



Hastings 435955
Bexhill 214080
www.italianway.co.uk
Family owned local
restaurants since 1978

The Italian Way

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PRE-ANTIPASTI

Garlic Bread - ciabatta bread with garlic butter	2.55
Garlic Bread with Mozzarella - topped with mozzarella cheese	2.95
Ciabatta Bread, Olive Oil & Balsamic dip	3.00
Olive Marinate - marinated olives	2.55
Dough Balls - baked & served with garlic butter	2.60

ANTIPASTI

Calamari Fritti - fried squid with lemon mayonnaise, garnished with lemon	5.65
Gamberoni - sautéed king prawns with garlic sauce	6.15
Salmon & Prawn Cocktail - dressed in a marie-rose sauce, on a bed of fresh salad leaves	5.10
Bruschetta - ciabatta bread topped with tomatoes, garlic, basil & olive oil	4.15
Crostino di Capra - traditional tomato bruschetta topped with goat's cheese	4.95
Funghi della Casa - mushrooms baked in a tomato & garlic sauce with a mozzarella topping	4.50
Mozzarella in Carrozza - deep fried mozzarella sandwich, served with hot tomato sauce	4.95
Minestrone - a rich, filling traditional Italian vegetable soup, served with warm ciabatta bread	3.95
Arancini - risotto rolled around mozzarella in beacrumbs, served with a Bolognese & cream sauce	5.10
Filoncino - pizza rolls with tomato, mozzarella & salami, served with a spicy dip	5.10

PASTA

Spaghetti alla Bolognese - minced beef & pork traditionally cooked in tomato sauce & herbs	7.15
Spaghetti Carbonara - bacon in a fresh cream, egg & parmesan sauce	7.35
Tagliatelle Pasticcio - with mushrooms, ham, Bolognese sauce, fresh cream & white wine	7.35
Spaghetti Amatriciana - cooked in a spicy tomato sauce with bacon & red wine	7.55
Lasagne al Forno - layers of pasta, Bolognese, ham & béchamel, topped with mozzarella	8.15
Cannelloni Sorrento - crêpes filled with spinach, beef & pork mince, tomato sauce & béchamel	8.15
Spaghetti con Polpette - traditional meatballs in a tomato & garlic sauce	8.50
Penne Ortolana - artichokes, peppers & pine nuts in a mushroom, spicy tomato & pesto sauce	8.60
Tagliatelle al Salmone - smoked salmon & mushrooms in a cream, tomato & brandy sauce	9.25
Spaghetti allo Scoglio - king prawns, mussels & seafood tossed in olive oil, garlic & tomato sauce	11.25
Pasta Al Forno - baked with chicken in a cream, mushroom & tomato sauce topped with mozzarella	9.95
Tagliatelle del Mare - shelled king prawns with fresh tomatoes, garlic & rocket	11.25
Spaghetti alla Putanesca - capers, olives & anchovies in a rich tomato sauce	7.95
Gnocchi Tricolore - potato dumplings in our tomato sauce, topped with parmesan & rocket salad	7.95

Due to the presence of nuts in some of our dishes, there is a possibility that nut traces may be found in any of our menu dishes

CARNE E PESCE

Pollo Gorgonzola - chicken breast cooked with a rich gorgonzola sauce, served with roasted new potatoes	11.25
Pollo Rosa - chicken breast cooked in fresh cream & mushroom sauce, with a touch of tomato served with roasted new potatoes	11.25
Il Maiale Milanese - breaded pork loin, pan-fried & served with spaghetti in Napoli sauce	10.25
Maiale alla Romana - pork loin escallops, sautéed with a sage & tomato sauce, topped with mozzaella & Parma ham, served with roasted new potatoes	10.25
Spigola Mediterranea - sea bass fillet, oven-baked & dressed with a fresh tomato & caper salsa, served with roasted new potatoes	12.95
Bistecca alla Griglia - grilled 10oz rib-eye steak with fries & salad	12.95
Add a sauce for £1.00 - choose from: Al pepe; Funghi	

Children's
colour-in
set menu
available

CONTORNI *side dishes*

Pane - warm freshly baked ciabatta bread	1.65
Funghi Trifolati - mushrooms tossed in butter & garlic	3.25
Patate Saltate - sautéed new potatoes	2.95
Insalata Mista - mixed side salad	2.95
Patatine Fritte - french fries	2.50
Tomato & Red Onion Salad	2.95
Rocket, Parmesan & Red Onion Salad	3.50

