

APPETISERS AND STARTERS

PANI'S RUSTIC GARLIC BREAD (v) £4.05

with cheese £4.20 with tomato (v) £4.20 with cheese & tomato £4.65

PANI'S BRUSCHETTA £6.30

Topped with provolone cheese, black olive pâté and sun-dried tomatoes.

BRUSCHETTA CON CRUDO £6.80

Parma ham, tomatoes, fresh rocket and mozzarella, finished with a balsamic crème.

(V) BRUSCHETTA TRADIZIONALE £6.30

Topped with tomatoes, fresh mozzarella, basil and extra virgin olive oil.

CAPRESE CON CRUDO £8.35

Tomatoes, fresh mozzarella, Parma-ham and fresh rocket salad. Dressed with basil, oil and balsamic crème.

POLPETTE £8.85

Pani's classic Angus beef mince, egg, garlic, lemon zest, rosemary and parsley.

Choice of sauces: tomato & basil / spicy tomato / pepe verde.

Served on toasted ciabatta bread.

KING PRAWNS £12.10

Two king prawns pan-fried with garlic, white wine, butter, lemon and parsley. Served with rice.

(V) CARCIOFI £8

Pan-fried artichokes, baby potatoes, garlic, lemon and white wine.

CULURGIONES FRITTI £8.85 / £15.70

Fresh handmade pasta parcels, filled with pecorino, mint garlic & potato and deep-fried. Served with tomato & basil / spicy tomato / saffron mayo.

GAMBERI £8.40

Tiger prawns cooked with garlic, white wine, lemon butter and served on a bed of carasau bread and rocket.

CALAMARI £9.05

Deep-fried squid, semola, balsamic crème and iceberg lettuce.

CAPELANTE REALI £15

King scallops with garlic, chilli, butter, wine wine and lemon on a bed of fresh rocket and carsau bread.

THE SARDINIAN SHEPHERD'S PLATTER (serves 2) £16.45

A classic and spicy board of Sardinian salsiccia secca, Parma ham, giglio Sardo cheese, pecorino cheese, artichoke, mixed olives and sun-dried tomatoes. Served on crispy carasau bread.

(V) ANTIPASTO VEGETARIANO £9.30

Tomato and mozzarella, artichokes, grilled aubergines, roasted peppers, sundried tomatoes, olives, mixed beans, black olives pate' and carasau bread.

FISH SOUP £8.40

Prawns, tiger prawns, tuna, peas, garlic, spring onion, tomato and a spicy fish stock.

PASTE

LASAGNE AL FORNO £12.50

Bolognese, bechamel, nutmeg, tomato and mozzarella.

PANI'S BOLOGNESE £12.50

Malloreddus pasta served with our version of the classic recipe.

MALLOREDDUS CUN SARTIZZU £13.05

Malloreddus pasta served with an Italian sausage, garlic, chilli and tomato sauce. Sprinkled with pecorino cheese.

PANI'S CASARECCE £12.50

Casarecce pasta served with a garlic, chilli, tomato, diced chicken and parsley sauce.

(V) ARRABBIATA £9.95

Casarecce pasta served with a garlic, chilli, parsley and tomato sauce.

CARBONARA £12.65

Casarecce pasta served with a smoked pancetta, pecorino, black pepper, parsley and cream sauce.

AMATRICIANA £12.25

Casarecce pasta served with a smoked pancetta, garlic, chilli, parsley and tomato sauce.

HOUSE SPECIALITIES

RAVIOLI SARDI £12.95

Handmade fresh egg pasta parcels filled with ricotta, nutmeg, pecorino and spinach. Served on a tomato and basil sauce.

FREGOLA ALLA PESCATORA £18.50 (Also available as a risotto)

Fregola served with Queen scallops, clams in shell, tiger prawns, clam meat, garlic, chilli and cherry tomatoes in a sauce of tiger prawns stock & tomato. Finished with sprinkled bottarga.

CAPELANTE £17.20

Fresh egg pasta parcels filled with scallop and prawn meat, mascarpone and ricotta cheese cooked with tiger prawns, chilli, garlic, white wine and tomato sauce topped with bottarga.

(V) FREGOLA ORTU £12.40 (Also available as a risotto)

Fregola served with a garlic, sun-dried tomatoes, artichokes, vegetable stock, spinach and butter sauce and a touch of tomato sauce.

(V) FREGOLA CON MISTO FUNGHI £13.35 (Also available as a risotto)

Fregola served with porcini mushrooms and mixed mushrooms, garlic, onions, spinach, lemon and white wine.

NINO'S FREGOLA £15.55 (Also available as a risotto)

Fregola served with a tiger prawns, baby prawns, garlic, peas, onions, spicy saffron sauce. Topped with bottarga.

(V) CANCIOFFA £15.55

Char-grilled Roman artichokes served on arborio rice, lentils, garlic, chilli, fresh spinach and tomato sauce.

CULURGIONES ROSSI £15.75

Fresh handmade pasta parcels, filled with pecorino, mint garlic & potato. Served with a tomato & basil sauce. Sprinkled with grated pecorino cheese.

MEAT AND FISH

SAUSAGE ALLA FORESTIERA £16.95

Char-grilled Sardinian sausage served on a porcini, mixed mushrooms, garlic, onion, spinach, lemon and white wine risotto.

POLLO CON LENTICCHIE £18.95

Pan-fried chicken breast, Sardinian sausage, smoked pancetta, lentils, white wine, cherry tomatoes, chilli, garlic, spinach and fresh herbs. Served with fries or salad.

POLLO CON GAMBERI E ZAFFERANO £18.85

Pan-fried chicken breast with tiger prawns, cherry tomatoes, onion, garlic, chilli, saffron, white wine and butter. Served with fries or salad.

POLLO AL PEPE VERDE £18.85

Chicken breast pan-fried with green peppercorn, French mustard, red wine, black pepper and cream sauce. Served with fries or salad.

POLLO PIPPO £18.85

Chicken breast pan-fried with Tiger prawns, tarragon, garlic, white wine, fish stock and cream sauce. Served with fries or salad.

POLLO AL MARSALA £18.55

Chicken breast pan-fried with mushrooms, marsala and cream. Served with fries or salad.

SAUSAGE ALLA GRIGLIA £16.95

Chargrilled Sardinian sausage ring served on a spicy risotto with tomato, spinach and lentils. Served with fries.

GAMBERONI ALL'AGLIO £23.65

Five King prawns with garlic, lemon, parsley, white wine and butter. Served with rice.

GAMBERONI ALL'ARRABBIATA £23.65

Five king prawns pan-fried with garlic, chilli, white wine, butter and tomato sauce. Served with rice.

SPIGOLA £20.55

Seabass fillets pan-fried, seasoned with polenta and served with a tiger prawns, cherry tomatoes, spring onion, saffron, chilli, garlic, white wine and butter sauce. Served with fries or salad.

SIDES

MIXED SALAD	£3.65	COURGETTE FRIES	£5.45
GREEN SALAD	£3.65	SWEET POTATO FRIES	£5.45
ROCKET SALAD	£3.65	FRIES	£4.35
BREAD & BUTTER	£2.10		
MIXED OLIVES with garlic, chilli, oregano, lemon & GRISSINI			£4.35

FOOD ALLERGIES & INTOLERANCE

PLEASE ASK YOUR SERVER FOR OUR ALLERGEN CHART FOR YOUR FOOD ALLERGEN OR FOOD INTOLERANCE. MANY DISHES MAY BE MADE GLUTEN-FREE/VEGETARIAN/VEGAN/PESCATARIAN UPON REQUEST