28295•new MASTER FULL SIZE with edit txt •TARANTELLA Menu 15/8/11 10:45 Page 1

Welcome To Tarantella

Garlic Breads

PANE ALL'AGLIO (V)
Topped with olive oil, garlic and basil **3.50**

SPECIALE (V)
Topped with tomato, fresh basil and herbs **4.00**

FORMAGGIO (V)
Topped with mozzarella cheese and fresh basil **5.10**

Bruschette

SICILIANA (V)
Homemade bread topped with chopped tomatoes, olives, onions, fresh basil and olive oil **4.75**

ITALIA
Homemade bread topped with smoked salmon, baby prawns and marie rose sauce **7.00**

DOLCELATTE
Homemade bread topped with Dolcelatte cheese, and caramelised red onions **5.95**

Antipasti

OLIVE MISTE
mixed olives served with hot home-made bread **3.50**

ZUPPA DEL GIORNO
Freshly made soup of the day . . . **4.75**

INSALATA DI TONNO E FAGIOLI
Tuna fish in olive oil, served on a bed of crispy lettuce and topped with white beans and onions **7.50**

PATÉ DELLA CASA
Smooth homemade chicken liver paté garnished with fresh salad and served with hot toast and butter **6.50**

MELONE POSITANO
Sweet melon chunks topped with tender prawns and covered in a tangy marie rose sauce **6.50**

ANTIPASTO ALL ITALIANA
A selection of Italian salami garnished with marinated mixed vegetables . **7.50**

COPPA DI GAMBERI
Prawn cocktail **6.50**

SALMONE AFFUMICATO
Finest Scottish smoked salmon served with toasted homemade bread . . **7.50**

PROSCIUTTO E MELONE
Parma ham and melon **7.50**

ALI DI POLLO ALLA DIAVOLA
Succulent chicken wings, sauted onions, peppered mushrooms, fresh chilli with a touch of tomato **5.75**

POLLO DELIZIA
Strips of chicken in golden batter served on a bed of honey, lemon and pineapple sauce **7.50**

CREPELLE DI MARE
Homemade pancake filled with a selection of seafood and covered in a light, creamy fish sauce **7.50**

COSTOLETTE LECCA DITO
Meaty ribs cooked in a tangy sweet and slightly spicy sauce **7.50**

CODE DI GAMBERONI ALL'AGLIO
Juicy shelled king prawns shallow fried in garlic, olive oil and fresh lemon juice **8.50**

CODE DI GAMBERONI PROVINCIALE
Juicy shelled king prawns sauted with onions, garlic, white wine and chopped fresh tomatoes **8.50**

Antipasti

MELANZANE SORRENTINA (V)
Deep fried aubergines, topped with tomato sauce, mozzarella and parmesan cheese, fresh basil and baked in the oven **6.40**

CALAMARI FRITTI
Tender squid deep fried in a golden batter and served with tartare sauce **6.50**

FUNGHI ALL'AGLIO (V)
Fresh button mushrooms sauted with garlic, olive oil and fresh basil . . **6.10**

RULLATA AL SALAMINO
Thin sliced spicy Italian salami, fresh basil, mozzarella cheese and rolled in homemade pastry, oven baked and served with a spicy vegetable dip **7.95**

Pizzas

PIZZA CALZONE
Folded pizza with a filling of mozzarella cheese, chopped mixed salami and parmesan **8.50**

PIZZA NAPOLI (V)
tomato and mozzerella **8.50**

PIZZA TARANTELLA
A bit of everything **8.50**

PIZZA FUNGHI (V)
Tomato, mozzarella and mushrooms **8.50**

PIZZA CALABRESE
Tomato, mozzarella, spicy sausage and fresh chillies **8.50**

PIZZA SORRENTO
Tomato, mozzarella, ham and mushroom **8.50**

PIZZA DIAVOLA (V)
Tomato, mozzarella, mushrooms, fresh peppers and chilli **8.50**

