

## STARTERS

BRUSCHETTA ANATRA DUCK LEG AND NDUJA RAGU SERVED ON TOAST TOPPED WITH WITH MOZZARELLA CHEESE AND BAKED	8.50
BRUSCHETTA GOATS CHEESE TOAST TOPPED WITH CARAMELISED RED ONION AND GOAT CHEESE AND BAKED	8.00
BURRATA AND NDUJA DIP NDUJA AND CREAMY BURRATA CHEESE SERVED HOT WITH WARM BREAD	7.00
CAPRESE SALAD BUFFALO MOZZARELLA SERVED WITH PARMA HAM, VINE PLUM TOMATOES WITH OLIVE OIL, BASIL & BALSAMIC DRESSING	9.50
POLPETTE HOMEMADE MEATBALLS SERVED IN A SPICY NAPOLI SAUCE	8.00
FUNGHI CANCELLO MUSHROOMS IN A CREAMY, GARLIC AND WHITE WINE SAUCE, WITH A HINT OF CHILLI	7.50
GAMBERONI KING PRAWNS PAN FRIED WITH CHILLI, GARLIC, LEMON AND WHITE WINE. SERVED WITH TOASTED BREAD	9.50
COSTINE PORK RIBS SLOWLY BRAISED IN OUR TANGY BBQ SAUCE	9.00
BRUSCHETTA POMODORO (VG) TOASTED BREAD TOPPED WITH DICED TOMATOES, ONIONS, BASIL & OLIVE OIL	7.00
COZZE MARTINI FRESH MUSSELS STEAMED IN MARTINI BIANCO, GARLIC & CREAM SAUCE	9.50
CHICKEN LIVER PATE HOMEMADE CHICKEN LIVER PATE SERVED WITH TOASTED BREAD & A CLASSIC FRUIT CHUTNEY	8.50
MOZZARELLA FRITTO (V) MOZZARELLA IN BREADCRUMBS DEEP FRIED AND SERVED WITH TOMATO SALSA	8.50
ARANCINI DEEP FRIED RICE BALLS WITH SPINACH AND RICOTTA & GARLIC AIOLI	7.95
CALAMARI SQUID LIGHTLY COATED AND DEEP FRIED SERVED WITH GARLIC AIOLI	9.50

## BREADS AND SHARERS

BREAD AND OLIVES	6.00
FLAT BREAD WITH BEETROOT HUMMUS	7.00
GARLIC PIZZA BREAD	6.00
GARLIC PIZZA BREAD - TOMATO, RED ONION & CHILLI	7.50
GARLIC PIZZA BREAD WITH TOMATO	7.00
GARLIC PIZZA BREAD WITH CHEESE	7.00
GARLIC PIZZA BREAD HALF CHEESE/HALF TOMATO	7.00

# CANCELLO

## BAR & RESTAURANT

## MAIN COURSES

POLLO MARSALA PAN SEARED CHICKEN BREAST IN A CREAMY MARSALA SAUCE WITH PANCETTA MUSHROOM AND ONION, SERVED WITH POTATOES.	24.95
POLLO CACCIATORE AN SERVED CHICKEN BREST SAUTÉ MEDITERRANEAN VEG IN A TOMATO SAUCE SERVED WITH POTATOES	24.95
POLLO RIPIENO CHICKEN BREAST STUFFED WITH MUSHROOM, MOZZARELLA AND SUNDRIED TOMATOES IN A CREAMY MUSHROOM SAUCE PRICE	25.50
STINCO DI AGNELLO - (LAMB SHANK) LAMB SHANK WITH A CREAMY MASH AND MUSHROOM GRAVY.	25.00
AGNELLO - (LAMB RUMP) SLOW ROASTED LAMB RUMP SERVED MEDIUM ON A BUTTERY MASH SERVED WITH ASPARAGUS AND A MINTED GRAVY	25.00
SALMON ROYALE PAN ROASTED SALMON FILET SERVED WITH CRUSHED POTATOES AND CREAM CAPER AND HERB SAUCE	24.50
BRANZINO PUTTANESCA SEABASS FILLET IN A TOMATO, OLIVE, CAPER, ANCHOVIES AND HERB SAUCE. SERVED WITH CRUSHED POTATOES	25.00
COD MERLUZZO COD FILET SERVED WITH CRUSHED POTATOES IN A CREAMY SPINACH HERB SAUCE	26.95
FILLET ROSSINI FILLET STEAK TOPPED WITH PATE IN A RICH MARSALA RED WINE SAUCE SERVED ON TOASTED BREAD	33.95
CAULIFLOWER STEAK ROASTED CAULIFLOWER STEAK SERVED WITH BEETROOT HUMMUS & CHIMICHURRI DRESSING.	22.95

