

## Caravelli A La Carte Menu

### Il Antipasti

Begin your dining experience the Italian way, with flavours designed to awaken the appetite and celebrate *la dolce vita*.

**Zuppa del Giorno - £6.90 (V, GFO, Vegan Available)**

A comforting homemade soup of the day, prepared fresh by our chef with seasonal ingredients.

**Funghi Ripieni con Zucchine e Gorgonzola - £8.50 (V, GFO, Vegan Available)**

A tender Portobello mushroom, generously stuffed with courgettes, onions and creamy gorgonzola, baked beneath a golden layer of mozzarella.

**Bruschetta Caponata - £8.50 (VG, GFO, Vegan Available)**

Toasted ciabatta topped with a rustic Sicilian caponata, aubergine, peppers and courgettes sautéed with cherry tomatoes, onion, basil and garlic.

**Brie alla Griglia - £8.90**

Melt-in-the-mouth Brie, delicately wrapped in Parma ham, grilled to perfection and served with a sweet chilli sauce for a touch of *piccante*.

**Arancini Misti alle Verdure e Gorgonzola - £8.90 (V)**

Golden, crispy risotto balls filled with a blend of seasonal vegetables and creamy Gorgonzola cheese, lightly breaded and fried to perfection, served with a rich tomato sauce and a touch of Parmigiano Reggiano.

**Caprino alle Mele - £9.30 (V)**

Crisp fried goat's cheese, served over warm caramelised apples and finished with a drizzle of balsamic dressing, *dolce e salato* in harmony.

**Calamari Fritti e Gamberoni - £10.50**

Crispy golden squid and king prawns, served with fresh mixed leaves, a wedge of lemon and our house tartar sauce.

**Gamberoni al Forno - £10.90 (GF)**

Succulent king prawns baked with garlic, chilli and parsley, simple, rustic, and bursting with flavour.

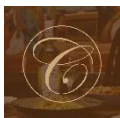
**Cozze alla Napoletana - £10.90 (GFO)**

A traditional recipe from Naples, fresh mussels simmered in a rich tomato sauce with garlic, herbs and a hint of chilli. (*Available when market fresh.*)

**Antipasto all'Italiana – £20.00 (2pp) / Vegetarian Option Available, ask your waiter (GFO)**

A hand-picked *tagliere* of traditional Italian cured meats and cheeses, crafted to showcase the flavours of *la vera Italia*.

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## Le Pasta

Freshly prepared pasta dishes inspired by regional Italian traditions, each one crafted to bring *un vero assaggio d'Italia* to your table.

### **Lasagna Classica Emiliana - £12.90**

Freshly baked homemade lasagna, layered with rich ragù, béchamel and parmesan, a timeless classic from Emilia-Romagna.

### **Cannelloni Ricotta e Spinaci - £12.90 (V)**

Cannelloni pasta tubes filled with ricotta, spinach, garlic and mozzarella, baked in a rich tomato and basil sauce, topped with melted mozzarella

### **Paccheri alla Diavola - £12.90 (V, GFO, Vegan Available)**

For those who love a little heat! Pasta tossed with garlic, white wine, chilli, mushrooms and black olives, bold, fiery and full of flavour.

### **Strozzapreti alla Mediterranea - £13.90 (VG, GFO, Vegan Available)**

Twists of strozzapreti pasta cooked with garlic, onion, aubergine, peppers, courgettes, basil and tomato sauce. Mediterranean flavours at their best.

### **Pappardelle Boscaiola - £13.90 (Vegan Available)**

Wide ribbons of pappardelle cooked with fresh Italian sausage, mushrooms, peas, onion and basil in a creamy tomato sauce.

### **Strozzapreti al Salmone e Mascarpone - £13.90**

Strozzapreti pasta with smoked salmon, onions, fresh parsley and a splash of brandy, finished in a creamy tomato and mascarpone sauce. A luxurious choice.

### **Parmigiana di Melanzane - £14.90 (V, GF)**

Layers of aubergine and courgette, gently baked in a rich tomato and basil sauce with parmesan, in the style of a classic lasagna. A true taste of *tradizione italiana*.

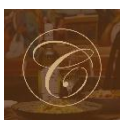
### **Pappardelle con Tagliato di Filetto e Funghi - £14.90**

Large ribbon pasta with onions, mushrooms and strips of prime fillet beef, finished with white wine, French mustard, tomato and cream.

### **Paccheri Terra Mia al Pesce Spada – £14.90 (GFO)**

Paccheri pasta with tender swordfish and aubergine, gently cooked in cherry tomatoes, garlic, white wine and a rich tomato sauce, a perfect harmony of sea and land.

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## I Polli

Succulent chicken dishes, each inspired by regional Italian recipes and cooked with *passione* to bring comforting flavours to the table.

### **Pollo alla Nerano - £16.90 (GF)**

Chicken breast gently cooked with garlic, courgettes and fresh basil in a silky cream sauce, a nod to the flavours of the Amalfi coast.

