

Fantozzi

Italian Restaurant & Pizzeria



menu

100-102 Chase Side, Southgate, London N14 5PH
Tel: 020 8447 9082



CHEFS RECOMMENDATIONS

STARTERS

CARPACCIO DI SPIGOLA 11.90
Seabass carpaccio with a fennel and olive salad

FUNGHI GRATINATI 7.50
Gratin of mushrooms with gorgonzola cheese and pancetta

RAVIOLI AURORA 9.90
Homemade spinach and ricotta ravioli in a tomato and cream sauce

SCIALATIELLI SALSICCIA E PORCINI 11.90
Homemade scialatielli pasta with porcini mushrooms and italian sausage

MAIN COURSES

FILETTO DI VITELLO AI PORCINI 25.90
Pan fried fillet of veal, with a porcini mushroom sauce

RANA PESCATRICE 19.90
Fresh monkfish with capers, olives and cherry tomatoes

GAMBERI GIGANTI ALLA GRIGLIA 22.90
Grilled giant king prawns with a white wine and garlic sauce

TAGLIATA DI MANZO 18.90
Grilled, thinly sliced sirloin steak with rocket and parmesan

Customer Notice

If you have any food allergies, please advise a member of staff

Kindly note that we use genetically modified oil



STARTERS

BRIE FRITTO (v) 6.90

Deep-fried Brie served with cranberry sauce

FUNGHI RIPIENI (v) 6.50

Baked mushrooms filled with ricotta cheese

MOZZARELLA in CARROZZA (v) 6.50

Deep-fried mozzarella cheese
with olives and tomatoes

MELANZANE alla PARMIGIANA (v) 8.70

Aubergines with tomato, topped
with mozzarella cheese

TAGLIERE di SALUMI 12.90

Selection of Italian cured meats, olives, mozzarella
and grilled vegetables

COSTINE di MAIALE "FANTOZZI" 8.90

Spare ribs in fantozzi sauce

COZZE alla PROVINCIALE 8.90

Mussels in tomato, garlic and white wine sauce

GAMBERI PICCANTI 10.90

Mediterranean prawns in a white wine,
chilli & garlic sauce and tomatoes

CALAMARI FRITTI 9.50

Deep-fried squid served with tartar sauce

AVOCADO FANTOZZI 8.90

Avocado with prawns and smoked salmon

INSALATA DI MARE 11.90

Fresh seafood salad

INSALATA TRICOLORE (v) 6.90

Mozzarella cheese, tomato and avocado

INSALATA FANTOZZI 8.90

Baby spinach, avocado, artichokes, cherry tomatoes,
mozzarella and crispy bacon with a balsamic dressing

BRUSCHETTA CLASSICA (v) 4.90

Toasted bread with tomato, garlic, basil and olive oil

BURRATA (v) 10.90

Creamy mozzarella cheese with an aubergine compote

SAN DANIELE con CARCIOFI 9.50

Parma ham with grilled artichokes and mozzarella

CARPACCIO di MANZO 10.50

Thin slices of raw prime beef with rocket, parmesan and
mustard dressing

FEGATINI di POLLO 8.90

Chicken livers with pancetta, white wine and garlic
served on ciabatta bread

GAMBERI e CAPESANTE 13.90

Pan fried tiger prawns and scallops with a
saffron and citrus sauce

GARLIC PIZZA BREAD (v) 4.90

Pizza bread with garlic and tomato sauce

FOCACCIA (v) 4.90

Pizza bread with olive oil and herbs

SOUPS

MINISTRONE di VERDURE di STAGIONE (v) 5.50

Fresh vegetable soup

PASTA e FAGIOLI (v) 6.50

Bean and pasta soup

ZUPPA di PESCE 12.90

Fresh fish soup with garlic crostini



PASTA

SPAGHETTI BOLOGNESE 8.80
with a mince beef sauce

PENNE ALL'AMATRICIANA 8.80
with tomato, bacon, onions and garlic

TAGLIATELLE ALLA CARBONARA 8.80
with bacon, egg and cream

CASARECCI CON SALSICCIA 9.90
Homemade pasta with Italian sausage,
wild mushrooms and fresh tomatoes

PACCHERI AL MANZO 10.90
Pasta with Scottish beef ragù

SPAGHETTI DELLA NONNA 9.50
with meat balls and tomato sauce

LASAGNE DELLA CASA 8.90
Home speciality

LINGUINE ALLE VONGOLE 12.90
with fresh clams, courgettes, garlic and
white wine

SCIALATIELLI DELLA CASA 16.90
Homemade pasta with fresh mussels, clams,
king prawns and cherry tomatoes

TAGLIATELLE FANTOZZI 10.90
with prawns, spinach and white wine

PENNE AL SALMONE 8.90
with smoked salmon, rocket and cream

LINGUINE ALLA PESCATORA 14.90
with seafood, white wine and fresh tomatoes

TAGLIOLINI AL NERO DI SEPPIA 14.90
Black tagliolini with clams, cherry tomatoes
and fresh squid

