

*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 ~ £6*

### 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 ~ £8*

### Antipasto ai Gamberetti

*Prawns ~ Marie-Rose Sauce ~ Green leaves ~ £7*

### Gamberetti all' Aglio

*King prawns ~ Garlic / Garlic & Chilli ~ £8*

### Pesciolino

*Whitebait ~ Salad ~ Lemon ~ Garlic mayonnaise ~ £7*

### Capriccio ai Gamberetti

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



## OVEN BAKES and RISOTTO . . .

### Lasagne al forno

*Meat Ragu ~ pasta ~ White sauce ~ Salad ~ £10*

### Canneloni agli spinach (v)

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

### Pasticcio

*Penne ~ Meat Ragu ~ Cream ~ Cheese gratin ~ Salad ~ £11*

### Roasted vegetable pasticcio (v)

*Penne ~ Mediterranean vegetables ~ Tomato sauce ~ Cheese Gratin ~ Salad ~ £11*

### Steak risotto

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

### Chicken and Mushroom Risotto

*Chicken ~ Mushrooms ~ Cream ~ Tomato ~ Garlic ~ £12*

### 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 ~ £10*

Carbonara

*Smoked bacon ~ Cream sauce ~ Cheese ~ £10*

Carnavora

*Chicken ~ Bacon ~ Mushrooms ~ Garlic ~ Cream ~ £12*

Asparagi (v)

*Asparagus ~ Garlic ~ Herbs ~ Cream ~ £11*

Pollo e asparagi

*Chicken ~ Asparagus ~ Garlic ~ Herbs ~ Cream ~ £12*

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 ~ £10*

## Amatriciana

*Ham ~ Peppers ~ Tomato sauce ~ Garlic ~ Chillí ~ £11*

## Napoletana (v)

*Tomato Garlic & basil Sauce ~ £9*

## Boscaiola

*Chicken ~ Mushroom ~ Garlic & Cream Sauce ~ £12*

## Sorpressa

*Broccoli ~ Ham ~ Garlic ~ Cheese Sauce ~ £12*

## Gamberi

*King Prawns ~ Tomato, Garlic & Mushroom Sauce ~ Cream ~ £14*

## Piccola Italia

*Ham ~ Mushrooms ~ Garlic ~ White Wine ~ Cream ~ £13*

## Broccoli (v)

*Broccoli ~ Cheese ~ Cream ~ Garlic ~ £10*



## PIZZA TRADIZIONALE . . .

*12" Stone baked Italian*

### Margherita (v)

*Tomato ~ Mozzarella ~ Oregano ~ £11*

### Piccante

*Cheese ~ Salamí ~ Chilli ~ £12*

### Vegetariani (v)

*Cheese ~ Peppers ~ Mushrooms ~ Onions ~ Olives ~ £12*

### Boscola

*Cheese ~ Tomato ~ Mushroom ~ £12*

### Catacombe

*Cheese ~ Tomato ~ Ham ~ £12*

### Torino

*Cheese ~ Ham ~ Mushroom ~ £13*

### Bolognese

*Cheese ~ Tomato ~ Bolognese ~ £ 13*

### Pescatore

*Cheese ~ Tuna ~ Prawns ~ Anchovies ~ £14*

### Piccola Italia

*Cheese, ~ Ham ~ Mushrooms ~ Peppers ~ Salamí ~ Onions ~ Olives ~ £15*

*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 ~ £22/ 8oz Fillet ~ £27

### *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 ~ £15*

### Chicken Loren

*Chicken Breast ~ Asparagus ~ Cream Sauce ~ £15*

### 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 ~ £21*

### Sole Gratinato Alle Erbe

*Sole Fillet ~ Dill, Parsley & Cheese Crust ~ Lemon & Butter Sauce ~ £21*

### Pan-fried sea bass

*Two sea bass fillets ~ Lemon & dill butter ~ £17*

## 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 / Italian Ciabatta ~ £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 £6*

Cherry Bakewell pudding

Tiramisu

White chocolate profiteroles

Selection of Italian ice creams

Gingerbread cheesecake

Chocolate fudge cake (gluten free)

## COFFEE and TEA . . .

Fresh ground ~ £2.50 / Decaffeinated ~ £ 2 .50/ Latté ~ £2.75

Espresso ~ £1.90 / Double Espresso ~ £2.50

Cappuccino ~ £2.50 / Hot chocolate £2.5

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; 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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Albrighton, Nr Wolverhampton, WV6 7HU

[www.thedartmouth.co.uk](http://www.thedartmouth.co.uk)

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