

MENU



APERITIVO

Il cestino pane	£2.95	Olive	£3.50
Homemade Focaccia bread served warm with olive oil & balsamic vinegar		Olives with our own selection of herbs	
Ciabatta	£2.95	Pane aglio	£4.95
Traditional Italian bread served warm with olive oil & balsamic vinegar		Pizza bread drizzled with garlic infused olive oil	
		• With mozzarella cheese	£5.95
		• With mozzarella & caramelised onions	£6.95

ANTIPASTO

Zuppa del Giorno	£5.95	Pâté	£5.95
Soup of the day, please ask for today's choice		Pâté of the day served with crispy ciabatta	
Bruschetta Pomodoro	£6.95	Asparagi al Crudo	£7.95
Toasted ciabatta bread topped with herb and olive oil marinated tomatoes and onion		Asparagus wrapped in Parma ham, oven baked with cheddar and parmesan cheese	
Caprino con Pancetta	£7.95	Ravioli	£7.95
Goat's cheese wrapped in pancetta served with caramelised figs and rocket		Please ask your server for today's choice	
Melanzana Parmiggiana	£7.95	Carpaccio di Manzo	£7.95
Sliced aubergine oven baked in a Pomodoro sauce and topped with parmesan cheese		Marinated matured beef fillet, served with rocket & shavings of parmesan, drizzled with olive oil and lemon	
Funghi Farciti	£7.95	Carpaccio di Salmone	£7.95
Portobello mushroom topped with roasted peppers, spinach and baked goat's cheese		Smoked Scottish salmon served with rocket, avocado and cherry tomatoes	
Formaggio di Capra	£7.95	Calamari	£7.95
Oven baked goat's cheese on toasted ciabatta, caramelised onion and rocket		Battered squid rings served with salad & tartar sauce	
Gnocchi al Forno	£7.95	Surf & Turf Bruschetta	£8.95
Italian dumplings cooked with spinach & gorgonzola in a creamy sauce		Pan fried tiger prawns with chorizo and sundried tomatoes seasoned with paprika, served on toasted ciabatta bread drizzled with balsamic glaze	
Barbabetola	£7.95	Cozze	£7.95
Marinated and honey drizzled beetroot slices topped with goat's cheese and rocket		Mussels cooked in a white wine, garlic and herb sauce served with toasted ciabatta	
Polpettine	£7.95	Bruschetta Gamberoni	£9.95
Homemade beef meatballs oven baked with parmesan cheese, pomodoro sauce and pesto		Toasted ciabatta topped with tiger prawns cooked in a tomato and herb sauce with a hint of chilli	

We can prepare our dishes to accommodate most allergens. Please state when ordering.

INSALATA

Caprese	£12.95	Pollo e Pancetta	£13.95
Buffalo mozzarella with sliced tomatoes on a bed of mixed leaf salad dressed with pesto and pine nuts		Grilled chicken and crispy pancetta on a bed of mixed leaf salad with honey mustard dressing	
Avocado e Salmone	£13.95	Inglese	£12.95
Smoked salmon wrapped crab meat with fresh avocado on a bed of mixed leaf salad with Marie Rose dressing		Classic English salad with pears and walnuts on a bed of mixed leaf salad with Stilton dressing	

PIZZA

Margherita	£10.95	Frutti di Mare	£14.95
Mozzarella cheese and Pomodoro sauce		Prawns, squid rings, smoked salmon and mussels	
Fiorentina	£11.95	Tuscan	£13.95
Spinach, garlic, olives and a whole egg		Margherita pizza topped with Parma ham, mozzarella and rocket	
Vegetariane	£11.95	Diavola	£12.95
Courgettes, sweetcorn, pepper, onion and mushroom		Spicy meatballs and chilli	
Volcano	£12.95	Richiesta	£14.95
Pepperoni, spiced chicken strips, salami and chilli		Create your own pizza with three of your favourite toppings	
Salami	£12.95		
Italian salami and mozzarella cheese			

Pizza Toppings - £1.50

Pepper • Spinach • Sweetcorn • Rocket • Courgette
Onion • Cherry tomatoes • Sundried tomatoes
Caramelised onions • Chilli • Cheddar cheese
Extra cheese • Garlic • Egg • Olives • Mushroom

Pizza Toppings - £1.95

Pepperoni • Salami • Chicken • Prawns
Parma ham • Meatballs • Pancetta
Buffalo Mozzarella • Goat's Cheese

