

Little Italy
at



— THE —

DARTMOUTH ARMS

— at Burnhill Green —

MENU

HOW PASTA STARTED

Italians have been eating pasta so long that it's origins belong in the realm of legend. When the first Italian emigrants reached the U.S.A they filled their ships full of pasta: in 1913 they took 700.00 tones of pasta over to the New World ! Some say that Marco Polo discovered spaghetti in China and brought it back to Italy in 1295, but Italian historians maintain that pasta was already known and enjoyed in Italy even before Marco Polo's time. The Sicilians claim to have invented it, and to prove it, point out the references to "maccarruni" dating back to the Dark Ages.

The Neapolitan writer, Matilde Serao, has passed us on a story tracing pasta's first appearance to Naples. She relates how in 1220 a Neapolitan wizard going by the name of Chico, was spending his days bustling around treaties. After many years, to his great delight, he finally reached his goal, little knowing that his every move was being keenly watched by a neighbour of his, Jovanella, who was the wife of a potboy in the royal kitchens.

When she got hold of Chico's secret, she told her husband, who told the cook, who told a courtier, who told his Majesty the King. The King was heartily sick of the same old dishes so welcomed the chance to try the new dish that Jovanella made for him with flour, water and eggs rolled out parchment thin, and served with a special meat sauce and cheese from Parma. The King was so impressed, that he wanted to know how she managed to conjure up so delicious a delicacy. She told him that an Angel had taught her in a dream. She was richly rewarded, but when Chico found out how he had been betrayed he fled the city and was never seen again.

Italian people have been eating pasta for centuries. They cut it into any number of shapes and sizes but the ingredients are always the same: there are two kinds of pasta, pasta made with flour and water, and pasta made with flour, water and eggs. The former is made from Durum-wheat semolina, which is rich in gluten and is used for the different sorts of 'dry' pasta like Spaghetti or Fusilli. The pasta which is made with flour, water and eggs is ideal for tender-filled' pasta like Tortellini Cannelloni.

ANTIPASTI . . .

Zuppa Casalinga Del Giorno (v)

Soup of the moment, market inspired, changes daily ~ £5

Funghi all'Aglio a Prezzemolo (v)

Mushrooms ~ Garlic Butter ~ White Wine ~ £6

Marinated Olives (v)

Bread ~ Olive Oil ~ Balsamic Vinegar ~ £5

Antipasti

Italian Meats ~ Olive Oil ~ Olives ~ Pickles ~ £7

Crostini di Pate di Campagna

Pâté ~ Toast ~ Garnish ~ £6

Campagnola

Home-made Meatballs ~ Tomato & Basil Sauce ~ Mozzarella Cheese ~ £7

Garlic Bread (v)

Garlic Butter ~ £3 / Chilli Butter ~ £3 / Garlic Butter & Cheese ~ £4

Bruschetta

A) Garlic Butter ~ Tomato ~ Basil (v) ~ £4

B) Garlic Butter ~ Cheese ~ Spices (v) ~ £4

C) Garlic Butter ~ Tomato ~ Cheese ~ Salami ~ Spices ~ £5

Camembert Fritto (v)

Soft Cheese ~ Breadcrumbs ~ Cranberry Sauce ~ £6

Buon Appetito !

ANTIPASTI de PESCE . . .

Cozze allo Chef

*Mussels ~ Garlic ~ Leeks ~
Cream & White Wine Sauce / Tomato & Garlic Sauce ~ £7*

Antipasto ai Gamberetti

Prawns ~ Marie-Rose Sauce ~ Green leaves ~ £6

Gamberetti all' Aglio

King prawns ~ Garlic / Garlic & Chilli ~ £7

Pesciolino

Whitebait ~ Salad ~ Lemon ~ Garlic mayonnaise ~ £6

Capriccio ai Gamberetti

Prawns ~ Lobster & Mushroom Sauce ~ Mozzarella Cheese ~ £8



OVEN BAKES and RISOTTO . . .