PIZZA TROPICALE
Mozzarella, tomato, ham and pineapple **8.50**

PIZZA POLLO
Tomato, mozzarella, chicken and spicy sausage **8.50**

PIZZA MARINARA
Tomato, mozzarella, prawns, anchovies, tuna, black olives **8.50**

Stonebaked Pizza Base
with buffalo mozzarella ..... **2.00 extra**

Pizzas

CHILDREN'S PIZZAS
..... **5.50**

EXTRA TOPPINGS

Spicy sausage **1.50**
Ham **1.50**
Fish **1.50**
Vegetables **1.00**

All our pasta dishes are made fresh to order.

We are able to offer you fresh pasta which we make on our own premises from fresh eggs and special flours.

Just like Mamma used to make

HOUSE SPECIALS
PLEASE SEE BLACKBOARD

Buon Appetito

(V) For vegetarian meals - VAT inclusive on all prices

28295•new MASTER FULL SIZE with edit txt •TARANTELLA Menu 15/8/11 10:46 Page 2

FETTUCINE TARANTELLA
Italian noodles sauted with a selection of seafood in a creamy white wine sauce garnished with king prawns and fresh mussels **8.50**

FETTUCINE CREMA E FUNGHI (V)
Italian noodles cooked in a sauce of fresh mushrooms, parmesan cheese, fresh basil, white wine and cream **8.50**

SPAGHETTI ALLA DIAVOLA (V)
Spaghetti cooked in a rich tomato sauce with sliced mushrooms, garlic, fresh chillis and basil **8.50**

SPAGHETTI BOLOGNESE
Spaghetti cooked with the traditional minced beef sauce **8.50**

SPAGHETTI CARBONARA
Spaghetti cooked with smoked ham, parmesan cheese egg yolk, white wine and fresh cream **8.50**

SPAGHETTI MEDITERRANEO
Spaghetti cooked with tender prawns, tuna fish, garlic and tomato sauce **8.50**

PENNE PRIMAVERA (V)
Pasta quills tossed with aubergines, courgettes, mushrooms, peppers, onions, chopped tomatoes and olive oil topped with fresh asparagus and Italian herbs **8.50**

PENNE AMATRICIANA
Pasta quills sauted with bacon strips, chopped onion and fresh tomatoes with chillis and fresh basil **8.50**

PENNE CARUSO (V)
Pasta quills sauted with tomato and fresh basil topped with aubergines and mozzarella cheese and oven baked **8.50**

PENNE ARRABBIATA
Pasta quills sauted with spicy salami, fresh peppers, onions and mushrooms with tomato and fresh chilli sauce **8.50**

RISOTTO PAESANA
Italian rice sauted with strips of chicken, fresh peppers, onions, mushrooms and tomato sauce . **8.50**

RISOTTO PESCATORA
Italian rice sauted with fresh seafood, garlic, olive oil and parsley . . . **8.50**

RIGATONI CAMPAGNOLA
Large maccheroni sauted with small chunks of chicken, fresh broccoli and chilli with a splash of cream . . . **8.50**

RIGATONI 'O SOLE MIO'
Large maccheroni cooked with a rich tomato sauce and topped with 'mamma's meatballs **8.50**

RIGATONI CONTADINA
Large maccheroni cooked with strips of beef, fresh peppers, onions and mushrooms with a light red wine sauce **8.50**

TORTELLONI DELLO CHEF
Meat filled pasta rings cooked with mushrooms, garlic and fresh cream with a hint of tomato **8.50**

LASAGNE AL FORNO
Layers of homemade pasta, bolognese sauce, cheese sauce, fresh basil and parmesan oven baked to perfection **8.50**

CANNELLONI SICILIANA
Special beef mince with spinach and Italian herbs, wrapped in a pancake and oven baked with a bolognese, tomato and cheese sauce **8.50**

PAPPARDELLE POMPEI
Home-made Pasta sauted with strips of finest scottish smoked salmon, juicy baby prawns, rocket salad, olive oil and garlic **8.50**

