

# IL Tricolore

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## Menu

**Tripadvisor**  
Travellers'  
Choice Awards



## Appetisers

Mix Olives **4.95**

Home Made Dough Balls **4.60**

Served with garlic butter and balsamic.

Garlic Bread **6.45**

Garlic Bread Mozzarella **7.45**

Add pepperoni for 1.00.

Cipolla **7.95**

With red onions mozzarella and balsamic.

## Starters

Soup of the Day **7.95**

Please ask your server for the soups available on the day .

Polpette Di Agnello **9.95**

Juicy, home-made lamb meatballs seasoned with mediterranean spices, slow-cooked in a rich tomato sauce with garlic, and a hint of chili. Served with toast bread.

Cozze Alla Panna **10.95**

Fresh mussels simmered in cream sauce with garlic, shallots, and a splash of white wine. Finished with fresh parsley and served with crusty toasted bread for dipping.

Calamari Fritti **10.45**

Crispy-fried squid rings, dusted in seasoned flour, served with a lemon wedge and garlic mayo.

Caprino **8.95**

Creamy goat cheese gently baked and layered over toasted bread, topped with sweet, slow-cooked caramelised red onions . A rich and balanced starter combining tangy, sweet and savory notes.

Bruschetta Al Pomodoro **8.95**

Grilled crusty bread topped with a vibrant mix of vine-ripened tomatoes, garlic, extra virgin olive oil, and fresh basil.

Tempura Di Gamberoni **13.50**

Crisp, golden king prawns tempura finished with a drizzle of house-made chili-infused honey. The perfect fusion of heat and sweetness, balanced by a squeeze of fresh lemon.

Affettati Misti **for one 12.95  
for two 22.95**

An artisanal assortment of italy's finest cured meats, including prosciutto crudo, salame, coppa, and mortadella, marinated olives, and pickled vegetables. A perfect start to your meal or for sharing.

Bianchetti Fritti **8.95**

A beloved coastal specialty of italy - tender baby fish, lightly floured and fried crispy. Finished with a touch of sea salt and served with lemon wedges and a tartar sauce for dipping.

Crostini Di Gamberi **12.95**

Golden crostini layered with chilled prawns and ribbons of smoked salmon, finished with a creamy marie rose sauce and a refined, flavorful starter that brings together the best of the sea.

Caprese **9.50**

A classic italian starter featuring creamy mozzarella, ripe tomatoes, and fragrant basil leaves. Finished with a drizzle of extra virgin olive oil and a touch of sea salt.

## Fish Dishes

### Tronchetto Di Merluzzo **18.95**

Delicate fillet of cod loin gently baked and served in a vibrant puttanesca sauce made with cherry tomatoes, black olives, capers, garlic, and a touch of chilli.

### Spigola E Gamberoni **25.95**

#### Alla Griglia

Grilled sea bass fillet and king prawns, lightly seasoned and finished with extra virgin olive oil and fresh lemon. Garnished with a bed of peppery rocket salad.

### Branzino Alla Griglia **27.95**

Chargrilled whole sea bass, seasoned with crushed sea salt and black pepper, then finished with extra virgin olive oil and fresh lemon. Served with mixed salad.

### Gamberoni Alla Busara **25.95**

Pan-seared king prawns cooked in a spiced tomato and white wine sauce with garlic chilli and fresh herbs. Served with toasted bread.

### Cozze Alla Tarantina **19.95**

Fresh mussels sautéed with garlic, fresh chillies, and parsley, simmered in a rich tomato and white wine sauce, served with crusty bread for dipping.

## Meat Dishes

### Pollo Alla Caprina **17.95**

Pan-seared chicken breast topped with tangy goat cheese and mushrooms in cream sauce, served with sautéed potatoes.

### Agnello **20.95**

Tender lamb chops chargrilled, served over a bed of sautéed garlic spinach. Finished with a drizzle of rosemary infused olive oil.

### Filetto Di Maiale **17.95**

Tender pork medallions pan-seared and served in a creamy sauce with mushrooms, crispy pancetta, and sweet green peas. Accompanied with fries.

### Bistecca Di Manzo **29.95**

Grilled ribeye steak, cooked to your preference and seasoned with sea salt and black pepper. Served with mix salad and fries.

### Involtino Di Pollo **18.95**

Stuffed chicken roulade with chorizo and mozzarella, wrapped in parma ham cooked in creamy mushroom sauce. Served with sautéed potatoes.

### Controfiletto **24.95**

#### Con Gorgonzola

Tender sirloin steak, pan-seared and finished with a rich, creamy gorgonzola and green peppercorn sauce. Served with sautéed potatoes.

### Pollo Milanese **17.50**

Tender chicken breast coated in light, crunchy panko breadcrumbs. Served with a side of creamy, cheesy potatoes.

## Risotti

### Risotto Pollo E Funghi **15.95**

Risotto cooked with chicken and mushrooms in creamy and parmesan cheese sauce.

