

“Happy Hour Menu”

*3 Course Meal for only £9.95
Childrens Portions available at £6.50*

Starters

Ministrone

Ministrone, Typical Italian vegetable soup

Panzanelle

Pieces of deep fried Pizza dough served with a choice of Tomato Dip - Garlic or Marie Rose Dip

Melone

Fresh Melon in Raspberry Coulis

Crostini Alla Valdostana

Slice of Toasted Bread topped with Tomato, three kinds of Cheese & Ham

Uova Alla Mayonese

Egg Mayonnaise

Bruschetta

Slice of Toasted Garlic Bread topped with Tomato, Parsley, Basil & Olive Oil

Crostini Del Bosco

Slice of Toasted Bread topped with Tomato, Cheese, Ham & Mushroom

Funghi Alla Aglio

Garlic Mushrooms served with Toasted Bread & Butter

Main Courses

Pizzas

Margherita

Cheese & Tomato

Marinata

Cheese, Tomato, Garlic & Oregano

Ananas

Cheese, Tomato, Ham and Pineapple

Mixed Peppers

Cheese, Tomato & sliced mixed Peppers

Tre Formaggi

Three kinds of Cheese, Tomato & Ham

Prosciutto e Funghi

Cheese, Tomato, Ham & Mushroom

Panzarotti (Folded Pizza)

Mozzarella Cheese & mixed Vegetables

Pasta

Spaghetti Bolognese

Pasta cooked with a tasty Bolognese Meat Sauce

Spaghetti Pomodoro

Pasta cooked in a fresh Tomato & Basil Sauce

Spaghetti Primavera

Pasta cooked with a mixed Pepper, Onion, Mushroom & Tomato Sauce

Penne Alla Arrabbiata

Small Pasta Tubes cooked in hot spicy Tomato Sauce

Penne Imperiale

Small Pasta Tubes cooked in a Creamy Tomato Sauce

Penne Boschiola

Mushroom in a Creamy Sauce

Sweets

Choice of Coffee, Tea or Ice Cream

Mon-Tues-Wed & Thurs - From 5.00pm-7.00pm

Fri-Sat-Sun - From 5.00pm-6.30pm

(Tables Vacated by 8.00pm)

“Buon Appetito”

Cooking for You for 35 Years

“Pizzeria Il Fiume”

Catch of the Day

*Seafood Connoisseurs... Choose from our daily
platter of prime fresh fish*

*Cooked in the log oven
and served with vegetables & potatoes.*

A Choice of:

Mussels (served with Panzanelle) - £11.95

Sea Bass - £13.95

Sea Bream - £13.95

Monk Fish - £14.95

Tiger Prawns - £15.95

Lobster - £24.95

Please note

There is only a limited number of portions served.

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Antipasti (Starters)

 **Garlic Focaccia**£3.50
Garlic Bread

 **Garlic & Cheese Focaccia** ..£4.25
Garlic Bread with Cheese

 **Garlic & Tomato Focaccia**£3.95
Garlic Bread with Tomato

 **Ministrone di Verdura**£3.50
Ministrone, Typical Italian vegetable soup - served with Crusty Bread and butter

Cream of Mushroom.....£3.50

Chicken wings.....£3.95
Marinated with Italian seasoning, cooked in log oven and served with crispy salad and barbecue salsa sauce.

 **Frittura Di Calamari**£4.95
Deep Fried Baby Squids, served with a crispy Salad, Lemon, and a Flourish of Tartar Sauce

 **Insalata Di Salsicce**£4.95
A fusion of Fresh Crisp Salad, Spicy Sausage, Italian Dressing and Shavings of Parmesan Cheese.

 **Panzanelle**£3.50
Pieces of deep fried Pizza dough served with a choice of Tomato, Garlic or Marie Rose Dip

 **Bruschetta**£3.50
Slice of Toasted Garlic Bread topped with Tomato, Basil & Olive Oil

 **Crostini della Casa**£3.95
Slice of Toasted Bread topped with Tomato, Cheese, Capers & Anchovies

 **Crostini del Bosco**.....£3.50
Slice of Toasted Bread topped with Tomato, Cheese, Ham & Mushroom

 **Crostini alla Valdostana**.....£3.50
Slice of Toasted Bread topped with Tomato, three kinds of Cheese & Ham

 **Caprese**.....£4.50
Sliced Tomato with Mozzarella Cheese sprinkled with Italian Seasoning & Extra Virgin Olive Oil

Pate della Casa£4.25
Pate de Champagne served with Toasted Bread & Butter

 **Uova Alla Mayonese**.....£3.25
Egg Mayonnaise

 **Cocktail Di Gambretti**£4.95
Prawn Cocktail, served with Toasted Bread & butter

 **Funghi alla Aglio**£3.75
Garlic Mushrooms served with Toasted Bread & Butter

 **Melone**.....£3.75
Fresh Melon in Raspberry Coulis

Prosciutto & Melone£6.95
Fresh Melon topped with thin slices of Parma Ham

Antipasto Italiano.....£6.95
with Mozzarella
Mixed Italian cold meats served with deep fried Pizza dough with Mozzarella Cheese

