

Antipasti - Starters

Please ask about our seasonal specials

Capesante Armando

Black Pearl king scallops pan fried with a hint of chilli
£12.50

Gamberoni Saltati in Padella

King prawns in wine, garlic butter and brandy
£13.50

Funghi al' Aglio (v)

Fried mushrooms in breadcrumbs, tossed in garlic butter
£7.50
With garlic mayonnaise £8.50

Calamari Piccante

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

Tricolore (v)

Avocado, mozzarella and tomato salad with basil and light dressing
£8.95

Prosciutto e Melone

Parma ham with fresh melon
£9.50

Avocado, Gamberetti con Salmone Affumicato

Avocado, prawns, smoked salmon and Marie Rose sauce
£12.50

Zuppa del Giorno

Soup of the day
£4.95

Pasta

Starter - £9.50

Main course - £16.50

Spaghetti Amatriciana

A rich tomato sauce with garlic, pancetta and chilli

Tagliatelle al Salmone

Creamy sauce with smoked salmon, white wine and parmesan

Linguini Aglio, Olio e Peperoncino (v)

Extra virgin olive oil, fresh garlic, and chilli

**We typically exclude parmesan cheese from our vegetarian dishes;
please advise us of your preference at the time of ordering
Dishes can be prepared with Grana 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

Salmone Fresco

Salmon fillet in cream, tarragon, and prawn sauce **£22.95**

Filetti di Spigola

Seabass fillets cooked with butter and sage **£23.95**

Specialità di Pesce

Our fish specials of the day

Market Price

Pollame

Pollo Marsala

Chicken breast in Armando's Marsala wine sauce with cream and mushrooms **£17.95**

Pollo alla Crema

Chicken breast with mushrooms, garlic, white wine & cream **£17.95**

All main courses served with Italian roast potatoes and mixed vegetables

Carne

8oz Sirloin Steak £27.50

8oz Fillet Steak £33.50

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 **£34.00**

Bistecca alla Pizzaiola

Sirloin steak cooked with garlic, wine, capers, and tomatoes **£28.00**

Medaglione alla Chef

Medallions of prime fillet steak (8oz) in Armando's black pepper sauce **£34.00**

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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Thank you

Vegetariano

Please ask about our seasonal specials

Creamy Risotto (v)

With fresh mixed vegetables

£15.95

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

Contorni – Side orders & extra portions

Garlic bread (v)

£3.50

Garlic bread with parmesan cheese

£3.50

Bruschetta (v)

£3.95

Toasted bread, topped with chopped fresh tomatoes, garlic and basil

Mixed olives for two (v)

Tossed with a delicious garlic and chilli oil

£3.50

Insalata Armando (v)

Tossed mixed leaf salad with a light dressing

£3.00

Tomato and onion salad with a light dressing

£3.50

Homemade chips (v)

£2.50

Italian roast potatoes (v)

£2.00

Tossed with garlic butter

Mixed vegetables (v)

£2.00

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