



*La
Dolce
Vita*

at The George & Dragon

Truly authentic Italian cuisine in the
Heart of Kent

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Antipasti

Antipasto Italiano	£5.95
Selection of Italian salami and cured ham with cherry mozzarella and marinated mushrooms.	
Minestrone Genovese con pesto e crostini	£3.90
The most popular Italian vegetable soup.	
Prosciutto di Parma con melone	£5.95
To subdue its saltiness and enjoy its taste we serve the best cured Parma Ham with a fan of sweet, orange flesh melon.	
Capesante gratinate	£6.90
Rye bay king scallops in their shell with garlic, shallots and parsley in a creamy butter sauce and gratinated until golden.	
Caprino "Brunet"	£5.25
Roasted Goat's cheese on rocket and plum tomatoes with pesto dressing.	
Muscoli alla marinara piccanti	£5.95
Best roped mussels, steamed with garlic, white wine and parsley with a hint of fresh chilli.	
Funghi all'aglio e Dolcelatte	£5.25
Mushroom cups filled with garlic butter and melted Dolcelatte.	
Insalata Caprese	£5.50
Buffalo Mozzarella and ripe tomatoes dressed with extra virgin olive oil and fresh basil leaves.	
Frittura mista della grotta azzurra	£6.25
Calamari and whitebait gently coated in flour and deep fried until golden and crispy, served with anchovy mayonnaise.	

I nostri Carpacci

According to Arrigo Cipriani, the present owner of 'Harry's Bar Venice', the carpaccio was invented at his restaurant in 1950 when the Countess Amalia Nani Moncenigo informed the bar owner that her doctor recommended her to eat raw meat and fish and this wonderful dish was created.

Carpaccio di pesce spada con pomodorini e basilico	£6.95
Sword fish thinly cut, marinated in Sicilian lemon and extra virgin olive oil with ripe cherry tomato and basil.	
Carpaccio di manzo alla crema di formaggio al tartufo	£6.95
Thin slices of beef, served with rocket, shaved parmesan and a mild dressing of blue cheese and truffle oil.	
Petto di anatra affumicato e peperoni arrostiti	£6.95
Thinly sliced smoked duck breast on a bed of red radicchio salad with grilled red and yellow peppers and a walnut and raspberry dressing.	



Bread and olives

Garlic Bread	£2.90
Bruschetta Grilled bread topped with chopped ripe tomatoes, fresh basil leaves and olive oil.	£3.90
Bruschetta Trio A selection of toasted bread topped with tomatoes, black olive paste and mushrooms.	£4.50
A large bowl of olives	£2.50

Pasta

Tortelloni di ricotta alle erbe Ricotta and herbs filled pasta with fresh tomato and basil sauce.	£7.95
Spaghetti al cartoccio Spaghetti with fish and shellfish with a hint of garlic and fresh herbs baked in paper to capture all the flavours.	£11.90
Tagliatelle al salmone ed erba cipollina Hand made egg noodles with salmon and chives	£9.90
Spaghetti all'aragosta Spaghetti cooked al dente served with a whole Lobster in a delicious sauce. <i>Our signature dish!</i>	£18.50
Saccottino al prosciutto crudo Pasta bundles filled with Parma ham with baby spinach and toasted pine kernels.	£8.50
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Strozzapreti al pesto genovese Twisted pasta dressed with original basil, pesto, parmesan cheese, pine kernels and green beans	£8.50
Tagliatelle alla montanara Hand made egg noodles with an earthy ragout of lamb and venison.	£8.50
Raviolo agli asparagi con burro e salvia Asparagus ravioli with sage butter	£8.95
Lasagne ai funghi porcini Authentic recipe from Torino. Layers of egg pasta, wild mushrooms and creamy sauce.	£8.95



Risotto

Risotto is a unique Italian way to cook rice

The rice kernels are first quickly jumped (saltati) on a little drizzle of olive oil carefully flavoured with other ingredients then simmered gently in the appropriate stock until almost tender and finally finished (mantecati) with butter and grated cheese until all the flavours and ingredients are combined.

Risotto Primavera	£9.50
Seasonal freshly picked vegetables from the allotment finished with pecorino cheese to give a sharper piquant flavour.	
Risotto ai funghi selvatici e dolcelatte	£10.50
The most popular risotto. Wild mushrooms and fresh mixed herb.	
Risotto alla coda di rospo e peperoni	£11.50
Sweet roasted pepper; monkfish and bay leaves.	
Risotto al caprino e prosciutto crudo	£10.50
Parma Ham and Sardinian goat's cheese.	

