

A close-up photograph of a hand with red-painted nails pouring a golden liquid from a dark bottle into a clear glass. The liquid is captured mid-pour, creating a dynamic splash. In the foreground, a large, vibrant pink dahlia flower is positioned behind the text. The background is dark and out of focus, with horizontal stripes of green, white, and red, reminiscent of the Italian flag, running across the middle of the image.

*Dahlia's
Bistro*

Main Menu

MENU Antipasto Starters



FOOD ALLERGIES, INTOLERANCES &
DIETARY REQUIREMENTS:

Please speak to our staff before ordering food or
drinks. **V** Vegetarian **VE** Vegan

ZUPPA DEL GIORNO **V** £7.25

Soup of the day with fresh baked ciabatta & butter

PATÉ D'ANATRA £8.25

Duck liver parfait served with freshly toasted ciabatta & orange marmalade drizzle

BRUSCHETTA AL SALMONE

AFFUMICATO £8.75

Smoked salmon on toasted ciabatta, cream cheese, cucumber slices, pomegranate seeds, & dill

FEGATINI DI POLLO IN PADELLA £10.25

Pan fried chicken liver cooked in savoury Madeira sauce & served with freshly baked ciabatta

RISSOTO CON CAPESANTE £14.65

Fresh pan fried Scallops served with creamy saffron & asparagus risotto

CARPACCIO DI MANZO £12.25

Beef carpaccio served with rocket salad, parmesan cheese, & truffle sauce

BRUSCHETTA CON FUNGHI £9.65

Mushrooms in garlic & gorgonzola sauce, served with freshly baked ciabatta

BRUSCHETTA ALLA ROMANA **V** £7.15

Toasted Ciabatta with tomato & garlic, basil & parmesan cheese

MELANZANA ALLA PARMIGIANA **V** £9.65

Grilled aubergine in a rich tomato sauce & topped with parmesan cheese

POLPETTINE DELLA NONNA £9.95

Beef meatballs in a rich tomato Marinara sauce

INSALATA CAPRESE **V** £9.95

Buffalo mozzarella, fresh tomato, rocket salad, drizzled with basil oil, balsamic glaze

OLIVE MARINATE IN CASA **VE** £4.95

Olives in an orange marinade with red wine vinegar, served with toasted Ciabatta

GAMBERONNI IMPANATI £10.50

Deep fried panko prawns, served with sweet chilli sauce

PROSCIUTTO E MOZZARELLA

BRUSCHETTA £7.45

Toasted ciabatta topped with buffalo mozzarella & Parma ham

ARANCINI DI RISO AL RAGÚ £8.95

Crispy risotto balls stuffed with Bolognese ragú & mozzarella with tomato sauce

VERDURE FRITTE **VE** £17.95

Carrots, courgettes, fine beans, red peppers, yellow peppers, & parsnips in a vegan beer batter served with sweet chilli sauce & vegan aioli (Serves 2)

FRITTO MISTO £24.75

Selection of deep-fried seafood (Serves 2)

ANTIPASTO MISTO £23.75

Selection of dried cured meats & cheeses (Serves 2)

CALAMARI FRITTI £10.75

Fresh squid rings, served with garlic aioli

BACCALA FRITTO £9.75

Cod goujons served with creamy aioli sauce

COZZE MARINARA £10.95

Fresh Mussels in a rich tomato & garlic sauce

COZZE CON LA PANNA £10.95

Fresh Mussels in a creamy white garlic sauce

GAMBERONI MARINARA £10.95

Pan-fried prawns in a rich, spicy tomato & garlic sauce

GAMBERONI AI GORGONZOLA £10.95



Pan-fried prawns in a creamy gorgonzola & garlic sauce

INSALATA DI TONNO £8.95

Tuna chunks with mixed beans, cherry tomato, red onion, olives & mayonnaise

MENU Mains

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Insalatone - Salads

INSALATA DI CESARE £14.95

Grilled chicken breast, on a lettuce bed with a creamy Caesar dressing, & croutons

INSALATA DI POLLO £15.25

Grilled chicken breast on a bed of grilled vegetables, baby gem lettuce & pine nuts, all seasoned with extra virgin olive oil & balsamic glaze & parmesan

INSALATA DELLA CASA £11.75

Rocket salad, tomato, cucumber, bell pepper, olives, onion, feta cheese & a sprig of parsley

