

A close-up photograph of a plate of fried calamari. The calamari is golden-brown and piled high. In the background, there are fresh green herbs, a slice of lemon, and a small bowl of dipping sauce. The image is partially obscured by a brown overlay on the right side where the text is located.

Ristorante
Italian
Concept
Parla come mangi

www.italianconceptrestaurant.com

Discretionary service charge of 12.5%
will be added to the final bill



Aperitivo // Nibbles

PEPPERONCINO VERDE 8.50 V

Deep fried padron peppers seasoned with a touch of malton salt

OLICE DI NOCELLARA 4.95 V

Mix of rich buttery olives Nocellara from Sicily in a herby marinade

ARANCINI AL TARTUFO E PORCINI 9.50 V

Deep fried rice balls stuffed with mushroom, served with grated parmesan and tartufo-infused oil

GARLIC PIZZA BREAD 7.25 V / ADD CHEESE FOR 2.00

Pizza-shaped garlic bread topped with garlic butter

Antipasti // Starters



TRIS DI MONTANARE 12.50

Deep fried pizza dough with Parmesan cheese & tomato sauce (classic), Tuscany sausage & friarelli broccoli (Tuscan) and tomato sauce, anchovies & oregano (Italian Concept)

BURRATA 12.95 V

Burrata cheese served with seasonal figs and slice of parma ham, topped with balsamic glaze

FRESELLA AL POMODORO E BASILICO 11.95

Air-dried home-made bread with seasonal heirloom tomatoes & basil
Add mozzarella pearls for 2.00

FRITTURA DI CALAMARI 10.95 / MAIN 18.95

Our signature deep fried calamari, served with garlic aioli

PARMIGIANA DI MELANZANE 10.50 / MAIN 15.95 V

Slices of aubergine, mozzarella, parmigiano, tomato sauce and basil baked in the oven

TAGLIERE DI SALUMI E FORMAGGI 17.00

Mix of traditional San Daniele, Spianata Calabra, Salami Napoli and seasonal cheese

TUNA TARTARE 15.95

Tuna tartare mixed with chopped cucumber and served with salmon caviar

BRESAOLA VALTELINESE 14.95

Bresaola meat served with wild rocket, shaved parmesan and citronette



Paste e Risotti



Available as starter portion - deduct 2.00 from original price
Gluten free on request

LINGUINE AL RAGU' DI POLPO 17.95

Linguine pasta with tomato sauce & octopus ragu

LINGUINE ALLA BOLOGNESE 13.95

Linguine pasta with Parmesan cheese and bolognese sauce

LASAGNE 13.95

Home-made pasta layers with mincer beef, tomato sauce mozzarella, parmesan cheese & fresh basil

RAVIOLI AL NERO DI SEPPIA E GAMBERI 19.95

Home-made black ink ravioli stuffed with king prawns & ricotta cheese in a cherry tomato sauce, topped with watercress

TAGLIATELLE ITALIAN CONCEPT 15.95

Home-made tagliatelle pasta in a creamy truffle sauce with pancetta and pork sausage

LINGUINE ALLO SCOLIO 17.95

Linguine pasta served with clams, mussels, calamari, prawns and cherry tomatoes

RISOTTO AGLI SCAMPI 19.95

Toasted Arborio rice in a cream of scampi, orange & lemon zest

Dividere // To Share

Minimum 4 people to share
Available as a vegetarian option

MISTO DELLA CASA 18.95

Tomato bruschetta, arancini, parmigiana, deep-fried calamari, padron peppers, Italian cured meat & cheeses



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Secondi di Pesce // Fish

FRITTURA MISTA DI PESCATO 23.95

Fried calamari, whitebait, cod & king prawns, served with home-made tartare sauce

BRANZINO AL LIMONE 19.95

Pan-seared fillet of sea bass, served with potatoes & vegetables of the day

ZUPPA DI PESCE 24.95

A traditional stew with mussels, clams, cod, calamari & tiger prawns, served with toasted bread



Secondi di Carne // Meat

QUINOA CON POLLO 19.95

Pan-seared chicken breast, served over quinoa salad, sun dried tomato, avocado, shaved parmesan and Italian-flavoured dressing

FEGATO ALLA VENEZIANA 17.95 V

Pan-seared calves liver, served with an onion sauce & mashed potatoes

BISTECCA AI FERRI 24.95

Grilled ribeye steak, served with watercress garnish, chips and green pepper sauce

Contorni // Sides

SKINNY CHIPS 5.25

TRUFFLE & PARMESAN SKINNY CHIPS 8.50

MIXED SALAD 5.50

ROCKET & PARMESAN SALAD 5.50

TOMATO & ONION SALAD 5.50

ROASTED POTATOES 5.50

VEGETABLES OF THE DAY 6.50



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Pizze

Available as starter portion - deduct 2.00 from original price
All our pizzas are available as Calzone - add 2.00 to original price

MARINARA 9.50

Tomato sauce, garlic, anchovies, capers, oregano

MARGHERITA 11.50

Tomato sauce, mozzarella, basil

BUFALA 13.95

Tomato sauce, buffalo mozzarella, basil

DIAVOLA 12.95

Tomato sauce, mozzarella, chilli, chorizo

PROSCIUTTO E FUNGHI 12.95

Tomato sauce, mozzarella, cooked ham, mushrooms

4 STAGIONI 13.95

Tomato sauce, mozzarella, ham, artichokes, olives, mushrooms

PARMA 13.95

Buffalo mozzarella, cherry tomatoes, parma ham, rocket, parmesan

SALSICCIA E FRIARIELLI 13.95

Smoked mozzarella, sausages, wild broccoli

VEGETARIANA 13.95

Tomato sauce, mozzarella, mixed grilled vegetables, rocket

4 FORMAGGI 12.95

Mozzarella, parmesan, goat's cheese, dolce latte

ITALIAN CONCEPT 14.95

Ricotta cheese and salami stuffed crust Margherita

EXTRA TOPPINGS 2.00

Mushrooms, Olives, Capers, Rocket, Anchovies, Ham, Pineapple, Chicken, Sweetcorn, Artichokes, Mozzarella, Goat's Cheese, Dolce Latte, Tuna, Egg, Parma Ham, Sausages, Chorizo, Salami, Buffalo Mozzarella, Parmesan, Wild Broccoli, Grilled Vegetables, Pancetta





