

THE  
**Ginger Italian**  
 JOE'S RESTAURANT

### Starters

#### Mussels Marinière

Large fresh mussels cooked in white wine, cream, garlic and parsley sauce.  
 Served with baked French bread for dipping

#### Mozzarella in Carozza

(V)

Deep fried breaded mozzarella parcels & spicy tomato dipping sauce

#### Meatballs

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

#### Garlic King Prawns

Grilled garlic & butter king prawns in a sizzling hot dish with baked French bread

#### Calamari

Fried battered squid rings served with homemade tartar sauce

#### Garlic Pizza Bread with Mozzarella (V)

### Mains

#### Spaghetti Marinara

Calamari, prawns & mussels in tomato, basil & garlic sauce

#### Liver Veneziana

Thinly sliced Calves liver with smoked streaky bacon & fried onions in a light gravy. Garnished with sweet balsamic glaze

#### Vitello Milanese & Bolognese

Veal escalope, fried & coated in light, golden breadcrumbs.  
 Served with Spaghetti in our homemade beef Bolognese.

#### Chicken Parmigiana

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

#### Seabass Limone

Filleted 2 halves of a seabass in a butter, white wine, lemon & parsley sauce

#### Swordfish Siciliana

Flame grilled swordfish steak cooked with sweet peppers, fresh chopped chillies,  
 Olive oil and garnished with tangy balsamic glaze

#### Steak Al Pepe – 9oz

100% Grass fed Sirloin with a creamy brandy & peppercorn sauce

*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