



topolys\_italianglos



Est. 1990

## Iniziare

### PANE ALL 'AGLIO 6.50

Garlic bread.

### PANE ALL 'AGLIO CON FORMAGGIO 6.95

Garlic bread topped with mozzarella cheese & fresh herbs.

### PANE ALL 'AGLIO CON POMODORO 6.80

Garlic bread topped with tomato.

### POMPELMO D'AGLIO 5.75

Doughballs cooked in a melted garlic parsley butter.

### MARINATED OLIVES 3.95

### WHOLE CIABATTA BREAD 3.45

Toasted ciabatta bread served with an olive oil & balsamic dip

### ROSEMARY & SEA SALT FOCACCIA 3.45

Focaccia bread served with an olive oil & balsamic dip

## Anti Pasti

ALL OF OUR PASTAS CAN BE SERVED AS A STARTER FOR HALF THE PRICE

### SALMONE AFFUMICATO 7.95 GF

Smoked salmon, fresh mozzarella, & fresh tomato, served with balsamic dressing.

### CAPRESE SALAD 6.90 GF

Fresh tomato, mozzarella cheese, capers, basil, dressed with a balsamic glaze.

### INSALATA DI MARE 7.75 GF

Variety of Seafood (prawns, octopus, squid, mussels & clams), served with salad & mayonnaise.

### BRUSCHETTA AL POMODORO 7.15

Ciabatta bread topped with pesto sauce, fresh tomatoes, onions & garlic.

### CAVOLO RIPIENI 7.95 GF

Cabbage leaf stuffed with bolognese, rice, sweetcorn & garlic, topped with mozzarella cheese & mayonnaise.

### COZZE COTTE 7.80 GF

Fresh cooked mussels served with a cream & pesto sauce with Italian herbs.

### FUNGHI ALL 'AGLIO 7.85 V

Mushrooms coated in breadcrumbs & cooked in garlic butter.

### GRAN ANTIPASTO 7.75 GF

Complete selection of 3 premium meats. Blended Italian salami, Prosciutto, Coppadi parma, olives, tomatoes & mozzarella with a balsamic dressing.

### BRUSCHETTA AL FUNGHI 7.55

Ciabatta topped with fresh mushrooms, garlic, cream & pesto sauce.

### GAMBERETTI COCKTAIL 7.45 GF

Prawn cocktail served with homemade sauce.

### BIANCHETTI FRITTI 7.80

White bait served with salad & tartar sauce.

### PATÉ 7.65

Smooth liver cooked in Italian brandy & served with toasted ciabatta & caramelised onion.

### CALAMARI 7.90

Squid rings coated in batter & deep fried served with either a garlic mayonnaise sauce or a sweet chilli sauce.

### GAMBERI TIGRE CON AGLIO 7.95 GF

Tiger prawns cooked and baked in a garlic, tomato and chilli sauce, served with a toasted garlic roll.

### BRESAOLA BEEF 8.55 GF

Air dried beef, served with rocket, parmesan cheese, drizzled in a homemade lemon and olive oil dressing.

### ARANCINI 7.20

Mozzerella arancine. Aubergine, truffle mushroom & spinach. Served with our homemade Napoli sauce reduction and parmesan cheese.

### CARCIOFI CON STRACCIATELLA 7.65 GF

Tender artichokes in a garlic and lemon sauce, served with soft, creamy stracciatella cheese.

## Pasta & Risotto

### SPAGHETTI AI FRUTTA DI MARE 14.95

White wine, cream, garlic, Italian herbs all cooked with squid, octopus, prawns, mussels in shell & clams.

### SPAGHETTI PUCCINI 14.90

Made with chicken, Napoli sauce, mushrooms, cream & white wine.

### SPAGHETTI NAPOLI 14.20 V

Napoli sauce, cherry tomatoes, garlic, Italian herbs & olive oil.

### SPAGHETTI BOLOGNESE 14.75

Made with minced meat, tomatoes, onions & wine.

### SPAGHETTI ALLA CARBONARA 14.55

Made with ham, cream, white wine, parsley & mixed herbs.

### PENNE ARRABIATA 14.45

Hot salami, garlic, peppers, Napoli sauce, chillies, red wine & parsley.

### PENNE MONTANA 14.95

Made with prawns, spinach, mushrooms, pesto sauce, cream, garlic, white wine & parsley.

### PENNE PICCANTE 14.75

Made with bolognese sauce, hot salami, mushrooms, cream, olives & white wine.

### TAGLIATELLE SALMONE

### E BROCCOLETTI 14.95

Thin strips of pasta with smoked salmon, broccoli, cream, mixed herbs & white wine.

### TAGLIATELLE TOPOLYS 14.55

Thin strips of pasta with ham, mushrooms, Napoli sauce, cream, white wine, mixed herbs & parsley.

### TAGLIATELLE CON VEGETALI 14.10 V

Thin strips of pasta cooked in a tomato, parsley & red wine sauce with red onions, mushrooms, asparagus, peppers, olives, spinach & courgettes.

### CANNELLONI 14.30

Rolls of pasta stuffed with beef, carrots, onions, celery, béchamel sauce, wine & cheese.

### CANNELLONI VERDI 14.10

Filled with spinach & ricotta cheese.

### LASAGNE 14.25

Layers of pasta and minced meat in béchamel sauce, tomatoes, wine & cheese.

### RISOTTO BELLEZA 14.45 GF

Rice, Napoli sauce, chicken, red wine, parsley, asparagus, courgettes, spinach, peppers, olives, mushrooms & red onions.

