

## **pane**

£3.45

A selection of traditional Italian breads with a dipping bowl of extra virgin olive oil & balsamic vinegar

## **piadina**

£3.45

A choice of home-made crispy piadina, either with cumin & fennel seeds, fresh rosemary, garlic or tomato sauce and fresh basil

Miguel Angelo Freitas  
*Chef di Cucina*

*At Neon – our aim is to be the best modern Italian restaurant & bar in South London.*

## primi e antipasti

<b>BRUSCHETTA *V</b> Italian 'bruschetta' smothered with fresh vine tomatoes, garlic & basil. A classic!	£3.95	<b>MELANZANE *V</b> Chargrilled aubergine 'florets' hand filled with black olives, peppers, capers, garlic, chilli, ricotta cheese, basil & mint over a mini bruschetta. <i>Served at room temperature</i>	£4.75
<b>COZZE</b> Vine mussels lightly fire sautéed in Prosecco Italian wine with fresh cherry tomatoes, garlic & fresh dill	£6.45	<b>CARPACCIO</b> Thinly sliced raw smoked Sardinian swordfish with a home made lemon, dill & extra virgin olive oil dressing.	£6.45
<b>BRESAOLA</b> Thin slices of mountain cured smoked beef served with mixed grilled pickled vegetables. A recipe from the Lombardia region of Italy	£5.95	<b>TOMINO ALLA PIASTRA *V</b> A sandwich of creamy tomino cheese, oven baked flat mushroom cup and rosemary over a crispy bruschetta. Then drizzled with truffle oil. Lush!	£5.25
<b>SPIEDINI DI PESCE</b> Three pan-fried rosemary skewers with tuna, swordfish & scallop with a tangy lime, coriander & turmeric dressing	£6.95	<b>CREVETTES PICCANTI</b> Pan braised red Mediterranean king prawns with garlic, fresh chilli & extra virgin olive oil served over a nest of fresh rocket	£6.95

## insalate

<b>POLLO &amp; AVOCADO</b> Golden char grilled breast of chicken marinated in fresh herbs & served with slices of ripe avocado, seasonal leaves, cherry tomatoes & our home made dressing	£8.25	<b>INSALATA DI TONNO</b> Char grilled fresh tuna steak, boiled eggs, crispy peppers, rocket leaves, fresh leeks, tuscan olives, spring onions & Sicilian anchovies in a tangy lemon dressing. Superb.	£9.95
<b>INSALATA D'ANATRA</b> Crispy duck breast, succulent watermelon, mixed green leaves, chickory, toasted hazelnuts all in a tangy orange dressing	£8.65	<b>INSALATA ITALIANA *V</b> Fresh buffalo mozzarella, vine tomatoes, ripe avocado, chargrilled peppers, mixed leaves, aubergines & courgettes, crostini bread sticks in a sexy sun-dried tomato dressing.	£6.85

## weekly specials

PASTA - £8.45

MAINS - £13.45

PIZZA - £8.65

*Please ask the waiter for details*

\*V - vegetarian / Please note that all dishes may contain traces of Nuts

Enjoy Neon's food at home with EATALIA.  
Visit [www.eataliahomedelivery.com](http://www.eataliahomedelivery.com)

# pasta

<b>RISOTTO MARE</b> Classic risotto dish with fresh baby cuttlefish, squid, king prawns & home made tomato sauce all cooked in a zesty fresh fish stock	£8.95	<b>SPAGHETTI *V</b> Spaghetti with a fresh cherry tomato & basil sauce with a touch of chilli - simple, healthy and delicious	£6.95
<b>TORTELLONI *V</b> Fresh hand made tortelloni with a creamy goat cheese and pepper filling served with crisp mixed wild mushrooms and fresh thyme	£8.45	<b>GNOCCHI *V</b> Fresh handmade potato gnocchi with pan fired bell peppers, courgettes, red onion, cherry tomatoes & fresh parsley	£7.25
<b>CAPELLI D'ANGELO *V</b> A nest of ultra fine spaghetti pasta with fresh coriander, julienne courgettes and peppers in an oven roast tomato cup and a creamy saffron sauce	£7.85	<b>FUSILLI AL PESTO *V</b> Fusilli pasta with a home made rocket pesto sauce, oven roast pine nuts and red peppers, sprinkled with parmesan shavings. A great mix of sharp and sweet flavours	£7.45
		<b>CONCHIGLIONI</b> Large shell shaped pasta with a smooth sun-dried tomato sauce, spicy Spanish chorizo sausage & fresh rocket	£7.65

