

ALDO ZILLI @  
*Elaine's*

*Award Winning Celebrity Chef Aldo Zilli  
Has Created A Menu Exclusively For Elaine's*

**Aperitivo**

**Aperol Spritz 12**  
**Negroni 12**

**Small Plates & Starters**

**Marinated Olives 3.5 VG GF**

**Deli Bread Basket** Selection of Bread  
with Zilli Signature Dip **6 V**

**Burrata Cheese** Sicilian Tomato, Rocket  
& Pesto Dressing **12.5 V GF**

**Antipasti Board** Italian Charcuterie  
& Cheese for 2, Sardinian Bread **25**

**Fried Calamari & Zucchini** with Garlic  
& Caper Lemon Aioli **15**

**Polpo Alla Griglia** Grilled Octopus,  
Red Pepper & Basil Salsa **15 GF**

**Polpette Cacio E Pepe** Beef & Pork Mini Meatballs,  
Pecorino & Black Pepper Sauce **9**

**Bruschetta Al Pomodoro** Toasted Focaccia,  
Cherry Tomato, Red Onion, Basil, EVO **8 VG**

**Arancini** Wild Mushroom & Truffle,  
Parmesan Cream **9 V**

**Sicilian Arancino** Filled with Beef Ragù,  
Peas, Parmesan & Mozzarella served  
on a bed of Arrabbiata Sauce **10**

**King Scallops** Cooked in Garlic & Parsley Butter,  
served with Pea & Mint Purée **18.50**

**Tuna Tartare** with Avocado  
Saffron Mayo & Rocket **17**

**Carpaccio Di Manzo** Beef Fillet Sliced with  
Rocket & Parmesan Shavings in a Citrus Dressing **15**

**Pasta**

**Linguine All'Astice** Fresh Lobster,  
Cherry Tomatoes & Shellfish Bisque **39**

**Tortelloni Di Burrata** Filled with Burrata  
& Truffle, Parmesan Fondue **17.50 V**

**Spaghetti Carbonara** Guanciale,  
Egg Yolk, Pecorino Romano **18**

**Buffalo Ricotta & Spinach Ravioli**  
Butter, Sage & Parmesan Gratin **18**

**Tagliatelle Al Ragù** Slow Cooked  
Pulled Beef Shin, Pecorino Romano **19**

**Black Charcoal Tagliolini**  
**With Tiger Prawns**, Cherry Tomatoes,  
Fresh Chilli & Lemon **25**

**New York Fettuccine Alfredo**  
Cream & Mushroom with Summer Truffle  
Extra £3 Chicken **19 V**

**Gnocchi Gorgonzola**  
& Walnut Crumble **16.50 V**

**Spaghetti Pomodoro** with Burrata  
& Fresh Basil **15 V**

**Mains**

**Roasted Monkfish Fillet**  
Served On Celeriac Purée & Dill **28**

**Stone Bass Fillet** Caper Butter, Aspargas,  
Cherry Tomatoes, Roasted New Potatoes **28 GF**

**Aragosta Alla Griglia** Whole Grilled Lobster Mustard  
Honey Butter & Lemon with Fully Loaded Fries **48**

**Galletto Diavola** Spiced Baby Chicken  
Chargrilled served with Parmesan Fries **22**

**Chicken Schnitzel** Breaded Chicken Cutlet,  
Butter & Sage served with Seasonal Salad **19**

**From The Grill**

**Sirloin Steak**  
28-Day Aged Chargrilled **28 GF**

**Rib Eye Steak Tagliata**  
28-Day Aged Chargrilled **28 GF**

**Elaine's Burger** 28-Day Aged Ground Brisket Burger,  
Salad, Tomato, Red Cheese, Burger Sauce  
with Parmesan Fries **18**

**Elaine's No Meat Burger** Salad, Tomato, Red Cheese,  
Burger Sauce with Parmesan Fries **18**

**Sauces**

**Peppercorn 3 GF**  
**Fresh Chimichurri 3 GF**  
**Roasted Garlic Butter 3 GF**

**Sides**

**Zucchini Fritti**  
Crispy Zucchini Fries **7 V**

**Truffle Fries Sea Salt Fries**  
with Truffle Oil & Parmesan **8.50 V GF**

**Deli Fries 6 GF VG**

**Minted New Potatoes 7 V GF**

**Sautéed Baby Spinach**  
in Garlic & Chilli **7 V GF**

**Broccoli**  
in Butter Emulsion **7 V GF**

**Salads**

**Grilled Chicken Caesar 13**  
**Tomato, Basil & Red Onion 7**  
**Rocket & Parmesan Salad 6 V GF**  
**Mixed Leaf Salad 6 VG GF**

***Please Ask Your Waiter For Our Specials  
& Market Fish Of The Day***

Dietary requirements: VG These dishes are not made with any animal products.  
GF Dishes are made from products which do not contain gluten as an  
ingredient. V These dishes are suitable for vegetarians. † Fish dishes may  
contain small bones. S Spicy. NS Not spicy available.

We have a dedicated preparation / cooking area for vegetarian, vegan and  
gluten free food. We follow good hygiene practices in our kitchen but, due to  
the presence of allergenic ingredients in some products, there is a small  
possibility that allergen traces may be found in any item. We advise you speak  
to a member of staff if you have any food allergies or intolerance.

All prices are inclusive of VAT at the current rate. A discretionary service charge  
of 12.5% will be added to your bill. We accept all major credit and debit cards.