### Paella Algherese **19.95**

A coastal sardinian take on the classic paella, featuring rice slowly simmered with fresh prawns, mussels, clams, and octopus. Cooked in a light tomato, garlic, and fresh herbs.

### Risotto Ai Funghi E Piselli **14.95**

Creamy arborio rice slowly cooked with earthy mushrooms and sweet green peas, finished with a touch of parmesan and fresh herbs.

## Pasta

### Spaghetti Alla Carbonara **14.95**

A creamy take on the beloved classic spaghetti tossed with crispy pancetta, egg yolk, parmesan cheese, and a touch of cream. Rich, comforting, and full of flavour.

### Spaghetti Bolognese **14.95**

Classic spaghetti served with a savory beef ragù, slow-cooked, and italian herbs for deep, comforting flavor. A timeless favorite that never goes out of style.

### Spaghetti Ai Frutti Di Mare **18.95**

A coastal classic—spaghetti tossed with tender mussels and clams, gently cooked in a light tomato and white wine broth with garlic, olive oil, and a hint of chili. Finished with fresh parsley.

### Casarecce Al Pesto **16.95**

Casarecce pasta tossed in a velvety genovese pesto, complemented by tender prawns gently sautéed with garlic and a touch of white wine. Finished with a hint of cream and shaved parmigiano reggiano for a refined balance of sea and garden.

### Linguini Gamberoni **19.95**

Linguine pasta paired with succulent king prawns, gently sautéed in garlic, chili, and extra virgin olive oil, then simmered with a splash of white wine and a hint of tomato for a light, aromatic sauce. Finished with fresh parsley.

### Penne Alla Ciocara **15.50**

Penne pasta in a velvety tomato and cream sauce, tossed with chicken, roasted mixed peppers, sautéed onions, and garlic. Finished with fresh basil, shaved parmesan.

### Linguini Spigola **24.95**

Linguine pasta tossed in a light garlic, light cherry tomato and white wine sauce with mussels, and a delicately pan-seared sea bass fillet. Finished with fresh parsley.

### Rigatoni Tricolore **16.95**

Rigatoni pasta in a rich tomato and cream sauce, combined with roasted mixed peppers, sun-dried tomatoes, broccoli, and slices of smoked duck. Finished with shaved parmesan.

### Pacheri Caprino **17.95**

Paccheri pasta tossed in a spicy ragù made with tender rib-eye strips, slow-cooked in a bold tomato sauce. Finished with warm, melted goat's cheese for a rich and tangy contrast that elevates every bite.

### Casarecce N'duja **15.95**

Casarecce pasta tossed in a rich tomato sauce packed with spicy italian sausage and a kick of 'nduja. Finished with parmesan shavings for a bold, no-fuss flavor hit.

### Gnocchi Pollo E Pancetta **16.50**

Potato gnocchi cooked with chicken, pancetta, in a smoky romesco sauce made with roasted red peppers and almonds. Finished with shavings of goat cheese.

### Paccheri Allo Scoglio **19.95**

Large tube pasta tossed with a bountiful mix of fresh seafood—mussels, clams, prawns, and octopus—in a fragrant white wine, garlic, and cherry tomato sauce.

## Oven Baked Dishes

### Homemade Lasagna **15.95**

Layers of fresh pasta, slow-cooked beef ragù, creamy béchamel, and melted mozzarella, served oven baked.

### Cannelloni Alla Fiorentina **16.50**

Oven-baked cannelloni filled with a hearty mix of ricotta cheese and wilted spinach, smothered in a creamy mushroom sauce. Topped with mozzarella.

### Gnocchi Salsiccia **15.95**

Oven baked fresh gnocchi cooked with italian sausage meat and pancetta in spicy n'duja tomato sauce, topped with mozzarella.

## Pizza

### Margherita

**10.95**

With tomato, mozzarella and fresh basil.

### Pizza Di Mare

**18.95**

Tomato and mozzarella base topped with a selection of fresh seafood including mussels, prawns, octopus and smoked salmon. Finished with garlic, parsley, and a touch of chilli.

### Piza Capricciosa

**15.95**

Tomato and mozzarella base topped with cooked ham, mushrooms, artichokes, and black olives.

### Contadina

**15.95**

Tomato sauce, mozzarella, artichokes, roasted mixed peppers, mushrooms, and black olives.

### Fru Fru

**14.95**

Tomato sauce, mozzarella sautéed spinach, creamy goats cheese and chilli, finished with a drizzle of garlic oil.

### Diavola

**13.50**

Tomato sauce, mozzarella, slices of salame napoli, and fresh chilli for a fiery kick. Finished with a drizzle of garlic oil.

### Inglesina

**17.95**

A meaty feast with tomato sauce, mozzarella, ham, tender chicken, salame napoli, and crispy smoked pancetta. Bold, smoky, and packed with flavour.

### Romana

**13.95**

A bold roman classic with tomato sauce, mozzarella, briny capers, black olives, and anchovies. Salty, savoury, and full of character.

