

Fellinis Dolce Vita specials



Using only the finest ingredients, our talented Italian Chefs prepare everything fresh daily on the premises including pasta, pizza and bread.

Enjoy the Italian influences that have been brought to Fellinis from the opulent decor to the mouth-watering menu... all for your total enjoyment.

Buon appetito!

**V=Vegetarian/ Vo=Vegetarian Option
Vg=Vegan/ Vgo=Vegan Option
Gf=Gluten free/ Gfo=Gluten free Option
Nf=Nut free**

Kindly inform a member of staff of any allergies.
10% discretionary service charge will be added to your bill.

Stuzzichini

Something to share

Bocconcini di mozzarella impanati	£6.95
Breaded buffalo mozzarella bites, San Marzano and basil sauce	
Arancini di riso al tartufo	£5.95
Deep fried rice ball with truffle, parmesan cheese sauce	
Zucchine fritte	£5.00
Deep fried courgettes (V)	
Olive miste	£3.00
Marinated black and green olives (V-Vg-Gf-Nf)	
Pane all`aglio	£4.00
Homemade garlic bread	
* add cheese (Vgo)	£4.50
*add artichokes	£6.50
Prosciutto di Parma, pane Carasau e marmellata di peperoncini rossi	£8.95
Cured Parma Ham, Sardinian bread, sweet chilly jam	
Friggitelli	£4.95
Deep fried Italian padron peppers	

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Antipasti - Starters

Calamari fritti	£9.95
Deep fried calamari, lemon & garlic mayonnaise	
Insalata di granchio, cetrioli e pompelmo	£8.95
Dorset crab, cucumber & grapefruit salad (Gf-Nf)	
Polpetta al pomodoro	£6.95
Meatballs in tomato ragout (Gf)	
Burrata nocciole, pesto e rape rosse	£8.95
Burrata cheese, beetroot dressing, roasted hazelnut & basil pesto (Gf)	
Tonno, pomodoro, origano, olive e capperi	£9.95
Seared tuna served with Sicilian salad & Italian dressing (Gf)	
Insalata di indivia, pere e caprino	£5.95
Goats cheese, endives and pear salad (Gf-Nf)	
Tartare di salmone, erba cipollina e limone	£9.95
Salmon tartare, chives, lemon crème fraiche	
Zuppa del giorno	£4.95
Soup of the day (Vg-Gf)	

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Pasta and Risotto

All of our pasta is homemade daily, gluten free options are also available

Ravioli dello chef	*Please ask
Chef's special Ravioli	
Linguine astice e gamberoni	£24.95
Lobster & jumbo prawns linguine	
Spaghetti alle vongole	£15.95
Spaghetti with clams, garlic, chilli & parsley	
Risotto del giorno	£14.95
Risotto of the day (Vo-Gf)	
Pappardelle alla bolognese	£14.95
Pappardelle with traditional bolognese sauce	
Maccheroncini gamberi e carciofi	£16.95
Maccheroncini prawns, artichokes, bisque, cherry tomato & garlic	

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Gnocchi di patate ragu` d`anatra o pomodoro e basilico
Potato gnocchi with slow cooked duck ragout **£14.95**
or with tomato & basil **£11.95**

Lasagne
Traditional lasagne **£12.95**

Paccheri al ragu` d`agnello e burrata **£16.50**
Paccheri with slow cooked lamb ragout and burrata cheese

Secondi

Main Courses

Costoletta di maiale grigliata **£17.95**
Chargrilled pork tomahawks, mushrooms & pancetta (Gf-Nf)

Agnello arrosto caviale di melanzane e n`dujia **£18.95**
Roast rack of lamb with aubergine caviar & spicy sausage sauce (Gf-Nf)

Cotoletta di vitello alla Milanese, acciughe e limone **£19.95**
Breaded veal Milanese, anchovies , lemon & french fries
*add spaghetti in a tomato sauce **£5.00**

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Filetto or bistecca di manzo al dolcelatte o al pepe verde	
Fillet Steak 10oz with dolcelatte or peppercorn sauce served with french fries (Gf-Nf)	£30.00
Sirloin Steak 12oz sliced, served with dolcelatte or peppercorn sauce & french fries (Gf-Nf)	£25.00
Polletto alla griglia, patate e cipolle rosse	
Chargrilled corn fed baby chicken, lemon marinated, potato and red onion (Gf-Nf)	£16.95
Filetto di branzino, finocchi brasati, rucola e pomodorini	
Pan fried seabass fillet, breasted fennel, rocket and cherry tomato (Gf-Nf)	£18.95
Coda di rospo, ceci e patate	
Roasted monkfish, sun dried tomato crust, potato and chickpeas (Nf)	£18.95
Parmigiana di zucchini	
Baked courgette with tomato, basil and cheese (Vgo-Gf)	£11.95
Gamberoni alla griglia	
Chargrilled jumbo prawns, Gavi, butter and garlic sauce with seasonal veg and potato (Gf)	£22.95
Sogliola alla griglia	
Chargrilled lemon sole with clams, served with seasonal vegetables (Gf)	£16.95

Pizza

Margherita	£9.95
San Marzano tomato, mozzarella, olive oil, parmesan and basil	
Capricciosa	£15.95
Cherry tomatoes, buffalo mozzarella, mushrooms, ham, artichokes olives, salami, olive oil & basil	
Diavola	£12.95
San Marzano tomato, mozzarella, spicy italian salami	
Ortolana	£10.95
Mozarella, grilled vegetables, olive oil, parmesan & basil	

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Side dishes

Contorni

Rucola e parmigiano £5.00

Rocket & parmesan salad

Mix leaves salad or Green salad (Vg-Gf-Nf) £5.00

French friers £5.00 **Baby roast** £5.00
with garlic & rosemary

Broccoli with n`duja £7.00 **Zucchine fritte** £5.00
Deep fried courgettes

Spinach £7.00

Dolci -£7.00

Homemade dessert

Affogato

Vanilla ice cream with espresso coffee (V-Gf-Nf)
add Amaretto or Baileys

Tiramisù

Traditional Italian tiramisu

Crostata pere e mandorle

Pear and almond tarte & vanilla custard

Budino al cioccolato, banane caramellate

Vegan chocolate pudding, caramelised banana, vanilla ice cream(V-Nfo)

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Cestino di gelati e sorbetti

Selection of ice cream and sorbets (V-Gfo-Nfo)

Torta ai limoni di Amalfi e meringa

Amalfi lemon and meringue tarte

Selezione di formaggi Italiani, pane alle noci e miele

Selection of Italian cheese, served with walnut bread and honey (Gfo-Nfo)

Profiteroles al caramello salsa al cioccolato

Profiteroles filled with salted caramel cream & chocolate sauce

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