

A close-up photograph of a hand with red-painted nails pouring a golden liquid from a dark bottle into a clear glass. The background is dark and blurred. In the foreground, there are two large, vibrant dahlia flowers, one red and one pink. Diagonal stripes of the Italian flag (green, white, and red) are overlaid on the image. The text 'Dahlia's BISTRO' is written in a white, cursive font across the center, partially overlapping the flowers.



*Dahlia's  
BISTRO*

*Main Menu*

# MENU Antipasto Starters



## FOOD ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS:

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

### ZUPPA DEL GIORNO £8.75

Soup of the day with fresh baked ciabatta & butter

### PATÉ D'ANATRA £9.75

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

### BRUSCHETTA ALLA PARMIGIANA £10.75

Grilled slices of aubergine on bruschetta on home made bread topped with tomato sauce and Mozzarella Di Buffalo & Parmesan

### FEGATINI DI POLLO IN PADELLA £10.95

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

### CARPACCIO DI MANZO £12.95

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

### BRUSCHETTA CON FUNGHI £9.95

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

### BRUSCHETTA ALLA ROMANA £7.95

Toasted Ciabatta with tomato & garlic, basil & parmesan cheese

### MELANZANA ALLA PARMIGIANA £10.25

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

### INSALATA CAPRESE £10.75

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

### OLIVE MARINATE IN CASA £5.75

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

### GAMBERONNI IMPANATI £11.50

Deep fried panko prawns, served with sweet chilli sauce

### PROSCIUTTO E MOZZARELLA

#### BRUSCHETTA £10.25

Toasted ciabatta topped with buffalo mozzarella & Parma ham

### BRUSCHETTA TOSCANA £10.75

Home made bread topped with roasted peppers garlic and Mozzarella Di Buffalo, garnished with basil

### FRITTO MISTO £26.75

Selection of deep-fried seafood (Serves 2)

### ANTIPASTO MISTO £23.75

Selection of dried cured meats & cheeses (Serves 2) with two Bruschetta Alla Romana

### CALAMARI FRITTI £10.75

Fresh squid rings, served with garlic aioli

### COZZE MARINARA £11.75

Fresh Mussels in a rich tomato & garlic sauce

### COZZE CON LA PANNA £11.75

Fresh Mussels in a creamy white garlic sauce

### GAMBERONI MARINARA £11.75

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

### GAMBERONI AI GORGONZOLA £11.75

Pan-fried prawns in a creamy gorgonzola & garlic sauce

### PIATTO DI VERDURE £19.75

Selection of Bruschetta with grilled vegetables and rocket salad with marinated olives. (Serves 2)

### BOCCONCINI DI GRANCHIO £11.75

Three Crab cakes with sweet chilli, drizzled with balsamic glaze

### RISOTTO CON CAPESANTE £14.65

Pan fried scallops served with creamy saffron & asparagus risotto

### PROSCIUTTO E MELONE £10.95

Seasonal melon with thinly sliced Parma ham, drizzles with honey and balsamic glaze

### BURRATA CON PESCHE E PROSCIUTTO £13.50



Burrata surrounded by caramelised peaches, Parma ham and cherry tomatoes on a bed of rocket

### TARTARE DI TONNO £13.95

Tuna Tartare flavoured with capers, lime juice, black pepper, sea salt and olive oil, served with avocado and toasted homemade bread, garnished with parsley

# MENU Mains

FOOD ALLERGIES, INTOLERANCES &  
DIETARY REQUIREMENTS:

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drinks.  Vegetarian  Vegan

## 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 DI BARBABIETOLA E NOCCI £12.25

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

### PANZANELLA TOSCANA £11.25

Tomatoes, cucumber, red onion, salt and pepper, and homemade croutons, drizzles with olive oil and balsamic vinegar, topped with fresh basil.

