

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

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 final bill.

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STARTERS

ZUPPA DEL GIORNO

Home Made Soup of the Day

£7.50

PANE ALL'AGLIO O FORMAGGIO (v)

Garlic Bread (v) with or without Melted Mozzarella Cheese (50p extra with cheese)

£8.00

TRICOLORE SALAD

Tomato, Buffalo Mozzarella, Avocado & Basil

£11.95

AVOCADO TARANTINA

Avocado Served with Prawns and Smoked Salmon in a Cocktail Sauce

£12.50

POLPETTE AL SUGO

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

£12.50

FUNGHI RIPIENI (v)

Oven Baked Mushrooms filled with Dolcelatte Cheese in Tomato Sauce

£12.50

GAMBERONI ALL' AGLIO

King Prawns, Baby prawns and courgettes cooked in a White Wine Garlic & Chilli Sauce

£15.00

BRUSCHETTA ALLA TARANTINA (v)

Toasted Italian Bread (v) Chopped fresh Tomatoes, Garlic, Olives, Olive Oil, Basil & Oregano served on Herb & Olive Bread

£8.50

SCOTTADITE ALL'ORIENTALE

Baby Back Ribs in our Special Home-Made Honey & BBQ Sauce

£11.50

CALAMARI É ZUCCHINE FRITTI

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

£12.50

CAPELANTE É PANCETTA

Scallops Wrapped in Bacon Served with Sweet Balsamic Vinegar and a Spicy Tomato Sauce, topped with Rocket

£13.50

FORMAGGIO DI CAPRA

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

£12.50

FRITTURA MISTA

A Selection of Deep-Fried Whitebait, Calamari and a King Prawn

£13.50

PIZZA

MARGHERITA (v)

Tomato sauce, Mozzarella & Fresh Basil

£11.50

CAPRICCIOSA

Tomato sauce, Mozzarella, Egg, Anchovies, Olives & Onions

£13.50

CARNE

Chicken, Bacon, Ham, Salami, Tomato sauce, Italian Sausage, & Mozzarella

£14.50

POLLO

Tomato sauce, Mozzarella, Sweetcorn, Peppers & Chicken

£13.50

SAN DANIELE

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

£15.50

QUATTRO STAGIONI

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

£13.95

HOT DOG

Tomato sauce, Mozzarella, Frankfurt topped with chips

£11.50

DIAVOLA

Spicy Salami, Garlic, Chillies, Tomato sauce & Mozzarella

£12.50

CALZONE CLASSICO

A Folded Pizza Filled with Tomato sauce, Mozzarella, Ham & Mushrooms (Vegetarian option available)

£13.95

RISOTTO & AL FORNO

VERDE (v) £12.00

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

ALLO SCOGLIO £18.95

Italian Arborio Rice Cooked in
a White Wine and Garlic Sauce
served with King Prawn & Mixed Seafood

LASAGNA CLASSICA £15.50

Home-made Meat layered Pasta Pie

CANNELLONI (v) £12.50

Pancakes Filled with
Ricotta & Spinach

PASTA

Gluten Free Penne Pasta is Available on Request

SPAGHETTI NAPOLI (v) £11.50

Spaghetti with Our Home-Made
Tomato Sauce

SPAGHETTI BOLOGNESE £13.50

Spaghetti with Ground Beef &
Tomato Sauce

SPAGHETTI CARBONARA £12.00

Bacon, Cream, Free Range Egg &
topped with Parmesan Cheese

RIGATONI FINANZIERA £13.50

Pan Fried Strips of Beef Cooked with
Chilli, Tomato Sauce & a touch of
Cream with Peas

LINGUINE AI FRUTTI DI MARE £18.50

King Prawn & Mixed Seafood in a
White Wine, Garlic & Tomato Sauce

LINGUINE GAMBERONI É CAPESANTE £18.50

King Prawns & Queen Scallops with
Cherry Tomatoes, Rocket, Garlic & a
Touch of Cream

