

Welcome to Tarantino Restaurant

Dino welcomes every customer into Tarantino's as he would welcome them into his own home.

Tarantino Restaurant has been established for 28 Years in Essex. Dino the proprietor has more than 35 years' experience in the restaurant trade. He was born in Taranto in Southern Italy hence why the restaurant is called Tarantino.

Dino learnt to cook along with his 6 brothers and sisters from his Mama. Which is why he has a love of offering great Authentic Italian Cuisine made with fresh ingredients.

Dino puts his heart and soul into every aspect of the restaurant, ranging from the food to the ambience.

Please Note

Fresh Produce is delivered daily

*Half Portion available for Children
Aged 10 and Under*

*Today's Specials
Are displayed on the board*

Ask a member of Staff for any further details

*Please advise us of any allergies
All dishes may contain NUT or NUT DERIVATIVES.
Weight refers to uncooked ingredients.*

*If you require any amendments to the dishes please ask a member of staff.
10% Service Charge will be added to parties of 6 people and over.*

ANTI PASTI

BREAD BASKET WITH BUTTER & OLIVES £2.95

ZUPPA DEL GIORNO £4.95

Home Made Soup of the Day

PANE ALL'AGLIO O FORMAGGIO (v) £4.95

Garlic Bread with or without Melted Mozzarella

CROSTINI MISTI £6.20

Three Toasted Homemade Italian Breads topped with tomato, Pâté and tomato mixed with anchovies.

AVOCADO TARANTINO £7.95

Avocado served with prawns on a bed of lettuce with smoked salmon and our homemade cocktail sauce

FORMAGGIO DI CAPRA £7.95

Goats Cheese served on a Bed of Rocket, Topped with Caramelised Onions with Sweet Balsamic Vinegar

POLPETTE AL SUGO £9.50

Italian Meatballs Made from our own Recipe of Scotch Beef & Best Dutch Veal in a Pomodoro Sauce with a Touch of Garlic & Chilli.

SCOTTADITE ORIENTALE £7.95

Baby Back Ribs in our Special Homemade Honey, BBQ and orange Sauce

FUNGHI RIPIENI (v) £7.20

Oven Baked Mushrooms (v) filled with Dolcelatte Cheese in Tomato Sauce with a sprinkle of mozzarella and a touch of bechamel sauce.

ARANCINI £7.95

Breaded rice balls with peas and mozzarella, deep fried with a touch of tomato sauce

CAPELANTE É PANCETTA £9.20

Scallops wrapped in Bacon gently cooked and served with Sweet Balsamic Vinegar, and a Spicy Tomato Sauce topped with rocket.

GAMBERONI ALL' AGLIO £9.50

Mediterranean prawns served in a white wine and garlic sauce.

Order as a main course served with rice £17.00

CALAMARI É ZUCCHINE FRITTI £7.95

Deep Fried Squid & Courgette on a Bed of Lettuce with our Homemade Tartare Dip or Spicy Tomato Sauce

PASTA (gluten free penne available on request)

SPAGHETTI NAPOLI or BOLOGNESE N £8.50

Spaghetti with our homemade tomato sauce
or Spaghetti with ground beef & tomato sauce B £9.50

SPAGHETTI CARBONARA £9.50

Pork cheek, cream, and free-range egg, with a touch of pecorino Romano cheese

PENNE ALLA DINO £9.50

Chicken, Broccoli, mushrooms and onion in Dolcelatte and parmesan creamy sauce

PENNE ARRABBIATA (V) £8.50

Garlic chillies, onions and fresh oregano in a tomato sauce

RISOTTI

VERDE £10.50

Italian Arborio Rice with, Broccoli, Peas, Courgettes, Creamed Parmesan & a touch of Saffron

MARINARA £12.95

Italian Arborio Rice with mixed seafood, slow cooked in a white wine, garlic & tomato sauce

PENNE ALLA SICILIANA (V) £8.95

Served in with fried aubergine, in a white wine and tomato sauce topped with mozzarella

LINGUINE MARINARA £12.95

King Prawns, mussels & mixed Seafood in a white wine, onion, garlic & tomato sauce

LINGUINE GAMBERONI É CAPELANTE £13.95

King Prawns & Queen Scallops with Cherry Tomatoes, Rocket, Garlic & a touch of cream

TAGLIATELLE SALSICCE £11.50

Large flat pasta, gently cooked with onions, white wine, porcini mushrooms, topped with cream and a touch of tomato sauce.