# pizza

<b>PIZZA DIAVOLA</b> Spicy Chorizo sausage, marinated peppers, tomato sauce, mozzarella, rocket, fresh chilli & garlic	£8.25	<b>PIZZA POMODORI</b> Slow oven roast tomatoes, roasted aubergines, tomato sauce, mozzarella, & waves of cured speck ham	£8.25
<b>PIZZA SCAMORZA *V</b> Smoked mozzarella, tomato sauce, Char grilled aubergines, courgettes & black olives	£7.95	<b>PIZZA GORGONZOLA</b> Gorgonzola cheese, rocket, Parma ham, tomato sauce & mozzarella	£8.45
<b>PIZZA BUFFALA</b> Fresh buffalo mozzarella, tomato sauce, green basil and cherry tomatoes. Wake up your senses!	£8.75	<b>MARGHERITA *V</b> Tomato sauce, mozzarella & fresh basil	£6.95
<b>PIZZA PESCATORE</b> Tomato sauce, mozzarella, fresh mussels, king prawns & ultra thin slices of smoked cured Sicilian swordfish. Superb!	£9.95	<b>CALZONE*V</b> Folded pizza generously filled with mozzarella, ricotta cheese, sundried tomatoes and artichokes covered with a fresh tomato sauce . A modern interpretation! <i>Why not ask to add Parma Ham on top. Superb! extra £1.45</i>	£8.65
<b>PIZZA VEGETERIANA *V</b> Grilled peppers & aubergines, cherry tomatoes, courgettes, artichokes, mushrooms, tomato sauce & mozzarella	£7.85		

Neon's **Aperitivo Hour** is between 6-8pm; join us at the bar for superb complimentary canapés

Open until 2am, Neon is the perfect venue for a **party** – book the cocktail bar for your sophisticated gathering.

Talk to us about DJs, champagne, canapés and birthday cake.

Visit [www.neonbrixton.co.uk](http://www.neonbrixton.co.uk) for more information or to join our mailing list

## **secondi**

<b>AGNELLO AL ROSMARINO E MENTA</b>	£12.45
Char grilled juicy mint & rosemary cutlets of lamb with sauteed buttered spinach, crispy baby potatoes & oven-dried cherry tomatoes served with a rich gravy. Smooth textures, rich flavours	
<b>FILETTO AL BARBERA</b>	£14.75
Prime beef fillet medallion pan braised with basil oil, served with oven roast shallot & parsnips, smothered in a thick Barbera wine & acacia honey sauce for an unforgettable taste	
<b>MAIALE e PRUGNE</b>	£12.95
Fillet of pork parcels generously hand filled with prunes, pecorino cheese & fresh mint, pan braised in white wine & served over a caponata vegetable stew topped with ????? for an amazing taste sensation	
<b>INVOLTINO DI POLLO</b>	£11.45
Golden pan-roasted chicken breast envelopes wrapped in delicious oven roast crispy parma ham & filled with mozzarella cheese, artichokes and rocket, served with lightly sautéed pak choi & roast baby potato mash with a hint of rosemary	
<b>CAPONNET *V</b>	£9.95
Oven roasted Savoy cabbage parcels topped with smoked mozzarella and stuffed with Arborio risotto, borlotti beans and fresh herbs with a centre piece of sautéed wild mushrooms in white wine	
<b>GAMBERONI AL MIELE</b>	£14.45
Chargrilled king prawns sautéed with a delicious thick acacia honey sauce with coriander, sesame seeds & a touch of lime, all served over crispy seasonal vegetables with a touch of garlic and chilli	
<b>BRANZINO AL CARTOCCIO</b>	£12.95
Prime fillet of bass pan braised with a sundried tomato tapenade and served over a fresh puy lentil salsa. A wonderful combination of mediterranean flavours.	
<b>PESCE SPADA ALLO CHAMPAGNE</b>	£14.95
Succulent char grilled swordfish steak in a creamy champagne and shallot sauce on a bed of courgettes sautéed with crispy sesame and coriander seeds. Celebrate, this is sensual and sexy!	
<b>ANATRA AL MELAGRANATA</b>	£14.95
Chargrilled breast of barbery duck served with sautéed leeks and a rich and sweet pomegranate sauce	