### INSALATA DI CAPRINO £13.75

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 glazed

### STRACETTI DI VITELLO IN INSALATA £17.50

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 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 £18.95

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

### PACCHERI ALL'ARRABIATA CON SALSICCIA PICANTE £17.75

Paccheri 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 £19.75

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

### PACCHERI CON POLPO £22.45

Fresh pan-seared Octopus, in a rich cherry tomato, red onion and garlic sauce, with olives and Paccheri Pasta

# MENU Mains

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DIETARY REQUIREMENTS:

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drinks. **V** Vegetarian **VE** Vegan

## Risotto

### RISOTTO FUNGHI E TARTUFFO **£17.45** **V**

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 **£18.75** **V**

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 served with toasted ciabatta

### FILLETO DI SALMONE **£24.95**

Pan fried Salmon Fillet, served with cherry tomatoes, roasted new potatoes and Mediterranean Vegetables

### FILETTO DI BRANZINO **£24.25**

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

### GAMBERONI PICCANTI **£24.75**

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

### BACCALÁ CON FUNGHI **£24.75**

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

### TONNO FRESCO ALLA VENEZIANA **£24.75**

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

### ARAGOSTA THERMIDOR **£42.95**

Lobster tails baked with in rich thermidor sauce, served with a fresh dressed salad.

## Secondi di carne (meat)

### POLLO TORINESE **£18.50**

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

### POLLO ALLA MEDITERRANEA IN PADELLA **£17.50**

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

### SUPREMA DI POLLO PRINCIPESSA **£17.50**

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

### POLLO ALLA BRACE **£17.50**

Grilled Chicken supreme, marinated in olive oil, garlic, Thyme, chilli flakes & lemon juice, served with roasted new potatoes

### POLLO ALLA PARMIGIANA **£17.50**

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

### SALTINBOCCA ALLA ROMANA **£22.25**

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

### VITELLO MONTECARLO **£22.25**

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

### VITELLO ALLA PARMIGIANA **£22.25**

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

### VITELLO AL LIMONE **£22.25**

Grilled Veal escalope, served with a buttery lemon sauce, sauté potatoes

### FILETTO ALLA BRACE (8OZ) **£31.25**

Grilled fillet steak served with Gorgonzola & mushroom sauce or peppercorn sauce, sauté potatoes

### FILETTO ALL'AMARENA (8OZ) **£32.25**

Fillet steak cooked in a sour cherry & port sauce, sauté potatoes

### FILETTO AI SAPORI DI MARE (8OZ) **£33.25**

Fillet steak, cooked in a savoury Madeira sauce served with scallops & king prawns, sauté potatoes

### TOURNEDOS ROSSINI (8OZ) **£33.25**

Fillet steak cooked in a sweet-savoury Madeira sauce, served on a croûton, & topped with homemade duck liver parfait

### BISTECCA ALLA BRACE (12OZ) **£31.25**

Grilled Rib-eye steak served with cherry tomato, & peppercorn sauce or mushroom & Gorgonzola sauce and a side of sauté potatoes

### VITELLO TONNATO **£33.25**

Fillet steak served with Tonnato sauce made of a homemade creamy mayonnaise sauce, flavoured with Tuna, Demi glace sauce, anchovies and capers, served with a side of sauté potatoes.

### COSTOLETTE DI AGNELLO **£24.75**

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

### FEGATO DI VITELLO ALLA VENEZIANA **£19.50**

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

### VITELLO ALLA MILANESE **£23.75**

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

### TAGLIATA AL TARTUFO **£22.25**

Grilled sirloin steak served on a bed of creamy mushroom & gorgonzola linguine, finished with truffle oil

# MENU Mains



## Contorni - Sides

### PATATE FRITE £5.75

French fries

### VERDURE GRILIAE £5.50

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

### ZUCCHINI FRITTI £5.95

Fried courgette sticks

### PATATE AL FORNO £5.95

Potatoes sautéed in garlic, butter and onion

### FUNGI £5.95

Mushrooms sautéed in olive oil and garlic

### SPINACI £5.95

Baby spinach sautéed in olive oil garlic and chilli sauce

### FAGIOLINI VERDI £5.95

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

### INSALATA DI RUCOLA £5.95

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

### INSALATA MISTA £5.95

Mixed leaf salad, tomato, cucumber, and red onion

### INSALATA VERDE £5.95

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

## Piatti per i bambini CHILDREN'S MAINS

### BOCCONICINI DI POLLO £9.75

Five homemade chicken nuggets, served with fries and fresh salad

### SPAGHETTI CON SALSA

#### DI TOMATO £8.45

Spaghetti with a rich tomato and basil sauce

### PIZZA PER I BAMBINI £7.00

6" Marherita pizza

+ add any extra toppings for just £2.50

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