

NUMERO
FRANKIE DETTORI & FRANCESCO MAZZEI
ITALIAN RESTAURANT
— ROYAL ASCOT —

AMUSE BOUCHE

ZUPPETTA VERDE CON PESTO AL BASILICO E PARMACOTTO

A chilled green soup with basil pesto and parmacotto cooked ham

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Selection of Italian bread - £8.00

Home-made Focaccia, grissini and ciabatta, served with extra virgin olive oil and aged balsamic vinegar

Italian Olives - £7.50

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MAINS

TORTELLINI DI BURRATA E GRANA PADANO, BURRO NOCCIOLA SALVIA E TARTUFO ESTIVO

A soft creamy cheese filled pasta, with warm brown butter sauce with sage herb and summer truffle

£59.50

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TAGLIOLINI FRESCHI TAGLIATI A MANO, GRANCHIO BIANCO DI COLCHESTER, LIMONE AMALFI E CHILLI

Hand cut fresh tagliolini, with Colchester white crab meat and a sauce from Amalfi lemons and chill

£67.50

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FRUTTI DI MARE

for two people

Spicy tuna served raw in a light lemon dressing, Fresh thinly sliced salmon, Mediterranean prawns octopus salad, Neapolitan style mussels Served in the shell with a pepper dressing, whole Lobster served cold, with Amalfi lemon mayo

£200.00

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Half a Scottish Lobster served Catalana style salad

£78.50

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FILETTO DI MERLUZZO, POMODORO PICCANTE E BASILICO

Home cured cod lion, in a roasted spicy Sicilian tomato sauce, served with wilted spinach

£75.00

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FILETTO DI BLACK ANGUS STAGIONATO,

Aged, black angus beef fillet served on a wilted spinach with a cream sauce on the side.

£85.00

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SIDES

PATATINE FRITTE CON O SENZA TARTUFO NERO E GRANA PADANO

Italian fries with Gran Padano cheese

£8.50

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INSALATA TROPEANA

Green leaves with baby cherry tomato salad with Italian dressing

£8.50

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DESSERT

AFFOGATO VANIGLIA NE CAFFE

Madagascar vanilla Ice cream with Lavazza coffee