### Vegeteriana

**15.95**

A colorful mix of roasted peppers, mushrooms, red onions, black olives, and artichokes on a tomato and mozzarella base. Fresh, hearty, and packed with garden goodness.

### Tonnata

**15.95**

A tasty mix of tuna, red onions, black olives, and fresh tomato slices, all layered over tomato sauce and mozzarella. Light, savoury, and full of flavour.

### Additional toppings from **2.95**

## Calzone

### Classico

**13.95**

A golden, folded pizza filled with tomato sauce, basil, mozzarella, mushrooms, sautéed spinach, and creamy ricotta finished with a drizzle of garlic oil.

### Prosciutto E Fungi

**14.95**

A classic folded pizza filled with tomato sauce, mozzarella, prosciutto cotto, and mushrooms. And finished with a drizzle of garlic oil for an extra hit of flavour.

### Pollo E Pancetta

**15.95**

A golden, folded pizza packed with tomato sauce, mozzarella, tender chicken, smoky pancetta, creamy ricotta, and a touch of basil pesto. Finished with a drizzle of garlic oil for a rich, indulgent flavour.

### Calabrese

**16.95**

A fiery southern italian calzone packed with spicy 'nduja, seasoned italian sausage meat, and slices of cured spianata salami, all melted together with rich tomato sauce and mozzarella. Bold, smoky, and full of calabrian heat.

### Additional toppings from **2.95**

# Vegan Options

## Starters

### Garlic Bread

**6.45**

### Garlic Bread

**7.45**

With vegan mozzarella.

### Zucchini Fritti

**6.95**

Crispy golden zucchini strips, lightly coated and fried served with a side of vegan garlic mayonnaise dip.

### Bruschetta Al Pomodoro **8.95**

Grilled rustic bread topped with a vibrant mix of vine-ripened tomatoes, garlic, extra virgin olive oil, and fresh basil. A simple, timeless italian antipasto bursting with flavor and freshness.

## Mains

### Penne All'arrabbiata

**11.95**

Classic penne pasta tossed in a fiery tomato sauce with garlic, chili, and extra virgin olive oil.

### Spaghetti Ai Funghi

**12.95**

Spaghetti served in a rich tomato sauce with sautéed mushrooms, garlic, and fresh basil.

### Calzone Vegana

**15.95**

Calzone filled with rich tomato sauce, vegan mozzarella, sautéed spinach, mushrooms and roasted mixed peppers.

### Margherita

**10.95**

A vegan twist on the italian classic – topped with rich tomato sauce, melted vegan mozzarella and fresh basil.

### Spaghetti Aglio E Olio

**10.95**

Spaghetti tossed with garlic, olive oil, fresh chili and fresh parsley.

### Gnocchi Sorrentina

**12.95**

Gnocchi cooked in tomato and basil sauce topped with vegan mozzarella served oven baked.

## Sides

### Fries

**3.50**

### Garlic Mushrooms

**3.50**

### Garlic Spinach

**3.50**

### Buttered Broccoli

**3.50**

### Green Beans

**3.50**

### Tomato & Onion Salad

**4.95**

### Rocket & Parmesan Salad

**4.95**

### Cheesy Potatoes

**5.45**

# Lunch Menu

Includes soft drink or coffee. Add a glass of house wine 175ml for 4.95

Available from 12:00pm-2:30pm

Please note, no changes can be made to this menu

## Starters

### Soups

Tomato and cream, beans or chicken and mushroom.

### Garlic Bread

### Pollo Fritto

Deep fried breaded chicken strips served with mayonnaise dip.

### Impepatta Di Cozze

Fresh mussels in pepper and lemon sauce.

### Deep Fried Whitebait

Served with tartar sauce.

### Mushroom Bruschetta

## Mains

### Rigatoni Fiorentina

Rigatoni cooked with chicken in creamy sauce.

### Spaghetti Carbonara

With onions pancetta egg yolk and touch of cream.

### Pollo Cacciatore

Pan fried chicken breast in tomato basil and chilli sauce.

### Pizza Margherita

With tomato and mozzarella.

### Pollo Alla Griglia

Chargrilled chicken breast served with mix salad.

### Penne All'arrabbiata

Classic penne pasta tossed in a fiery tomato sauce with fresh basil, garlic, chilli, and extra virgin olive oil.

### Friturina

Deep fried mixture of fresh cod strips and whitebait dusted in seasoned flour served with mix salad and tartar sauce.

## Desserts

### Baked Cheesecake

### Tiramisu

### Panna Cotta

2 Courses for 19.95 · 3 Courses for 24.95

## Kids Menu

Includes choice of drink from:  
apple juice, pineapple juice, orange juice, fruit shoot.  
And a choice of ice cream (2 scoops)

### Pizza Margherita

Extra toppings from 1.

### Penne Pasta

In cheesy and creamy sauce.

### Spaghetti Bolognese

### Spaghetti Tomato Sauce

### Breaded Chicken Strips

With fries.

8.45



# IL Tricolore

Gluten free options available. Please ask our staff.

10% Discretionary Service Charge will be added  
for tables of 5 guests and over.