

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, bresaola, 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, gratin, beetroot carpaccio, garlic, shallots, fresh parsley, homemade crusty bread 11.50	Caprino (V) (GF) Log of Goat cheese, caramelised red onion & honey glazed walnuts, 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		Arancini (V) Lamb liver cooked in red wine, veal jus, baby shallots, & fresh herbs served with homemade crostini bread 11.00	Polpette Della Casa Meat balls, spicy tomato sauce, served with homemade crostini bread 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			CARNE		
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		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	Pollo dolce latte Supreme of chicken breast, crushed baby new potatoes, dolce latte & spinach sauce 20.95	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
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		Bistecca di Manzo Aged 8oz Sirloin steak, served with chunky chips & grilled cherry tomato on the vine 25.00	Filetto di Manzo Aged 8oz fillet steak, served with chunky chips & grilled cherry tomato on the vine 32.00	Filetto Rossini Aged 8oz fillet steak, topped with duck liver pate & truffle , warm bread, wilted spinach ,rosemary & Red wine reduction 36.00	
			ADD A SAUCE £3.95 Brandy & Peppercorn Dolce Latte Cheese Red Wine Reduction		

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 .



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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