

## FISH DISHES

<b>PESCE SPADA ALLA LIVORNESE</b>	19.95
Swordfish steak cooked with black olives, capers and Echalion shallots in white wine and cherry tomato sauce, served with rosemary potatoes	
<b>GAMBERONI ALLA BUSARA</b>	23.95
Pan fried king prawns cooked in white wine cherry tomato sauce with a hint of chilli and crostini bread	
<b>MERLUZZO STUFATO</b>	17.95
Chunks of cod stewed with pancetta potatoes and roasted mixed peppers, in a creamy basil and fresh cherry tomato sauce, served with crostini bread	
<b>BRANZINO ALLA GRIGLIA</b>	23.95
Chargrilled whole seabass served with mix salad	
<b>GRIGLIATA DI PESCE</b>	26.95
Chargrilled mix of sea bass fillet, king prawns, scallops and salmon fillet, garnished with rocket salad	
<b>FRITTURA MISTA</b>	21.95
Deep fried mix of cod, king prawns, squid and whitebait served with mixed salad and mayonnaise	

## PIZZA

<b>MARGARITA v</b>	9.95
With tomato, mozzarella and fresh basil	
<b>DI MARE s</b>	16.95
With tomato, mozzarella, mussels, smoked salmon, anchovies and squid, finished with fresh chopped parsley	
<b>QUATTRO STAGIONI</b>	13.95
With tomato, mozzarella, ham, artichokes, mushrooms and black olives	
<b>CONTADINA</b>	12.95
With tomato, mozzarella, mushrooms, black olives and roasted mixed peppers	
<b>FRU FRU v</b>	13.50
With tomato, mozzarella, goats cheese, spinach, garlic and chilli	
<b>DIAVOLA</b>	11.95
With tomato, mozzarella, salami Napoli and chilli	
<b>INGLESINA</b>	15.95
With tomato, mozzarella, salami Napoli, ham, smoked pancetta and chicken	
<b>ROMANA</b>	12.95
With tomato, mozzarella, anchovies, black olives, capers, garlic and oregano	
<b>VEGETARIANA v</b>	13.95
With tomato, mozzarella, mushrooms, courgettes, spinach and red onions	

**ADDITIONAL TOPPINGS** FROM 2.45

## CALZONE

<b>CLASSIC v</b>	12.95
With tomato, mushrooms, mozzarella, ricotta, spinach and fresh basil	
<b>PROSCIUTTO E FUNGHI</b>	13.50
With tomato, mozzarella, ham, mushrooms, ricotta, fresh basil and cream	
<b>AFFUMICATA</b>	14.95
With tomato, smoked provola, bresaola, smoked duck, pancetta and ricotta	
<b>CALABRESE</b>	14.95
With tomato, mozzarella, ricotta, sausage meat, spianata, salami and N'duja	
<b>ORTALANA v</b>	13.95
With tomato, mozzarella, goats cheese, mixed peppers, aubergine, spinach and chilli	

## VEGAN DISHES STARTERS

<b>GARLIC BREAD</b>	5.45
<b>GARLIC BREAD</b>	6.45
With vegan mozzarella	
<b>BRUSCHETTA POMODORO</b>	7.95
With chopped vine tomatoes, garlic, oregano and fresh basil	
<b>VERDURE GRIGLIATE</b>	9.95
Marinated mixed grilled vegetable platter	

## MAIN COURSE

<b>SPAGHETTI AGLIO OLIO PEPERONCINO</b>	9.95
Spaghetti cooked in extra virgin olive oil, garlic and chilli	
<b>PENNE ALLA SICILIANA AL FORNO</b>	11.95
Penne cooked in tomato sauce, aubergine and fresh basil, topped with vegan cheese	
<b>SPAGHETTI AI FUNGHI</b>	11.95
Spaghetti cooked with mushrooms in tomato and fresh basil sauce	
<b>RISOTTO ALLE VERDURE</b>	12.95
Risotto cooked with mixed vegetables	
<b>MARGHERITA</b>	9.95
With tomato sauce, basil and vegan cheese	
<b>CALZONE VEGANA</b>	13.95
With tomato, vegan mozzarella, roasted mixed peppers, spinach and mushrooms	

