

THE  
**Ginger Italian**  
 JOE'S RESTAURANT

## Starters

### Mussels Provinciale

Large fresh mussels cooked in our sweet tomato garlic and basil sauce.  
 Served with baked French bread for dipping

### Crab, Prawn & Papaya Cocktail

Layers of sweet papaya fruit, fresh crab meat & peeled prawns served on a crisp gem lettuce leaf. Garnished with sliced oranges & marie-rose sauce

### Pizza Dough Bruschetta (V)

Freshly baked base with chopped tomatoes, garlic, basil and olive oil.  
 Topped with strips of Buffalo mozzarella and balsamic glaze

### Meatballs

These meatballs are made with quality minced beef & off cuts from our sirloins.  
 Served with ciabatta and smothered in our tomato sauce

### Breaded Goats Cheese (V)

A thick slice of goat's cheese, deep fried in Panko breadcrumbs.  
 Drizzled with honey & served with a sweet tomato relish

### Garlic Pizza Bread with Mozzarella (V)

## Mains

### Gnocchi With Chicken & Creamy Parmesan (V) *Without chicken*

Pasta dumplings with sliced Chicken breast, baby spinach leaves & cherry tomatoes. Cooked in a creamy parmesan sauce and garnished with fresh basil & parmesan shavings.

### The Ginger Italian Legend

Tomato, basil, mozzarella with Parma ham, parmesan flakes, rocket & extra virgin olive oil

### Vitello Saltimbocca alla Romana

Veal topside with Parma ham cooked in a pan with demi-glace butter and sage.  
 Comes with buttery mashed potato, green beans & carrots.

### Chicken Valdostana

Topped with ham, mature cheddar cheese & our homemade tomato sauce

### Chicken Parmigiana

Oven baked chicken breast with aubergine, mozzarella & topped with a parmesan gratin

### Sicilian Cherry Tomato Seabass

Filleted seabass chopped anchovies & cherry tomatoes, black olives, capers, garlic and olive oil

### Steak Al Pepe – 9oz

100% Grass fed Sirloin with a creamy brandy & peppercorn sauce. Served with French fries.

*Please turn over to order your dessert*

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Dessert menu

Almost  
Famous  
Cheesecake

**Lemon Cheesecake**

Homemade lemon and thick mascarpone cheesecake on a biscuit base made of digestive biscuits, salted butter. Topped with sweet lemon curd and served with homemade raspberry coolie drizzle

**Simply Chocolate**

Thick and rich chocolate mousse on a sponge chocolate base topped with chocolate shavings. By far the richest most chocolatey choice on this menu  
Served with vanilla ice cream

**Joe's Extra Chocolatey Tiramisu**

Layers of rich, whipped creamy Mascarpone cheese & Savoardi biscuits soaked in strong coffee and amaretto. What sets this Tiramisu apart is the dark chocolate shavings laid just above the bottom layer of the cake

**Chocolate and Coconut Tart (Vg) (GF)**

Belgium chocolate and coconut filling in a case made of dates and mixed nuts. This is totally VEGAN & GLUTEN FREE  
Served with strawberries and blueberries

**Hot & Sticky Toffee Pudding**

Warm and sweet, not even slightly Italian but completely delicious. Just so you don't get too warm though we'll serve it with a scoop of vanilla ice cream

**Vanilla Panna Cotta**

Homemade vanilla Panna cotta served with strawberries, crushed meringue & raspberry coolie

**Affogato**

1 single shot of DISARONNO & a DOUBLE ESPRESSO poured over  
2 scoops of Italian vanilla ice cream and garnished with a chocolate wafer straw

**Mint Chocolate Trufito**

Mint ice cream with a chocolate sauce centre surrounded by a chocolate shell all coted in crunchy mint pieces

**Lemon Sorbet (Vg) (GF)**

Deliciously light, fresh and tart.

The best way to end your meal if you don't fancy a heavier dessert