 **King Prawns**.....£7.50
Cooked in Garlic Butter & Parsley served with Panzanelle

 **Cozze Alla Viareggina**.....£6.95
Fresh Mussels in a spicy fish sauce served with Panzanelle (as available)

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Pizza (Pizzas)

☞ *Pizza della Casa*£7.95

Cheese, Tomato, Capers, Anchovies, Sliced Tomato, Ham & Black Olives

☞ 🍄 *Margherita*£6.50

Cheese & Tomato

☞ 🍄 *Marinata*£6.50

Cheese, Tomato, Garlic & Oregana

☞ 🍄 *Napoletana*£7.95

Cheese, Tomato, Capers Anchovies & Olives

☞ *Primavera*£7.50

Cheese, Tomato, Onions, sliced Tomato & Ham

☞ 🍄 *Frutti di Mare*.....£8.95

Seafood Pizza

☞ *Quattro Stagioni*.....£7.95

Four different sections with Cheese, Vegetables, Ham & Seafood

☞ 🍄 *Atlantica*.....£7.95

Cheese, Tomato, Prawns & Capers

☞ 🍄 *Mixed Peppers*.....£7.50

Cheese, Tomato & sliced mixed Peppers

☞ *Ananas*£7.50

Cheese, Tomato, Ham & Pineapple

☞ *Rustica*.....£7.95

Cheese, Tomato, Chicken, Ham & Mushroom

☞ *Atomica*£7.95

Cheese, Tomato, Peppers, Spicy Sausage, Olives, Mushrooms & Chilli

☞ *Salame Piccante (Pepperoni)*£7.50

Cheese, Tomato & Spicy Sausage

☞ *Tre Formaggi*£7.50

Three kinds of Cheese, Tomato & Ham

☞ *Pizza Bolognese*£7.95

Cheese, Tomato with a tasty Bolognese Meat Sauce, and Onion

☞ *Tuna and Onion*£7.25

Cheese, Tomato, Tuna and Onion

☞ *Al Prosciutto Crudo*£8.50

Cheese, Tomato & Parma Ham

☞ *Prosciutto e Funghi*£7.50

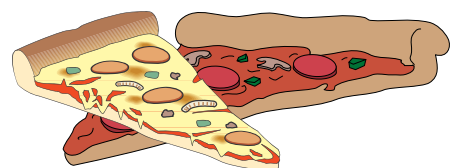
Cheese, Tomato, Ham & Mushroom

☞ *Calzone (folded pizza)*£7.95

Cheese, Anchovies, Capers, Mushrooms & Ham

🍄 *Panzarotti (folded pizza)*.....£7.50

Mozzarella Cheese & mixed Vegetables



Buon Appetito

🍄 suitable for vegetarians

☞ cooked in the log oven

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Pasta (Pasta)

 *Lasagne al Forno*.....£8.95

Layers of Pasta, mixed with White Bechamel Sauce & Bolognese meat Sauce cooked in log oven- served with french fries

Spaghetti Bolognese.....£7.95

Pasta cooked with a tasty Bolognese Meat Sauce

Spaghetti Carbonara.....£7.95

Pasta cooked in a creamy Bacon & Egg Sauce

 *Spaghetti al Pomodoro*.....£6.95

Pasta cooked in a fresh Tomato & Basil Sauce

 *Spaghetti Primavera*.....£7.50

Pasta cooked with mixed Peppers, Onion, Mushroom & Tomato Sauce

 *Spaghetti agli Scampi*.....£10.95

Spaghetti served with peeled Scampi, Spicy Tomato & Fish Sauce

Penne della Casa.....£7.95

Small Pasta tubes served in a Creamy Tomato, Smoked Bacon, Mushroom and Petit Pois Sauce.

