

Kids MENU



PIZZA

Margherita
Cheese and tomato.

Proscuitto
Cheese, tomato and ham.

Pepperoni
Cheese, tomato and pepperoni.

Hawaiian
Cheese, tomato, ham and pineapple.

PASTA

Penne Napolitan
Penne pasta in a tomato sauce.

Spaghetti Carbonara
Bacon, cream and parmesan.

Spaghetti Bolognese
Spaghetti in a traditional bolognese sauce.

Penne Pesto
Penne pasta with pesto, sweetcorn and ham.

ALL
MEALS
£6

All meals come with a SQUASH and a scoop of ICE CREAM.

SUNDAY ROAST

Starters

Minestrone Soup • Mushrooms in Breadcrumbs
Calamari Fritti • Bruschetta

Mains

Roast Loin of BEEF • Crisp Belly of PORK
CHICKEN • LAMB (£2.50 supplement)

2 COURSES
£16

OUTSIDE SPREAD

BISTECCA

Sirloin 19
Chargrilled 10oz sirloin steak.

Rib-eye 17.5
Chargrilled 10oz rib-eye.

SAUCES 2.5
Poivre Cream, brandy and peppercorns.
Formaggi Blue cheese, white wine and cream.

Porcini Cream, mushroom and brandy.
Diavolo Red wine, tomato, onion and fresh chilli.

All the above dishes come with a choice of chips and salad or seasonal vegetables and potatoes.

PESCE

Salmone Genovese 15.5
Salmon fillet cooked in a white wine, cream and spinach sauce. Finished with a drizzle of basil pesto.

Spigola 17
Pan fried fillets of sea bass in a white wine, garlic and butter sauce.

Tonno 15
Tuna steak cooked in a white wine, garlic and cherry tomato sauce.

All the above dishes come with a choice of chips and salad or seasonal vegetables and potatoes.

INSALATA

Casa V 10
The Italian kitchen house salad. Buffalo mozzarella, roasted vegetables, sauteed garlic mushrooms with tossed mixed leaves and balsamic glaze.

Caesar 11
Chargrilled chicken breast, croutons, parmesan shavings, white anchovies and a Caesar dressing.

Salmone 12
Smoked salmon, king prawns, cherry tomatoes, red onion, sweetcorn and mixed leaves finished with our homemade dressing.

RISOTTO

Risotto Marinara 14.5
Clams, calamari, mussels, prawns, white wine and garlic.

Risotto Funghi V 11
Wild mushrooms, shallots and cream.

Risotto Con Pollo 13
Roast chicken, peas, cream, white wine, shallots and parmesan.

CONTORNI

French fries	3	Sauteed new potatoes	3	Hand cut double cooked chunky chips	3.5
Sweet potato fries	3.5	Rocket and parmesan salad	3.5	Mixed olives	3
Sauteed garlic mushrooms	3	Mixed salad	3.5	Beer battered onions rings	3

ALLERGEN

Our kitchen contains allergens. Many of our dishes can be altered to be allergen free. Please let us know if you have any dietary requirements.

THE
ITALIAN
KITCHEN

BREADS

Garlic Bread 3.5 Ciabatta with a garlic and parsley butter.	Genovese 4.5 Stone baked flat bread topped with a basil pesto.	Mozzarella 5 Stone baked flat bread topped with mozzarella, garlic and rosemary.
Bruschetta (TK) 4.5 Homemade Italian bread topped with tomatoes, basil, garlic, olive oil and red onions.	Pane Casa 6 Stone baked flat bread topped with caramelised red onions, mozzarella and balsamic glaze.	Caprino Con Pinoli 6 Toasted Crostini topped with goat's cheese, caramelised onions, pine nuts, rocket and a balsamic glaze.
Dough Balls 3.5 Dough balls, rolled and baked, served with a garlic butter.	Benoli 5 Homemade Italian bread topped with mushrooms cooked in a white wine, cream and tarragon sauce.	Gamberoni Crema 6.5 King prawns cooked in a white wine, tarragon and brandy sauce served on a toasted crostini.

ANTIPASTI (TK)

Polpetta (TK) 6 Homemade meatballs served in a rich red wine ragu with toasted crostini.	Mozzarella Crochette (TK) (V) 6 Mozzarella coated in breadcrumbs and deep fried, served with a Napoli dip.	Calamari (TK) 6 Deep fried squid with a lemon and garlic mayonnaise.
Arancini 6 Risotto balls filled with crispy pancetta, basil and mozzarella, covered in bread crumbs and fried.	Bianchetti 6.5 Deep fried whitebait served with a tartar dip.	Cocktail di Gamberetti 6.5 Prawns, mixed leaves with a Marie Rose sauce.
Caprese (TK) (V) 5.5 Tomatoes, buffalo mozzarella, olive oil and sea salt.	Antipasto Meat 11 A mixture of Italian meats, with olives and flat bread.	Gamberoni 7.5 King prawns in a garlic, white wine, butter and parsley sauce.
Funghi (TK) (V) 6 Mushrooms coated in breadcrumbs and deep fried, with a garlic mayonnaise.	Antipasto Fish 11 Smoked salmon, mackerel, white anchovies, prawns, olives, marinated vegetables and flat bread.	Mussels 7.5 Napoli - cooked in a white wine, tomato, garlic and parsley sauce. Cozze con Sidro - cooked in a cream, cider, shallot and tarragon sauce.

