



IL PIATTO ITALIANO
4 harcourt place, scarborough YO11 2EP

● *Antipasti freddi*

- ALICI MARINATE AGLI AGRUMI GF ** 6
Anchovies fillet and peppers marinated in orange and lemon juice, parsley, garlic, rocket
- CESTINI CON GAMBERI ** 8
Puff pastry basket filled with prawns, rocket
- ANTIPASTO X DUE to share ** 14
Cured meat board ,olives, artichokes, cheese, home made piadina
- ANTIPASTO X DUE VEG to share ** 14
grilled vegetable, olives, artichokes, sun dried tomato, capers, garlic mushrooms, home made piadina
- CAPRESE V ** to share 9
Mozzarella, cherry tomato, sun dried Tomato, Artichokes, olives, onion, rocket

● *Insalate (Salad)*

- INSALATA DI SEDANO V N GF 4
Celery, apple, walnuts, pine nuts
- INSALATA DI CALAMARI GF 6
Peppers, onion, garlic, lemon, parsley, vinegar, olives, celery, squid
- OLIVE MISTE V GF 5
Mixed olives, cherry tomato, rocket, onion, goat cheese

● *Antipasti caldi*

- CREPE VERDI V 5 ●
Crepe with spinach filled with ricotta, Parmesan finish with bechamel sauce, oven baked
- PIADINA BIANCA to share V 6 ●
home made Pizza bread topped with mozzarella, Parmesan cheese, garlic
- PIADINA ALL`AGLIO to share V 6 ●
Home made flat bread topped with garlic, tomato, Mozzarella and Gorgonzola
- PEPERONI RIPIENI V N 5 ●
Stuff pepper with onion, bread crumbs, ricotta, Parmesan, pine nuts, served over tomato sauce
- STARTER PORTION PASTA 5 ●
Any pasta as starters
- FUNGHI CREMOSI V GF 5 ●
Mushrooms cooked in garlic, parsley, wine and finish with cream
- GAMBERI MARE MONTI GF ** 9
Tiger prawns wrapped in pancetta, served with rocket Mushrooms and potato
- ZUPPA DEL GIORNO GF 4 ●
soup of the day

ALL THE DISHES ARE FRESHLY PREPARED TO ORDER

N contains nuts V suitable for vegetarian GF gluten free



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Gluten free pasta available is cooked to order add £ 1

● *Pasta*

- ORECCHIETTE AI BROCCOLI 9
Broccoli, sausage, garlic, chili, parsley
- CASERECCIA ALLE VERDURE V 9
Peppers, aubergine, courgette, garlic, tomato sauce
- ORECCHIETTE IN SALSA** 10
Squid, mussels, prawns, courgette, garlic, brandy, cherry tomato
- ORECHIETTE AL POLLO N 9
Pesto, cherry tomato, spinach, chicken, Parmesan, cream
- CASERECCIA CARRETIERA 9
Mushrooms, garlic, tuna, garlic, cherry tomato, Parmesan cheese
- CASERECCIA ALLE OLIVE V 9
Aubergine, olives, onion, chili, parsley, thyme, tomato sauce

● *Fresh pasta* (cooked to order)

- RAVIOLI CON ZUCCA V ** 10
Fresh ravioli with creamy butternut & goat cheese sauce
- GNOCCHI AI FUNGHI V ** 10
Potato dumpling, mushrooms, mascarpone, parsley
- RAVIOLI TOSCANI V ** 10
Sun dried tomato, cherry tomato, cream, Parmesan cheese

● *Pasta tradizionale*

- LASAGNA 9 ●
Traditional home made lasagna
- CARBONARA 8 ●
pancetta, egg, pepper, Parmesan and a touch of cream
- SPAGHETTI AL RAGU 9 ●
Traditional ragu` sauce (bolognese)
- SPAGHETTI ALL` AMATRICIANA 9 ●
pecorino, pancetta, chili, garlic and tomato sauce
- CARBONARA DI ZUCCHINE V 9 ●
Courgette, porcini, egg, pepper, Parmesan and a touch of cream

