

SASSO DISLEY

WINTER THANK YOU

THIS WINTER, WE'RE SAYING THANK YOU. ENJOY OUR
FULL CIBO MENU AT WINTER PRICING THROUGHOUT
JANUARY AND FEBRUARY.

sasso



PANE E ANTIPASTI

OLIVE ASSORTITE (v)

Marinated olives, focaccia bread, extra virgin olive oil & balsamic vinegar

PANE ALL' AGLIO E POMODORO (v)

Garlic pizza bread with herby tomato sauce

PANE ALL' AGLIO E FORMAGGIO (v)

Garlic pizza bread with mozzarella cheese

FOCACCIA ALLA SASSO (v)

Garlic pizza bread with diced fresh tomatoes & red onions, buffalo mozzarella cheese

BRUSCHETTA CLASSICA (v)

Toasted bread with fresh tomatoes, red onions & basil

ANTIPASTO ALLA SASSO

(SHARING PLATTER MINIMUM FOR 2)

Finest Italian cured meats (Prosciutto crudo, Bresaola, Coppa, salami Milano, Mortadella with pistachio), pickled vegetables, fresh tomato & buffalo mozzarella, wild rocket, marinated mushrooms, parmesan cheese & focaccia bread

6 4

5 8

8 5

10 6

7 4

28 20

INSALATE

INSALATA CAPRESE (v)

Buffalo mozzarella, ripened beef tomatoes, avocado, wild rocket, basil oil & sea salt

INSALATA CAESAR

Crisp gem lettuce with Caesar dressing, grilled chicken strips, egg, bread crisps, parmesan & crispy pancetta

INSALATA DI TONNO

Searched tuna, mixed salad with new potatoes, green beans, egg, sweet cherry tomatoes, Kalamata olives & Dijon mustard dressing

INSALATA CAPRA AL FORNO (v)

Goats' cheese baked in filo pastry, wild rocket and pickled beetroot salad with cashew nuts and cranberry dressing

INSALATA DI MANZO

Spice roasted beef fillet strips, wild rocket & sun blushed tomato salad, parmesan cheese & balsamic glaze

14 9

16 10

18 12

16 10

18 12

PRIMI PIATTI

PATÉ ALLA SASSO

Smooth duck & chicken liver pate with Marsala wine and whipped butter, accompanied by orange & cranberry jam, toasted bread

BURRATA CON PROSCIUTTO

Creamy burrata cheese, cured ham, pistachio crumbs and truffle honey drizzle

FEGATINI DI POLLO

Chicken livers sautéed with shallots, mushrooms and Marsala cream. Accompanied by toasted bread

COSTINE DI MAIALE

Slow braised pork ribs glazed in fruity "Sasso" barbecue sauce

GAMBERONI PICCANTI

King prawns cooked in white wine, chilli, lime & garlic butter, served with garlic toasted bread

CARPACCIO DI IPPOGLOSSO E SPIGOLA

Fresh halibut and seabass marinated with citrus & chilli, garnished by sun kissed tomatoes and fennel

CAPELANTE

Fresh scallops seared with butter, flaky breadcrumb and parmesan crisp, 'Nduja & apple puree

CALAMARI E TRIGLIA FRITTI

Deep fried squid and red mullet strips, roasted pepper and garlic aioli

ZUPPA DEL GIORNO (v)

Freshly made daily soup with garlic croutons

ARANCINI CON TARTUFO (v)

Wild mushroom and rice croquettes with truffles and mozzarella cheese, set with parmesan aioli

13 8

13 8

13 8

14 9

14 9

15 10

15 10

13 8

7 5

13 8

PASTA E RISOTTO

RAVIOLI ALLO STRACOTTO

Egg pasta parcels filled with braised beef farce, rich pulled beef ragu, breaded mozzarella cheese garnish

PENNE PICCANTI

Pasta tubes in spicy tomato sauce with Calabrese and 'Nduja salami, cherry tomatoes, fresh basil

PENNE CARBONARA

Pasta tubes with smoked pancetta, egg yolks, parmesan cheese and cream

LASAGNE AL FORNO

Baked layers of egg pasta with slow cooked beef ragu, béchamel tomato & mozzarella cheese

FETTUCCINE MARE E MONTE

Egg pasta ribbons with mushrooms, prawns and spiced chicken in a truffle cream

RAVIOLI ALL'ARAGOSTA

Egg pasta parcels filled with lobster meat and cheese, in a creamy lobster bisque with prawns & cherry tomatoes

SPAGHETTI AI FRUTTI DI MARE

Spaghetti with mussels, squid, king prawns in a spicy tomato sauce with fresh herbs

TAGLIATELLE CON GAMBERI

Egg pasta ribbons with butterflied king prawns, garlic & chilli butter, cherry tomato and herb sauce

RISOTTO CON ZUCCA E TARTUFO (v)

Arborio risotto with butternut squash and parmesan puree, truffles & crème fraîche

GNOCCHI CON PESTO (v)

Gnocchi with onions, fine beans, potatoes, basil & almond pesto

TAGLIATELLE SALMONE

Egg pasta ribbons with smoked salmon, onions, garden peas, dill cream and cherry tomatoes