Menù dei Dolci

Dessert Menu

PROFITEROLES GELATO 7.50

Soft choux pastries filled with whipped cream and covered in a chocolate sauce

HOMEMADE STRAWBERRY CHEESECAKE 7.95

Fresh cheesecake on a biscuit base topped with strawberries

BABA NAPOLETANO 7.50

Rum baba served with a scoop of vanilla ice cream

HOMEMADE TIRAMISU 8.50

Homemade Traditional recipe with ladyfingers, coffee liqueur and delicious mascarpone cream Decorated with cocoa powder

DELIZIA AL LIMONE 7.50

Sponge cake filled with lemon cream

CANNOLO MODO NOSTRO 8.50

Cannolo filled with ricotta cheese, chocolate chips and chocolate sauce

GELATO ITALIANO 6.95

3 Scoop of Italian Ice cream of your choice

Un Caffè?



ESPRESSO 2.80

DOUBLE ESPRESSO 3.20

FLOATER COFFEE 4.95

SPECIALITY COFFE (LIQUOR) 8.50

CAPPUCCINO 4.50

AMERICANO 3.80

LATTE 4.50

HOT CHOCOLATE 3.95

MOCHA 4.95

TEA 2.95

FLAVOURED TEA 3.50



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Vino Bianco // White Wine

TREBBIANO

House white

175ml 5.25 250ml 6.95 Bottle 19.00

MININI PINOT GRIGIO

Lightly aromatic with hints of jasmine

175ml 6.25 250ml 8.25 Bottle 21.00

SAUVIGNON ITALIA

A slightly mineral, ripe yellow peaches

175ml 6.95 250ml 8.95 Bottle 25.00

FALANGHINA IRPINA

Harmonious with scent of pear and floral aftertaste

Bottle 28.00

AI GALLI CHARDONNAY

Light, harmonious and clean scent

Bottle 32.00

GAVI DOCG LA PIACENTINA

Made with Cortese grapes with tastes of lime, floral, apple & citrus

Bottle 38.00

Vino Rosato // Rose Wine

PINOT GRIGIO BLUSH

Fresh and fruity rose with delicate aromas of red berries

175ml 6.50 250ml 8.50 Bottle 21.00

Prosecco & Champagne

PROSECCO

125ml 6.50 Bottle 28.00

PROSECCO ROSE

175ml 7.25 Bottle 32.00

MOËT & CHANDON CHAMPAGNE

Bottle 75.00

Vino Rosso // Red Wine

MONTEPULCIANO DOCG

House red

175ml 5.25 250ml 6.95 Bottle 19.00

CHIANTI DOCG

Aromatic wine with a fruity character

175ml 6.50 250ml 8.50 Bottle 26.00

MIO PASSO NERO D'AVOLA SICILA

Rich full bodied wine with aromas of spicy cherry

175ml 6.95 250ml 8.95 Bottle 28.00

NEGRAR VALPOLICELLA CLASSICO DOCG

Intense dry ruby wine with aromas of violets

Bottle 38.00

MERLOT DI SICILIA

Full-bodied ruby red with fresh cherries at the nose

Bottle 34.00

AMARONE DELLA VALPOLICELLA

Intense and persistent, ethereal with hints of cherries and dried prunes, dried flowers & spices

Bottle 65.00

BAROLO DOCG PIEMONTE

Rich and deep wine made from the ethereal Nebbiolo grape in the Piedmont region of Italy

Bottle 70.00

Birre // Beer

MORETTI (Draft)

Half 4.25 Pint 6.50

PERONI NASTRO AZZURRO

Bottle 330ml 4.50

HOGG'S BACK TEA

Bottle 500ml 6.50

BECK'S BLUE (Alcohol Free)

Bottle 330ml 4.50

CIDER

Bottle 500ml 6.50

Soft Drinks

COKE 3.80

DIET COKE 3.80

LEMONADE 3.20

TONIC WATER 2.80

SODA 2.80

APPLE JUICE 2.80

ORANGE JUICE 2.80

PINEAPPLE JUICE 2.80

CRANBERRY JUICE 2.80

TOMATO JUICE 2.80

AQUA PANNA (Still water) 750ML 4.95

SAN PELLEGRINO SPARKLING 750ML 4.95

Liquors

CAMPARI

single 4.95

MARTINI DRY or SWEET

single 3.95

GIN / VODKA / WHISKEY / BACARDI

single 4.25 double 6.50

Aperitivo & Cocktails

PORNSTAR MARTINI 9.50

Vodka, passion fruit purée, liqueur, vanilla sugar & served with shot of Prosecco

AMARETTO SOUR 7.25

Amaretto liqueur, lemon juice, egg white, angostura

MOJITO 7.95

Bacardi rum, lemon juice, soda, sugar & mint leaves

ESPRESSO MARTINI 8.50

Vodka, coffee liqueur, espresso & sugar syrup

NEGRONI 8.50

Campari, gin & Martini Rosso

BELLINI 7.50

Prosecco & peach nectar

SORRENTO 7.95

Prosecco & hint of Limoncello

APEROL SPRITZ 8.95

Aperol, Prosecco & soda



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