## SIDES

<b>FRIES</b>	2.95
<b>GARLIC MUSHROOM</b>	2.95
<b>GARLIC SPINACH</b>	2.95
<b>GARLIC BUTTERED BROCCOLI</b>	2.95
<b>GREEN BEANS</b>	2.95
<b>TOMATO AND ONION SALAD</b>	2.95
<b>ROCKET AND PARMESAN SALAD</b>	2.95
<b>ROSEMARY POTATOES</b>	2.95

Gluten free options available. Please ask our staff.  
10% service charge discretionary will be added for tables of 5 guests and over.

**v** Vegetarian **s** Contains shellfish **n** Contains Nuts

**Food Allergy?**  
Ask before you eat...

Management advises that food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish



Please ask a member of staff about the ingredients in your meal before placing your order. Thank you

# Il Tricolore



# MENU

01843 589798

13 HARBOUR STREET, RAMSGATE CT11 8HA



## APPETISERS

<b>MIX OLIVES v</b>	4.20
<b>DOUGH BALL v</b> With garlic and herb butter and balsamic	4.20
<b>GARLIC BREAD v</b>	5.45
<b>GARLIC BREAD MOZZARELLA v</b>	6.45
<b>CIPOLLA</b> Red onion mozzarella and balsamic glaze	6.95



## STARTERS

<b>SOUP OF THE DAY</b>	6.95
<b>POLPETTE DI AGNELLO</b> Homemade lamb meatballs in spicy tomato and basil sauce, topped with mozzarella served oven baked	8.95
<b>COZZE ALLA PANNA s</b> Fresh mussels in white wine and cream sauce, served with croutons	9.95
<b>CALAMARI</b> Deep fried squid dusted in seasoned flour, served with garlic mayonnaise dip	9.45
<b>CAPRINO v</b> Baked goats cheese served on toasted bread with caramelised red onions, finished with wild rocket salad and balsamic glaze	8.45
<b>BRUSCHETTA v</b> With chopped vine tomatoes, garlic, oregano and fresh basil, finished with a drizzle of extra virgin olive oil	7.95
<b>TEMPURA DI GAMBERI</b> Deep fried tempura king prawns, garnished with rocket salad, finished with walnuts and honey	11.95
<b>AFFETTATI MISTI</b> 11.95 OR 20.95 FOR TWO A mixture of selected Italian cured meats, grilled vegetables and fresh mozzarella	
<b>BIANCHETTI FRITTI</b> Deep fried whitebait, dusted in seasoned flour, served with tartar sauce	8.95
<b>CROSTINI TRICOLORE v</b> Crostini topped with fresh mozzarella, cherry tomatoes and creamed avocado, finished with a drizzle of extra virgin olive oil and fresh basil	8.95
<b>CAPESANTE</b> Chargrilled king scallops served on toasted bread, topped with tuna and black olive pate, garnished with mixed salad	11.95
<b>CAPRESE v</b> Fresh mozzarella with sliced vine tomatoes, garnished with mixed salad, finished with extra virgin olive oil, fresh basil and oregano	8.45

## OVEN BAKED DISHES

<b>LASAGNA</b> Homemade bolognese lasagna	14.95
<b>CANNELLONI ALLA FIORENTINA v</b> Ricotta and spinach filled cannelloni, cooked in creamy mushroom sauce, topped with mozzarella	15.50
<b>GNOCCHI SALSICCIA</b> Fresh gnocchi with pancetta sausage meat and spicy N'duja in tomato sauce, topped with mozzarella	14.45
<b>CASARECCE AL FORNO</b> Oven baked casarecce pasta, cooked with minced beef and aubergine, in a rich ragu sauce and spicy N'duja topped with goats cheese	14.95

