

Fellini's Dolce Vita



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 Fellini's from the opulent decor to the mouth-watering menu... all for your total enjoyment.

Buon appetito!

Assaggi – Appetisers (Specials)

Burrata con prosciutto di parma gran tanara stagionato

Burrata & parma ham with Rocket **£9.95**

Tagliere fellini

Selection of Italian charcuterie to share of **£14.95**

GARLIC BREAD- £4.50 –OLIVES- £2.50- FOCACCIA - £2.50

*Kindly inform a member of staff of any allergies.
An ingredient list for each menu item is available upon request.*

A 10% discretionary service charge will be added to your bill

Assaggi - Appetisers Antipasti – Starters

Arancini di riso al tartufo	£4.95
Deep fried rice balls with truffle	
Zucchine fritte	£4.95
Deep fried courgettes	
Crostacei in salsa rosa	£8.95
Lobster, Crayfish & Prawn Avocado with Cocktail sauce	
Calamari fritti	£8.95
Lightly battered, deep fried squid	
Friggitelli	£4.95
Deep fried Italian padron peppers	
Gamberi, Zucchine e Calamari fritti	
Deep Fried Jumbo Prawns, Courgettes & Calamari	£10.95
Gamberoni, Calamari e polipo	
Pan Fried Jumbo Prawns, Squid & Octopus, olive oil, garlic & lemon	£10.95
Bruschette Fellini	£6.50
Trio of bruschette with fresh tomatoes, courgettes and goats' cheese, bell peppers and burrata mozzarella	
Vitello tonnato	£8.50
Thinly sliced roasted veal with tuna mayonnaise and mini capers	
Prosciutto di Parma Gran Tanara stagionato	£9.95
30-month aged Gran Tanara Parma ham with Melon	
Burrata con datterini e aceto di sherry	£8.95
Burrata mozzarella with datterini tomatoes and sherry vinegar	
Tagliere Fellini	£8.50
Selection of Italian charcuterie served with Carasau bread from Sardinia	
Melanzane alla parmigiana	£8.50
Baked aubergine layered with tomato, mozzarella and basil	
Tartar di tonno	£9.95
Yellow fin tuna tartar with avocado and a tomato gazpacho	
Zuppa del giorno - Soup of The Day	£5.95

Pasta and Risotto

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

Risotto del giorno Risotto of the day	£13.95
Tagliolini rossi al granchio e zucchine Red tagliolini with fresh crabmeat and courgettes	£14.50
Spaghetti al pomodoro Spaghetti with tomato sauce and fresh basil	£9.95
Lasagne Traditional lasagne from Bologna	£10.95
Linguine all'astice Linguine with fresh lobster	£19.50
Ravioli ai gamberi Prawn ravioli with broad beans and a prawn bisque	£13.95
Paccheri con ragu di agnello al pomodoro straccetti di burrata e basilico croccante Paccheri with lamb in a tomato ragu, burrata, parmesan & basil.	£14.50
Pasta del giorno - Pasta of the day	£14.50

GARLIC BREAD- £4.50 –OLIVES- £2.50- FOCACCIA - £2.50

Secondi di Carne – Meat Main Courses

Chateaubriand (two to share) served with chips & broccoli	£58.00
Filetto di manzo Fillet steak & hand cut chips (Dolcelatte or pepper sauce)	£28.95
Costata di manzo disossato Grilled 28-day dry aged ribeye steak sliced with hand cut chips	£22.95
Cotoletta di vitello alla Milanese Breaded veal cutlet Milanese with rocket, tomato sauce, olive oil and basil served with spaghetti.	£24.50
Fegato alla veneziana Calves liver with onions, wine jus & polenta	£13.95

Cotoletta alla Milanese Chicken Milanese, tomato sauce grated parmesan, burrata & basil.	£16.95
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Costolette di Agnello Lamb cutlets with Baby potatoes, peas, wine Jus & mint.	£18.95
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Secondi di Pesce – Fish Main Courses

Ippoglosso arrosto Roasted halibut with cherry tomatoes and artichoke confit	£18.95
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Bistecca di tonno Seared yellow fin tuna steak with rocket and artichokes	£16.95
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Gamberoni e capesante in padella con salmoriglio Jumbo prawns with Scallops in extra virgin olive oil, Garlic & lemon.	£22.95
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Insalate e Contorni - Salads and Side Dishes

Rucola e parmigiano Rocket and parmesan salad	£3.95
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Fagiolini, carciofi e pomodori secchi French beans, artichoke and sundried tomato salad	£5.95
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Hand cut chips or baby roast	£3.00	Spinach	£3.00
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Tender stem broccoli	£3.00	Deep fried courgettes	£3.00
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Pizza and Pizzetta

Our dough is handmade daily on the premises

	Large	Small
Margherita San Marzano tomato, mozzarella, olive oil, parmesan and basil	£8.95	£4.95
Napoli – Toto San Marzano tomato, garlic, olive oil and oregano	£7.95	£3.95
D.O.C. – Sofia Loren Cherry tomatoes, buffalo mozzarella, olive oil, parmesan and basil	£12.95	£6.95
Capricciosa – Anita Ekberg San Marzano tomato, mozzarella, mushrooms, ham, artichokes, olives, salami, olive oil and basil	£14.95	£7.95
Quattro Formaggi Four cheeses with mortadella & chopped pistachio	£12.95	£6.95
Ortolana – Gina Lollobrigida Mozzarella, grilled vegetables, olive oil, parmesan and basil	£12.95	£6.95
Belpaese – Fellinis Cherry tomatoes, mozzarella, Parma ham, olive oil, parmesan shavings, olive oil and basil	£13.95	£6.95
Parigina – Monica Bellucci San Marzano tomato, ricotta, Parma ham, olive oil and parmesan	£13.95	£7.95
Cornicione – Vittoria De Sica Cherry tomatoes, mozzarella, pesto and bacon with a crust stuffed with ricotta	£14.95	£7.95
Gran Diavola – Al Pacino San Marzano tomato, mozzarella, spicy Italian salami with stuffed ricotta cheese crust	£13.95	£6.95
Calzone ripieno – Rodolfo Valentino Folded pizza with San Marzano tomato, mozzarella, ham, salami, ricotta, olive oil and parmesan	£14.95	
Design you own Pizza please ask your server	£6.95	Toppings £1

I Nostri Dolci – Our Homemade Desserts

Il Limone di Amalfi Amalfi lemon mousse in a white chocolate shell	£7.95
Tiramisù Traditional Italian tiramisu	£6.50
Fondente al cioccolato e burro di arachidi con gelato alla banana Warm chocolate and peanut butter fondant with banana ice cream	£7.95
Profiterole al caramello salato Salted caramel profiteroles with a chocolate sauce	£6.50
Pannacotta ai frutti di bosco Pannacotta with mixed berries	£6.50
Dessert of the day	Please ask your server
A selection of Italian cheeses	£7.50
A selection of ice creams and sorbets	£6.50