

Fantinos



Italian Restaurant, Bar and Bedrooms

Olives and sun-dried tomatoes (v) (gf) £4.00

Starters

- Insalata Caprese, a salad of buffalo mozzarella, heritage tomato and basil £6.50 (M) (GF)
Insalata Panzanella, a salad of tomato, onion, capers, basil, anchovies and mixed with homemade bread £6.00 (M)
Arancini del Giorno, homemade risotto balls of the day breadcrumbed and deep fried £6.00
Calamari Fritti, fresh Whitby squid simply floured and crisply fried with a spicy tomato and chilli sauce £7.00
Terrina di Pollo, chicken and Parma ham terrine, homemade onion marmalade and served with crostini £6.50
Pizzetta all' Aglio/Pomodoro e aglio, garlic or garlic and tomato pizzetta (M) £4.50
Antipasto Misto, mixed Italian olives and meats, sun dried tomato and crostini £7.50
Zuppa del Giorno, soup of the day with homemade bread (M) £5.00
Risotto di Capesante, Queen scallops with a spring onion and basil risotto £8.00

Main Courses

All of our pasta dishes can be served with gluten free penne pasta except the Lasagne.

A selection of Fabulous Fantinos pizzas from £8.50

- Cannelloni alla Siciliana, Spinach and ricotta cannelloni topped with a rich tomato sauce and cheese, served with salad and crostini (v) £11.00
Spaghetti Aglio Olio e Peperoncino, garlic and chilli infused olive oil with spaghetti and fresh tomato (v) £11.00
Gnocchi or Penne all' Arrabbiata, rich tomato sauce cooked with pancetta and little chilli £11.00
Penne alla Norcina, a creamy sauce of mushroom and fresh Italian sausage sauce £11.00
Linguine alla Carbonara, classic pancetta, parmesan, egg yolk and a hint of garlic £11.00
Lasagne al Forno, Yorkshire Beef lasagne baked with a white sauce topped with cheese crostini and dressed salad £11.00
Nasello alla Marinara, pan roasted fillet of Hake with a samphire and shellfish sauce served with polenta basil sun blush tomato cake £16.50
Sgombro Bellavista, fresh pan roasted Mackerel fillets served with a warm salad of new potatoes, olives, romaine lettuce, tomato and basil pesto dressing £12.00 (GF)
Casseruola del Casale, vegetables baked in a rich tomato sauce, topped with a parmesan bread crumb and dressed salad £11.00
Porchetta Farcita, slow roasted herb stuffed belly pork with salsa verde and char grilled vegetables £14.00 (GF)
Pollo alla Siciliana, pan roasted Sicilian lemon and chilli chicken breast with seasoned fried potatoes and dressed salad £14.00
Risotto del Giorno, risotto of the day. £13.00
Agnello Arrosto, Yorkshire Dales lamb rump with polenta mash, cavolo nero, balsamic glazed carrots served with a red wine and oregano sauce £18.00
Orata all' Acqua Pazza, Sea Bream fillets cooked in a broth of tomato, carrot, celery, garlic, capers, onion and herbs £16.50 (GF)
Bistecca ai Ferri, Yorkshire 10oz Rib Eye steak, cherry tomato, mushroom and rosemary skewer, dressed salad and Italian fried potatoes £22.00

Vegetables and other side dishes

- Pomodoro e Cipolla, heritage tomato and onion salad £3.50
Rucola e parmigiano, rocket and Parmesan salad £4.00
Zucchini Fritti, crispy fried fresh courgette £4.00
Patate Novelle con aglio e erbe, garlic and herb roasted new potatoes £3.50
Patatine fritte, Italian seasoned fries £3.50
Insalata alla Fantino, a salad of watercress, romaine lettuce, tomato, grilled artichoke £5.00