 *Penne alla Arrabbiata*.....£6.95

Small Pasta Tubes cooked in hot spicy Tomato Sauce

 *Penne Imperiale*.....£7.50

Small Pasta Tubes cooked in a creamy Tomato Sauce

 *Penne Boschiola*.....£7.50

Small Pasta Tubes cooked with Mushroom in a Creamy Sauce

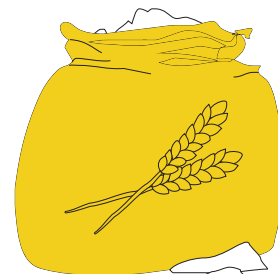
 *Linguine Verde*.....£10.95

Frutti di Mare

Black Seafood Pasta (Nero di Seppia)

 *Penne tre Formaggi*.....£7.95

Log oven baked pasta, with melted cheese



Buon Appetito

 suitable for vegetarians

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Carne (Meats)



Pollo (Chicken)

 **Steak Della Casa**.....£17.95
Fillet Steak cooked in Red Wine, English Mustard, Garlic, Onion, Mushroom & Mixed Herbs

Steak Diane£17.95
Fillet Steak cooked with Onions, Mushrooms, Red Wine & Cream

Fillet Steak£17.95
Char-grilled

Sirloin Steak.....£13.95
Char-grilled

Filletto Rossini£17.95
Fillet Steak cooked in a rich Red Wine Sauce served on Toasted Bread & topped with Pate

Filletto al Funghetto£17.95
Fillet Steak cooked in a creamy Brandy & Mushroom Sauce

Filletto al Pepe.....£17.95
Fillet Steak cooked in a Brandy Pepper Cream Sauce

Surf 'N Turf.....£17.95
Char-grilled Sirloin Steak topped with three large Prawns in Garlic Butter

 **Spiedino di Manzo**.....£17.95
Mixed Kebab from Fillet Steak, Onions, Peppers & Mushrooms

 **Salt in Bocca - Di Porco**... £12.95
Pork Fillet marinated in Herbs & Wine topped with Parma Ham and Mozzarella Cheese and cooked in the log oven

Maiale Alla Contadina£12.95
A farmhouse fricassee of pork fillets, onion, tomato, mushrooms and piquant red chilli pepper

 **Costolette Di Agnello**.....£12.95
Lamb Cutlets baked in Log Oven with Rosemary and Garlic

 **Pollo Della Casa**£11.95
Chicken Breast cooked in wine topped with Parma Ham, Mozzarella Cheese & Asparagus

Pollo Rio Grande.....£10.95
Chicken Breast marinated in our own Orange Sauce and Char-Grilled to perfection

Pollo Mexicana.....£10.95
Chicken Breast cooked with Onions, mixed Peppers, Sweetcorn, Cream & Chilli

Pollo Parmigiana£10.95
Chicken Breast cooked with a creamy Brandy & Cheese Sauce topped with a slice of Parma Ham

Pollo al Funghetto.....£10.95
Chicken Breast cooked with a creamy Brandy & Mushroom Sauce

Spiedino di Pollo.....£10.50
Breast of Chicken skewered with onions and peppers grilled to perfection

Please select a side dish to accompany your meal

“Il Fuime” uses only fresh products in the creation of its dishes. Preparation of some dishes may take a little longer but the wait will be worthwhile!

Buon Appetito

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Pesce (Fish)

☞ *Lemon Sole*£13.95

Served with Mixed Salad

☞ *Salmon*£12.95

Salmon Steak cooked in log oven and served with Mixed Salad

Seafood Risotto£11.95

A fusion of fresh mixed seafood, rice and piquant buzara sauce

Scampi£9.95

Deep Fried Breaded Scampi served with Mixed Salad & Tartare Sauce

Pesce Misto Della Casa£16.95

Seafood Platter served with Panzanelle

All the above Dishes are served with Vegetables & Potatoes



Cantore (Side Dishes)

Portion of Chips.....£2.25

Portion of Onion Rings.....£2.25

Insalata Mediteranea.....£3.50

A fusion of fresh crisp salad, feta cheese, olives, swathed in Italian dressing

Mixed Vegetables.....£2.25

Roasted Vegetables£2.95

New Baby Potatoes.....£2.25

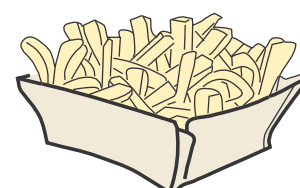
Portion of Mushrooms.....£2.25

Side Salad Mixed.....£2.25

Bowl of Olives.....£2.25

Roasted, Marinated Peppers.....£2.50

Roasted Chilli Peppers.....£2.50



Buon Appetito

 suitable for vegetarians

☞ cooked in the log oven

Cooking for You for 35 Years

“Pizzeria Il Fiume”

“A meal without wine is like a day without sunshine”

White Wine

Bin 1

*Vita Chardonnay-Pinot Grigio del Veneto
Italy*

Excellent, fresh, rich fruit Chardonnay balanced by the natural pear drop finish of the Pinot Grigio.

