of prime fillet steak (8oz) in Armando's black pepper sauce

£27.00

We aim to minimise waiting times but as every dish is cooked freshly to order; there may occasionally be a short interval between courses. We thank you for your patience.

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Vegetariano

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Creamy Risotto (v)

With Porcini mushroom and saffron

£15.00

With fresh asparagus

£13.50

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Vegano

Please ask to see our vegan options

Contorni – Side orders & extra portions

Garlic bread (v) or garlic bread with parmesan cheese

£2.50

Bruschetta (v)

£2.95

Mixed olives for two (v)

Tossed with a delicious garlic and chilli oil

£3.50

Insalata Armando (v)

Tossed salad with a light dressing

£2.50

Homemade chips (v)

£2.00

Italian roast potatoes (v)

Tossed with garlic butter

£1.50

Mixed vegetables (v)

£1.50

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