INSALATA DI CAPRINO £12.95

Pan toasted goat cheese on a bed of baby gem lettuce & fresh spinach, topped with pear slices & crushed walnuts, cherry tomatoes & grilled peppers all seasoned with extra virgin olive oil & balsamic glaze

INSALATA DI BARBABIETOLA

E NOCCI £11.75

Rocket salad, spinach, beetroot, walnuts, roasted pear slices, & vinaigrette

STRACETTI DI VITELLO IN INSALATA £16.50

Rocket salad, grilled slices of rib eye steak, cherry tomatoes, red onion & buffalo mozzarella drizzled with extra virgin olive oil & balsamic vinegar

Pasta

SPAGHETTI AGLIO OLIO E PEPPERONCINO £9.25

Classic Roman pasta with olive oil, garlic, chilli & parsley

LASAGNA CLASSICA SMALL: £9.75 / LARGE: £16.95

Fresh egg pasta layered with a rich meaty ragu, & creamy Bechamel, topped with mozzarella & parmesan

SPAGHETTI ALLA BOLOGNESE SMALL: £8.95 / LARGE: £16.75

Spaghetti with a rich, meaty ragu sauce

SPAGHETTI CON POLPETTE SMALL £9.95 / LARGE: £17.75

Spaghetti with beef meatballs in a rich Marinara sauce

SPAGHETTI CARBONARA £16.25

Classic Italian carbonara with roasted pancetta, creamy egg yolk & parmesan sauce, & a peppery kick

PENNE ALLA NORMA £14.75

Penne pasta with grilled aubergine in a rich tomato & garlic sauce

PASTA DELLA CASA £17.75

Penne pasta with mushrooms, pancetta, red onion & olives in a creamy tomato sauce

PENNE AI FUNGHI £15.25

Penne pasta with a creamy mushroom & garlic sauce

PENNE AL'ARRABIATA CON SALSICIA PICANTE £17.75

Penne pasta in a rich tomato & garlic sauce with spicy Italian sausage

LINGUINI AI POMODORRI SECCHI E PINOLI £15.45

Linguine pasta in a creamy sun-dried tomato, spinach, & pine nuts sauce

LINGUINI CON SALMONE £18.75

Linguine pasta in a creamy cherry tomato & salmon sauce

LINGUINI ALL'ARAGOSTA £22.45

Linguine pasta with lobster & prawns in creamy tomato, & garlic sauce

SPAGHETTI CON GAMBERRONI E VONGOLE £18.45

Spaghetti pasta with clams & prawns in a spicy, creamy tomato velouté

LINGUINI CON GAMBERONI, GRANCHIO E CHORIZO £19.45

Linguine pasta with king prawns, crab & chorizo in a white wine, tomato garlic & chili sauce



LINGUINI CON GRANCHIO £18.25

Linguine with crab in a creamy saffron sauce

SPAGHETTI AI SAPORI DI MARE £19.95

Spaghetti with a selection of seafood, in a tomato, garlic, white wine & saffron velouté

MENU Mains

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Risotto

RISOTTO FUNGHI E TARTUFFO **£17.45**

Risotto selection of wild mushrooms, in a creamy truffle white sauce

RISOTTO AI SAPORI DI MARE **£19.95**

Risotto with a selection of seafood, in a tomato, garlic, white wine, & saffron velouté

RISOTTO CAPRINO E ASPARAGI **£17.95**

Risotto & asparagus in a creamy goat cheese sauce

RISOTTO DELLA CASA **£19.50**

Risotto with ribeye strips seasoned with time and garlic in a creamy savoury Madeira sauce

Secondi di pesce (fish)

ZUPPA DI PESCE **£18.25**

Rustic seafood stew- a selection of seafood, in a rich, spicy tomato velouté

FILETTO DI SALMONE **£23.75**

Pan-fried salmon served with carrot & roast pepper purée, asparagus, & cherry tomato in a creamy lemon sauce

FILETTO DI BRANZINO **£23.75**

Pan-fried seabass fillet, served with roasted new potatoes, & Mediterranean vegetables

GAMBERONI PICCANTI **£23.75**

Unpeeled king prawns, cooked in a garlic white wine, chilli & butter sauce

BACCALÁ CON FUNGHI **£23.55**

Cod loin served with creamy mushroom & spinach sauce, cherry tomato, & asparagus

TONNO FRESCO ALLA VENEZIANA **£23.75**

Grilled tuna steak served white onion, cherry tomato, olives & capers in a tomato & garlic sauce