Taste Guide: 2 £11.95



Red Wine

Bin 2

*Montepulciano d'Abruzzo, Collezione Marchesini
Italy*

From the Adriatic coast round Pescara and Chieti comes this intense ruby-red coloured wine, with a bouquet reminiscent of violet and oranges.

Taste Guide: B £11.95



Rosé Wine

Bin 3

*Pinot Grigio Rosato del Veneto, Collezione Marchesini
Italy*

Dry and subtly flavoured raspberry and apple-scented rosé from the north-east of Italy.

Taste Guide: 2 £12.45



Taste Guide :

White/Rosé Wine Rated From 1-9. Number 1 being the driest and 9 being the sweetest.

Red Wine Rated From A-E. A being the lightest and E being the most full-bodied.

Cooking for You for 35 Years

“Pizzeria Il Fiume”

Wine List

Bin 4

*Prosecco di
Valdobbiadene Brut,
Ca' Montini
Italy*

Lively and fresh character, from the native Prosecco grape grown in the province of Treviso, just off dry makes for a stunning apéritif.

Taste Guide: 2.....£16.95



Bin 5

*Moët & Chandon
Brut Impérial
Champagne*

A consistent, dry style with a distinctive flowery aroma. Yeasty character, a long, biscuity flavour and good level of acidity.

Taste Guide: 1£36.95



Taste Guide :

White Wine Rated From 1-9. Number 1 being the driest and 9 being the sweetest.

“Pizzeria Il Fiume”

Wine List

Bin 6

*Montemarino Chardonnay
del Piemonte, Sant Orsola
Italy*

A light, fresh easy-drinking example of this popular grape from the foothills of the Alps. It has a crisp dry finish with hints of citrus fruit.

Taste Guide: 2.....£13.95



Bin 7

*Frascati Superiore Terre dei Grifi,
Fontana Candida, Italy*

Lean, minerally style with a citrus freshness, hints of crushed almonds on the finish.

*Taste Guide: 2.....£14.95
.....Half Bottle £7.95*



Bin 8

*L'Aristocratico Pinot Grigio,
Ca' Montini, Italy*

Superb concentration and a lovely honeyed fruit style.

Taste Guide: 2.....£16.95



Bin 9

*Gavi di Gavi la Toledana,
Villa Lanata, Italy*

Pale green gold colour, delicate floral bouquet and a fresh green gooseberry palate.

Taste Guide: 2.....£17.95



Taste Guide :

White Wine Rated From 1-9. Number 1 being the driest and 9 being the sweetest.

Cooking for You for 35 Years

“Pizzeria Il Fiume”

Wine List

Bin 10

Valpolicella Classico, Bolla Italy

Lovely rounded berry fruit style with an excellent liquorice backbone. Made from Corvina, Rondinella and Molinara grapes grown in the central, hilly region of Valpolicella.

Taste Guide: B.....£14.95



Bin 11

Valpolicella Classico, Bolla Italy

Lovely rounded berry fruit style with an excellent liquorice backbone. Made from Corvina, Rondinella and Molinara grapes grown in the central, hilly region of Valpolicella.

Taste Guide: B.....Half Bottle £7.95



Bin 12

Chianti Riserva Badiolo, Frambusti Italy

A superior selection of this famous Tuscan wine, from the central Classico area, aged for three years in oak. Soft yet very rich and mouth-filling, a wine of great class.

Taste Guide: C.....£16.95



Taste Guide :

Red Wine Rated From A-E. A being the lightest and E being the most full-bodied.

Cooking for You for 35 Years

“Pizzeria Il Fiume”

Wine List

Bin 13

*Kron, Lazio, Fontana Candida
Italy*

Predominantly Merlot, concentrated, plum and forest fruit flavours with hints of vanilla spice.

Taste Guide: D £22.95



Bin 14

*Barolo J. Siglati, S. Orsola
Italy*

One of the great red wines of Italy produced from the Nebbiolo grape. Rich and powerful with tar and violet aromas and aged in cask for at least two years.

Taste Guide: D £23.95



Bin 15

*Amarone della Valpolicella Classico, Bolla
Italy*

Enveloping, rich, velvety with strong overtones of raisins, dates and marzipan through to an incredibly long integrated finish. Matured in Slovenian oak barrels for 3 years and a further year in a bottle.

Taste Guide: E £29.95



*Il Fiume Restaurant
Dock Park, Dumfries DG1 2RY*