## From the Grill

ALL STEAKS SERVED WITH A CHOICE OF FRIES OR GARLIC ROAST POTATOES  
AND ONE OF OUR SAUCES. BRANDY AND PEPPERCORN / SURF & TURF / GORGONZOLA SAUCE

FILLET	31.95
RIBEYE	27.95
T BONE	34.00

## SIDES & NIBBLES

SEASONAL VEGETABLES	4.95
FRIES	4.25
COURGETTE FRITTAS	4.95
SALAD	4.50
ROCKET & PARMESAN SALAD	4.95
TRUFFLE AND PARMESAN FRIES	6.00
CREAMED SPINACHI	6.00
PISELLI ALLA ROMANA (PEAS & PANCETTA)	6.00

## PIZZA

MARGHERITA TRADITIONAL MARGHERITA WITH TOMATO, MOZZARELLA & BASIL LEAVES	13.00
DIAVOLA MEANING "DEVILS PIZZA" WITH TOMATO, SPICY SALAMI, TENDER STRIPS OF BEEF & CHERRY TOMATOES DRIZZLED IN A CHILLI INFUSED OLIVE OIL	15.50
CALABRESE TOMATO, MOZZARELLA, SPICY SAUSAGE AND NDUJA	14.50
RUSTICA TOMATO, MOZZARELLA, PARMA HAM, ROCKET LEAVES AND PARMESAN SHAVING	13.00
CALZONE POLPETTE FOLDED PIZZA WITH HOMEMADE MEATBALLS IN SPICY NAPOLI SAUCE	14.50
BISTECCA DEMI-GLACE BASE, FILLET STEAK, RED ONION, CHILLI, CHERRY TOMATOES, DOLCELATTE AND ROCKET	16.00
VEGETARIANA TOMATO, MOZZARELLA, WITH ROAST MEDITERRANEAN VEGETABLES	14.00
TRULLO TOMATO, MOZZARELLA, CHICKEN, MUSHROOM AND PANCETTA	15.50

## PASTA & RISOTTO

FETTUCCINE BOLOGNESE SLOWLY COOKED MEAT RAGU SERVED WITH RIBBONS OF PASTA	15.00
FETTUCCINE CARBONARA TRADITIONAL ITALIAN CARBONARA WITH PANCETTA, BLACK PEPPER, PARMESAN , EGG YOLK WITH A SPLASH OF CREAM	15.00
FETTUCCINE GENOVESE FETTUCCINE WITH CHICKEN TOSSED WITH OUR HOMEMADE PESTO OF BASIL, GARLIC, ROASTED PINENUTS & PARMESAN	15.00
RAVIOLI LOBSTER LOBSTER MEAT FILLED PASTA WITH A CRAYFISH, TOMATO AND SAFFRON SAUCE	16.00
SPINACH AND RICOTTA RAVIOLI RICOTTA AND SPINACH STUFFED PASTA IN CREAMY SPINACH SAUCE	14.00
LINGUINE GAMBERONI LINGUINE WITH KING PRAWNS, CHILLI, TOMATO, COURGETTES & PARSLEY.	17.00
RIGATONI LUCA SLOW ROASTED DUCK MEAT WITH NDUJA PUREE FINISHED WITH CREAMY BURRATA CHEESE	16.00
LINGUINE AL SALMONE PIECES OF SALMON, CHERRY TOMATOES, WHITE WINE AND CREAM SAUCE	16.00
LASAGNE CLASSIC ITALIAN LAYERED PASTA	15.50
RIGATONI FILLET STRIPS OF BEEF FILLET,ONIONS, MUSHROOMS IN A CREAMY BRANDY & PEPPERCORN SAUCE	17.00
RISOTTO GANDALFO PEAS, CHICKEN, PANCETTA AND PARMESAN RISOTTO.	16.00
RISOTTO FUNGHI SAUTÉ MUSHROOMS IN A CREAMY RISOTTO	14.00
RISOTTO MARE MUSCLES, PRAWNS, CRAY FISH AND ASPARAGUS IN A CREAMY RISOTTO	17.00
RIGATONI ARRABBIATA (VG) PASTA SERVED IN SPICY TOMATO & CHILLI SAUCE ADD CHICKEN £3 ADD BEEF £3 ADD PRAWNS £3	14.00
GNOCCHI POTATO GNOCCHI WITH MUSHROOM AND TRUFFLE, IN A CREAMY PARMESAN SAUCE	15.00
VEGETABLE LASAGNE MEDITERRANEAN ROAST VEGETABLES IN A CHEESE AND TOMATO SAUCE WITH LAYERED PASTA	14.50

An artistic illustration of olive branches with green leaves and olives in various stages of ripeness (green, yellow, red, and dark purple) framing the central text.

# CANCELLO

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Cancello Newton-Le-Willows

[www.cancellorestaurant.com](http://www.cancellorestaurant.com)