

Primi

Zuppa (v) 5.50

Freshly made soup of the day.

Terrina 7.50

Ham hock terrine with tomatoes, dried in the scorching sun of Calabria, capers, wrapped in capicollo from Catanzaro.

Gamberoni 9.95

Gratinated king prawns with garlic butter and Altamura crumble.

Quattro Formaggi (v) 6.95

Warm four cheese terrine, red onion marmalade and toasted sour dough bread.

Piattu Nostru - Our unique antipasto of regional ingredients

Misto

Mixed plate of specially selected cured meats from Catanzaro with vegetables. 8.25

Verdura (v) - Misto without meat. 7.25

Spuntino – 3 crostini 6.75

Fish, vegetable and a meat topping with pesto and aged balsamic.

Teglia di Pesce Spada 8.95

Marinated swordfish loin with lime, chilli and saffron jelly.

Prosciutto 8.95

Parma ham, fig, goats cheese and spiced apple compote wraps.

Torta di Zucca (v) 7.95

Warm roasted pumpkin tart with rocket salad, pistachio and pink grapefruit dressing.

All dishes marked (v) are suitable for vegetarian.



Definitions

Capicollo – Cured shoulder of pork

Altamura – Sour dough bread from Italy

'Nduja – the real one... made with pork, herbs and Calabrian chilli

Pecorino – Ewe's milk cheese

Marsala – Fortified sweet wine

Pancetta – Cured belly pork

Secondi

Served with seasonal vegetables.

Cinghiale	15.95
Seared wild boar loin, crispy belly pork, potato cake with savoy cabbage and grain mustard cream sauce.	
Pesce del giorno	Individually priced
Market fish of the day.	
Fagiano	14.95
Roasted breast of local pheasant, leg meat tomato and 'Nduja ragu, olive oil mashed potato.	
Vitello	16.50
Medallions of veal baked in a Calabrian chilli pecorino crust, saffron and spinach risotto and red pepper sauce.	
Baccala	15.95
Pan seared salt cod with tomato, canneline beans, capers and black olives.	
Risotto (v)	12.95
Wild mushroom and truffle risotto with shaved pecorino.	
Manzo	17.95
Char grilled sirloin of beef, braised potatoes, red cabbage and wild mushroom sauce.	
Agnello	16.95
Roasted loin of Derbyshire lamb, gratin of potatoes in garlic and cream, char grilled vegetables, Marsala jus.	
Pollo	14.95
Breast of chicken baked in pancetta, chestnut and Brussels sprouts risotto and salsa verde.	
Lasagna (v)	13.95
Calabrian style char grilled vegetable lasagne with shaved pecorino and rocket.	

Did you know?...

Thursdays from 6pm - Any 2-courses (includes dessert menu)
£16.75 per person when ordered between 6pm - 7pm.

Private Parties - Why not hold your celebration, special event or business meeting here.

www.calabriacucina.co.uk - revised and including online shop

Some of our dishes may contain nuts, seeds and other allergens. We understand the risk to those with severe allergies. **Please speak to a member of staff who will discuss your requirements with the kitchen.** Prices include VAT at 20%. Tips are discretionary and go direct to the staff. We appreciate your comments, please continue to help us by telling others (incl. www.tripadvisor.co.uk) if you had a good experience or tell the manager straight away if something is not to your satisfaction.