RISOTTO ALLA PESCATORA 14.90
Rice with seafood, white wine,
garlic and chopped tomatoes

TAGLIATELLE AL GRANCHIO 14.90
with fresh crab meat, asparagus and cherry
tomatoes

CRESPOLINE ALLA FIORENTINA (v) 8.80
Pancakes filled with ricotta cheese
and spinach

PENNE ALLA SICILIANA (v) 8.80
with aubergines, onions and tomato sauce

TORTELLONI BURRO E SALVIA (v) 9.50
Homemade tortelloni filled with ricotta cheese
and spinach, in sage and butter

GNOCCHI ALLA SORRENTINA (v) 9.50
Potato dumplings with tomato,
Mozzarella cheese and basil

RISOTTO ALLE VERDURE (v) 10.90
Rice with mixed vegetables
and Parmesan cheese

PENNE ALL'ARRABBIATA (v) 8.20
with tomato sauce, chillies and garlic

TAGLIATELLE CREMA E FUNGHI (v) 8.80
with cream and mushrooms



PIZZA

MARGHERITA (v) 7.50

Tomato and mozzarella cheese

NAPOLI 8.50

Tomato, mozzarella, anchovies, capers, olives and garlic

APPASSIONATA (v) 9.90

Tomato, mozzarella, buffalo mozzarella, porcini mushrooms and fresh chilli

O' SOLE MIO 9.90

Tomato, mozzarella calamari and parsley

FANTOZZI 9.50

Tomato, mozzarella, rocket salad and Parma ham

FRESCHEZZA (v) 9.90

Focaccia topped with fresh cherry tomatoes, buffalo mozzarella, basil and Parmesan cheese flakes

CALZONE 9.50

Rolled pizza with tomato, mozzarella, pepperoni mushrooms and ham

CORNETTONE 9.70

Pizza bread filled with tomato, mozzarella, emmenthal cheese, topped with Parma ham and rocket with Parmesan flakes on the side

CAPRICCIOSA 9.50

Tomato, mozzarella, ham, artichokes and egg

Del BOSCO 9.70

Tomato, mozzarella, pepperoni, red onions and mushrooms

HAWAIANA 9.50

Tomato, mozzarella, ham and pineapple

MARINARA (v) 8.70

Tomato, cherry tomatoes, oregano, capers, garlic and basil

PIZZA D.O.C (v) 9.50

Tomato, buffalo mozzarella, fresh basil with extra virgin olive oil

FIorentINA (v) 9.70

Tomato, mozzarella, spinach, egg, and a touch of garlic

PRIMAVERA (v) 9.90

Mozzarella, cherry tomatoes, smoked cheese, Buffalo mozzarella and basil

DANIELA 9.90

Tomato, mozzarella, pepperoni and Italian sausage

FANTOZZI SPECIAL

½ meter Margherita

15.00

½ meter with 4 toppings of your choice

21.00

PAVAROTTI 9.50

Tomato, ham, mozzarella and mushrooms

FANTASIA 9.90

Tomato and mozzarella topped with cured beef, sun-dried tomatoes, fresh buffalo mozzarella and rocket salad

PESCATORA 12.90

Tomato, garlic, olives and seafood (no cheese)

AMERICANA 9.70

Tomato, mozzarella, pepperoni, peppers and fresh chilli

LA CHIC 9.90

Tomato, mozzarella, Brie, asparagus and Parma ham

DELL'ORTO (v) 9.70

Tomato, mozzarella, peppers, grilled aubergines and courgettes

RAVELLO 9.90

Mozzarella, onions, pancetta and fresh basil

QUATTRO STAGIONI 9.90

Tomato, mozzarella, ham, pepperoni, mushrooms and olives

MARE E MONTI 9.90

Tomato, mozzarella, prawns, courgettes, tuna and cherry tomatoes

MAMMA MIA 9.90

Tomato, mozzarella, scamorza cheese, emmenthal cheese, cured beef, rocket and Parmesan shavings

AI POLLO 9.90

Tomato, mozzarella, chicken, sweet corn and cherry tomatoes

PARMIGIANA 9.90

Tomato, mozzarella, aubergine, Italian sausage and Parmesan cheese

PATRIZIO 9.90

Mozzarella, Italian sausage, cherry tomatoes and buffalo mozzarella

SUSHI 9.90

Wrapped pizza with mozzarella, chives, smoked salmon and avocado

Served on a bed of rocket with low salt soya sauce

BBQ 9.90

Tomato, mozzarella, peppers, Italian sausage, chicken and beef in a bbq sauce

GOLFO DI NAPOLI 9.90

Half margherita and basil pizza and half calzone filled with mozzarella, mushrooms, pepperoni and ham

EXTRA TOPPINGS from £1.00

(V) DENOTES VEGETARIAN DISHES



MAIN COURSES

POLLO FANTOZZI 13.90
Chicken breast stuffed with garlic butter
deep-fried in breadcrumbs

