

CARBONARA

At n°49

Tagliere misto salumi e formaggi £15.95
(mix platter of Italian's cured meats and cheese)

Tagliere misto di salumi £12.95
(mix platter of Italian's cured meats)

Tagliere misto formaggi £10.50
(mix Platter of Italian cheese)

Olive marinate £3.95
(marinated olives)

Bruschette miste £7.95
(mix of classic Italian's bruschetta, roast peppers, mushrooms and tomato)

Caprese con pesto £7.95
(tomato and mozzarella salad with pesto)

Carbonara starter £7.95
(eggs, guanciale, black pepper and pecorino cheese)

Amatriciana starter £7.95
(guanciale, tomato, onion, pecorino cheese and wine)

Carbonara vegetariana £10.95
(vegetarian carbonara with courgettes, eggs and pecorino cheese)

Carbonara £11.95
(eggs, guanciale, black pepper and pecorino cheese)

Tonno alla griglia £16.95
(grilled tuna steak with garlic chilly butter samphire, carrot puree, mustard and honey citronette)

Frittura mista di pesce £18.95
(mix fried fish, seabass, salmon, prawns and squids served with saffron mayo)

Grigliata di pesce £20.95
(mix grilled fish, seabass, salmon, prawns and squids served with saffron mayo)

Tagliata £22.95
(10oz sliced sirloin steak served with rocket, pecorino shavings, cherry tomatoes salad and chips)

Filetto £25.95
(8oz Filet steak served with porcini or Barolo sauce and chips)

Amatriciana £11.95
(guanciale, tomato, onion, pecorino cheese and wine)

Pollo ai funghi porcini £15.95
(chicken breast in a creamy porcini mushrooms sauce)

Chips £3.50

Rocket and pecorino salad £4.50

Sautee herbs potatoes £3.95

Peas and guanciale £3.95

add some freshly shaved truffle to your dish for £4.00

(if you have any allergies or diet requirement please speak to a member of the staff)



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Desserts

Tiramisu £5.95
(classic Italian tiramisu)

Pesche al Vino £5.25
(peaches in white wine sauce with a hint of mint)

Fragole con panna £5.25
(strawberries with whipping cream)

Gelato £5.95
(selection of ice creams)

Pastiera £7.95
(Italian's finest cake with ricotta cheese and orange flavour)

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LUNCH MENU

(served Sunday to Friday from 12pm till 4 pm)

2 course £15.95

3 course £18.95

(All meals are served with 125ml glass of house wine or a soft drink)

STARTERS

Olive marinate

(marinated olives)

Bruschette miste

(mix of classic italian's bruschetta, roast peppers, mushrooms and tomato)

Caprese con pesto

(tomato and mozzarella salad with pesto)

Insalata di rucola

(rocket, cherry tomatoes and pecorino cheese)

MAINS

Carbonara vegetariana

(vegetarian carbonara with courgettes, eggs, black pepper and pecorino cheese)

Carbonara

(eggs, guanciale, black pepper and pecorino cheese)

Branzino alla griglia

(grilled fillet of seabass served with a mix salad)

Bistecca alla griglia

(flattened grilled rump steak served with chips)

DESSERTS

Tiramisu

(classic Italian tiramisu)

Pesche al vino

(peaches in white wine sauce with a hint of mint)

Fragole con panna

(strawberries with whipping cream)

(if you have any allergies or diet requirements please speak to a member of the staff)