RAVIOLI ALL'ARAGOSTA £12.95

Homemade Pasta filled with Lobster and prawns in a creamy Lobster sauce with onion, and white wine with basil

LASAGNA CLASSICA £9.50

Home-made meat layered pasta pie

PIZZA (Homemade and cooked fresh to order)

MARGHERITA (v) £8.50

Plum tomato, Mozzarella & Fresh Basil

CALZONE CLASSICO / VEGETARIANA (V) £9.95

A folded pizza filled with tomato, mozzarella ham and mushrooms

FRUTTI DI MARE £12.95

Topped with prawns, squid, mussels, crayfish, garlic and parsley

DIAVOLA £9.50

Spicy salami, Garlic, chillies, tomato and mozzarella

SAN DANIELE £12.95

Buffalo Mozzarella, Parma Ham, Tomato, Rocket & Grated Parmesan

QUATRO STAGIONI £10.95

Ham & Mushroom with Artichokes, Tomato, Marinated Olives, Mozzarella (with or without a free-range egg)

SECONDI

POLLO ALLA MILANESE £15.95 Pan fried Chicken Breast Escalop in Breadcrumbs, served with Spaghetti Bolognese.	FILLETTO £25.50 Grilled 9oz Fillet Steak, served in a creamy dolcetto sauce with sautéed potatoes and mushroom.
POLLO PUGLIESE £16.95 Chicken Breast stuffed with Baby Spinach, Cherry Tomatoes & Garlic wrapped in Parma Ham & served in a creamy Dolcelatte Sauce with sautéed Potatoes.	INCONTRO DI MARE £18.95 Fillet of Sea bass with Gigante tiger prawns and mussels in a white wine, garlic and cherry tomato sauce served with fresh spinach
VITELLO ALLA MILANESE £16.95 Pan fried Veal Escalop in Breadcrumbs, served with Spaghetti Bolognese.	GAMBERONI PICCANTI £19.95 Pan Fried De-Shelled King Prawns in White Wine, Butter, Garlic & Chilli, finished in Pomodoro Sauce served with Italian Arborio Rice.
VITELLO ALLA PARMIGIANA £16.95 Gently pan-fried Veal Medallions topped with sliced aubergines & and buffalo mozzarella Parmigiano cheese with a light tomato & basil sauce, served with sautéed potatoes.	HALIBUT £19.50 Fresh Halibut steak gently pan fried in white wine, butter and lemon sauce topped with baby prawns, served with new potatoes and green beans
ANGELLO TARANTINO £18.95 Pan fried Lamb cutlets cooked with Rosemary. Garlic, Red wine gravy with a touch of French mustard, served with carrots and with sautéed potatoes.	SALMONE MUGNAIA £17.95 Scotch Salmon cooked with dill, white wine and lemon sauce served with new potatoes and green beans
FEGATO E PANCETTA £16.50 Lightly grilled Calves Liver with Bacon, served with sautéed potatoes.	FILETTI DI BRANZINO ALLA FIORENTINA £19.50 Gently Pan-Fried Fillets of Sea Bass served with Green Beans and Sautéed Potatoes.
BISTECCA £21.50 12oz grilled Sirloin Steak, served with Grilled tomato & sautéed potatoes.	SIDE SAUCES * Compliment your grilled meat with any of the following sauces. - £2.50 each. Diane Sauce – Onions and Fresh mustard, brandy, and touch of cream. Green Peppercorn sauce - With brandy and cream. Dolcelatte cheese sauce – Italian Dolcelatte Cheese & Creamy sauce Funghi sauce – With mushrooms cream and Marsala wine.

INSALATE

INSALATA GIULIO CESARE £8.95 Chicken strips with lettuce, Parmesan cheese & croutons topped with Cesar dressing.	TRICOLORE £9.95 Avocado and smoked salmon and homemade Marie Rose sauce Mixed leaves with avocado, tomato, mozzarella, olive oil, oregano and fresh basil
INSALATE DELLO CHEF £8.95 Rocket leaves, mixed grilled vegetables, fresh mozzarella cherry tomato and black olives	

CONTORNI

Cauliflower Cheese	£3.50
Fresh Spinach	£3.50
Fried Courgettes	£3.20
Broccoli	£3.20
Garlic Mushrooms	£2.95
Fresh Chips	£2.95
Mixed Salad/Green salad	£3.20
Rocket and shaved Parmesan salad	£3.95
Tomato & Onion salad	£2.65

CARNE

We are passionate about the quality of our produce.
Our Meat and Fish is ordered and delivered daily from local suppliers.

Due to the presence of nuts in our restaurant, there is a small possibility that nut traces may be found in our menu items.
All of our food is cooked fresh to order, and may take longer to be served during busy periods.
*Please make us aware of any allergies you may have.