

A LA CARTE MENU

STARTERS

Ciotala Di Olive (V-Vg-Df-Gf)

Marinated Sicilian
Nocellara Olives
5.00

Bread & Dips (V-Vg-Df)

Tapenade Olives | Pesto
|Balsamic & EVOO
7.50

Burrata (V-Gf)

Burrata Cheese, Beef Tomato, Fresh
Basil, Oregano & Green Pesto
10.00

Sicilian Arancini

Deep Fried Home-Made Rice
Balls Filled With Cheese &
Minced Beef | Served With
Spicy Velutti Tomato Sauce
11.00

Caprino (V-Gf)

Log Of Goat Cheese Gratin,
Beetroot Carpaccio, Caramelised
Red Onion & Honey Glazed
Walnuts
10.00

Capesante

Pan Fried Scallops Pearls | Pea
Pure | Celaric Pure | Avruga
Caviar | Lemon Dill & Butter Sauce
|Roasted Butternut Squash
16.95

Bruschetta Di Napoli (V)

Tomatoes Marinated In Extra Virgin
Olive Oil, Garlic, Onion, Fresh Basil,
Served With Warm Crostini Bread
9.00

Portobello (V) (Gf)

Portobello Mushrooms |
Gorgonzola Dolce | Mixed Crust
Herbs | Wild Rocket | Truffle Oil
10.50

Calamari Fritti

Crisp And Tender Squid, Coated
In Semolina Flower, Herbs, Chilli,
Garlic Tartare Sauce
11.00

Coppa Smoked Salmon

Smoked Salmon | Baby Prawns
|Mary-Rose Sauce | Wild Rocket |
Lemon Oil Dressing
10.50

Affetatti Misti (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
21.00

Zuppa Del Giorno (V)

Soup Of The Day Served With Warm Crostini
Bread & Butter (Ask A Member Of Staff)
8.50

Gamberoni

Pan Fried King Prawns In White Wine, Chilli | Garlic
& Plum Tomato Sauce, Homemade Crusty Bread
12.50

HOMEMADE PASTA

Spaghetti Bolognese

Slow Cooked Bolognese, Spagetti
Pasta
15.50

Spaghetti Carbonara

Spaghetti Pasta, Smoked Pancetta, White
Wine, Black Pepper, Egg Yolk, Parmesan &
Cream
15.50

Spaghetti Con Vongole

Spaghetti Pasta | Fresh Clamps | Cherry Tomato |
White Wine | Parsley | Chilli | Garlic
17.95

Lasagna

Home-Made Fresh Pasta Layers, Beef
Ragu, Bechamel Sauce Grated
Parmesan, Topped With Mozzarella
16.95

Rigatoni Arrabiata (V)

Rigatoni Pasta, Chilli, Garlic, Basil &
Cherry Tomato Sauce
14.50

Rigatoni Con Pollo

Rigatoni Pasta, Chicken, Mushrooms,
Pancetta, Cream Sauce & Parmesan
18.00

Linguine Di Mare

Linguine Pasta, Calamari, King Prawns,
Scampi, Crayfish, Chilli & Garlic, Cooked
In White Wine & Cherry Tomato Sauce
21.00

Tortellini Ricotta & Spinach (V)

Fresh Pasta Parcel Filled With Ricotta & Spinach,
Fresh Spinach, Cream & Gorgonzola Dolce Sauce
| Topped With Toasted Walnut
17.00

Lobster & Crayfish Ravioli

Fresh Pasta Parcel, Filled With
Lobster, Peas | Crayfish | Velutti
Tomato Sauce
25.00

Risotto Porcini

Arborio Rice Cooked In White Wine, Porcini
Mushrooms, Black Truffle Cream & Sage
17.00

Risotto Di Pollo

Arborio Rice | Chicken | Peas |
Baby Leaf Spinach | Mushrooms
| Mascarpone | Parmesan
18.50

Risotto Di Mare

Arborio Rice | Crayfish | King Prawns |
Calamari | Crayfish | Chilli | Garlic | Sweet
Cherry Tomato & White Wine
22.00

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

MEATS AND FISH

Branzino

Fillets Of Sea Bass | Crayfish |
Wilted Spinach | White Wine |
Dill | Lobster Bisque Sauce
24.00

Salmon

Supreme Of Scotch Salmon | King
Prawns | Hispi Cabbage | White
Wine | Dill | Cream & Saffron Sauce
24.00

Fegatto Alla Veneziana

Dutch Calves Liver | Tian Of Mush
Potato | Julienne Of Onion | Rosemary |
Red Wine & Balsamic Reduction Sauce
24.00

Pollo Funghi

Chicken Breast | Tian Of Mush
Potato | Wild Mushrooms |
Tarragon & Vin Blanc Sauce
22.50

Pollo Dolce Latte

Chicken Breast | Tian Of Mush
Potato | Gorgonzola Dolce
Cheese | Spinach & Cream Sauce
22.50

Bistecca Di Manzo

10oz Sirloin Steak | Topped With Gorgonzola Dolce
Cheese | Grilled Cherry Tomato On The Vine | Skin
On Fries | Served With Red Wine Reduction Sauce
30.00

Filetto Di Manzo

8oz Prime Fillet Steak | Skin On Fries |
Cherry Tomato On The Vine | Brandy
Peppercorn Sauce
34.95

Filetto Rossini

8oz Prime Fillet Steak | Topped With Orange Flavoured
Duck Liver Pate & Warm Crostini Bread | Baby Leaves
Spinach | Truffle | Rosemary & Red Wine Reduction
36.00

(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.

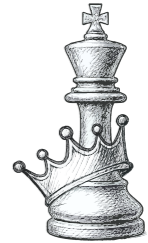
As all our dishes are cooked fresh to order, we are happy to adapt any dish to your individual taste, whilst every effort is taken to ensure your satisfaction we cannot guarantee that our dishes are allergen-free

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

Rocket Salad	6.00
Parmesan Shavings Sweet Cherry Tomato Extra Virgin Olive Oil Dressing	
Chips	5.00
Truffle & Parmesan Chips	6.50
Tenderstem Broccoli	7.50
Crispi Onion Garlic, Extra Virgin Olive Oil	
Hispi Cabbage	5.50
Garlic, Extra Virgin Olive Oil	
Roasted Potatoes	6.50
Garlic Red Onion Rosemary Duck Fat	
Mixed Leaf Salad	6.00
Mixed Leaf Salad Sweet Cherry Tomatoes Cucumber Red Onion Extra Virgin Olive Oil Dressing	



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