

# A LA CARTE MENU

## CICCHETTI

Often described as the Italian version of tapas are sharing-size dishes, typically served in cicchetti bars in Venice. The tradition is deeply tied to Venice's culture of social eating and drinking.

<b>Nocellara Olives (VG) (GF)</b> Sicilian green olives 5.00	<b>Cestino Di Pane (VG)</b> Homemade Bread with Olive Oil and Balsamic 6.00	<b>Crostini</b> Marinated white anchovies and fresh chilli 6.00
<b>Zucchini Fritti (V)</b> Crispy Courgette with Garlic Mayo 8.00	<b>Padron Peppers (VG) (GF)</b> Padron peppers & sea salt flakes 8.00	<b>Truffle Arancini (V)</b> With truffle mayo 8.00
<b>Calamari Fritti</b> Fried squid with red chill, spring onion & lemon aioli 11.00	<b>Focaccia E Prosciutto Di Parma</b> Home made Focaccia served with Parmaham and classic Italian pesto 8.00	<b>Gamberi (GF) (Our favourite)</b> King prawns with garlic, chilli & parsley 12.00

## HOMEMADE PASTA

<b>Tagliatelle Bolognese</b> Slow cooked Bolognese Ragù 16.00	<b>Spaghetti Carbonara</b> Smoked pancetta, black pepper, egg yolk, parmesan and cream 16.00	<b>Amalfi Linguine</b> King prawns, white wine, hint of chilli, garlic, herbs, capers and black olives 19.00	<b>Lasagna</b> Home-made fresh pasta layers, beef ragu, bechamel sauce grated parmesan, topped with mozzarella 17.00
<b>Rigatoni Con Pollo (Our Favourite)</b> Chicken, mushrooms, pancetta, cream sauce & parmesan 18.00	<b>Rigatoni Nerano (VG)</b> Courgette purée, red and yellow cherry tomato sauce, hint of chilli and courgettes 15.00	<b>Paccheri Al Mare</b> Paccheri with creamy tomato, Mussels & King prawns (hint of garlic and chilli ) 21.00	<b>Ravioli Ricotta And Spinach (V)</b> Home-made pasta parcels, butter and sage sauce 18.00
<b>Lobster Ravioli</b> Saffron butter sauce 24.00	<b>Risotto Porcini (VG) (GF)</b> Mushroom risotto cooked in vegetable stock, porcini mushrooms and black truffle cream 17.00	<b>Risotto Di Pollo (GF)</b> Chicken risotto, asparagus, 24-months dry aged Parmesan topped with rocket leaves 18.00	<b>Amalfi Risotto (GF) (Our Favourite)</b> King prawns, courgettes, saffron (chilli and garlic hint) 19.00

(Gluten-free options available for the above pastas, please ask a member of staff )

## MAINS

<b>Branzino (GF) (Chef's Recommendation)</b> 2 sea bass fillets (240-280gr), oven potatoes, asparagus and vin blanc sauce 24.00	<b>Salmone Al Forno (GF)</b> Fresh Salmon, Oven baked , Asparagus, oven potatoes and Salmoriglio sauce 23.00	<b>Fritto Misto Di Mare</b> Fried whitebait, prawns, squid, crispy courgette & tartare sauce 25.00	<b>Scaloppina Al Limone (GF)</b> Thinly-beaten pork, wrapped with prosciutto and sage, cooked in dry white wine , lemon and butter. Served with a side of oven potatoes 21.00	<b>Pollo Alla Milanese</b> Thinly-beaten chicken, bread-crumbed and fried with rocket, cherry tomatoes and Parmesan. Add spaghetti pomodoro £6 20.00
<b>Pollo Dolce Latte</b> Butterfly chicken breast, grilled, served with blue cheese, spinach sauce and oven potatoes 20.00	<b>Tournedos Rossini (Chef's Recommendation)</b> 8oz prime fillet steak, onion rings. 36.00	<b>Filetto Di Manzo (GF)</b> 8oz prime fillet, Chunky chips, Portobello Mushroom Add sauce £4: Peppercorn, red wine, blue cheese 33.00	<b>Tagliata Di Manzo (GF)</b> Sirloin steak (10oz), served with chips and wild rocket & parmesan Add sauce £4: Peppercorn, red wine, blue cheese 32.00	

(Gluten-free and Dairy free options available on the above dishes, please ask a member of staff)  
V-Vegetarian | VG-Vegan | for further allergen information, please speak to a member of our team.

**Risk of cross-contamination is at your own risk**

As all our dishes are cooked fresh to order, we are happy to adapt any dish to your individual taste, whilst every effort is taken to ensure your satisfaction we cannot guarantee that our dishes are allergen-free  
Prices include VAT and a discretionary 10% service charge will be added to the final bill (tables of 7 and above)



# RADICI

## THE KINGS HEAD



## SIDE DISHES

Insalata Mista (VG) (GF)	5.00
Mixed leaf garden salad	
Roasted Potatoes (V) (GF)	6.00
Rosemary roasted new potatoes	
Broccoli (V) (GF)	6.00
Tender-stem broccoli, Butter and garlic	
Patate Fritte (VG) (GF)	5.00
Add Parmesan £1	
Add truffle £1.5	
Rocket Salad (V) (GF)	6.00
Parmesan cheese	
Insalata Di Pomodoro (VG) (GF)	6.00
Tomato, red onion, fresh basil	
Buttered Spinach (V) (GF)	6.00
Sauteed spinach	
Garlic Button Mushrooms (V) (GF)	6.00



01746 557980

info@radicibridgnorth.co.uk

www.radicibridgnorth.co.uk

3 Whitburn St , Bridgnorth WV16 4QN



RADICI

THE  
KINGS  
HEAD

