

Ferrari's Trattoria

Italian Restaurant

Menu



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Starters

Prosciutto di parma con melone Parma ham with melon	8.50
Pate della casa Home-made liver pate	5.90
Vola al vento con gamberetti Vol au vent with garlic prawns and mushrooms	7.90
Calamari fritti Deep-fried squid with tartare sauce	7.90
Crostini provatura A layer of baked croutons with mozzarella, topped with anchovies and garlic butter	5.90
Garlic bread Crispy fresh bread with garlic butter	2.90
Zuppa del giorno Soup of the day	4.50

Pasta (starter / main course)

Canelloni gratinati Rolled pasta stuffed with minced meat and topped with white sauce, bolognese sauce and cheese	6.20 / 8.50
Lasagne al forno Layers of pasta with bechamel sauce, meat and parmesan cheese	6.20 / 8.50
Tagliatelle carbonara Spinach tagliatelle with cream, bacon, egg and parmesan cheese	6.20 / 8.50
Spaghetti Bolognese Spaghetti with tomato and meat sauce	6.20 / 8.50

Please let us know if you have any special dietary requirements

All our dishes are made to order please allow some time.

Thank you for your patience

Beef

Filetto al pepe	21.90
Prime English beef fillet cooked in black pepper and mushroom sauce	
Bistecca pizzaiola	18.90
Superb sirloin steak cooked in a hot and spicy tomato sauce	
Bistecca alla griglia	18.90
A succulent grilled sirloin steak, served with onion rings, grilled mushrooms and tomatoes	
Fiorentina ai ferri	24.90
An old Florentine tradition of marinating a T-bone steak in olive oil, garlic, rosemary and black pepper and grilled to your requirement	

Veal

Veal cordon bleu	17.90
Delicious veal escalopes filled with gruyere cheese, parma ham and mushrooms coated in breadcrumbs and gently fried in butter	
Saltimbocca alla romana	17.90
Escalopes of veal topped with parma ham, fried in butter and enriched with a blend of gravy, white wine and cream	
Paillard di vitello	17.90
Generous top side cut of veal, grilled to perfection with garlic and rosemary	

Chicken

Suprema ferrari	12.90
Breast of chicken, coated in breadcrumbs and topped with parma ham and melted gorgonzola cheese	
Suprema sorrentina	12.90
Breast of chicken, cooked in a spicy sauce of tomato, white wine, garlic, and oregano and topped with mozzarella cheese	
Suprema paesana	12.90
Breast of chicken, coated in herbs topped with garlic mushrooms and white wine	

Fish

Sword Fish in Cartoccio 19.90
An old Italian recipe. This steak is sealed and baked in foil with seafood, wine, tomatoes and spices, all the flavours locked inside to make a superb and tasty dish

Scampi piccanti 18.90
Select scampi cooked in a hot, tasty sauce of tomatoes, garlic and wine.
Served with rice

All our meat & fish main courses are served with potatoes & vegetables

Vegetarian dishes (starter / main course)

Melanzane siciliana (starter / main course) 6.50 / 9.80
Layers of aubergine baked with tomato, cheese, garlic and herbs

Panzerotti parmigiana (starter / main course) 6.50 / 9.80
Fresh pasta filled with spinach and ricotta, topped with butter and parmesan cheese

Sweets

Home-made tiramisu 5.50
Italy's favourite dessert

Banana pirata 5.50
Banana baked with cream, rum and sugar

Cassata siciliana 5.50
Special Italian ice-cream with raisins and candied peel

Gelati e sorbetti misti 5.50
Selection of ice-creams or sorbets

Selection of cheeses from the cheese board 6.90

Coffees

Caffé special 5.00
Liqueur coffee of your choice

Caffé nel bicchiere 2.70
Coffee with cream served in a glass or cup

Caffé 2.50
Black or white coffee

Cappuccino 2.50

Espresso 2.50