

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!

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



Visit www.twocraftybrewers.co.uk

SUGO
RISTORANTE ITALIANO

Aperitivo

Cestino di pane £ 9.50
Selection of Italian breads, olives and tapenade

Antipasti

Bruschetta mista (V option available) £ 8.00
Toasted Italian bread with Parma ham and grapes, tomato and basil, roast pepper

Crostino ai funghi (V) £ 7.50
Toasted Italian bread topped with rich creamy Porcini sauce

Gamberoni piccanti £ 9.00
Spicy tiger prawns and asparagus in a butter and white wine sauce served on toasted Italian bread

Fegatini di pollo £ 8.00
Pan fried chicken liver with grapes and Marsala cream sauce, served on toasted Italian bread

Calamari fritti £ 8.50
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 £ 19.00
Crispy fillets of sea bass with pancetta, pea & spring cabbage, served with baby potatoes

Salmone Mantecato ai Arancia £ 19.50
Pan fried fillet of Salmon in a rich orange sauce, greens, served with tomato & basil and baby potatoes

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

Carne

Stinco di'agnello alla Contadina £ 18.00
Lamb steak slow cooked with wine, fresh tomatoes, served with gnocci and thick ragu sauce

Grigliata mista (for two to share) £ 39.50
Traditional Italian mix grill meats with pork ribs, Italian sausage, lamb skewers, steak and chicken wings, served with roast potatoes and roast peppers

Pollo alla Parmigana £ 18.50
Slow cooked chicken in tomato sauce with bread crumbs, parmesan crust served with roasted baby potatoes

Filetto di manzo £29.00
1st choice: grilled beef fillet with rich Porcini mushroom sauce, served with homemade chips and spinach with Parma ham and grated Parmesan

2nd choice: pan fried beef fillet in a creamy brandy and green peppercorn sauce, served roast potatoes, spinach & Parma ham

Tagliata di manzo £ 24.00
Grilled rib-eye steak, cut in strips, topped with a rich Porcini mushroom and asparagus with Parmesan shavings, served with spinach & Parma ham 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

Gnocci di pancetta di piselli £ 14.00
Gnocci cooked with pancetta and peas in a light chicken broth & Parmesan cheese

Puy lentil bolognese (V) (W) £ 14.00
Puy lentil bolognese served with spaghetti

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

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

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 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

Garlic Ciabatta (V) £ 3.50
Oven baked garlic ciabatta