### RISOTTO FUNGHI 14.25 (V) GF

Rice, mushrooms, onions, cream, white wine & herbs.

### RISOTTO MARINARA 14.95 GF

Rice, squid, octopus, prawns, mussels in shell and clams cooked in a tomato and red wine sauce.

### RISOTTO CON GAMBERI 14.80 GF

Rice, prawns, chilli, cream, asparagus, fresh parsley & white wine.

### RAVIOLI ALLA ROMANA 15.50

Chicken, mushrooms, cream, Napoli sauce, white wine & mixed herbs.

### RAVIOLI ALLA NORMA 15.10 V

Napoli sauce, courgettes, chillies, mozzarella cheese, red wine & parsley.

### RAVIOLI PANZA 15.40 V

Artichokes, mushrooms, spinach, cream, garlic, white wine & fresh parsley.

#### KEY

- GF GLUTEN FREE
- GF A GLUTEN FREE AVAILABLE
- VE VEGAN
- V VEGETARIAN



## Insalata

### INSALATA CESARE CON POLLO 14.95

GF

Crisp romaine lettuce, chargrilled chicken, and freshly shaved Parmesan, tossed in our homemade Caesar dressing. Served with a giant golden crouton for the perfect crunch.

### CAPRESE SALAD 13.95

GF

V

Fresh tomato, mozzarella cheese, capers, basil topped with a balsamic glaze.

## Burgers

### IL CLASSICO 17.95

Wagyu beef burger with Rocket, caramelised onion, halloumi cheese, mozzarella, sweet chilli sauce with tomatoes, red onions, gherkins & lettuce topped with an onion ring & served with chips.

### HAMBURGER DI FORMAGGIO BLU 17.55

Wagyu beef burger with rocket, grilled mushrooms, blue cheese, caramelised onion with tomatoes, red onions, gherkins & lettuce topped with an onion ring & served with chips.

## Side Orders

SIDE SALAD 4.20

JACKET POTATO 3.55

CHIPS 3.85

BASMATI RICE 4.45

ROASTED VEG 4.55

ROCKET AND PARMESAN CHEESE SALAD (topped with a balsamic dressing) 4.30

## Speciale

All of our speciales are served with one of the following Rice, Jacket Potato, Chips, Roast Vegetables or Salad

### POLLO DIAMANTE 19.30

GF

Breast of chicken in a cream sauce, Napoli sauce, mushrooms, onions, Italian herbs, white wine & brandy.

### POLLO DOLCELATTÉ 19.95

GF

Breast of chicken cooked in a blue cheese sauce, spinach, herbs & white wine.

### POLLO POMODORO 19.15

GF

Breast of chicken, cooked in Napoli sauce with chilli, green peppers, herbs, mozzarella cheese & red wine.

### POLLO CON Salsa di Pesto 18.55

GF

Chicken breast marinated in pesto sauce, baked in the oven & topped with mozzarella cheese, sundried tomatoes. Served with a creamy pesto sauce. (please allow up to 25 mins for this dish)

### SPECIALE DEL CHEF 18.95

GF

Chargrilled half chicken marinated in onions, garlic, lemon & white wine.

### BEEF STROGANOFF 19.85

GF

Finely chopped fillet, cream, mushrooms, green pepper, Napoli sauce & wine.

### FUNGHI STROGANOFF 16.95

GF

V

Mushrooms, peppers, Napoli sauce, cream, onions, mixed herbs, garlic & wine.

## Filetto Manzo

All of our fillets are served with one of the following Rice, Jacket Potato, Chips, Roast Vegetables or Salad

### FILETTO TOPOLYS 35.90

GF

Fillet steak, mushrooms, cream, brandy & white wine.

### FILETTO DOLCELATTÉ 35.70

GF

Fillet steak cooked in a creamy blue cheese sauce.

### FILETTO AL PAGO PAGO 35.20

Fillet steak marinated in soy, lemon, garlic & ginger.

### FILETTO AL PEPE 35.55

GF

Fillet steak cooked in a tomato & garlic sauce with peppercorns, wine & oregano.

### FILETTO DIANA 35.30

GF

Fillet steak, cream, French mustard, brandy & white wine.

### FILETTO PIZZAIOLA 35.80

GF

Fillet steak, Napoli sauce, olives, garlic, Italian herbs & mozzarella cheese.

### FILETTO POIVRE 35.75

GF

Fillet steak cooked in a creamy peppercorn sauce with olive oil, white wine & mixed herbs.

### BISTECCO DI MANZO 31.95

GF

10oz sirloin steak, served with a salad garnish.

## Speciale Di Pesce

All of our fish are served with one of the following Rice, Jacket Potato, Chips, Roast Vegetables or Salad

### PESCE SPADA 25.85

GF

Swordfish grilled and served with, peppercorns, cherry tomatoes, prawns & parsley, all cooked in a lemon garlic & Napoli sauce.

### SALMONE AL FUNGHI 25.15

GF

Grilled salmon, cream, mushrooms, onions, herbs & white wine.

### GAMBERONI 27.90

GF

King prawns grilled and served with a parsley, garlic, Napoli & white wine sauce.

### BRANZINO CREMA 25.50

GF

Filletted seabass, cream, tarragon, spinach, garlic, white wine, parsley & mixed herbs.

### IL LIMONE SOLO 29.80

GF

Filletted lemon sole, cooked with lemon, garlic, capers & basil.

### SELECTION DEI PESCI 34.85

GF

A selection of fish: seabass, salmon, swordfish & king prawns. Cooked in a balsamic, garlic, oregano & Napoli sauce with cherry tomatoes, prawns & white wine.