

### APERITIVI

Negroni Angelico  
Martini Rosato, Campari & Frangelico  
8.95

Classic Bellini  
Prosecco with a choice of peach or passion fruit  
7.45

### BAKERY

- Homemade rosemary & roasted garlic focaccia bread 5.45  
Served with sun-dried tomato butter
- Homemade sea salt grissini 3.95  
Served with a red pepper, aubergine & garlic dip
- Ciabatta bread with balsamic vinegar & olive oil 3.45

### FLAT BREAD

*Homemade, hand stretched dough, topped with your choice of*

- Tomato, red onion, halloumi cheese, oregano, olives, avocado 7.45
- Salami, mozzarella, tomato, olives, garlic, chilli 7.25
- Smoked salmon, capers, buffalo mozzarella, red onion, chives & rocket 8.25
- Tomato, mozzarella & garlic 5.95

### CICCHETTI

*Great to share*

- Scorched piquillo padron & sea salt 4.45
- Black pepper calamari fritti with black garlic alioli 8.95
- Arancini Siciliana - beef & mozzarella arancini served with spicy tomato sauce 6.45
- Polenta chips with a dolcelatte & truffle fondue 5.95
- Bite-sized mozzarella in carozza - deep fried breaded mozzarella with tomato & olive tapenade served with marinara dip 7.95
- Ascolana olives - deep fried green breaded olives 4.45
- Origins home marinated mixed olives 3.45
- Mixed roasted nuts 3.45

### ANTIPASTI

- Bresaola, rocket & parmesan - thinly sliced air dried beef, wild rocket, parmesan shavings, drizzled with balsamic & olive oil 11.45
- Roasted asparagus & poached hen's egg cheese fondue, parmesan confetti (Add Parma ham or smoked salmon) 9.95 12.45
- Tricolore - crushed avocado, tomato tartare & buffalo mozzarella, with a homemade pecorino pesto, pickled aubergines & home dried cherry tomatoes, served with homemade grissini 10.95
- Torched salmon carpaccio with a ruby walnut oil vinaigrette served with a carpicciosa salad 9.95
- Chicken livers & grappa parfait served with red wine poached pears, Melba toast & marsala jelly 7.95
- Affettati misti - Italian cold cuts, provolone cheese, olives & homemade Italian pickles & toasted ciabatta bread 12.45 for two 17.95
- Primavera salad - rocket, sun blushed tomato, mozzarella, asparagus, avocado, honey mustard dressing, sunflower seeds & pecorino cheese shavings 9.95

### PASTA/RISOTTO/SOUP

- Homemade soup of the day 5.95
- Scialatielli pasta & meatballs in a rich tomato & garlic sauce 10.95
- Strofie Gennaro cherry tomatoes, garlic, spring onions, chilli, capers, oregano, parmesan cheese 9.95
- Tagliolini gratinati green homemade egg noodles, Parma ham, peas, cream & parmesan gratin 9.95
- Homemade gnocchi with a slow cooked duck ragu, parmesan, butter & sage 12.45
- Risotto with wild mushroom, chestnuts & barolo topped with crispy onions 10.95
- Aubergine parmigiana baked with tomato, mozzarella, parmesan & basil, served with a tomato & red onion salad 9.45
- Spaghetti vongole with fresh clams, chilli, garlic & white wine 12.45

### STOVE

- Pork scaloppine ai funghi 13.95  
Pan fried thin escalopes in a white wine, cream & wild mushroom sauce, served with sautéed garlic spinach
- Breaded chicken supreme 14.95  
Filled with provolone cheese & Parma ham, served with heritage carrots, broad beans, fregola pasta & a chicken jus
- Roasted cod with fresh clams, white wine, garlic, chilli, fresh tomato, black olives, new potatoes & toasted ciabatta bread 16.95
- Peroni battered halibut served with triple cooked chips, minted mushy fava beans & black garlic alioli 17.95

### FROM OUR FLAT IRON GRILL

- Calves liver & pancetta 15.95  
Served with chive mash, glazed button onions & red wine jus
- Beef Tagliata 18.95  
Aged 8oz sirloin steak, honey mustard, rocket & parmesan shavings & balsamic dressing
- Lamb Scottadito 22.95  
Marinated in lemon, juniper berries, mixed herbs & garlic served on a bed of sautéed potatoes & onions
- Gamberoni Piccanti 19.95  
Served with black venere rice, stuffed tomato & salsa verde

### CORNTORNI

- Wilted baby spinach with garlic 4.95
- Sautéed mangetout with chilli & garlic 4.25
- Vegetali fritti 4.45
- Triple cooked chips 3.95
- Sautéed potatoes 4.25
- Mashed potato with chives 3.95
- Steamed black rice 3.45
- Mixed or green salad served with a mustard & honey dressing 4.45

**Head Chef: Gennaro Grella.** All our dishes are prepared & cooked in our kitchen & within reason we will try to accommodate your requests. Don't forget to see our 'Specials of the day' board! **Please inform a member of the team of any allergies or specific dietary requirements you have.** Please note that a 12.5% discretionary service charge will be added to your bill. This service charge is 100% distributed between the staff & management. *Origins at the White Lion is operated by Knowle Inns Limited.*