

At **SUGO** we take pride in cooking only the best for our guests!
Our Chefs prepare all the dishes from scratch using only
fresh ingredients.

We try to keep an eye on our carbon footprints, so we buy
Local Fresh Quality whenever possible and in season.

Our carefully selected **45 days dry aged steaks**
and all the meat are supplied by local quality butchers

The **fish and shellfish** is sustainably sourced and
delivered fresh every day

Fresh vegetables and dairy are from various
suppliers based in Worcestershire.

Some ingredients, unique to the Italian cuisine, are sourced
straight from Italy to make sure **you** get the **real taste of Italy**
we are so proud of, especially because many dishes on this menu
are real family recipes we grew up with...

Buon Appetito!

SUGO
RISTORANTE ITALIANO

Private Event Hire

Need a venue as special as your celebration?
Then why not book here at SUGO.
We can cater for celebrations of all shapes & sizes

For enquiries

thetything@sugoitalian.co.uk friarstreet@sugoitalian.co.uk



Visit www.twocraftybrewers.co.uk

Aperitivo

Cestino di pane, olive miste marinate e tapenade £ 6.00/£ 9.50

Antipasti

Bruschetta mista (V option available) £ 9.80
Toasted Italian bread with Parma ham and grapes, tomato and basil, roast pepper, smoked salmon and dill

Crostino ai funghi (V) £ 8.20
Toasted Italian bread topped with rich creamy Porcini sauce

Gamberoni piccanti £ 9.80
Spicy tiger prawns and asparagus in a butter and white wine sauce served on toasted Italian bread

Saute' di cozze £ 9.50
Mussels sauteed in white wine and tomato sauce, served with toasted Italian bread

Fegatini di pollo £ 9.00
Pan fried chicken liver with grapes and Marsala cream sauce, served on toasted Italian bread

Calamari fritti £ 9.50
Deep fried fresh squid served with garlic mayo and lemon wedge

Involtini zucchini e gamberi £ 9.00
Tiger prawns wrapped in courgette ribbons, breaded and pan fried served with Arrabbiata sauce dip

Fritto misto (for two to share) £ 19.50
King prawns, breaded tiger prawns wrapped in courgette ribbons, scallops, fresh squid, asparagus and fresh onion rings, deep fried and served with lemon wedge and garlic mayo

For dietary intolerances and allergies please ask the manager

Secondi piatti

Pesce

Filetti di spigola £ 20.50
Pan fried fillets of sea bass with crispy pancetta, red onion and orange chutney, served with spicy spinach and baby potatoes in green sauce

Merluzzo in guazzetto £ 20.50
Fresh cod cooked in a rich white wine and tomato sauce, served with baby potatoes in green sauce

Capesante gratinate £ 23.50
Pan fried king scallops grilled with herb crust, garlic, Worcestershire sauce and butter, served with green vegetables

Dentice rosso alla Genovese £ 20.50
Oven baked red snapper fillets stuffed with Genovese pesto and pine nuts, served with baby potatoes in green sauce and roast peppers

Carne

Ossobuco alla contadina £ 19.50
Veal shank slow cooked with white wine and fresh tomatoes, served with gnocchi in a typical regional sauce

Stinco d'agnello alla cacciatora £ 19.50
Lamb shank slow cooked with green olives, black olives and peppers, served with new potatoes in green sauce

Pollo alla valdostana £ 19.50
Breaded chicken breast oven baked with Parma ham, fontina cheese, tomato sauce, mozzarella, topped with rocket salad and Parmesan shaving, served with homemade chips

Filetto di manzo £ 34.00
1st choice: grilled beef fillet with rich Porcini mushroom sauce, served with homemade chips and spinach with Parma ham and grated Parmesan
2nd choice: grilled beef fillet served with radicchio in red wine sauce and topped with balsamic reduction, served with spicy spinach and homemade chips

3rd choice: pan fried beef fillet in a creamy brandy and green peppercorn sauce, served with tenderstem broccoli sauteed with Gorgonzola cheese and roast potatoes

Tagliata di manzo £ 28.00
Grilled rib-eye steak, cut in strips, topped with a rich Porcini mushroom and asparagus sauce with Parmesan shavings, served with sauteed tenderstem broccoli with Gorgonzola cheese and homemade chunky chips

Paste

Lasagna bolognese £ 15.00
Traditional lasagna bolognese made with layers of fresh egg pasta and original bolognese sauce, topped with béchamel

Lasagna alla crema di pesto (V) £ 15.00
Special lasagna made with layers of fresh green egg pasta filled with ricotta cheese, fresh spinach, Genovese pesto, pine nuts, smoked scamorza cheese and béchamel, served on tomato sauce

Mezzi rigatoni all'Arrabbiata (V) £ 15.50
Short pasta in a rich Arrabbiata sauce with Porcini mushrooms and a touch of Parmesan

Fusilli ai frutti di mare £ 15.50
Short egg pasta with king prawns, scallops, baby squid, cod, mussels, fresh diced tomatoes, a touch of cream and lemon zest

Fusilli al salmone £ 15.50
Short egg pasta with smoked salmon, asparagus, peas and mascarpone cheese

Gnocchi gamberi e piselli £ 15.50
Gnocchi of potatoes with prawns and peas in a fresh tomato sauce

Spaghetti alla Carbonara £ 13.50
Carbonara served the original Italian way with guanciale, fresh eggs and pecorino cheese

Contorni

Insalata mista (V) £ 3.50
Mix salad with roman lettuce, rocket, radicchio, mushrooms, tomatoes, mozzarella and Parmesan shaving

Patate novelle al verde (V) £ 3.50
Baby potatoes in green sauce

Patate fritte (V) £ 3.50
Homemade chips

Verde di stagione (V) £ 3.50
Green vegetables pan cooked with butter and onions

Spinaci al burro £ 4.00
Freshly cooked spinach with Parma ham and Parmesan

Spinaci piccanti (V) £ 3.50
Freshly cooked spinach with garlic and chilli

Purè di patate (V) £ 3.50
Mashed potatoes Italian way with Parmesan