

IL BISTRO

— Since '76 —

APERITIVO

NEGRONIS

Negroni 10.5

Gin, Campari, Punt e mes

Negroni sbagliato 10.5

Prosecco, Campari, Punt e mes

Gold negroni 11

Gin, Suze, Lillet blanco

Americano 10

Campari, Punt e mes, soda

Aperol spritz 11

Aperol, Prosecco, soda

Limoncello martini 12

Homemade limoncello, vodka, lemon juice, sugar

CLASSICS

Espresso martini 12

Espresso, vodka, Kahlúa

Cosmopolitan 12

Vodka, Cointreau, lime juice, cranberry

Old fashioned 11

Bourbon, bitters, sugar

Natalita's oro 11

Spiced gold rum, lime juice, sugar

STARTERS

Arancini 9.95

Two homemade rice balls coated with breadcrumbs & filled with Ragù, buffalo mozzarella & peas

Meatballs 9.95

Traditional beef & pork meatballs blended with Parmesan & breadcrumbs & topped with Napoli sauce

Bruschetta vg 8.95

Freshly grilled bread rubbed with garlic, topped with marinated tomatoes, chopped onions, fresh basil & extra virgin olive oil

Burrata* v 8.95

Creamy mozzarella ball from Puglia on a bed of mixed leaf salad, marinated tomatoes, fresh basil & extra virgin olive oil

Charcuterie board 10.95

Chorizo sausage, Parma ham, salami, toasted sliced baguette, cheese & onion chutney

Grilled butterflied sardines 9.95

Lemon, parsley, butter

Gambas pil pil * 10.95

Large peeled king prawns cooked in garlic, extra virgin olive oil, chilli & dry sherry

Patè della casa 9.95

Chicken liver & smoked bacon Patè, toasted sliced baguette & onion chutney

Fish croquettes 9.95

Chopped fresh fish & vegetables blended together with mash potato & coated in breadcrumbs with aioli & lemon

PASTA & RISO

Carbone spicy rigatoni vodka 15.95

Classic tomato sauce, fresh cream, vodka, chilli, pancetta

Cacio e pepe v 14.95

Linguine, pecorino, parmesan, fresh black pepper

Linguine allo scoglio 19.95

Fresh clams, mussels, squid & a king prawn cooked in Sicilian white wine with plum tomatoes, garlic, chilli, parsley & extra virgin olive oil

Gnocchi vg 14.95

Classic tomato sauce, fresh basil

Riso con frutti di mare * 18.95

Arborio rice mixed with Fresh clams, mussels, squid & a king prawn cooked in Sicilian white wine with plum tomatoes, garlic, chilli, parsley & extra virgin olive oil

Riso con basilico, pomodoro e olive * vg 14.95

Arborio rice mixed with plum tomatoes, marinated olives & fresh basil in a classic tomato sauce

STEAKS

9oz Sirloin* 23.95 9oz Ribeye* 25.95 7oz Fillet* 29.95

We pride ourselves on using the best available prime cut, grass fed British beef that has been dry aged for a minimum of 28 days

Sauces 3.5

IL royal Mushrooms, onions, cream & brandy

Salsa verde* chopped fresh parsley, oregano, garlic, olive oil, vinegar & chilli

Quattro formaggi* Parmesan, Goats cheese, cheddar & Brighton blue cheese

Peppercorn Mixed peppercorns, cream & brandy

Hollandaise* Egg yolk, butter & lemon juice

FOR THE TABLE

Bread, aioli, grissini, olive oil & balsamic vinegar v 5.5

Garlic bread v 4.95

Garlic bread topped with cheese v 5.95

Mixed marinated olives v 3.95

Mixed salad 4.5

Chips 4.5

Rosemary Chips 5

Garlic, parmesan & parsley chips 5.5

Mushrooms with garlic butter 4.5

Petit pois 4

SIDES

Tuscan rosemary potatoes 4.5

Tuscan rosemary potatoes topped with salsa verde 5.95

Fried Spanish onions 4.5

Seasonal vegetables 4.5

FROM THE SEA

Salmon fillet 17.95

Small mixed leaf salad, hollandaise sauce

Sea bass fillets 17.95

Two fresh sea bass fillets, brushed with garlic butter & cooked under the flame & finished with a light sprinkle of breadcrumbs

Fish & chips 17.95

Local cod, homemade batter, crushed peas, tartar sauce

Our classic fish and chips featured on the menu of the global private members club Soho house when they launched in Brighton in 2022

FROM THE LAND

Lambs liver & bacon 18.95

Red wine & onion sauce, mash potato & cabbage

Chicken cream & mushroom 18.95

Chicken breast in a white wine, cream & mushroom sauce, Tuscan rosemary potatoes & seasonal vegetables

£1 from this dish goes towards the Table Talk Foundation. Their mission is to create a healthier and happier future for children through food education

Chicken blue cheese 18.95

Chicken breast, Brighton blue cheese & mushroom sauce, Tuscan rosemary potatoes & seasonal vegetables

Chicken goats cheese salad 16.95

Chicken breast topped with warm goats cheese, on a bed of fresh Mediterranean salad

Pan fried 10oz Sussex pork chop 15.95

Gravy, cracking, baked apple