

STARTER

Minestrone (V)

Homemade vegetable soup

Soup of the day (V)

Crostino della Casa (V)

Toasted ciabatta topped with mushrooms sauteed in butter & garlic.

Insalata Classica (V)

Tomato, avocado, mozzarella, cucumber, and salad leaves

Insalata Caprese (V)

Tomato, mozzarella, and basil salad

Spaghetti aglio olio e peperoncino (V)

Spaghetti with garlic, olive oil and chili

Penne alla Napoli (V)

Penne cooked in tomato, garlic, and basil sauce.

Prosciutto e Melone

Parma Ham and melon

Tempura Prawns

Deep fried buttered tiger prawns served with sweet chili sauce.

Avocado con Salmone Affumicato

Avocado and smoked salmon salad

Calamari Fritti

Buttered deep fried squid rings.

Bianchetti Fritti

Buttered deep fried whitebait.

Cocktail di Gamberetti

Prawn cocktail with Marie Rose sauce

Melanzane alla Parmigiana

Baked layers of aubergines with tomato sauce, oregano, and parmesan

Pate di Pollo

Chicken liver pate served on toasted ciabatta.

Spaghetti al Ragu di carne

Spaghetti with mince beef and tomato sauce

***Please inform your waiter if you have any dietary requirements or allergies.**

Main course dishes come with three vegetables unless specified.

MAIN COURSE

Tagliatelle al Pesto Rosso(V)

Tagliatelle with sundried tomatoes and cream sauce

Penne alla Primavera (V)

Penne with seasonal vegetables in garlic butter sauce

Risotto con vegetali arrostiti (V)

Arborio rice cooked with roasted vegetables.

Risotto ai Frutti di Mare

Arborio rice with mixed seafood, touch of garlic and chili in tomato sauce

Gamberi alla Tonito

Tiger prawns in tomato chili sauce served with rice

Pollo alla vecchia maniera

Chicken breast cooked in garlic butter sauce

Pollo all pepe

Chicken breast cooked in peppercorn and cream sauce

Filetti di pollo con porcini salvatici

Strips of chicken wild mushrooms and touch of cream sauce served with rice

Pollo/Vitello alla Milanese

Chicken or Veal escalope fried in breadcrumbs

Tacchino Costiera Amalfitana

Turkey with creamy mushroom sauce

Medaglioni all Barolo +(£3 extra will be charged)

Beef medallion with red wine and mushroom sauce

Fegato alla Salvia or Fegato alla Veneziana

Calf's liver cooked in butter and sage or in white wine and onion sauce

Filetti di Branzino

Pan fried sea bass

Salmone alla Griglia

Grilled salmon

Filetto di Pesche Bianco al Fiorentina

Grilled fillet of white fish on the bed of spinach gratinated

Bastoncini di Pesce Fritti

Sole Goujons fried in breadcrumbs.

Stinco di Agnello al vino Rosso

Lamb shank in red wine with mashed potato +(£3 extra will be charged)

TONITO ITALIAN RESTAURANT

£ 15.95

LUNCH & EARLY BIRD MENU

10% SERVICE CHARGE WILL BE ADDED

TONITO ITALIAN RESTAURANT

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