POLLO CORDON BLEU 14.50
Breast of chicken stuffed with mozzarella
cheese and ham deep-fried

POLLO alla CACCIATORA 13.90
Chicken breast in white wine
tomato sauce with peppers
onions and mushrooms

POLLO BIANCANEVE 13.90
Chicken breast with cream and mushroom sauce

VITELLO con CREMA e FUNGHI 15.50
Veal escalope's, in cream and mushroom sauce

SCALOPPA MILANESE 15.50
Veal escalope fried in breadcrumbs
served with vegetables or spaghetti

SALTIMBOCCA alla ROMANA 15.50
Veal escalope's topped with Parma ham
sage and white wine

BISTECCA ai FUNGHI 18.90
Sirloin steak in red wine
and mushrooms

BISTECCA alla GRIGLIA 17.90
Grilled sirloin steak

BISTECCA ai PEPE 18.90
Sirloin steak in cream and green peppercorns

FEGATO "BURRO e SALVIA" 16.90
Calf's liver with butter
and sage sauce

FEGATO con PANCETTA 17.90
Grilled calf's liver with bacon

SELLA D'AGNELLO ARROSTO 18.90
Roasted rack of lamb with rosemary and red wine jus

AGNELLO alla GRIGLIA 17.90
Grilled lamb cutlets

BATTUTA DI MANZO 17.90
Grilled beef paillard
with rocket and Parmesan salad

PESCE SPADA 16.90
Grilled swordfish topped with a rocket, tomato and onion
salad

CALAMARI FRITTI 16.90
Deep-fried squid rings served with salad

MERLUZZO ai FORNO 16.90
Baked fresh cod with olives, herbs and cherry tomatoes

BRANZINO alla GRIGLIA 17.90
Fresh grilled fillet of sea bass

SIDE ORDERS

TOMATO AND ONION SALAD 3.80

GREEN SALAD 3.90

MIXED SALAD 4.50

BROCCOLI IN GARLIC, CHILLI AND OLIVE OIL 3.50

GREEN BEANS 3.50

CHIPS 3.50

SPINACH 3.5

HOUSE SPECIALTIES

LINGUINE ALL'ASTICE 23.90
Linguine with fresh lobster, white wine and cherry tomatoes
whole lobster 34.90

SPAGHETTI ai GAMBERI 22.90
Spaghetti with tiger prawns, garlic, white wine & tomato
sauce

DOVER SOLE 28.90
Pan-fried fresh Dover sole, served with sauté potatoes and
vegetables

FILETTO di MANZO 25.90
Fillet of beef cooked, as you like served with fried courgettes
and salad

FIorentINA 26.90
Grilled T-bone steak served with fried courgettes and salad

ALL MAIN DISHES ARE SERVED WITH VEGETABLES UNLESS
STATED OTHERW

Dessert Menu

Apple tart 6.50

Juicy apples and sultanas in a pastry topped with sliced apples and a light glaze

Profiteroles 6.50

Cream filled choux pastry puffs individually coated in a thick chocolate sauce

Banoffee Pie 6.50

Whipped cream, toffee and banana on a biscuit base

Amarena 6.50

Ice cream rippled with black cherry

Lemon sorbet 6.50

Fresh lemon sorbet made with the finest lemons from the Amalfi Coast

Yoghurt 6.50

Fruits of the forest frozen yoghurt served in a glass cup

Cassata 6.50

A traditional Italian ice cream

Coconut 6.50

Coconut ice cream served in the half shell

Tartufo Nero 6.50

Chocolate ice cream with a zabaglione centre dusted with cocoa powder

Sticky Toffee Pudding 6.95

Served with custard

Steamed Chocolate Chip

Sponge Pudding 6.95

Served with custard

Rum Baba` Invecchiato 6.95

Baba soaked in aged Rum

House specialities

Pear Tarte Tatin 6.95

Upside down pear tart, served with vanilla ice cream

Rich Chocolate Mousse 6.95

The finest melted chocolate mixed together with whipped cream to create a light and airy chocolate sensation

Tortino al Cioccolato 6.95

Homemade melt in the middle chocolate fondant served with vanilla ice cream
(Allow 15 minutes)

Traditional Tiramisu 6.95

Made with mascarpone cheese and coffee liquor

Bavarese Alla Nocciola 6.95

Hazelnut Bavarian cream mousse
With hazelnut praline wafer

Homemade cheesecake 6.95

Hazelnut crumb cake stuffed with a mantecata ricotta cream cheese and cubes of William pears

Panna Cotta 6.95

Homemade panna cotta topped with mango and passion fruit compote

Creme Brulee 6.95

Homemade crème brulee delicately flavoured with a hints of fresh orange and vanilla

Meringue 6.50

Served with fresh cream and a mixed berry coulis

Cheese Board 10.90

A selection of the finest Italian cheeses, served with cheese biscuits

All desserts contain traces of nuts and are not suitable for those with nut allergies