

Cicchetti e Grande Piatti – To Nibble and Share

- EXTRA BREAD BOARD** – Warm baked ciabatta with 8 year aged balsamic & extra virgin olive oil **v** £2.50
- NDJUA CROSTINI**– A hot, fiery soft salami from Calabria with buffalo mozzarella on char grilled ciabatta £4.95
- SICILIAN OLIVES** – Marinated Sicilian olives **V, GF** £3.50
- ARANCINI CON FUNGHI** – Wild mushroom & parmesan arancini, rocket, parmesan flakes & garlic Aioli **V** £6.50
- MOZZARELLA CORROZZA** – Fried mozzarella in herb breadcrumbs, warm vine tomato sauce, balsamic dressing & basil pesto **V** £6.50
- ANTIPASTI MISTA** – Platter of the finest Italian cured meats including D.O.C Parma ham, salami di Napoli, Coppa di Parma, fresh Campania mozzarella, marinated Sicilian olives, roasted Mediterranean vegetables, Nduja crostini & basil oil - For one £9.00/For two £17.50 **GFOA**
- FRITTO MISTO** – Platter of lightly fried calamari, tiger prawns, Langoustines & Nduja Aioli - For two £17.00

Antipasti

Warm complimentary ciabatta served with 8 year aged balsamic vinegar and extra virgin olive oil

- CAPESANTE INSALATA** – Seared diver caught King Scallops, crispy pancetta, parmesan salad & lemon oil dressing **GF** £10.95
- GAMBERONI CON AGLIO** – Giant pan fried whole tiger prawns, garlic butter, white wine and lemon 3 prawns £9.95 or 5 prawns £16.00 (Please ask if you would like them peeled) **GF**
- FUNGHI ALLA FORNO** – Baked Portobello mushroom, caramelised onion confit, golden cross goats cheese **V, GF** £7.50
- ZUPPA DELLA CASA** – Home made soup of the day with ciabatta croutons **V** £6.00
- INSALATA PRIMAVERA** – Fresh Campania mozzarella, vine tomatoes, chargrilled asparagus, courgette & roasted pepper salad with balsamic dressing **V, GF** £7.50
- BRUSCHETTA CON GAMBERONI** – Seared tiger prawn bruschetta with wilted spinach, garlic, fresh chillies, sun blushed tomatoes and cream £8.50

Le Paste e Risotti

Our pasta is Italian egg pasta served with home made sauces and parmesan cheese. Those with Dairy intolerances drum wheat pasta can be used as a substitute and gluten free pasta is available

- MICHELANGELO'S LASAGNA** – Our home made beef Lasagne, tomato sauce & parmesan £14.50
- FETTUCCINE CON GAMBERONI** – Fettuccine, tiger prawns, chorizo sausage, chilli, cherry tomato sauce & lemon oil **GFOA** £16.50
- RAVIOLI DI ARAGOSTA** – Lobster filled ravioli, fresh Scottish langoustines, cherry tomato sauce & rocket £17.50
- FETTUCCINE CARBONARA** – Fettuccine, sautéed mushrooms, smoked pancetta, egg yolk & parmesan cream **GFOA** £14.50
- TORTELLINI** – Large asparagus & ricotta filled tortellini, tomato & mascarpone cream sauce, fresh asparagus tips **V** £14.95
- FETTUCCINE DI MARE** – Fettuccine, tiger prawns, calamari & langoustines with garlic, chilli & cream sauce **GFOA** £16.00
- RAVIOLI CON PORCINI E DOLCELATO** – Spinach & ricotta filled ravioli, sautéed wild mushrooms & dolcelato cream **V** £14.95
- RISOTTO MARINARA** – Roasted tomato & basil risotto, clams, king prawns, calamari & fresh Scottish langoustines **GF** £17.00

RISOTTO GIARDINIERA - Roasted Mediterranean vegetable & tomato risotto with basil pesto & parmesan **V,GF** £14.50

Secondi Piatti

All our steaks are "Hereford" breed & dry-aged for a minimum of 28 days & char grilled on our Lava grill for a great taste

POLLO MOZZARELLA – Pan fried chicken breast, buffalo mozzarella, savoy cabbage & spicy chorizo, tomato sauce **GF** £16.50

POLLO CON FUNGHI – Pan fried chicken breast, sautéed wild mushroom cream sauce **GF** £16.50

BRANZINO AI FERRI – Pan fried fillet of line caught sea bass, pea puree & scallop cream sauce **GF** £17.95

FILETTO DI HALIBUT – Pan roasted fillet of wild caught Halibut, chargrilled Mediterranean vegetables, vine tomato sauce & lemon oil **GF** £18.50

FILLET STEAK - Char grilled 8oz Hereford fillet steak, grilled Portobello mushroom, rocket, potatoes of the day, roasted garlic & herb butter **GF** £27.00

RIBEYE STEAK - Char grilled 10oz Hereford Ribeye steak, grilled Portobello mushroom, rocket, potatoes of the day, roasted garlic & herb butter **GF** £22.95

Sauces - *Why not add a delicious homemade sauce to your steak* £2.25

DOLCELATO – Italian blue cheese & cream **GF**

DIANE- Mushroom, cream & brandy

PEPPER CORN – Crushed black pepper, cream & brandy **GF**

RED WINE JUS – Barolo wine & bone marrow reduction **GF**

Palmichael Classico est. 1981

*For over 38 years the Palmichael has developed **Classic Signature** dishes.
These dishes reflect the Palmichael's fine reputation built throughout the years.*

STEAK DIANE – Pan fried 8oz Hereford fillet steak, sautéed mushrooms, Italian brandy cream £27.00

FILETTO AL PEPE – Char grilled 8oz Hereford fillet steak, crushed black pepper corns, Italian brandy cream **GF** £27.00

FILETTO ROSSINI – Char grilled 8oz Hereford fillet steak, chicken liver pate, toasted crouton, Barolo wine jus £27.95

Sides - £3.50

- ◇ Mixed Italian Salad & balsamic
- ◇ Homemade Onion Rings
- ◇ Sautéed potatoes in Rosemary
- ◇ Hand Cut Chips
- ◇ Buttered seasonal vegetables

- ◇ Rocket & Parmigiano Reggiano salad & balsamic
- ◇ Portobello Mushrooms & roasted garlic butter
- ◇ Buttered Savoy cabbage & pancetta
- ◇ Garlic Bread/ Garlic bread & Mozzarella cheese
- ◇ Fried courgette flowers, parmesan & garlic aioli

All Meat, Chicken & Fish dishes are served with seasonal vegetables & Potatoes of the Day

V = Suitable for Vegetarians ~ **N** = Contains nuts ~ **GF** = Gluten Free ~ **GFOA** = Gluten Free Option Available
Please inform a member of staff of any allergies or specific dietary requirements upon placing your order; every care is taken to avoid any cross contamination when processing a specific allergen free order ~ Some dishes can be adapted to suit vegetarian/vegans ~ All prices include 20% VAT ~ Service is left at your own discretion