Earth stone baked Pizzas

All our Pizzas are topped with extra ripe vine tomato sauce, mozzarella cheese, oregano and extra virgin olive oil.

Pizza Margherita	£5.95
The best ripe tomato sauce with mozzarella and a basil leaf.	
Pizza al Prosciutto e funghi	£7.25
Ham and mushroom Pizza (vegetarian mushroom only version available).	
Pizza Rusticana	£7.50
Chicken and pancetta.	
Pizza al salamino piccante	£7.50
Peperoni sausage and hot green peppers.	
Pizza Primadonna	£6.75
Tuna, baby spinach and olives.	
Pizza prosciutto crudo rucola	£7.95
Parma ham, rocket salad and shaved parmesan.	
Pizza quattro formaggi	£6.75
Four delicious cheeses.	



Meat, poultry and game

Saltimbocca romano all'uva nera	£13.95
Veal escalopes topped with parma ham and fresh sage, pan fried in butter; white wine and red grapes.	
Vitello ala Milanese	£13.95
Veal escaplope pan fried in breadcrumbs served with spaghetti in spicy tomato	
Filetto di Scozia al dolcelatte e rum	£17.95
Scottish fillet steak with dolcelatte cheese on a bed of spinach leaves with garlic, finished with flamed rum and fresh ground pepper.	
Fegato alla veneziana	£12.50
Calf's liver pan fried in butter with sage, onion and white wine, served with soft mashed potatoes and crispy bacon.	
Pollo al funghi	£10.95
Pan fried supreme of corn fed chicken with mushrooms, white wine and cream.	
Ossobuco all cremolata	£15.50
Veal shank braised with red wine and legumes served with rice.	
Agnello al Merlot	£14.90
Rack of lamb served with a celeriac gratin, finished with a red wine jus.	
Filetto alla Stroganoff	£14.50
Strips of tender fillet of beef and mushrooms in a sauce of red wine, paprika, a touch of mustard and cream and served with rice.	
Bistecca Diana	£13.90
Scottish fillet steak, grilled to your instructions, with a duxelle of mushrooms, French mustard and flambéed with brandy and cream.	
Stinco di maiale con fagioli	£12.90
Shin of pork slowly braised with herbs and wine, and served with canellini beans and creamy mashed potatoes.	
Bistecca alla Fiorentina	£18.50
Grilled T-Bone steak with mixed wild mushroom and vine cherry tomatoes.	

Vegetarian dishes

Melanzane alla Parmigiana	£8.95
Oven baked layers of aubergines, onion and ripe tomatoes, finished with parmesan cheese, herbs and black pepper.	

Side Orders

Zucchine fritte	£2.00
French fries	£2.00
Mixed leaf salad	£2.50
Ripe tomatoes and onion salad	£2.50
Rocket and sun blushed tomatoes	£3.00
A selection of daily vegetables are available on request for an additonal	£2.50



Fish and shellfish

Scampi dorati al brandy	£14.95
Large langoustine, oven baked with garlic butter and flamed with aged brandy.	
Tegamaccio di pesce	£16.90
A traditional southern Italian fish and shellfish medley, gently stewed and served with ciabatta bread. <i>A fisherman's favourite. A house speciality.</i>	
Coda di rospo al Pernot	£13.50
Monkfish fillet pan fried in tomato, paprika and anisette, served with saffron rice.	
Gamberoni alla griglia	£15.00
Large prawns simply grilled and finished with a touch of olive oil, parsley and white wine.	
Branzino al burro e limone	£13.95
Fillet of sea bass perfumed with herbs and lemon butter. Served with spinach.	
Capesante alla Giudecca	£13.50
Rye bay king scallops wrapped in pancetta and then oven baked with garlic and herbs until crispy and golden. Served on a bed of spinach.	

Daily Specials

Your waiter will tell you of our daily, seasonal special dishes, especially prepared by our chef using the finest ingredients.

All our main meat, poultry and game and fish dishes are served with potatoes of the day where not indicated otherwise.

Sunday Buffet Lunch £16.95

You will enjoy an international buffet of appetizers, followed by a selection of

Roast Meat with vegetables and potatoes and a pasta dish.
finished with a **Dessert**

The Buffet is available on Sunday from 12 noon until 3.00pm

Also available on Sunday lunchtime for £9.95 is a

Carvery Roast Lunch