Chef's
Daily
Specials
also
available

INSALATA *served with the house dressing*

Pollo Colosseo - chicken breast, bacon, rocket & olives tossed with crunchy cucumber & carrots in a parmesan & mayonnaise dressing on a bed of fresh mixed leaves	8.50
Hot Smoked Salmon - flakes of locally hot-smoked salmon with mixed leaves & new potatoes tossed in an olive oil & balsamic dressing (served cold)	8.50
Tre Formaggi - goat's cheese, blue cheese & parmesan, apple, rocket, olives & red peppers tossed in our olive oil & balsamic dressing, served on mixed leaves	8.25

PIZZA

Margherita - mozzarella & tomato	6.45
Cacciatora - salami, mozzarella & tomato	7.25
Capricciosa - ham, mushrooms, mozzarella & tomato	7.25
Funghi - mushrooms, mozzarella & tomato	6.75
Torrese - goat's cheese, red peppers, onion, baby spinach, mozzarella & tomato	8.05
Ananas - ham, pineapple, mozzarella & tomato	7.95
Quattro Stagioni - salami, mushrooms, peppers, ham, mozzarella & tomato	8.25
Borrello - cajun spiced chicken, red peppers, onion, garlic, mozzarella & tomato	8.45
Soriano - spicy amatriciana sauce base with chicken, meatballs, ham, mozzarella & tomato	8.75
Fiorentina - spinach, egg, black olives, parmesan, garlic, mozzarella & tomato	8.15
Tonno - tuna, black olives, onion, mozzarella & tomato	7.95
Calzone Rustica - folded pizza with ham, mushrooms, mozzarella & tomato	8.85

Extras:

Goat's cheese, Parma ham, prawns, smoked salmon	each £1.50
All other ingredients	each £1.00

LISTA DEL VINO

175ml ½L 1L

Vino della Casa Bianco - fresh & dry with a delicate bouquet & flavour	3.60	8.25	14.95
Vino della Casa Rosso - medium-bodied, dry, soft & lightly wood-aged	3.60	8.25	14.95

Glass* Bottle

BIANCHI

	175ml	750ml
Trebbiano D'Abruzzo - fresh & dry white with a delicate bouquet & flavour	-	12.45
Frascati - a light golden easy-drinking wine with a smooth fruity taste	-	13.95
Pinot Grigio - gently dry with a fresh & delicate bouquet	3.95	15.50
Chardonnay - good balance of fruit & acidity with a pleasant aroma & aftertaste	-	13.95
Sauvignon Blanc - New World Chilean wine, delicate fruity flavour & refreshing finish	3.85	14.95
Gavi - dry, well-balanced & crisp, citrus-fresh & bursting with fine minerality	-	19.95

ROSÉ

Pinot Grigio Rosé - full-flavoured dry rosé with a smooth texture & delicate fragrance	3.95	15.50
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ROSSI

Montepulciano D'Abruzzo - medium-bodied, dry, & lightly wood-aged	-	12.95
Cabernet Merlot - New World Chilean wine, rich berry taste with vibrant plum colour	3.85	14.95
Valpolicella - velvet smooth & medium-bodied; a fresh flavoured ruby red	3.85	14.95
Chianti Rosso - from Tuscany, fruity red, dry in a good body structure	-	16.50
Shiraz - Southern Italian, full-bodied with hint of spicy blackberry & plum	-	13.95
Barolo - superb full-bodied with hints of cherry; one of Italy's most sought after reds	-	24.95

PROSECCO & SPARKLING

Prosecco - light fruity taste with a soft mousse & floral aromas	4.95	19.95
Prosecco Rosé - light & silky rosé sparkling wine with a cascade of fine bubbles	-	19.95
Prosecco Bellini - a refreshing Prosecco & sweet peach cocktail	5.25	-

BIRRA

Peroni Nastro Azzuro	330ml	3.10
House Beer	330ml	3.00

SOFT DRINKS & JUICES (ask for selection) 1.70

MINERAL WATER 500ml 1.80

MIXERS 125ml 0.80

SPIRITS & LIQUEURS (ask for full selection)

Vodka, Gin Whisky	25ml	2.60
Jack Daniels	25ml	2.90
Campari, Martini	50ml	2.80
Baileys	50ml	2.80
Sambucca, Amaretto	25ml	2.60



Italian Way Gift Vouchers
A great gift for any occasion

*125ml glass of wine available

An optional 10% service charge will be added to parties of 8+ guests