● *Risotti*

- RISOTTO ALLA ISOLANA GF 9 ●
Strips of pork, onion, cinnamon, garlic, butter and Parmesan cheese
- RISOTTO REALE GF ** 15
porcini, spinach, red wine, butter, Parmesan cheese served with a beef fillet mignon (cooked to your likely)
- RISOTTO PERE E GORGONZOLA V GF 9 ●
Pear , Gorgonzola, butter, Parmesan, cream

Extra topping pasta/pizza
Meat and fish £ 2.50 Vegetable £ 1.50



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● *Carne*

TAGLIATA DI FILETTO GF 17
5oz beef fillet served over rocket, cherry tomato
and finish with balsamic glaze and Parmesan shaving

FILETTO DI MAIALE AL PEPE GF 15
Slow cooked pork fillet coated with malibar pepper,
caramelized onion, butter

FILETTO IN SALSA DI FORMAGGIO 17
5oz beef fillet, olives, cheese, wine, butter, cream

FILETTO DI MAIALE N CROSTA GF 15
Slow cooked pork fillet coated with mix herbs and
Parmesan rub

POLLO SAPORITO GF
15 artichokes, capers, butter, garlic, wine, lemon juice

INVOLTINI ALLA PIZZAIOLA GF 17
5oz medallion of beef filled with parma ham, Parme-
san and finish with a pizzaiola sauce

PLAIN FILLET 5OZ

SAUCES £ 2.50 GF

all the sauces are freshly made to order

Creamy mushroom sauce - Peppercorn sauce

Creamy Gorgonzola sauce - Red wine balsamic

● *Pesce*

BRANZINO AROMATIZZATO GF 15
oven baked sea bass fillets with capers, cherry tomato,
parsley, thyme, garlic and olives

FILETTO DI SALMONE AL PEPE VERDE
CON ZENZERO E LIME 15
salmon fillet with a green peppercon sauce, lemon and
ginger

● *Pizza*

AL POLLO 9 ●
Artichokes, chicken, spinach, Parmesan cheese

AI FUNGHI V 9 ●
Garlic, mushrooms, balsamic glaze, rocket, goat cheese

ALLE PERE V 9 ●
Pear, pancetta, gorgonzola, rocket

AI POMODORI V N 9 ●
Pesto, cherry tomato, sun dried tomato, sliced fresh
tomato

VEGETARIANA V 9 ●
Peppers, artichokes, olives, cherry tomato

PEPPERONI 9 ●
pancetta, pepperoni, olives, onion

MAKE YOUR OWN 9 ●
Choose 4 toppings from list below

TOPPING CHOICE

chicken - pepperoni - parma ham - beef
pancetta

cherry tomato - sun dried tomato

fresh tomato - balsamic glaze

rocket - spinach - onion - peppers

mushrooms - olives - artichokes

pesto - aubergine - courgette

goat cheese, parmesan cheese

gorgonzola

carne - pesce served with veg

Extra topping pasta/pizza
Meat and fish £ 2.50 Vegetable £ 1.50

Bar Menu



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SOFT DRINKS

COKE DIET COLA / SPRITE	£ 1.85
J20	£ 2.25
ORANGE JUICE (330MLS)	£ 1.60
APPLE JUICE (330MLS)	£ 1.60
SPARKLING OR STILL WATER 330MLS)	£ 1.60
ORANGE SQUASH (330MLS)	85P
DASH	45P
TONIC WATER (113MLS)	£ 1.60

BOTTLED ITALIAN BEER - CIDER

MORETTI 4.6% - PERONI 5.1%	£ 3.30
MORETTI RED DOUBLE MALT 7.2%	£ 3.95
MELA ROSSA CIDER 5%	£ 3.30

INTERNATIONAL SPIRITS

GIN (25MLS)	£ 3.00
BACCARDI (25MLS)	£ 3.00
JACK DANIELS (25MLS)	£ 3.50
VODKA (25MLS)	£ 3.00
COURVASIER (25MLS)	£ 3.50
SOUTHERN COMFORT 25MLS	£ 3.50
RUM (25MLS)	£ 3.50
JAMESON (25MLS)	£ 3.50
TIA MARIA (25MLS)	£ 3.50
BAILEYS (50MLS)	£ 4.00