SPAGHETTI BOLOGNESE

Spaghetti with slow cooked beef ragu

18 10

17 12

15 10

16 11

18 12

19 13

18 13

28 13

18 13

16 12

16 12

15 10

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PIZZA

DIAVOLA	17 12
Tomato sauce, mozzarella cheese, Pepperoni piccante and Nduja salami, hot honey drizzle	
POLLO PICCANTE	16 11
Tomato sauce, smoked mozzarella cheese, spice roasted chicken and mushrooms	
BIANCA CON PROSCIUTTO	17 12
Mozzarella cheese, cured ham, parmesan cheese and truffle oil	
ROTOCOLATA CON SALMONE AFFUMICATO	17 12
Rolled pizza with mozzarella and goats' cheese, smoked salmon, pickled beetroots and crème fraîche	
NORMA CON BURRATA (v)	17 12
Tomato sauce, parmesan cheese, aubergines, creamy burrata, fresh chillies & basil	
EXTRA TOPPINGS (each)	2.5 1.5
Salami piccante / 'Nduja / Roasted ham	
Cured ham / spiced Chicken / Anchovies / Tuna Chunks	
Prawns / Smoked Salmon	
Olives / Capers / Sweetcorn /	
Sun blushed tomatoes / Mushrooms / Red onions	2.5 1.5

SECONDI DI PESCE

SOGLIOLA	28 20
Roasted lemon sole, sauteed new potatoes, grill ed asparagus and lemon	
TONNO	27 19
Seared tuna, Sicilian vegetable caponata with olives and capers in tomato agrodolce sauce	
SALMONE	26 19
Fresh salmon roasted with cauliflower florets, avocado cream	
IPPOGLOSSO	29 20
Seared halibut, grilled portobello mushrooms, champagne & tarragon beurre blanc	
BRANZINO	27 18
Roasted sea bass fillets, kale mash and salsa verde	
CODA DI ROSPO	29 20
Herb roasted monkfish, saffron cream with mussels, potato crisp garnish	

CONTORNI

PATATE FRITTE (v)	5 3
Hand cut chips. <i>ADD TRUFFLE OIL for £1.5</i>	
PATATE NOVELLE (v)	5.5 3.5
Sauted new potatoes	
PURE DI PATATE (v)	5.5 3.5
Creamy mashed potatoes. <i>ADD TRUFFLE OIL for £1.5</i>	
PISELLI (v)	5.5 3.5
Garden peas with onions and cream	
ZUCCHINE FRITTE (v)	5.5 3.5
Deep fried courgettes in semolina	

SECONDI DI CARNE

POLLO FUNGHI	26 18
Pan roasted cornfed chicken fillet, creamy mushroom and truffle sauce	
VITELLO ALLA MILANESE	26 20
Fried veal escalope in egg and breadcrumbs, accompanied by spaghetti in tomato and herb sauce	
FEGATO ALLA VENEZIANA	24 17
Pan seared veal liver with onions, sage butter, white wine and kale mash	
ANATRA	28 20
Duck fillet roasted pink & confit duck leg, raspberry and balsamic sauce	
SCAMONE D'AGNELLO	28 21
Roasted lamb rump, marinated in yoghurt and chilli, with chickpeas and vegetable casserole	

FROM THE GRILL

ALL OUR CUTS GRILLED ON CHARCOAL AND GARNISHED WITH TOMATO, RED ONIONS & CHOICE OF SAUCE

CHICKEN	27 20
Half a boneless chicken	
FILLET STEAK (approx. 10 oz)	32 24
28 Days matured prime beef fillet	
RIB EYE STEAK (approx. 10 oz)	30 24
28 Days matured prime beef rib eye	
LAMB CUTLETS	27 20
Mint and garlic marinated lamb cutlets	
T-BONE STEAK (approx. 20 oz)	33 26
Served with hand cut chips	
SAUCES (each)	2.5 1.5
Peppercorn sauce/ Red wine sauce	
Mushroom cream sauce / Truffle butter sauce	

SHARING CUTS (MINIMUM FOR 2)

GRILLED FISH PLATTER	34pp 22pp
Grilled tuna, halibut, sea bass fillet and salmon. Served with tender stem broccoli and hand cut chips, roasted pepper and garlic aioli	
RACK OF LAMB (approx. 28-30 oz)	31pp 20pp
Full rack of lamb roasted with garlic and rosemary, accompanied by kale mashed potatoes and redcurrant jus	
CHATEAUBRIAND (approx. 20 oz)	36pp 24pp
Prime beef fillet, sautéed mushrooms, wild rocket & parmesan salad, hand cut chips and a choice of sauce	

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DESSERTS

OUR DESSERTS ARE FRESHLY MADE IN OUR PASTICCERIA, USING ONLY THE FINEST INGREDIENTS.

PANNA COTTA AL PISTACCHIO (n) Pistachio flavoured cooked cream, chocolate glaze and pistachio crumbs	10 6
TIRAMISU AL CAPPUCCINO Coffee and Baileys flavoured tiramisu	9 5
TORTA FORMAGGIO AL LAMPONE Raspberry and white chocolate set cheesecake	9 5
TORTA CAPRESE (n) Flourless chocolate and almond torte, served with cherry gelato	10 5
PROFITEROLES Chocolate glazed choux pastry buns filled with orange & vanilla cream	9 5
TORTA FORMAGGIO CON NOCCIOLA Hazelnut and salted toffee cheesecake	10 5
FORMAGGIO Selection of Italian cheeses accompanied by chutney, fruits and crackers	12 8

GELATERIA

OUR GELATO IS MADE WITH FRESH DAIRY MILK AND IS FREE FROM EGGS AND GLUTEN

GELATO (2 scoops)	6 3
GELATO (3 scoops)	8 3
SORBETTO (2 scoops)	6 3
SORBETTO (3 scoops)	8 4
<u>Gelato flavors:</u> (Vanilla, Chocolate, Pistachio, Hazelnut, Cherry, Strawberry, Honeycomb, Mint) <u>Sorbetto flavors:</u> (Strawberry, Raspberry, Lemon, Mango)	
AFFOGATO Vanilla gelato complemented by Amaretto liqueur & an espresso shot	9 5

(n) - CONTAINS NUTS

These desserts may contain gluten, nuts, or traces of nuts