## PASTA

<b>SPAGHETTI CARBONARA</b> Cooked with smoked pancetta, egg yolk, cream and Parmesan cheese	13.95
<b>SPAGHETTI BOLOGNAISE</b>	13.95
<b>SPAGHETTI FRUTTI DI MARE s</b> Spaghetti cooked with clams and mussels, in white wine, garlic and cherry tomato sauce	17.95
<b>PENNE GAMBERI E SALMONE</b> Penne pasta cooked with smoked salmon crayfish tails, clams and courgette, in creamy and tomato sauce	16.95
<b>LINGUINI GAMBERONI s</b> Linguini pasta with black tiger prawns, in white wine and light cherry tomato sauce and a hint of chilli	18.95
<b>PENNE ALLA CIOCIARA</b> Penne cooked with roasted chicken, mixed peppers, in creamy tomato and Parmesan cheese sauce	13.95
<b>LINGUINI ALLA SPIGOLA</b> Linguine pasta cooked with sea bass fillet, king prawns and mussels, in white wine and cherry tomato sauce	21.95
<b>RIGATONI TRICOLORE n</b> Rigatoni cooked with smoked duck, roasted mixed peppers, sun-dried tomatoes and broccoli, in creamy red pesto sauce finished with shavings of Parmesan cheese	15.95
<b>RIGATONI PUTTANESCA</b> Rigatoni pasta cooked with black olives, capers and anchovies in oregano and cherry tomato sauce	12.95
<b>PACCHERI CAPRINO</b> Paccheri pasta cooked with rib eye strips, slowly braised in rich spicy ragu sauce, finished with warm goats cheese	16.95
<b>CASARECCE N'DUJA</b> Casarecce pasta cooked with Italian sausage meat, spicy N'duja and smoked provola in tomato and fresh basil sauce	14.50
<b>GNOCCHI PRIMAVERA</b> Gnocchi cooked with courgette, mixed peppers, spinach and mushrooms in creamy sauce	13.95
<b>PACCHERI ALLO SCOGLIO s</b> Paccheri pasta cooked with king prawns, clams and mixed seafood in white wine and cherry tomato sauce	18.95

## RISOTTI

<b>RISOTTO POLLO E FUNGHI</b> Risotto cooked with chicken and mushrooms in creamy and Parmesan cheese sauce	14.50
<b>RISOTTO FUNGHI E PISELLI</b> Risotto cooked with mushrooms and green pea, in creamy and Parmesan cheese sauce	13.95
<b>RISOTTO PESCATORA s</b> Risotto cooked with mixed seafood and king prawns, in white wine and cherry tomato sauce	18.95



## MEAT DISHES

<b>POLLO ALLA PIZZAIOLA</b> Pan fried chicken escalope topped with mozzarella, cooked with mushrooms in fresh basil, garlic, oregano and tomato sauce, served with rosemary potatoes	15.95
<b>BISTECCA DI MANZO</b> Chargrilled rib eye steak served with mixed salad and fries	26.95
<b>INVOLTINO DI POLLO</b> Breast of chicken stuffed with smoked mozzarella and chorizo, wrapped with pancetta, served with spaghetti, in creamy mushroom sauce	16.95
<b>SURF AND TURF</b> Chargrilled king prawns and sirloin tagliata, served with rocket salad, finished with shavings of Parmesan	25.95
<b>AGNELLO</b> Chargrilled lamb chops served with garlic spinach	18.95
<b>CARNE ALLA BRACE</b> Chargrilled selection of lamb chop, breast of chicken, Italian sausage and pork loin, served with mixed salad and fries	23.95
<b>POLLO PEPPERONI</b> Pan fried chicken escalope, cooked with mixed roasted peppers and asparagus in creamy sauce, served with fries	15.95
<b>FILETTO DI MAIALE</b> Pork tenderloin cooked with mushrooms, pancetta and green peas in brandy and creamy sauce, served with fries	16.95
<b>CONTROFILETTO CON GORGONZOLA</b> Pan fried sirloin steak cooked in brandy cream, peppercorn and Gorgonzola cheese sauce, served with sauté potatoes	22.95
<b>POLLO PARMIGIANA</b> Breaded chicken breast topped with mozzarella, served with spaghetti in tomato sauce, finished with shavings of Parmesan	17.95