PIZZA (TK)

Uno (V) 9 Mozzarella and tomato.	Sette 12 Mozzarella, tomato, peperoni, bacon, mushroom and fresh chili.	Dodici 14 Buffalo mozzarella, tomato, Parma ham, olives, rocket, parmiggiano reggiano and smoked provolone.
Due (V) 9.5 Mozzarella, tomato and mushrooms.	Otto (V) 12 Mozzarella, tomato, peppers, mushrooms, sweetcorn and olives.	Tredici (V) 13.5 Mozzarella, chestnut mushrooms, sun dried tomatoes, caramelised onions, green peppers, roasted aubergines, with a pesto cream base.
Tre 10 Mozzarella, tomato, ham and pineapple.	Nove 13 Mozzarella, tomato, clams, tuna, anchovies, prawns and garlic.	Quattordici 14 Mozzarella, tomato, salami, peperoni, parma ham, roast chicken and spicy meatballs.
Quattro 11 Mozzarella, tomato, pesto marinated roast chicken, red onion and garlic.	Dieci 11 A folded pizza filled with mozzarella and Bolognese.	Quindici 11 Mozzarella, tuna, sweetcorn, red onions and garlic.
Cinque (V) 11 Mozzarella, tomato, free range egg, spinach and garlic.	Undici 12 A four cheese pizza with peperoni.	
Sei 12 Mozzarella, tomato, prawns, spicy sausage, onions, chilli and garlic.		

Extra toppings: Meat and fish +1.5 Extra toppings: Veg +1 Gluten free base +2.5

A FULL TAKEAWAY SERVICE IS AVAILABLE PLEASE CALL

0117 961 4222

INSIDE SPREAD

PASTA (TK)

Penne Napoli (V) 8.5 Penne served in a fresh tomato and herb sauce.	Orrechetti Genovese (V) 10 Orrechetti pasta cooked in a pesto Genovese sauce with cherry tomatoes, pine nuts and a poached egg.	Linguini Casa 10.5 Linguini cooked in a rich ragu with homemade spicy meatballs.
Spaghetti Bolognese 10 Spaghetti served in a traditional beef bolognese sauce.	Tortellini Con Spinach (V) 10 Tortellini pasta filled with spinach and ricotta, in a tomato and cream sauce.	Penne Nicola 11 Penne pasta with tuna, sweetcorn, black olives, chilli, garlic and a Napoli sauce.
Spaghetti Carbonara 10.5 Spaghetti with bacon in a pepper and parmesan cream sauce.	Lasagne 10 Pasta layers baked with Bolognese, tomato and mozzarella.	Spaghetti Marinara 14 Spaghetti in a napolatana, garlic and white wine sauce with mussels, clams, calamari and king prawns.
Penne Arrabiata (V) 9.5 Penne pasta served in a traditional onion, garlic, chilli and tomato sauce.	Vegetarian Lasagne (V) 10 Pasta layers baked with roasted vegetables, tomato, bechamel and mozzarella.	Linguini Salmone 13 Linguini pasta cooked in a vodka, cream and garlic sauce with smoked salmon fillet and spinach, finished with a drizzle of pesto Genovese.
Penne al Pollo 11 Penne pasta with chicken, mushroom, fresh chilli and garlic in a cream sauce with a dash of tomato.		

Gluten free pasta +1.5

POLLO

Pollo Porcini 15 Chicken breast cooked in a porcini mushroom, white wine and cream sauce.	Pollo Casa 13.5 Chicken breast cooked in a white wine, tomato, garlic and oregano sauce.
Pollo Diavolo 15 Chicken breast cooked in a red wine, tomato, onion and fresh chilli sauce.	Pollo Involtini 15 Chicken breast wrapped in parma ham and stuffed with spinach and gruyere cheese, cooked in a white wine, cream and parsley sauce.

All dishes come with a choice of chips and salad or seasonal vegetables and potatoes.

CARNE

Maiale 12 Gammon steak topped with either an egg or pineapple, served with chips and salad.	Porchetta 16 Crispy belly of pork cooked in apple gravy, served with a creamy mash and vegetables.	Agnello 16.5 Lamb shank served on a bed of garlic and parmesan mash with a rich red wine sauce and seasonal greens.
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(V) denotes vegetarian dishes

THE ITALIAN KITCHEN OFFER (TK)

Any Pizza or Pasta

Monday – Friday 12 noon to 6 pm
Saturday 12 noon to 5 pm

7.00

“Why not add a starter?”

TWO COURSES FOR

10.00

STEAK NIGHT

TUESDAY

2 Sirloins
and a 1/2 litre of House Wine

£30

COCKTAILS

MONDAY

BUY ONE GET ONE
FREE
ALL DAY

DOLCI

Please see our Specials board for today's choice of **Delicious Desserts**.

GIFT VOUCHERS

Why not purchase a voucher for a special occasion? Ask your waiter.

Follow all our socials!!

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