### **Pollo Contadino - £16.90 (GF)**

A rustic countryside classic. Chicken breast served in a hearty sauce of onion, mushrooms, rosemary, cherry tomatoes and white wine.

### **Pollo Sorrentina – £16.90 (GF)**

Tender chicken breast baked in a rich tomato sauce, fresh basil and melted mozzarella. A classic dish inspired by the flavours of Sorrento, simple, comforting and full of Italian warmth.

### **Pollo Trinità - £16.90 (GF)**

Tender chicken breast cooked in a creamy Italian blue cheese sauce, served with sautéed spinach and topped with crispy Parma ham. Finished with butter and a splash of white wine for a rich, indulgent flavour.

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## Il Maiale

Traditional pork dishes prepared with authentic Italian flair, each one celebrating the rustic richness of *la cucina italiana*.

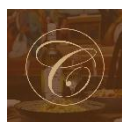
### **Involtini di Maiale – £17.50 (GFO)**

Escalope of pork cooked with garlic, peppers, capers, black olives and parsley in a rich tomato sauce with a splash of white wine, bold Mediterranean flavours in every bite.

### **Saltimbocca alla Romana – £17.50 (GFO)**

Escalope of pork topped with Parma ham and fresh sage, finished in a delicate white wine sauce, a Roman classic that truly “jumps in the mouth”.

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## I Filetti

Prime cuts of beef, cooked with care and complemented by rich Italian flavours. Indulgent dishes for true meat lovers.

### **Medaglioni ai Funghi – £26.90 (GF)**

Tender medallions of beef cooked with onion, mushrooms and sun-dried tomatoes, finished with white wine and rosemary sauce, served with crisp *pane carasau*.

### **Medaglioni al Pepe Rosa – £26.90 (GF)**

Tender medallions of prime beef pan-seared and finished in a rich cream sauce infused with pink peppercorns, delivering gentle warmth and depth of flavour with every bite.

### **Filetto al Dolce Parma – £27.50 (GF)**

The finest cut of beef topped with Parma ham, finished in a creamy blue cheese sauce and served on a bed of fresh rocket

### **Mare e Monti – £29.50 (GF)**

A luxurious *surf e turf*: prime beef paired with fresh scallops, mussels and king prawns, brought together in a delicate garlic and white wine sauce.

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## Il Pesce

Fresh fish and seafood dishes inspired by the coastal traditions of Italy, cooked with simplicity to let the flavours of the sea shine.

### **Salmone al Forno – £23.50 (GF)**

Oven-baked salmon served on a bed of sautéed potatoes and tender steamed broccoli, finished with a delicate white wine and parsley sauce.

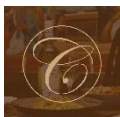
### **Pesce Spada con Zucchine e Gamberetti - £23.50 (GF)**

Swordfish gently cooked with garlic, courgettes and prawns, finished with fresh parsley and a splash of white wine. Light, elegant and full of Italian flavour.

### **Coda di Rospo al Mediterraneo – £24.50 (GF)**

Succulent monkfish tail pan-seared and finished in a light Mediterranean sauce of cherry tomatoes, garlic, white wine and fresh herbs, delicate yet full of flavour.

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Traditional Italian side dishes and salads, perfect accompaniments to complete your dining experience.

**Olive Marinate – £3.90 (V, VG, GF)**

Fresh marinated olives, full of flavour and simplicity.

**Insalata Mista – £3.90 (V, VG, GF)**

A classic mixed salad with seasonal leaves and vegetables.

**Insalata di Pomodoro e Cipolla – £3.90 (V, VG, GF)**

Tomato and onion salad, fresh, crisp and refreshing.

**Patate Fritte – £3.90 (V, VG)**

Italian-style fries, golden and crisp.

**Patatine al Parmigiano - £3.90 (V)**

Crispy skinny fries tossed with parmesan and Italian herbs, served hot and full of flavour.

**Patatine al Parmigiano e Tartufo - £4.50 (V)**

Crispy golden fries tossed with Parmesan cheese and finished with a drizzle of aromatic truffle oil.

**Patate Caravelli – £3.90 (V, VG)**

Homemade potato wedges seasoned with our signature *spezie piccanti*, very hot and full of flavour.

**Pane all'Aglia – £3.90 (VG)**

Garlic bread with tomato and melted cheese.

**Insalata di Pomodorini e Rucola – £4.20 (V, GF)**

Cherry tomato and rocket salad with shaved *grana padano* cheese.

**Peperoni Fritti e Patate – £4.20 (V, VG, GFO)**

Pan-fried peppers with garlic, black olives and a touch of chilli tomato sauce.

**Spinaci Saltati con Patate – £4.20 (GFO, V, VG)**

Sautéed spinach with potatoes and onions, wholesome and hearty.

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