## **contorni**

<b>INSALATA VERDE</b>	£3.45	<b>RUCOLA E PARMIGIANO</b>	£3.45
Seasonal leaves in a tangy home made mustard dressing		Rocket and flakes of parmesan in a sweet balsamic dressing	
<b>VERDURE AL FORNO</b>	£2.95	<b>ZUCCHINE</b>	£2.95
Parsnips, carrots & potatoes oven baked with fresh rosemary		Courgettes sautéed with toasted sesame & coriander seeds	
<b>PAK CHOY</b>	£3.95	<b>PATATINE</b>	£2.95
Crispy pak choi sautéed in butter		Crispy oven baked baby potato wedges	
		<b>PATATE PICCANTI</b>	£2.95
		Spicy baby boiled potatoes	

A suggested gratuity at 12.5% will be added to your bill (compulsory for groups of six or more)

If you have any comments or feedback – email us [neonmarco@yahoo.co.uk](mailto:neonmarco@yahoo.co.uk)



## ***dolci***

<b>TIRAMISU</b> Layers of soft mascarpone cheese, and savoiardi biscuits soaked in espresso coffee. Superb!	£4.45	<b>VINSANTO e BISCOTTI</b> A selection of Italian speciality biscuits served with a glass of 'Vin Santo' dessert wine ideal for dipping & sharing. It's a love thing!	£5.45
<b>PANNA COTTA</b> A creamy panna cotta served with a rich and sweet freshly made pomegranate sauce.	£4.75	<b>CANNOLI</b> Hand made oven baked pastry envelopes gently filled with home-made ice-cream topped with whipped cream & dark chocolate - delicious	£4.75
<b>FRUTTA ESOTICA</b> A delicious compote of exotic fruits with Gran Marnier, a delicate touch of vanilla & sharp tang of lime perfectly complemented with a generous scoop of 'crema' Italian ice-cream	£5.95	<b>GELATO</b> Two scoops from a choice of probably the best home-made ice-creams & sorbets outside Italy! Ask us for our selection	£3.95
<b>SOPRESA DI CIOCCOLATA</b> A superbly sexy chocolate brownie baked on the moment and served with vanilla ice-cream. Opposites attract!	£5.25	<b>FORMAGGI</b> A selection of Italian and Mediterranean cheeses served with our home made bruschetta and fresh seasonal fruit. Ideal to share	£8.95

## ***dessert cocktails***

<b>MUDSLIDE</b> Baileys, Kahlua, Vodka & creamy vanilla ice-cream. Lush!	£5.95	<b>CAFFE KAHLUA</b> Coffee & Kahlua	£4.95
<b>FRIAR TUCK</b> Frangelico, Crème de Cacao, Milk & Double-cream	£5.45	<b>MOCHA -TIA</b> Coffee, Chocolate & Tia Maria	£4.65
<b>IRISH 49</b> Baileys, Drambuie, Coffee & Whipped cream	£5.45	<b>CAFFE CORRETTO</b> Espresso coffee with your choice of a shot of Sambuca or Grappa. The Italian drink of choice.	£4.95
<b>COCKTAIL GELATO</b> Lime sorbet, vodka & blue curacao	£5.95	<b>CAFFE AMARETTO</b> Coffee, Amaretto & Whipped Cream	£5.45
<b>CAFFE IRLANDESE</b> Coffee, Fresh Cream & Highland Whisky	£4.95	<b>CIOCCOLATA CALDA AL FRANGELICO</b> Frangelico & hot chocolate	£5.25
<b>CAFFE CALYPSO</b> Coffee, rum & whipped cream. Totally tropical!	£4.95		