PENNETTE MARE E MONTI £14.95

Baby Prawns, Mushrooms, Garlic
Touch of Chilli in Tomato Sauce

PENNE ALLA DINO £12.95

Chicken, Broccoli & Mushrooms
in Dolcelatte & Parmesan Cheese
Creamy Sauce

PENNE ARRABBIATA £11.50

Garlic, Chillies & Oregano in a
Tomato Sauce

PENNETTE AMATRICIANA £14.95

Onions, Chillies, Bacon in a
Tomato Sauce & touch of Cream

PENNE DELLO CHEF £12.50

Pepperoni, Bacon Pieces, Onions,
Red Peppers, Garlic & Chilli, a
Touch of Cream & Tomato Sauce

PENNE SALMONE £14.00

Fresh Salmon, Onions, in a
touch of Cream & Tomato Sauce
topped with Rocket

TAGLIATELLE SALSICCE £13.95

Italian Sausage, Mushrooms, Onion,
Seasoned with Black Pepper finished in Garlic,
White Wine & Tomato Sauce

RAVIOLI ALL' ARAGOSTA £15.50

Pasta Filled with Lobster in a
Creamy Lobster Sauce

RIGATONI PAESANA £11.95

Aubergines, Mozzarella &
Tomato Sauce

INSALATE

GIULIO CESARE £12.95

Chicken Strips with Lettuce,
Parmesan Cheese & Croutons

DELLA CASA £11.95

Mixed Salad Leaves Topped
with Sun Dried Tomatoes,
Pieces of Dolcelatte Cheese,
Rolled Parma Ham & Figs

DI CAPRA £11.95

Goats Cheese, Mixed Lettuce
Leaves, Cherry Tomatoes, Roasted
Pine Nuts & Honey

TUTTO GUSTO £13.95

Mixed Lettuce topped with
Chicken pieces, Crispy Bacon,
Cherry Tomatoes, Avocado & Olive Oil

MAINS

POLLO TARANTINO

£18.50

Gently Pan-Fried Chicken Breast with Mushrooms, White Wine, Butter & Lemon Sauce topped with Asparagus & served with Sautéed Potatoes

POLLO CREMA E FUNGHI

£18.50

Gently Pan-Fried Chicken breast in a Cream & Mushroom Sauce Served with Sautéed Potatoes

VITELLO CREMA E FUNGHI

£18.95

Gently Pan-Fried Veal Medallions in a Cream & Mushroom Sauce Served with Sautéed Potatoes

SALMONE PACIFICO

£21.95

Poached Scotch Salmon in a Butter & Lemon Sauce served with New Potatoes, Green Beans & sprinkling of Parsley

FEGATO E PANCETTA

£20.50

Lightly Grilled Calves Liver with Bacon Served with Sautéed Potatoes

BISTECCA AL PEPE VERDE

£24.50

12oz Scotch Sirloin Steak in a peppercorn Sauce, served with Grilled Tomato, Garlic Mushrooms & Sautéed Potatoes

SCOTTADITE D'AGNELLO

£23.95

Gently Pan-Fried Lamb Cutlets Cooked with Rosemary, Garlic & Red Wine & a Touch of French Mustard Served with Gravy, Mashed Potato & Carrots

FILETTI DI BRANZINO ALLA FIORENTINA

£21.95

Gently Pan-Fried Fillets of Sea Bass served with Green Beans and Sautéed Potatoes

GAMBERONI PICCANTI

£26.50

Pan Fried De-Shelled King Prawns in White Wine, Butter, Garlic & Chilli, finished in a Pomodoro Sauce served with Italian Arborio Rice

HALIBUT

£23.95

Fresh Halibut Steak Gently Pan Fried in White Wine, Butter & Lemon Sauce topped with baby Prawns served with New Potatoes & Green Beans

VITELLO OR POLLO ALLA MILANESE

£19.95

Pan Fried Veal or Chicken Breast Escallop in Breadcrumbs Served with Spaghetti Bolognese.

FILETTO AL DOLCELATTE

£29.95

9oz Fillet Steak Gently Pan Fried with a Dolcelatte Sauce, or a Red Wine Reduction Sauce Served with Sautéed Potatoes and Garlic Mushrooms

CONTORNI

Rocket & Shaved Parmesan Salad

£8.00

Mixed Salad/Green Salad

£6.50

Tomato & Onion Salad

£6.50

Cauliflower Cheese

£6.95

Creamed Spinach with Garlic

£6.50

French Fries

£6.00

Sautéed Potatoes

£6.00

Fried Courgettes

£7.00

Single Vegetable

£5.50

Three Fresh Vegetables of the day

£8.50