Secondi di carne (meat)

POLLO TORINESE **£21.45**

Grilled chicken supreme, served with prawns in a creamy tomato velouté, served with roasted new potatoes

POLLO ALLA MEDITERRANEA IN PADELLA **£20.45**

Grilled chicken supreme, served with spicy Mediterranean vegetables, in a tomato sauce, served with roasted new potatoes

SUPREMA DI POLLO PRINCIPESSA **£20.45**

Grilled Chicken supreme, served with creamy mushroom sauce, cherry tomato, & grilled asparagus, served with roasted new potatoes

POLLO ALLA PARMIGIANA **£20.25**

Chicken breast coated in golden breadcrumbs served with a rich parmigiana sauce & buffalo mozzarella

SALTINBOCCA ALLA ROMANO **£20.25**

Veal topped with Parma ham in a buttery sage & white wine sauce

VITELLO MONTECARLO **£20.25**

Grilled veal escalope served with creamy mushroom sauce, Dolcelatte cheese & mustard

VITELLO ALLA PARMIGIANA **£20.25**

Grilled veal escalope baked with parmesan & aubergine in a rich tomato sauce

VITELLO AL LIMONE **£20.25**

Grilled Veal escalope, served with a buttery lemon sauce

FILETTO ALLA BRACE (8OZ) **£28.25**

Grilled fillet steak served with Gorgonzola & mushroom sauce or peppercorn sauce served with a side of our homemade sautéed potatoes

FILETTO ALL'AMARENA (8OZ) **£28.25**

Fillet steak cooked in a sour cherry & port sauce served with a side of our home-made sautéed potatoes

FILETTO AI SAPORI DI MARE (8OZ) **£31.25**

Fillet steak, cooked in a savoury Madeira sauce served with scallops & king prawns served with a side of our home-made sautéed potatoes

TOURNEDOS ROSSINI (8OZ) **£31.25**

Fillet steak cooked in a sweet- savoury Madeira sauce, served on a croûton, & topped with homemade duck liver parfait served with a side of our home-made sautéed potatoes

BISTECCA ALLA BRACE (12OZ) **£28.25**

Grilled Rib-eye steak served with wild mushroom, caramelized shallot, cherry tomato, & peppercorn sauce or mushroom & Gorgonzola sauce served with a side of our home-made sautéed potatoes

COSTOLETTE DI AGNELLO **£23.75**

Three lamb cutlets, served with grilled aubergine & sundried tomato, in a red wine & mint sauce

FEGATO DI VITELLO ALLA VENEZIANA **£18.50**

Calf's Liver with caramelised onions, sage, Madeira sauce & balsamic vinegar

VITELLO ALLA MILANESE **£21.75**

Veal escalope, cooked in golden breadcrumbs, topped with a fried egg & truffle sauce

MENU Mains



Contorni - Sides

PATATE FRITE **VE** £4.50

French fries

VERDURE GRILATE **VE** £5.50

Grilled and seasoned aubergine, courgette, peppers, garlic and red onion, drizzled with olive oil

ZUCCHINI FRITTI **VE** £5.75

Fried courgette sticks

PATATE AL FORNO **V** £5.50

Potatoes sautéed in garlic, butter and onion

FUNGHI **VE** £5.75

Mushrooms sautéed in olive oil and garlic

SPINACI **VE** £5.25

Baby spinach sautéed in olive oil garlic and chilli sauce

FAGIOLINI VERDI **V** £5.25

Fine beans cooked in a garlic, butter, and lemon sauce

INSALATA DI RUCOLA **V** £5.75

Rocket salad with parmesan and cherry tomatoes, drizzled with olive oil and lime

INSALATA MISTA **VE** £4.25

Mixed leaf salad, tomato, cucumber, and red onion

INSALATA VERDE **VE** £4.95

Green salad with green olives, a drizzle of olive oil and lime

Piatti per i bambini CHILDREN'S MAINS

BOCCONICINI DI POLLO £7.45

Five Chicken nuggets, served with fries

BACCALA GOUJONS £9.75

Five cod goujons served with fries

SPAGHETTI CON SALSA DI TOMATO **VE** £7.45

Spaghetti with a rich tomato and basil sauce

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