Lasagne al forno

Meat Ragù ~ pasta ~ White sauce ~ Salad ~ £9

Canneloni agli spinach (v)

Spinach ~ Ricotta ~ Tomato sauce ~ Mozzarella ~ Salad ~ £11

Pasticcio

Penne ~ Meat Ragù ~ Cream ~ Cheese gratin ~ Salad ~ £10

Roasted vegetable pasticcio (v)

Penne ~ Mediterranean vegetables ~ Tomato sauce ~ Cheese Gratin ~ Salad ~ £10

Steak risotto

Fillet steak ~ Mushrooms ~ Cream ~ Garlic ~ £13

Chicken and Mushroom Risotto

Chicken ~ Mushrooms ~ Cream ~ Tomato ~ Garlic ~ £11

Vegetable Risotto (v)

Mediterranean Vegetables ~ Cheese ~ Tomato ~ Cream ~ Garlic ~ £ 10

Seafood Risotto

Seafood ~ Cream ~ Tomato ~ Garlic ~ £13

*All our food is freshly
prepared to order using
locally sourced ingredients
where possible*

PIATTI di PASTA

Choose your PASTA . . .

SPAGHETTI ~ Long fine strands

TAGLIATELLE ~ Long medium ribbons

PENNE ~ Short tubes

FUSILLI ~ Short spirals

Choose your SAUCE . . .

Bolognese

Beef ~ Red wine ~ Garlic ~ Oregano ~ Tomatoes ~ £9

Carbonara

Smoked bacon ~ Cream sauce ~ Cheese ~ £9

Carnavora

Chicken ~ Bacon ~ Mushrooms ~ Garlic ~ Cream ~ £11

Asparagi (v)

Asparagus ~ Garlic ~ Herbs ~ Cream ~ £10

Pollo e asparagi

Chicken ~ Asparagus ~ Garlic ~ Herbs ~ Cream ~ £11

Funghi (v)

Mushrooms ~ Garlic ~ Herbs ~ Cream ~ £10

Pescatore

Prawns ~ Mussels ~ Tuna ~ Garlic ~ Cream ~ £14

Montradini

Fillet steak ~ Garlic ~ Mushrooms ~ Cream Sauce ~ £14

Campagnola

Home-made Meatballs ~ Tomato & Basil Sauce ~ £12

Arrabiata (v)

Peppers ~ Tomato sauce ~ Garlic ~ Chillí ~ £9

Amatriciana

Ham ~ Peppers ~ Tomato sauce ~ Garlic ~ Chillí ~ £9

Napoletana (v)

Tomato Garlic & basil Sauce ~ £9

Boscaiola

Chicken ~ Mushroom ~ Garlic & Cream Sauce ~ £11

Sorpressa

Broccoli ~ Ham ~ Garlic ~ Cheese Sauce ~ £11

Gamberi

King Prawns ~ Tomato, Garlic & Mushroom Sauce ~ Cream ~ £13

Piccola Italia

Ham ~ Mushrooms ~ Garlic ~ White Wine ~ Cream ~ £12

Broccoli (v)

Broccoli ~ Cheese ~ Cream ~ Garlic ~ £10



PIZZA TRADIZIONALE . . .

12" Stone baked Italian

Margherita (v)

Tomato ~ Mozzarella ~ Oregano ~ £10

Piccante

Cheese ~ Salamí ~ Chilli ~ £11

Vegetariani (v)

Cheese ~ Peppers ~ Mushrooms ~ Onions ~ Olives ~ £11

Boscola

Cheese ~ Tomato ~ Mushroom ~ £11

Catacombe

Cheese ~ Tomato ~ Ham ~ £11

Torino

Cheese ~ Ham ~ Mushroom ~ £12

Bolognese

Cheese ~ Tomato ~ Bolognese ~ £ 12

Pescatore

Cheese ~ Tuna ~ Prawns ~ Anchovies ~ £13

Piccola Italia

Cheese, ~ Ham ~ Mushrooms ~ Peppers ~ Salamí ~ Onions ~ Olives ~ £14

Extra toppings £1.50 each

THE

DARTMOUTH ARMS

at Burnhill Green

THE GRILL . . .

*Served with Garlic, Roast or Chipped Potatoes
and Seasonal Vegetables, Salad or Onion Rings*

12oz Sirloin ~ £17 / 8oz Fillet ~ £23

Add a homemade sauce

Garlic and herb butter

Au poivre... Peppercorns ~ Cream ~ Brandy

Diane... French mustard ~ Mushrooms ~ Cream ~ Red wine

Little Italy... Garlic ~ Mushrooms ~ Cream ~ White wine

Tarragon... Red wine, mushroom & tarragon

Rosini... Crouton ~ Pate ~ Red wine ~ Mushrooms ~ Cream

Old Faithfuls. . .