CHILD'S PORTION **5.50**

PASTA AS A STARTER . . **5.50**

All THE ABOVE MAIN COURSES INCLUDE VEGETABLES AND POTATOES OF THE DAY

POLLO BIANCANEVE
Breast of chicken cooked in a sauce of white wine, fresh cream and topped with asparagus **12.50**

POLLO CACCIATORA
Breast of chicken cooked with onions, mushrooms, fresh peppers, tomato and red wine **12.50**

POLLO AL PEPE VERDE
Breast of chicken cooked with green peppercorns, fresh cream, brandy and a touch of demi glace . . . **12.50**

POLLO AMALFI
Breast of chicken topped with ham and mozarella cheese and cooked in a sauce of cream and fresh basil with a touch of tomato **12.50**

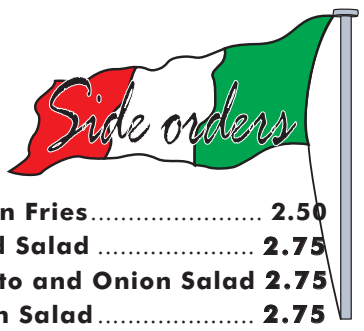
HALIBUT 'BELLA DONNA'
Halibut steak lightly coated with English mustard and cooked in a sauce of fresh cream, white wine and mushrooms **17.50**

HALIBUT PROVINCIALE
Halibut steak cooked in a sauce of tomato, onions, garlic and white wine **17.50**

HALIBUT ALLA GRIGLIA
Halibut steak grilled with a garlic and butter sauce **17.50**

GAMBERONI AMERICANA
Shelled king prawns sauted with fresh cream, brandy, garlic and a special fish sauce **17.95**

GAMBERONI VESUVIO
Shelled king prawns sauted with diced peppers, mushroom, onions, garlic and fresh chilli, served on a mountain of rice sauted with tomato sauce **17.95**



Italian Fries **2.50**
Mixed Salad **2.75**
Tomato and Onion Salad **2.75**
Green Salad **2.75**
Rocket and Parmesan Salad **3.75**
Zucchini Fritti **2.95**

FILETTO ROSSINI
Fillet steak served on a crouton, topped with pate and covered in a Madeira wine sauce **18.95**

FILETTO CACCIATORE
Fillet steak cooked in a sauce of onions, mushrooms, fresh peppers, tomato and red wine **18.95**

FILETTO CASANOVA
Fillet steak cooked with fresh cream, mushrooms, demi glace and marsala wine..... **18.95**

FILETTO AL PEPE VERDE
Fillet steak cooked in a sauce of green peppercorns, cream, brandy and demi glace..... **18.95**

BISTECCA FUNGHI
Sirloin steak cooked with a sauce of mushroom, fresh cream, white wine, mustard and brandy..... **16.50**

BISTECCA ALLA GRIGLIA
Sirloin steak grilled to perfection, topped with garlic butter..... **16.50**

BISTECCA VENEZIANA
Sirloin steak cooked in a sauce of onions, mushrooms and red wine **16.50**

ANATRA TROPICALE
Boneless duck breast cooked in Tarantella's own tangy sauce .. **15.50**

Vitello

VITELLO LIMONE
Scallops of veal cooked with white wine, fresh lemon juice **15.50**

VITELLO AI FUNGHI
Scallops of veal cooked in a sauce of mushrooms, fresh cream, white wine and a hint of tomato.....**15.50**

VITELLO MILANESE
Scallops of veal coated in breadcrumbs and shallow fried in butter **15.50**

Please Note:

We go daily to Smithfield Market
to personally select
all fruit, vegetables and fish
thus guaranteeing you
the very highest quality and freshness

Online Reservations at:
tarantellareservations@hotmail.co.uk
Facebook: http://www.facebook.com/pages/Tarantella-Restaurant
Twitter: twitter.com/TarantellaRist