## *liquori*

SAMBUCA (White or Black)	£3.95	COINTREAU	£3.95
AMARO AVERNA	£3.95	GRAND MARNIER	£4.95
LIMONCELLO	£3.95	FRANGELICO	£4.45
AMARETTO SARONNO	£4.25	MALIBU	£3.95
VIN SANTO	£4.45	TIA MARIA	£3.95
GRAPPA	£4.45	REMY MARTIN VSOP	£5.95
BENEDICTINE	£4.95	TAYLOR'S PORT	£4.95
ARCHERS	£3.95	GLENMORANGIE	£5.95
DRAMBUIE	£4.65	CALVADOS VSOP	£4.45
BAILEYS IRISH CREAM	£3.95		

**All our Spirits & Liquors are served as  
DOUBLES. All spirits include a mixer.**  
Please ask a waiter for our full selection

## *caffè e the*

CAFFÈ ESPRESSO	£1.65	CAFFÈ LATTE	£1.95
CAFFÈ MACCHIATO	£1.65	CIOCCOLATA CALDA	£1.95
CAFFÈ DOPPIO ESPRESSO	£1.85	THE	£1.95
CAPPUCCINO	£1.95	PLEASE ASK FOR A SELECTION	



**5<sup>th</sup> April 2005**

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## ***speciali***

### **VENISON SKEWERS**

panbraised fillet of venison rosemary skewers served with wet smoked mozzarella polenta & chargrilled asparagus

£13.45

### **PIZZA WILD BOAR**

Mozzarella, tomato sauce, fresh vine tomatoes, rocket and wild boar ham

£8.65

### **LEMON & SWORDFISH RISOTTO**

Arborio rice risotto with lemon juice, fresh cherry tomatoes, chives & thinly sliced smoked swordfish

£8.45

# aperitivi

## MARTINI

<b>DRY MARTINI</b>	£5.45
Martini extra dry vermouth & gin. The classic, need I say more	
<b>VODKA MARTINI</b>	£5.45
Martini extra dry vermouth & vodka	
<b>DIRTY MARTINI</b>	£6.45
Gin, olive juice & Martini extra dry	
<b>VESPER MARTINI</b>	£6.45
Gin, vodka & Martini extra dry The james bond classic...shaken!	
<b>COWBOY MARTINI</b>	£6.25
Gin, fresh mint leaves, orange bitters	
<b>COCUBA MARTINI</b>	£6.45
Rum, Malibu, frangelico, crème de cacao	
<b>MARTINI ROYALE</b>	£7.45
Vodka, crème de cassis, prosecco	
<b>MELON MARTINI</b>	£6.95
Vodka, midori & fresh lime juice. A perfect drink for the fruit lover.	
<b>STRAWBERRY MARTINI</b>	£6.95
Vodka & freshly crushed strawberries. The house special!	
<b>BABY BLUE MARTINI</b>	£5.45
Gin, blue curacao, grapefruit & pineapple juice. Turquoise blue, easy drinking & fairly sweet	
<b>LEMON MERINGUE MARTINI</b>	£6.45
Citron vodka, drambuie & lemon juice. Smooth taste of the most delicious lemon meringue.	
<b>BEE'S KNEES MARTINI</b>	£6.45
Aged rum, runny honey, orange juice & double cream. Smooth & orangey to start, with a rum & honey finish	
<b>ESPRESSO MARTINI</b>	£5.95
Vodka, espresso & kahlua. The elegant caffeine 'pick me up!'	
<b>COOL MARTINI</b>	£5.95
Midori, tequila & cranberry juice. Complex and surprisingly enjoyable	
<b>SILVER BULLET MARTINI</b>	£6.45
Gin, sambuca & fresh lemon juice. A sweet but balanced combination of aniseed, gin & lemon	
<b>SMOKY MARTINI</b>	£6.45
Gin, sloe gin, Martini extra dry & orange bitters Dry & sophisticated	

*We use **Bombay Sapphire**, **Finlandia** Vodka & **Bacardi**  
as our cocktail & pouring brands of choice*