

Connubio da Fabio

OSTERIA DI VINI E DI CUCINA

Menu

“Connubio” Is a Restaurant of Italian and Spanish cuisine where we like to propose Tapas size or Main course size dishes and suggest you the perfect matches with Italian and Spanish wines. Many of the dishes will be cooked in our special natural charcoal oven to obtain a typical balanced smoky aroma with perfect texture and flavours.

Our Specials

Bistecca Fiorentina: minimum 1 Kg T.Bone Steak cooked in our special oven served with roast potatoes, chopped tomato and green peppercorn sauces £ 46.00/Kg

Vitello alla Milanese: minimum for two people Bread crumbed veal, served with roast potatoes, cherry tomatoes and salad leaves £ 23.00

Starters

Green Olives	£ 2.00
Pane: Sourdough Bread, olive oil and balsamic vinegar	£ 2.00
Pan y tomato: Bread, tomato, Olive oil, basil, toasted in our charcoal Oven	£ 4.50
Bruschetta mozzarella: Bread, tomato, mozzarella cheese, Olive oil, basil, toasted in our Oven	£ 5.00
Calamari e Zucchine: Deep fried Rings of squid with courgettes	£ 8.50
Zuppa del giorno: Freshly made seasonal soup served with croutons	£ 5.00
Minestrone: Freshly made seasonal mixed vegetables soup served with croutons	£ 6.00
Albondegas: (Meet balls) with spicy tomato sauce	£ 6.00
Verdure grigliate e formaggio: Mixed grill vegetables with goat cheese and truffle oil	£ 7.00

Main Course

Tagliatelle al ragù: Home made fresh Tagliatelle with beef ragù	(Starter portion) £ 7.00
	(Main portion) £ 9.50
Ravioli di Ricotta e Spinaci: Home made Ricotta and Spinach ravioli with mushrooms	(Starter portion) £ 8.50
	(Main portion) £ 10.50
Lasagna: Home made Lasagna with beef ragù	£ 8.50
Spaghetti: Spaghetti "De Cecco" with King Prawns, chilli, garlic and cherry tomato, courgettes	£ 12.50
Pollo e Caprino: Chicken breast with goat cheese wrapped in Serrano Ham served with spinach	£ 14.50
Fegato di Vitello: Pan fried Calf's Liver, butter and sage served with mashed potato	£ 12.00
Tagliata di Manzo: Sirloin Steak "Tagliata" served with Porcini Mushrooms sauce and potatoes	£ 22.00
Gamberoni: Grilled King Prawns with chorizo, garlic, cherry tomato on toasted bread	£ 15.95
Salmon: Pan fried Salmon fillet, cherry tomato, dill sauce, black olives, orange and fennel salad	£ 13.50
Branzino al forno: Grilled sea Bass fillet cooked in our special oven served with green sauce and vegetables	£ 13.50

Side Dishes

Sautéed spinach £ 4.00, Fried zucchini £ 4.00, Green or mixed salad £ 3.50, Roasted potatoes £ 4.00, Mash Potato £ 4.00

Salumi e Formaggi (Charcuterie and cheese)

Antipasto misto: Selection of charcuterie and grilled vegetables	£ 10.00
Serrano Gran reserve Ham: hand cutted (100gr portion)	£ 11.00
Formaggi misti: Five Italian and Spanish cheeses served with honey, crackers, walnuts and jam	£ 12.00



Food menu with wine suggestions

Starters

<u>Food</u>		<u>Wine suggestion gls 125ml</u>		<u>Food+wine match</u>
Pan y tomato	£ 4.50	Bianco Le Pianure	£ 4.80	£ 8.00
Bruschetta mozzarella	£ 5.00	Pinot Grigio La Prendina	£ 5.50	£ 9.50
Calamari e Zucchine	£ 8.50	Prosecco Vallate bio	£ 5.00	£ 13.00
Soup of the day	£ 5.00	Aglianico Quarto miglio	£ 4.80	£ 9.00
Minestrone	£ 6.00	Aglianico Quarto miglio	£ 4.80	£ 9.50
Albondegas (Meet balls)	£ 6.00	Tempranillo Finca Estec.	£ 5.00	£ 10.00
Grilled vegetables & cheese	£ 7.00	Lacrima di Morro d'Alba	£ 5.50	£ 11.50

Main Course

<u>Food</u>		<u>Wine suggestion gls 125ml</u>		<u>Food+wine match</u>
Tagliatelle with beef ragù (Main portion)	£ 9.50	Dolcetto di Dogliani	£ 7.50	£ 15.00
Ricotta and Spinach ravioli (Main portion)	£ 10.50	Pecorino Le Merlettaie	£ 5.00	£ 14.00
Lasagna: Home made with beef ragù	£ 8.50	Lacrima di Morro d'Alba	£ 5.50	£ 13.00
Spaghetti with King Prawns	£ 12.50	Muller Thurgau, Toblino	£ 6.50	£ 18.50
Pollo e Caprino	£ 14.50	Aglianico Quarto miglio	£ 4.80	£ 19.50
Pan fried Calf's Liver	£ 12.00	Lacrima di Morro d'Alba	£ 5.50	£ 16.50
Sirloin Steak "Tagliata"	£ 22.00	Shiraz "Antani"	£ 6.00	£ 27.00
King Prawns with chorizo:	£ 15.95	Pinot Grigio La Prendina	£ 5.50	£ 19.95
Salmon fillet, cherry tomato, dill sauce	£ 13.50	Bardolino Chiaretto	£ 5.50	£ 17.50
Grilled sea Bass, green sauce and vegetables	£ 13.50	Gavi di Gavi Masseria	£ 7.00	£ 19.00

Congubio da Fabio

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Desserts

<u>Dessert</u>	<u>Wine suggestion gls 125ml</u>		<u>Food+wine match</u>	
Cold chocolate fondant:	£ 6.50	Pedro Ximenez Solera	£ 8.00	£ 13.00
Tiramisù: original Italian recipe	£ 5.00	Malvasia passito	£ 9.00	£ 12.50
Crema Catalana: original Spanish recipe	£ 5.00	Malvasia passito	£ 9.00	£ 12.50
Cakes of the day	£ 4.00			
Fruit Salad	£ 4.00			

Hot Drinks

Espresso	£ 1.90
Double Espresso	£ 2.20
Macchiato	£ 1.80
Cappuccino	£ 2.20
Caffe Latte	£ 2.20
Americano	£ 2.20
White coffee	£ 2.00
Mocha	£ 2.30
Tea (English Breakfast, Camomile, Green tea, Decaff Tea, Peppermint, Fresh Mint, Earl Grey)	£ 1.80
Tea Pot (English Breakfast, Camomile, Green tea, Decaff Tea, Peppermint, Fresh Mint, Earl Grey)	£ 2.50
Hot Chocolate	£ 2.00

Cold Drinks

Still Water	small £ 2.00	£ 3.80
Sparkling Water	small £ 2.00	£ 3.80
Coke or Diet coke		£ 2.50
Fresh orange juice		£ 3.00
Cranberry, Apple juice or Tomato		£ 2.00
Iced Coffee		£ 2.50

A DISCRETIONARY SERVICE CHARGE OF 12.50% WILL BE ADDED TO THE BILL. VAT IS INCLUDED.
SOME OF MENU ITEMS MAY CONTAIN NUTS, SEEDS AND OTHER ALLERGENS. WE UNDERSTAND THE DANGERS TO THOSE WITH SEVERE ALLERGIES. PLEASE ASK TO SPEAK TO THE MANAGER WHO MAY BE ABLE TO HELP YOU MAKE AN ALTERNATIVE CHOICE