

# A LA CARTE MENU

## STARTERS

### Ciotola Di Olive (V) (VG)(DF) (GF)

Marinated sicilian  
nocellara olives  
5.00

### Pane e Burro (V) (VG)(DF)

Homemade focaccia &  
ciabatta basil butter  
7.00

### Zuppa del Giorno (V)

Soup of the day served  
with warm crostini bread &  
butter (Ask a member of staff)  
8.50

### Antipasti (sharing)

Selection of Italian cured  
meats, parmaham,  
salami di Napoli,  
bresola, mortadella,  
served with artichokes,  
sun blushed tomatoes,  
pickled veg, warm  
focaccia bread, extra  
virgin olive oil & balsamic  
19.50

### Brodo di Cozze

Fresh Mussels fried with  
casa canavel prosecco, chilli,  
garlic, shallots, fresh parsley,  
homemade crusty bread  
11.50

### Caprino (V)(GF)

Log of Goat cheese  
gratin, beetroot carpaccio,  
caramelised red onion &  
honey glazed walnuts,  
10.00

### Polpette Della Casa

Meat balls, spicy  
tomato sauce, served  
with homemade  
crostini bread  
10.00

### Bruschetta di Napoli (V)

Tomatoes marinated in  
extra virgin olive oil, garlic,  
onion, fresh basil, served  
with warm crostini bread  
8.00

### Calamari Fritti

Crisp and tender squid,  
coated in semolina flour,  
herbs, chilli, garlic  
tartare sauce  
10.50

### Gamberi Piccanti

Pan fried king prawns  
in white wine, chilli,  
garlic sauce, homemade  
crusty bread  
11.50

### Fegato di Agnello

Lamb liver cooked in red  
wine, veal jus, baby shallots,  
& fresh herbs served with  
homemade crostini bread  
11.00

### Arancini (V)

Rice balls, stuffed  
with mozzarella and  
truffle, served with  
truffle mayo  
10.00

### Insalata Tri-Colore (V) (GF)

Buffalo mozzarella, beef  
tomato, fresh basil,  
oregano, extra virgin olive  
oil & balsamic dressing  
9.50

## PASTAS

### Tagliatelle Bolognese

Slow cooked Bolognese, tagliatelle  
pasta  
15.50

### Spaghetti Carbonara

Spaghetti pasta, smoked pancetta, white  
wine, black pepper , egg yolk , parmesan &  
cream  
15.50

### Lasagna

Home-made fresh pasta layers, beef ragu,  
bechamel sauce grated parmesan, topped with  
mozzarella  
16.95

### Mezzi Rigatoni Arrabiata

Mezzi rigatoni pasta, spicy nduja, chilli,  
garlic, herbs, cherry tomato sauce  
14.50

### Paccheri con Nduja

Paccheri pasta, spicy nduja sausage,  
pancetta, creamy cherry tomato  
sauce  
17.50

### Mezzi Rigatoni con Pollo

Mezzi rigatoni pasta, chicken, mushrooms,  
pancetta, cream sauce & parmesan  
18.00

### Linguine Radici

Linguine pasta, fresh mussels, calamari,  
king prawns, olives, cooked in white wine &  
cherry tomato sauce  
19.50

### Ravioli Ricotta & Spinach (V)

Fresh pasta parcel filled with ricotta &  
spinach, fresh spinach, cream &  
gorgonzola dolce sauce  
17.00

### Ravioli all'Aragosta

Fresh pasta- parcel, filled with  
lobster, pea pure & tomato &  
lobster bisque sauce  
24.00

### Risotto porcini

Arborio rice cooked in white  
wine, porcini mushrooms,  
black truffle cream & sage  
17.00

### Risotto pollo

Arborio rice cooked in white  
wine, chicken, asparagus,  
mascarpone cheese  
18.00

### Risotto Radici

Arborio rice cooked in white wine,  
saffron, king prawns, fresh mussels ,  
calamari , fresh parsley  
19.95

## PESCI

### Branzino

Two fillets of sea bass pan fried with  
king prawns, fresh mussels, chilli,  
garlic & a white wine & cream sauce  
served with roasted new potatoes  
23.95

### Salmon

Oven baked salmon served  
with wilted spinach, white  
wine, dill & lemon butter sauce  
& roasted new potatoes  
22.95

### Cacciucco alla Livornese

Classic stew with Sea bass, king prawns, fresh mussels, calamari,  
fresh herbs, garlic, olives in a spicy tomato sauce served with warm  
crostini bread (Sea food lovers dream)  
25.95

### Scalopina alla Romana

Pan fried pork tenderloins topped  
with sage & parmaham served in  
a tian of mashed potato, white  
wine & lemon butter sauce  
19.95

### Bistecca di Manzo

Aged 8oz Sirloin steak,  
served with chunky  
chips & grilled cherry  
tomato on the vine  
25.00

## CARNE

### Pollo dolce latte

Supreme of chicken  
breast, crushed baby  
new potatoes, dolce  
latte & spinach sauce  
20.95

### Filetto di Manzo

Aged 8oz fillet steak, served with chunky  
chips & grilled cherry tomato on the vine  
32.00

### ADD A SAUCE £3.95

Brandy & Peppercorn | Dolce Latte Cheese |  
Red Wine Reduction

### Agnello Brasato

Braised lamb shank, slow cooked with  
rosemary, thyme & garlic, served on a bed of  
mashed potato & tender stem broccoli and  
finished in our rich red wine gravy  
25.00

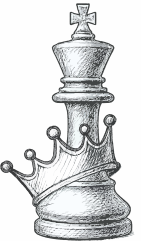
### Filetto Rossini

Aged 8oz fillet steak, topped  
with duck liver pate & truffle ,  
warm bread, wilted spinach  
, rosemary & Red wine reduction  
36.00



RADICI

THE  
KINGS  
HEAD



## SIDE DISHES

Chips 4.95	4.95
Truffle & parmesan chips 5.95	5.95
Garlic mushrooms 5.95	5.95
Onion rings 4.95	4.95
Rocket & parmesan 5.95	5.95
Tender stem broccoli 5.95	5.95
Tomato & onion 5.95	5.95



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V - Denotes vegetarian dishes | VG - Denotes vegan

We may use flour to thicken our sauces, please let us know of any allergies you may have .



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