

DOLCI E FORMAGGI

AFFOGATO

Amaretto, espresso coffee
& vanilla ice cream (v)
£6.75

CREMA CATALANA

Catalan style crème brûlée
£7.50

CIOCCOLATINI

Six handmade chocolate truffles
flavoured with Frangelico (v)
£4.50

FORMAGGI

Gorgonzola, taleggio, buffalo ricotta & pecorino cheese served with truffle honey,
walnuts & mustard fruits
£9.75

GELATI E SORBETTI

All of our ice cream & sorbet is produced by Cheshire Farm Ice Cream. The fresh milk that makes their award-winning ice cream is sourced from the cows that graze the fields around the Cheshire plains

VANIGLIA

Vanilla ice cream (v)
£6.75

FAVO

Honeycomb ice cream
£6.75

MORA E MIRTILLO

Blackberry & Bilberry ice cream
£6.75

NUTELLA

Chocolate & hazelnut
ice cream (v)
£6.75

CIOCCOLATO

Chocolate ice cream (v)
£6.75

MANGO

Mango & vanilla iced
yoghurt (v)
£6.75

FRUTTO DELLA PASSIONE

Passion fruit sorbet (Ve)
£6.75

OUR AMAZING COLLECTION OF RESTAURANTS

OPERA
GRILL

RIVA
blu

PICCOLINO

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restaurant
bar + grill

BANK
RESTAURANT & BAR

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GLUTEN INTOLERANCE & GLUTEN ALLERGY

ALLERGIES & INTOLERANCES

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

ANTIPASTI

OLIVE Marinated Cerignola olives, garlic, rosemary & thyme (Ve)	£4.75	CARPACCIO DI MANZO Raw sliced beef fillet, Venetian dressing & rocket salad	£11.95
ASPARAGI Asparagus, butter & truffle pecorino cheese	£9.25	MINISTRONE CLASSICO Chunky vegetable, cavolo nero & bean soup	£7.00
COSTINE Hickory smoked barbecue pork ribs	£9.95	COZZE ALLO ZAFFERANO Mussels & saffron	£9.50
PROSCIUTTO DI PARMA DOP Parma ham, buffalo ricotta, honey & walnuts	£10.50		

SALAD

TRICOLORE Avocado, Campania buffalo mozzarella, vine ripened tomatoes & fresh basil (v)	£8.95/£13.75	CESARE Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing & Italian cheese	£9.25/£13.75
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PASTA

PENNE CON POLLO Grilled chicken, vegetables, cream, Italian cheese & pine nuts	£14.75	PENNE ALL'ANATRA Duck ragu, red wine & rosemary	£14.50
PENNE ALL'ARAGOSTA Half lobster, vine ripened cherry tomatoes, chilli & fresh basil	£27.50	PENNE ALLA BOLOGNESE Slow cooked beef ragù, tomato & fresh basil	£13.75
PENNE AI FRUTTI DI MARE Wild red prawn, mussels, palourde clams, calamari, tomato & chilli	£18.25	PENNE ALL'ARRABBIATA Tomato, garlic, chilli & flat leaf parsley (Ve)	£10.50
PENNE ALLE VONGOLE Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic	£16.75	PENNE AI GAMBERONI King prawns, courgette, chilli & flat leaf parsley	£16.95
		PENNE ALLA CARBONARA Free range egg, cream pancetta, flat leaf parsley & Italian cheese	£13.75

RISOTTO

RISOTTO AI FUNGHI Porcini mushrooms & mascarpone (v)	£9.25/£14.00	RISOTTO AI FRUTTI DI MARE Isle of Man scallops, king prawns, mussels, white wine & chilli	£10.75/£16.50
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All our fish is responsibly caught from sustainable sources, Our crab meat is picked in house.
Traces of shell & bones may be present in some of our fish & shellfish dishes.
A discretionary service charge will be added to your bill.

MAINS

PANCETTA DI MAIALE Slow cooked pork belly with radicchio, orange, balsamic & thyme	£18.50	MERLUZZO Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli	£21.75
PESCE SPADA ALLA LIVORNESE Grilled swordfish, tomatoes, capers, black olives & garlic	£21.95	BRANZINO Whole boneless sea bass, garlic, flat leaf parsley & lemon	£21.95
ANATRA Crispy slow cooked duck, glazed apples, sage & Valpolicella wine sauce	£18.95	ARAGOSTA Half or whole lobster, garlic & parsley butter, roast new potatoes	£28.50/£48.00
STUFATO DI MANZO Slow cooked beef in red wine & Italian cheese creamed potatoes	£20.50	SPIEDINI DI PESCE Grilled, marinated & skewered line caught swordfish, Isle of Man scallops, king prawns, with courgette, basil & lemon	£22.95

BISTECCA

ABERDEEN ANGUS & HEREFORD

AGED 28 DAYS

Grass fed, leaner than grain fed with a fuller, beefier flavour, high in essential omega 3 & 6.

Served with your choice from one of our freshly prepared sauces;

porcini mushroom sauce, salsa verde (v)

RUMP (225g)	£20.95	RIBEYE (225g)	£23.95
SIRLOIN (225g)	£22.95	FILLET (225g)	£28.95

CHATEAUBRIAND (450g)

The prized cut from the fillet head, served with roast tomatoes, mushrooms & fries

(for two to share)

£65.50

SIDES

PATATE AL FORNO Roast potatoes, sage & garlic (Ve)	£4.50	SPINACI Spinach, garlic & chilli (Ve)	£4.75
PURÈ DI PATATE Italian cheese creamed potatoes (v)	£4.50	PISELLI E PANCETTA Peas & pancetta	£4.50
VERDURE AL FORNO Roasted butternut squash, carrot, beetroot & red onion with thyme (Ve)	£4.50	INSALATA DI RUCOLA Rocket & pecorino cheese	£4.50
BROCCOLETTI Tenderstem broccoli, chilli & garlic (Ve)	£4.75	INSALATA DELLA CASA Gem lettuce, radicchio, tomato & rocket (Ve)	£4.50