*Served with Garlic, Roast or Chipped Potatoes
and Seasonal Vegetables, Salad or Onion Rings*

Tarragon Chicken

Red wine, mushroom & tarragon sauce ~ £14

Chicken Loren

Chicken Breast ~ Asparagus ~ Cream Sauce ~ £14

Five Lamb Cutlets

Honey, Rosemary & Cranberry Sauce / Cream & Mint Sauce ~ £19

Chicken Supreme

Chicken Breast ~ Leeks ~ Ham ~ Cream Sauce ~ £15

Sicilian Chicken

*Chicken Breast ~ Basil ~ Sundried Tomatoes ~
Mozzarella, ~ Parma Ham ~ Pesto ~ £16*

Chicken au Poivre

Chicken Breast ~ Peppercorn, Brandy & Cream Sauce ~ £15

Romany Chicken

Peppers ~ Onions ~ Garlic, tomato & coriander sauce ~ £15

Duck la Dolce

Duck Breast ~ Orange, Lemon & Brandy Sauce ~ £17

Duck la Rossa

Duck Breast ~ Raspberry & Sherry Sauce ~ £17

FISH . . .

*Served with Garlic, Roast or Chipped Potatoes
and Seasonal Vegetables, Salad or Onion Rings*

King Prawn Caesar

Prawns ~ Lobster Sauce ~ Brandy ~ Mushrooms ~ Cream ~ Tomato ~ £18

King Prawn Gamberetti

Prawns ~ Garlic ~ Mushrooms ~ Lobster Sauce ~ £18

Sole Little Italy

Sole Fillet ~ Lobster Sauce ~ Prawns ~ Mushrooms ~ Cheese ~ £19

Sole Gratinato Alle Erbe

Sole Fillet ~ Dill, Parsley & Cheese Crust ~ Lemon & Butter Sauce ~ £19

Pan-fried sea bass

Two sea bass fillets ~ Lemon & dill butter ~ £16

SIDE ORDERS . . .

Chips ~ £3 / Garlic Bread ~ £3 / Garlic bread with cheese ~ £3.50

Seasonal vegetables ~ £3.50 / Mediterranean vegetables ~ £3.50

Mixed salad ~ £3.50 / Green salad ~ £3.50 / Mixed olives ~ £3

Beer battered onion rings ~ £3 / Rustic Italian flat bread ~ £2.50

THREE ROAST SUNDAYS

Every Sunday from 12 pm - 6 pm

*Choice of Beef, Pork or Turkey served with
Roast potatoes ~ Roast parsnips ~ Vegetables ~ £11*

PUDDINGS . . .

All £5

Cherry Bakewell pudding

Tiramisu

White chocolate profiteroles

Selection of Italian ice creams

Gingerbread cheesecake

Chocolate fudge cake (gluten free)

COFFEE and TEA . . .

Fresh ground ~ £2 / Decaffeinated ~ £ 2 / Latté ~ £2.25

Espresso ~ £1.60 / Double Espresso ~ £2

Cappuccino ~ £2.25 / Hot chocolate £2.25

Selection of teas ~ *from* £1.75

LIQUEUR COFFEE . . .

From £5

LOVER'S ~ Amaretto / IRISH ~ Irish Whiskey / GAELIC ~ Scotch Whiskey

RUSSIAN ~ Vodka / PRINCE CHARLES ~ Drambuie

CARIBBEAN ~ Rum / FRENCH ~ Cointreau / CALYPSO ~ Tia Maria

CORRETTO ~ Grappa ~ BLACK TIE ~ Sambuca

All prices are inclusive of VAT at 20%. All dishes are subject to availability. All fish dishes may contain bones. All stated weights are approximate and uncooked. (V) These dishes are suitable for vegetarians. Ice cream is not suitable for lactose intolerant persons. All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose and therefore all dishes may contain traces of these and other allergens.

OPENING TIMES

Sunday - Thursday: 12pm until 11pm

Friday - Saturday: 12pm until 12am

FOOD SERVICE

Tuesday - Saturday 12pm until 2.30pm & 5.45pm until 9.30pm

Sunday 12pm until 6pm



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— *at Burnhill Green* —

Albrighton, Nr Wolverhampton, WV6 7HU

www.thedartmouth.co.uk

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Have you tried

The Kynnersley Arms?

Leighton, Shrewsbury SY5 6RN

www.thekyn.co.uk

01952 510233

The Pendrell Arms?

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www.pendrellarms.com

01902 842497

