

FISH & SHELLFISH

LOCAL SEA SCALLOPS MEUNIERE pan fried with butter & lemon juice.	£16.95
LOCAL SEA SCALLOPS grilled with balsamic syrup, crispy bacon & buttered spinach.	£16.95
GOUJONS OF SOLE Strips of sole bread crumbed & deep fried served with chef's sauce tartare	£14.50
DOVER SOLE Char-grilled or meunière served on or off the bone	<i>Price of the day</i>
SCOTTISH SALMON Char-grilled or poached hollandaise sauce if requested	£14.50
PRAWNS TAILS GREMOLATA Pan roasted in garlic, lemon zest, chilli and flat parsley and served with red risotto	£16.95
PRAWNS TAILS NAPOLETANA Sautéed in tomato & garlic sauce, served around rice	£14.95
GUERNSEY CHANCRE CRAB SALAD (Hand picked, could contain small pieces of shell.)	£17.95



*Da Nello serves
only freshly
caught Guernsey
lobster, sourced
from selected local
suppliers.*

**An extra selection of fresh,
local fish is always available.
Please check the blackboard.**

LOBSTER

LOBSTER LINGUINE Enjoy our signature dish, as a starter or main course	<i>Price of the day</i>
LOBSTER THERMIDOR	<i>Price of the day</i>
LOBSTER GRILLED with garlic butter (flambé with brandy)	<i>Price of the day</i>
LOBSTER MAYONNAISE	<i>Price of the day</i>

FROM THE CHAR-GRILL

(Our Beef is traditionally reared and grass fed in Scotland, from Aberdeen Angus cattle)

GRILLED FILLET STEAK	(A Diane or Poivre sauce available £2.00)	(8oz) £20.95
GRILLED ENTRECÔTE (Sirloin)	(“ ” “ ” £2.00)	(8oz) £17.50
TAGLIATA OF SIRLOIN STEAK CHAR-GRILLED (for 2 persons)	served rare/medium rare	(18oz) £44.00
<i>Carved at your table and accompanied by béarnaise sauce mushrooms, grilled tomato and French fries.</i>		
MEDALLIONS OF BEEF, BAROLO SAUCE	Marinated in brandy, herbs & finished in red wine & cream sauce	£20.95
RACK OF BEST ENGLISH LAMB CHAR-GRILLED	with red wine and port jus (preferably served pink)	£17.95
PAILLARD OF VEAL	An uncomplicated grilled escalope of veal	£15.95
PAN FRIED CALF'S LIVER & BACON	served with sage, marsala jus & olive oil cream mash	£15.95

OTHER MAIN COURSES

FILLET OF BEEF ITALIANA	Spiked with mozzarella di bufala and Parma ham, with a red wine, marsala sauce	£21.50
SPEZZATINO PICCANTE	Strips of beef fillet sautéed with spicy sauce, served with saffron & pea rice	£16.50
SCALOPPINE OF VEAL AL MARSALA	Lightly pan-fried veal in Marsala wine sauce	£15.65
SALTIMBOCCA ALLA ROMANA	Veal escalopes sautéed with Parma ham, sage & white wine	£15.65
CHICKEN BREAST SPIEDINI	marinated chicken in rosemary garlic, chilli, wrapped in pancetta gratinated	
<i>with parmesan, served with tagliatelle arriabiata</i>		£14.50
WILD MUSHROOMS STROGANOFF (V)	Sautéed with peppers, cream, julienne of gherkin & served with rice	£13.95

MAIN COURSES ARE PRICED WITHOUT VEGETABLES WITH A FEW EXCEPTIONS. A CHOICE IS LISTED BELOW

FRESH VEGETABLES IN SEASON

SPINACH (steamed with onion & nutmeg)	£3.20	PAN ROASTED MIX BELL PEPPERS	£2.60
BEANS	£2.60	MUSHROOMS	£2.60
ZUCCHINI (deep fried courgettes)	£2.60	BOUQUETTIERE OF VEGETABLES , per person	£3.95
POTATOES	£2.60	CAULIFLOWER GRATIN	£2.80
<i>(New, Sauté, olive oil & cream mash or hand cut chips)</i>		<i>(topped with béchamel, cheese & gratinated)</i>	
STEAMED BROCCOLI	£2.60		

CHOICE OF SALADS:

CHERRY TOMATO, ROCKET & PARMESAN FLAKES	£4.50
GREEN SALAD (with onions)	£4.50
MIX SALAD	£4.50

(V) - Dishes suitable for vegetarians; -

Some dishes may contain nuts or nut oil. Be sure to inform your server of any allergies.

Some shellfish dishes may contain small pieces of shell, fish dishes may contain bones and game products may contain shot.