

# Gatti's

## - Hot Starters -

<i>Gamberoni Meridionali</i> Pacific Prawns with Garlic, Herbs and Butter	11.90
<i>Funghi di Campagna</i> Forest Mushrooms Cooked in Garlic, Parsley and Olive Oil	7.20
<i>Calamari Fritti</i> Deep Fried Squid	9.95
<i>Camembert Fritto</i> Deep Fried Camembert Served with Gooseberry Preserve	7.20
<i>Grigliata di Vegetali</i> Combination of Grilled Vegetable served with Balsamic Vinegar & Olive Oil	7.70

## - Pasta -

<i>Spaghetti</i> VONGOLE - with baby clams in a Garlic and Tomato Sauce	<i>Starter</i> 8.80	<i>Main</i> 12.50
NAPOLETANA - with a Tomato Sauce & Basil	8.50	11.90
MOLINA - with Chicken, Watercress, Garlic, Chilli and Olive Oil	8.80	12.95
BOLOGNA - Classic	8.80	12.95
<i>Spaghetti all' Aragosta</i> Spaghetti with Fresh ½ Lobster and Tomato Sauce	18.50	19.90
<i>Fettucine al Salmone</i> Smoked Salmon, Fresh Shrimps and Cream Sauce	8.80	12.95
<i>Rigatoni Arrabbiata</i> Spicy Hot Tomato Sauce Enriched with Mozzarella Cheese	8.80	12.50
<i>Ravioli Emiliana</i> Home Made Pasta Filled with Chicken and Veal in a Butter and Sage Sauce	8.90	12.95
<i>Paglia e Fieno di Cipriani</i> Pasta with Parma Ham, Peas, Mushrooms and Cream	8.90	12.95

## - Soups -

<i>Minestrone</i> Vegetable Soup Like Mamma Makes	6.50
<i>Zuppa D' Aragosta</i> Lobster Soup	6.90

## - Cold Starters -

<i>Bresaola di Cinghiale</i> Cured Wild Boar with Rocket Lettuce and Parmesan Cheese	9.85
<i>Insalata Caprese di Bufala</i> Buffalo Mozzarella and Tomato with Fresh Basil	7.90
<i>Insalata di Roquefort</i> Mixed Green Salad with Roquefort Cheese and Croutons and Topped with Olive Oil Dressing	7.50
<i>Smoked Salmon</i> Best Quality Wild Smoked Salmon	10.20
<i>Frutti di Mare</i> Fresh Seafood Salad	10.20
<i>Prosciutto e Melone</i> Parma Ham with Melon or Mozzarella	8.90

## - Fish -

<i>Dover Sole</i> Grilled or Meuniere	24.80
<i>Scampi Fritti</i> Deep Fried Scampi	18.90
<i>Scampi alla Gatti</i> With Mushrooms, Garlic and White Wine Sauce served with rice	18.90
<i>Sogliola alla Gatti</i> Fillets of Sole Cooked in Breadcrumbs on a bed of mixed leaves	23.10
<i>Branzino alla Griglia</i> Fillets of Seabass Marinated in Fresh Herbs and Grilled	19.80

### All prices are inclusive of VAT

As everything is cooked to order from the finest ingredients, occasionally your food may take a little longer to arrive

Party Bookings catered for Evenings and Weekends

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## - Meat & Poultry -

<i>Filetto al Pepe</i> Prime Fillet in a Green Pepper Sauce	21.50	<i>Pollo ai Perri</i> Chicken Paillard served with cubes of Aubergine & Cherry Tomato	13.95
<i>Filetto allo Stilton</i> Prime Fillet Grilled and Topped with Stilton Cheese Sauce	21.50	<i>Petto di Pollo Don Michele</i> Breast of Chicken in a Light Mushroom Sauce	13.95
<i>Filetto alla Griglia</i> Grilled Prime Fillet Steak on a bed of mixed leaves	21.50	<i>Vitello alla Milanese</i> Escalope of Veal Pan Fried in Breadcrumbs	18.20
<i>Châteaubriand Sauce Béarnaise</i> For Two Persons Served with Wild Saute Mushrooms, Grilled Tomatoes and Bearnaise Sauce	43.00	<i>Scaloppina a Limone</i> Veal with Lemon and Butter Sauce	18.20
<i>Fegato di Vitello</i> Calf's Liver Cooked with Butter and Sage or Grilled with Bacon	17.95	<i>Nodino al Rosmarino</i> Veal Chop with Rosemary and White Wine Sauce	18.20
<i>Anitra all' Arancio</i> Traditional Duck with Orange Sauce	17.50	<i>Tagliata di Manzo</i> Grilled Scotch Sirloin Steak served with Wild Mushroom & Parmesan Shavings	19.50
<i>Costolette D' Agnello ai Ferri</i> Grilled Lamb Cutlets on a bed of mixed leaves Served with Mint Sauce	18.20		

## - Vegetables -

<i>Selection of Fresh Vegetables of the Day</i> Per Person	5.00
<i>Potatoes</i> New Potatoes, Sauté, Lyonnaise, French Fried	2.80
<i>Sauté Mushrooms</i>	2.80
<i>French Beans</i>	2.80
<i>Mange Tout</i>	2.80
<i>Spinach</i>	2.90
<i>Zucchine Fritte</i>	3.30
<i>Broccoli</i>	2.80
<i>Green Salad, Mixed Salad, Tomato &amp; Onion Salad, Rocket &amp; Parmigiano Salad</i>	3.80
	5.80

## - Dolci -

<i>Ice Cream</i> Vanilla or Chocolate Lemon Sorbet Selection from the Trolley	from 6.40
<i>Cheeses from the Board</i>	6.60
<i>Coffee</i> Served with Amaretti Filter Coffee or Tea Espresso or Cappuccino	2.70
<i>Tea</i> Mint, Camomile, Earl Grey	2.70

A 12½ % Discretionary Gratuity will be added to the bill  
Cover Charge £1.25

All credit cards accepted  
Cheques accompanied by a Bankers Card (to card value)  
This Menu is only a Suggestion not a Contract