



Seafood Specialities

Antipasti

Zuppa di vongole del New England £9.95
New England clams & pancetta chowder

Cocktail di granchio £14.50
Hastings crab, marie rose sauce & Italian breadsticks

Pane & olive (v) (n) £11.95 (for two)
A selection of Italian breads & marinated Sicilian nocellara olives,
olive oil & balsamic vinegar

Fritto misto (for two) £23.95
Deep fried squid, whitebait, king prawns, garlic & herb mayonnaise
add king prawn £1.95

Capesante , piselli & pancetta £13.95
Pan-seared King Scallops, butternut squash purée, crispy pancetta
& aromatic breadcrumbs

Cocktail di gamberetti & avocado £12.95
Prawn, crayfish & avocado cocktail, breadstick

Bruschetta al pomodoro (v) £8.95
Toasted homemade bread with fresh chopped tomatoes, garlic,
red onion & basil

Burrata Pugliese (v) (n) £10.50
Burrata cheese, beef tomato, basil pesto dressing
add Parma ham £1.95

Salmon al gin & agrumi £12.95
Gin & citrus homemade cured salmon, fennel & orange salad

Arancinetti misti Siciliani (n) £9.50
Selection of Sicilian breadcrumb-coated rice balls on a bed of tomato sauce:
Bolognese sauce, mozzarella cheese & peas rice balls

Pasta & Risotti

Spaghetti ai frutti di mare £18.50

A selection of seafood, cherry tomatoes, white wine, garlic & chilli

Spaghetti alle vongole £17.95

Spaghetti with fresh clams, cherry tomatoes, white wine, garlic & chilli

Spaghetti all'aragosta £39.95

Spaghetti with half lobster, cherry tomatoes, white wine, garlic & parsley

Italian style spaghetti carbonara £15.95

Pancetta, free range egg, Parmesan & pecorino cheese, black pepper

Pappardelle al Ragu £16.95

Fresh pappardelle egg pasta, braised beef ragu & creamy stracciatella cheese

Risotto ai funghi £16.95 (v, gf)

Arborio rice, sautéed wild mushroom, truffle oil, parsley & white wine

Add chicken £2.50

Tortelloni gamberoni & peperoncino £19.50

Fresh tortelloni prawns & chilli egg pasta, king prawn, white wine, garlic & cherry tomato

Sacottini pera & formaggio (v) £16.95

Pear & goat's cheese ravioli, brandy pistachio creamy sauce

Please note that we can provide child portions, gluten free pasta or bread on request.

If you have an allergy or a specific dietary requirement, please inform our staff.

(v) vegetarian

(gf) gluten free

(n) may contain nuts

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Secondi

Moules Marinière £18.95

Mussels, white wine, garlic, lemon & cream, served with skinny chips

Orata al cartoccio (Sicilian bullet) £23.95

Whole seabream baked in a parcel: mussels, clams, tiger prawn, white wine, chilli, garlic & parsley

Ippoglosso All' Aragosta £26.50

Pan-seared Halibut, chive mashed potato, samphire lobster velouté sauce

Aragosta alla griglia £79.95

Whole grilled lobster, mixed salad & truffle fries

Please note lobster size between 800 - 1Kg

Pollo alla senape £17.95

Pan-fried chicken supreme, wholegrain mustard mushroom velouté & mashed potatoes

Filetto di manzo £34.95

28-day matured fillet of beef, red wine jus & wild mixed mushrooms dauphinoise potatoes, tenderstem broccoli

Fegato burro & salvia £17.95

Pan-fried calf's liver, onion compote with raspberry vinegar, mashed potatoes

Melanzane alla Parmigiana (n) £17.50

Layers of fried aubergine, tomato & Parmesan cheese & mozzarella, Altamura bread

Insalata Montalbano £13.95 (v)

Sweet Romaine lettuce, cucumber, avocado, pomegranate, goat's cheese, pumpkin seeds & citrus dressing
add Chicken £2.95/add prawns £4.50

Contorni

Zucchine fritte £4.25 | Honey glazed carrots & almond flakes £4.25
Seasonal vegetables £4.25 | Skinny chips £3.95
Mixed salad £3.95 | Rocket, cherry tomatoes & Parmesan salad £4.95

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Montalbano
RISTORANTE ITALIANO

Banana split (gf) £8.95

Caramelized banana, vanilla & chocolate gelato, Italiana soft meringue, chocolate sauce

Panettone di Natale £7.95

Panettone bread & butter with Amaretto custard

Semifreddo alle mandorle (n,gf) £7.95

Homemade nougat ice-cream, warm chocolate sauce & crushed almonds

Coppa Amaretto £8.95

Homemade fior di latte gelato, Amaretto liqueur & biscuits

Tiramisù £7.95

Homemade Italian sponge cake soaked in coffee with powdered chocolate, Baileys & mascarpone cheese

Gelati & sorbetti (n) £7.95

Your choice of two scoops from Montalbano's homemade ice creams & sorbets



Vanilla	Amerena cherry	Lemon
Chocolate	Pistachio	Mango
Salted caramel	Rum & raisin	Strawberry

Formaggi (n) £10.95

Trio of best Italian cheeses & biscuits

Pair with a glass of Passito di Pantelleria dessert wine £7.80 100ml

Passito & pasta di mandorle (n) (gf) £11.95

Passito Sicilian dessert wine served with homemade almond biscuits

Espresso	£2.65
Liqueur Coffees	£6.95
Double Espresso	£3.15
Tea	£2.50
Latte/Cappuccino	£3.10
Hot Chocolate	£3.50
Americano	£2.80