PASTA & RISOTTO

Lasagne Casareccia	£11.95	Polpettine Diavola	£12.95
Traditional lasagne made with beef ragu, béchamel sauce topped with mozzarella and parmesan		Intimo's special beef meatballs cooked with red onions, tomatoes and a hint of chilli served with spaghetti	
Tortellini Ricotta	£10.95	Cannellone Vegetariane	£11.95
Spinach and ricotta filled tortellini served in a creamy green pesto sauce		Pasta stuffed with spinach, wild mushrooms, asparagus and ricotta, oven baked with béchamel sauce and parmesan cheese	
Spaghetti Bolognese	£11.95	Risotto Vegetariani	£11.95
Spaghetti served with traditional beef ragu made with medley of vegetables		Risotto cooked with seasonal vegetables in a white wine and parmesan sauce	
Spaghetti Carbonara	£10.95	Risotto Spinaci e Funghi	£11.95
Classic recipe with pancetta, garlic, parmesan and cream served with spaghetti		Risotto cooked with wild mushrooms and spinach in a creamy buttery sauce	
Tagliatelle Gamberoni	£15.95	Risotto Marinara	£16.95
Tiger prawns cooked in a spinach, chilli, tomato & garlic sauce		Risotto cooked with mussels, squid rings, king prawns, scallops and a tiger prawn in a tomato garlic and chilli sauce	
Penne Vesuvio	£12.95		
Penne pasta served with chicken and chorizo cooked in a spicy tomato sauce			

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SECONDO

Primavera Grilled chicken breast served with Intimo's salmon, creamy pomodoro and brandy sauce	£15.95	Agnello al Forno Slow cooked lamb shoulder on the bone seasoned with rosemary, served with Montepulciano jus on a creamy mashed potato bed	£17.95
Rollotini Chicken breast rolled with bacon and mozzarella, oven baked in a creamy tomato sauce	£14.95	Fegato a'la Veneziana Lamb's liver cooked to your liking with bacon and onions served on a bed of mashed potato and topped with red wine gravy	£12.95
Pollo ai Funghi Oven baked chicken breast served with our creamy parsley & mushroom sauce	£14.95	Branzino Cremosa di Brandy Pan-fried seabass fillet served with our creamy caper and brandy sauce with mussels	£16.95
Maiale al Forno Slow cooked belly of pork with our creamy mushroom and spinach sauce	£14.95	Sogliola con Spinaci Lemon sole oven baked with prawns, spinach & cheddar cheese in a white wine and Mediterranean herbs sauce	£16.95
Branzino con Asparagi Pan-fried seabass fillets on a bed of sautéed asparagus topped with creamy saffron sauce	£15.95	Melanzana Misto Oven baked sliced aubergine, courgette and tomatoes layered with mozzarella and pomodoro sauce topped with narmesan cheese	£11.95
Cozze Mussels cooked in a white wine, garlic and herb sauce, served with toasted ciabatta	£13.95		

STEAKS

All our steaks are served with chips, grilled mushroom and vine tomatoes

Bistecca Sirloin steak £17.95	Costata d'occhio Rib eye steak £17.95	Medaglio di Manzo Beef Medallions £19.95	Filetto Fillet steak £22.95
Carne di Cervo Char grilled venison steak served with a cranberry and red wine jus with caramelised carrots and gratin potato	£17.95	Filetto Rossini al Montepulciano Char grilled fillet of beef served with Montepulciano wine jus topped with a pate spread slice of crouton and cherry tomatoes	£24.95

SAUCE - £1.95

Mushroom sauce • Gorgonzola • Peppercorn • Montepulciano

GRILL

Surf & Turf Ribeye steak char grilled to your liking with lobster Thermidor, kicking prawns, calamari & fries	£27.95	Gourmet Burger Char grilled homemade beef burger with bacon and blue cheese served with chips and salad	£12.95
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SIDES - £3.50

Chips • Garlic Mushrooms • Tomato & Onion salad • Garlic Ciabatta • Sauteed Spinach
Mixed Salad • Sweet potato fries • Crispy Zucchini • Rocket & Parmesan salad • Mixed Vegetables

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SPECIALITA A CASA

ANTIPASTO

Scaloppe

Pan seared scallops with garlic and chilli butter served on a bed of rocket with
crispy pancetta
£9.95

Avocado con Gamberetti

Avocado topped with prawns, crab meat and cheddar cheese oven baked in a tomato &
béchamel sauce £9.95

Fritto Misto

Giant prawn, scampi, squid rings and white bait deep fried served with crispy
courgette and tartar sauce
£9.95

Gamberoni all'aglio

Tiger prawns cooked with tomatoes, garlic and chilli served with focaccia bread
£9.95

SECONDO

Ali di Razza

Skate wing seasoned with garlic and chilli, cooked in a white wine and tomato sauce
garnished with mussels

£16.95

Lobster Thermidor

Lobster with a traditional thermidor sauce made with white wine, butter, lemon and
parsley and accompanied by thermidor linguine or chips & salad

£23.95

Tagliatelle Nero

Squid ink tagliatelle cooked with squid rings and sun dried tomatoes in a white wine,
garlic and chilli sauce topped with Tiger prawn

£16.95

Linguine Pescatore

Linguine pasta with mussels, scallop, squid rings, king prawns and a tiger prawn
cooked with tomatoes, garlic and chilli

£16.95

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