ARCHERS (25MLS)	£ 2.50
PIMM'S (25MLS)	£ 2.50
PORT (50MLS)	£ 4.00

THE ITALIAN SELECTION

CINZANO (50MLS)	£ 3.00
MARTINI (50MLS)	£ 3.50
MARTINI DRY (50MLS)	£ 3.50
APEROL (25MLS)	£ 2.50
CAMPARI (25MLS)	£ 2.50
PUNT E MES (25MLS)	£ 2.50
RAMAZZOTTI (25MLS)	£ 2.50
FRANGELICO (25MLS)	£ 3.50
AMARO LUCANO (25MLS)	£ 2.50
FERNET BRANCA (25MLS)	£ 2.50
FERNET BRANCA MENTA 25MLS	£ 2.50
AVERNA (25MLS)	£ 2.50
AMARO MONTENEGRO (25MLS)	£ 2.50
CYNAR (25MLS)	£ 2.50
GALLIANO (25MLS)	£ 2.50
AMARETTO (25MLS)	£ 2.50
SAMBUCA (25MLS)	£ 2.50
VECCHIA ROMAGNA (25MLS)	£ 3.50
GRAPPA (25MLS) *	£ 3.50

DOUBLE UP £1.50 EXTRA



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MERLOT DEL VENETO 12% house red 15

Color: ruby red with garnet reflections.
Bouquet: intense and spicy, with a pleasant note of wild berries. Taste: harmonious, balanced, with just the right softness. is the ideal combination with roasts, game, red meats and aged cheeses.

SANGIOVESE 12.5% house red 15

Sangiovese from Puglia. Fine, restrained light cherry and strawberry fruit with subtle herbs and medium body. A tiny bit astringent but still juicy. is the ideal combination with Beef · Pasta · Lamb.

MONTEPULCIANO D'ABRUZZO D.O.C. 13% 17

Deep cherry-red in colour. Brief period of wood ageing gives a dry, soft and medium bodied wine. Well balanced tannins and a delightful vinous aroma (bottle only)

NERO D`AVOLA 13% (bottle only) 17

Dark ruby-red. Blackberry and dark plum on the fresh nose, with complicating notes of anise and fresh herbs. Bright and juicy on entry, then firmer in the middle, offering dark cherry and plum flavors and a hint of cola. A musky herbal note comes up with air on the moderately long finish. (bottle only)

HOUSE WINE BY GLASS
SMALL £ 3.70 LARGE £ 5

ASK WAITER/ESS FOR ANY OTHER WINES

PINOT GRIGIO D.O.C. 12.5% house white 15

A pleasant aroma with intense flavours of pear and apple. Premium Italian white wine. The Garganega and Pinot Grigio grapes grown in the mild and sunny hills of Veneto, help to produce dry white wine with an intensely fruity aroma and delicate flavour. Enjoy chilled as an apéritif or as an accompaniment to salads, white meats, sushi and fresh seafood

PINOT GRIGIO BLUSH IGT 12% (bottle only) 17

Beautiful coppery hue from ripe Pinot Grigio grapes. Equally delicate cherry and strawberry aromas, whilst the palate is packed full of flavour with strawberry hints on the finish. Delicious, fruity Rosato."

FRASCATI D.O.C.G. 12.5% (bottle only) 17

Deep cherry-red in colour. Brief period of wood ageing gives a dry, soft and medium bodied wine. Well balanced tannins and a delightful vinous aroma (bottle only)

GAVI **organic** D.O.C.G. 13% (bottle only) 18

It is a Superior Gavi. It is a complex Gavi, with an intense and intriguing nose. It has a bigger structure due to a later harvest and a longer fermentation at very low temperatures. The grapes come from the hilly part of the estate which is the oldest. It is the second biggest production.

PROSECCO Extra dry 11.5% (bottle only) 19

MINI PROSECCO 187ML 11.5% 8

Prosecco Extra Dry is made from 100% Prosecco grapes, giving it an authentic dryness with plenty of flavour. Rich in aromas of sweet fruits, bright white flowers, and a dash of minerality, the palate is zesty and robust, with notes of fleshy apricots, crisp apple, tangy lemon, and crunchy apple. The minerality carries through to a very satisfying end, making Prosecco Extra Dry ideal for serving alongside a variety of light dishes, from aperitifs to fish to dessert.

