BENVENUTI
DROITWICH

Main Menu

APPETISERS

GARLIC BREAD V VG £6.00
Add tomato for £1.50 mozzarella for £2.00

SELECTION OF BREADS V VG £8.95
Selection of homemade bread and focaccia served garlic aioli balsamic and olive oil and marinated olives

ARANCINI V £8.49
Deep fried rice balls, stuffed with spinach and taleggio cream cheese sauce

STARTERS

ZUCCHINI FRITTI V £7.49
Thinly sliced zucchini battered and fried until golden and crispy served with garlic aioli and grated parmigiano cheese

BRUSCHETTA DI BURRATA V VG £ 11.95
Fresh tomatoes marinated in olive oil, fresh basil and a touch of garlic, served on a crusty homemade bread with burrata cheese

MELANZANE ALLA PARMIGIANA £8.95
A classic Sicilian dish, layers of Sicilian aubergine with Grana Padano cheese and tomato

ZUPPA DEL GIORNO V £ 9.49
Homemade soup of the day served with homemade bread, please ask a member of staff

BRODO DI COZZE £12.49
Fresh mussels fried with casa canavel prosecco, chilli, garlic, shallots, fresh parsley, served with homemade bread

FITTO MISTO £11.00
Deep fried calamari ring breaded white-bailt on a bed of mixed salad lemon wedge and tarta sauce

GAMBERONI PICANTE £12.49
Pan fried king prawns with tomato sauce, touch of cream, white wine, chilli & garlic served with homemade breadmixed salad lemon wedge and tarta sauce

CAPESANTE £15.49
Fresh scallops pan-fried with garlic, casa canavel Prosecco, a touch of chilli and lemon juice, baby mushrooms and home-made bread

INSALATA TRI COLORI V £9.95
Fresh Buffalo cheese, beef tomatoes fresh avocado basil and extra virgin olive oil drizzlel

PORTOBELLO ALLA GRIGLIA CON CAPRINO V N £10.95
Oven baked portobello mushrooms topped with goats cheese,finished of balsamic vinegar and pine nuts

FEGATO DI AGNELLO £11.49
Lamb liver cooked in red wine sauce, veal jus, with baby shallots and fresh herbs served with homemade breads

AFFETTATI MISTI (sharing) £21.95
Chefs selection of Italian cured meats, gorgonzola cheese, marinated olives, served with homemade breads

CARPACCIO DI MANZO £15.95
thinly sliced seared fillet of beef brushed with mustard coated with crushed black pepper served with truffle and parmigiano cream cheese sauce

PLEASE BE ADVISED THAT OUR MEAT AND VEGETABLESARE LOCALLY SOURCED. ALL OUR MEATS ARE HUNG TO CURE FOR UP TO 30 DAYS.

WE MAY USE FLOUR TO THICKEN OUR SAUCES, PLEASE LET US KNOW OF ANY ALLERGIES YOU MAY HAVE.

(V) denotes vegetarian dishes (VG) denotes Vegan (N) denotes nuts or traces of nuts

All prices are inclusive of vat

Opening Times
MONDAY CLOSED
TUESDAY - SATURDAY 12 NOON TIL14:30// 17:00 TILL 22:30PM
SUNDAY 12 NOON TILL 9:00PM

BENVENUTI
DROITWICH

RISOTTO

RISOTTO AL FRUTTI DI MARE £19.95
Arborio rice, saffron, king prawns, calamari, mussels, chilli,garlic and parsley

RISOTTO DI POLLO £16.95
Arborio rice cooked in vegetable stock with chicken, mushrooms, mascarpone cheese and spinach

RISOTTO TARTUFATO AL PORCINI (V VG £15.95
Arborio rice, cooked in vegetable stock with mixed wild mushrooms and truffle oil

PASTA

SPAGHETTI BOLOGNESE £14.95
Slow cooked Bolognese served with tagliatelle pasta

LASAGNA £16.95
Fresh flat pasta layers with classic Bolognese sauce, served with fresh herbs, topped with bechamel & mozzarella, baked on the oven, served with leaf salad

SPAGHETTI CARBONARA £14.95
Roman style spaghetti carbonara with crispy pancetta, cream and egg yolk, finished with black pepper and aged parmesan cheese

PENNE CON POLLO £16.95
Penne pasta, chicken, mushrooms, roasted peppers and salsa rosa, topped with parmesan cheese

PENNE ARRABIATA V VG £13.95
Penne pasta with sweet san Marzano tomato sauce, lots of garlic and red pepper flakes-the angry sauce

RIGATONI ALLA NORMA £14.95
The most popular pasta dish in Southern Italy, with aubergine, peppers, tomato, basil and garlic, topped with pecorino cheese

LINGUINE DI MARE £21.95
Linguine with calamari, prawns, fresh mussels, black olives, cherry tomatoes, garlic and a hint of chilli, cooked in a white wine and tomato sauce

SPAGHETTI GAMBERONI PICAANTI £18.95
Thin spaghetti with king prawns, hot chilli, anchovies, capers, olives, fresh parsley and San Marzano tomato

RAVIOLI DEL GIORNO £17.95
Homemade fresh ravioli pasta. Please ask a member of staff

GNOCCHI LITTLE ITALY V £15.25
Home made - Oven baked Italian potato dumplings with gorgonzola cheese, spinach puree and cherry tomatoes on top

INSALATAS

INSALATA CON PERA E FORMAGIO DI GOROGONZOLA (V) (N) £17.49
Pear salad, walnuts, gorgonzola cheese, mixed leaves, red onions and a drizzle of extra virgin olive oil

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MAINS

BRANZINO £23.95
Two fillets of sea bass, with king prawns, fresh mussels served with oven baked baby potatoes

SALMONE AL FORNO £19.95
Fresh salmon cooked in the oven served with thermidor sauce served with oven baked baby potatoes

STUFFATO DI PESCCE £26.95
Tuscan seafood stew with king prawns, calamari, mussels and a seabass fillet in a spicy tomato sauce, served with home-made bread. Sea food-lover's dream

PESCE PORTOFINO (2 people) £62.95
Selection of fresh fish and shellfish grilled and served with lemon, parsley and extra virgin olive oil

POLLO PECORINO £19.95
Free range chicken breast, with ricotta, pecorino cheese, spinach, blue cheese and leeks sauce, served with potatoes

POLLO MILANESE £19.95
Free range chicken breast with breadcrumbs – deepfried, served with spaghetti pomodoro

PETTO D'ANATRA £24.95
Tender duck legs ,served with potato pure mash in a plumb sauce

SCALOPINA ALLA ROMANA £19.50
Pan fried pork tenderloin, topped with sage and parmaham in a white wine and lemon sauce, served with oven baked baby potatoes

COSTINE DI AGNELLO £23.95
Pan -fried rack of lamb served with potato pure mash in a red wine jus, cooked pink

LEMON SOLE (500-600g) £29.95
Grilled lemon sole with king prawns
butter garlic and lemon sauce served oven baked potato or mixed salad

STEAKS

COSTATA DI MANZO £28.95
30 days dry aged 10oz rib-eye served with a choice of your own sauce.served with chunky chips and grilled cherry tomatoes

BRASATA DI FIORENTINA £34.95
500-600 grams T-bone steak served with a choice of your own sauce, served with chunky chips and grilled cherry tomatoes

CHOICE OF SAUCES £2.95 EACH
Choices of Peppercorn or blue cheese
Choices of Diana sauce (mushroom sauce)

FILLETO DI MANZO £32.95
Prime 8oz fillet steak served with a choice of your own sauce ,served with chunky chips and grilled cherry tomatoes

SIDE DISHES

Sauté potatoes	£6.00	Tenderstem broccoli	£6.00
Chunky Chips	£5.00	Tomatoes and onions salad	£6.00
Rocket & parmesan salad	£5.00	Spinach and garlic	£5.00
Onion rings	£5.00	Portobello Mushrooms	£5.00
Heritage carrots	£6.00	Green peas panchetta	£7.00

KIDS MENU
(Under 12 only)

PASTA BOLOGNESE	£9.95	CHICKEN NUGGETS AND CHIPS	£9.95
PASTA CARBONARA	£9.95	FISH FINGERS AND CHIPS	£9.95
LASAGNA	£9.95		

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