

Per Iniziare

STARTERS

Bresaola con mostarda	£7.75
Finely sliced cured beef served on a bed of dressed rocket salad with parmesan shavings and Mustard fruits a unique Italian condiment from Cremona.	
Capesante gratinate	£7.95
Seared scallops grilled with chilli, fresh herbs and a parmesan crust.	
Calamari fritti	£6.50
Crisp fried squid served with a delicate aioli.	
Carpaccio di tonno al pepe rosa	£7.50
Thinly sliced fresh tuna served with fennel shavings, pink peppercorns and a citrus dressing.	
Cono di fritto misto	£7.50
Crisp fried squid, prawn tails, and whitebait served with a Lemon aioli.	
Gamberoni al aglio e peperoncino	£8.25
King prawns cooked in garlic, white wine and chilli butter.	
Crostini di salmone affumicato	£5.50
Smoked salmon, mascarpone, fresh dill and olive oil served on black pepper crostini.	
Prosciutto crudo e asparagi	£6.50
Asparagus topped with finely sliced Parma ham, parmesan shavings and olive oil.	

Caprese cremosa	£6.90
Sliced tomatoes, fresh basil and burrata mozzarella from Puglia.	
Antipasto misto Italiano / for two	£13.50
A platter of Italian cured meats, olives and pickles (agro dolce).	

Paste e Risotti

PASTA

Spghettini al pomodoro basilico (v)	£6.95
Thin spaghetti with a classic tomato and basil sauce.	
Spghettini al pomodoro basilico e buratta (v)	£8.50
Thin spaghetti with a cherry tomato sauce, fresh basil and buratta mozzarella cheese.	
Fettuccine al ragu di vitello	£9.85
Fettuccine pasta with slow cooked veal and tomato ragu sauce.	
Penne alla primavera (v)	£7.85
Pasta tubes with seasonal vegetables, cherry tomatoes, a hint of chilli and fresh herbs.	
Paccheri di gragnano marinaresca	£12.75
A traditional seafood pasta with mussels, clams, prawns, scampi, and fresh cherry tomato sauce.	
Spghettini alle vongole in bianco con bottarga	£11.50
Traditional spaghetti from Venice with fresh clams, shallots, white wine, garlic and a hint of chilli, topped with shavings of Bottarga salt-cured fish roe an Italian specialty that gives the essence of the sea.	
Risotto al granchio e uova di salmone	£13.95
Crab meat risotto, topped with salmon caviar and fresh tarragon.	
Risotto ai porcini e salvia	£12.95
Porcini mushrooms risotto, topped with sauté wild mushrooms and crispy sage.	
Lasagne	£9.95
Oven baked classic Italian layered pasta, with a ragu and cheese sauce.	

Specialita

MAIN COURSES

Carni

Tartare di manzo con insalatina e uova di quaglia	£19.95
Hand minced beef fillet, served raw with finely chopped shallots, capers, mustard and Worcestershire sauce, topped with a poached quail egg.	
Bistecca di manzo grigliata	£16.95
28 day aged grilled rib-eye steak, served with fresh rocket, parmesan shavings and balsamic dressing.	
Filetto di manzo	£21.95
28 day aged beef fillet steak, served with a vegetable comfit.	
Fegato scottato al limone pepe nero e polentina morbida	£14.95
Seared calves liver seasoned with fresh lemon juice and black pepper, served with moist polenta.	
Vitello alla valdostana	£14.50
Grilled veal cutlet layered with Parma ham, Napoli sauce and buffalo mozzarella.	
Cotoletta di pollo alla Milanese	£12.95
Corn fed chicken pan fried in breadcrumbs served with a tornado of spaghetti pomodoro.	

Petto di pollo all Nduja	£13.75
Pan fried corn fed Chicken supreme served on a bed of sautéed baby spinach with Nduja a spicy pork sausage from Calabria.	

Pesce / Fish

Filetto di spigola con asparagi e patate sottili alla strega	£13.75
Pan fried Sea bass fillets served with finely sliced potatoes, asparagus, flambéd with a Strega liquor, a saffron, mint and fennel essence from the Campania.	
Filetto di halibut caponata	£17.50
Seared halibut fillet served with a caponata, oven baked rosemary potatoes, accompanied with a lemon & tarragon sauce.	

Le Insalate

SALADS

Insalata di pere gorgonzola e indivia (v)	£7.75
Pears, gorgonzola cheese, mixed seasonal salad with an olive oil and balsamic dressing.	
Insalata con pollo e pancetta	£8.75
Grilled marinated chicken breast with pancetta, croutons and our special eVo dressing.	
Insalatina di granchio gamberi e avocado	£8.50
Fresh white crab meat, crevettes and avocados served with a mixed seasonal salad tossed with a citrus dressing.	

Le Pizze

PIZZA

Pizza margherita doc (v)	£7.50
Classic Tomato, buffalo mozzarella, basil and olive oil.	
Pizza Caprese (v)	£8.50
Tomato, buffalo mozzarella, fresh ricotta cheese, cherry tomatoes, oregano, basil and olive oil.	
Pizza tonno e carciofini	£9.50
Tomato, mozzarella, tuna, roman artichokes, cherry tomatoes and olives.	
Pizza asparagi e prosciutto cotto	£9.50
Tomato, mozzarella, fresh asparagus and cooked ham.	
Pizza Inferno	£9.50
Tomato, mozzarella, Nduja spicy sausages, chillies and red onion, salami (very hot).	
Calzone	£9.90
Folded pizza with tomato, mozzarella cheese, mushrooms and ham.	

All of our dishes are made with the freshest ingredients available on the local market and all our Italian products are imported directly from Italy.

(v) Denotes vegetarian dishes. There is a discretionary 10% service charge for party of 6 or more. We try our very best to cater for people with allergies and food intolerances.

Please inform us in advance of any food requirements and we will do the best to accommodate you.

Italian cuisine is characterised by its simplicity, relying on the freshness and quality of all its ingredients infused with the flavours which are unique to Italian food. Here at eVo our head chef Antonio has introduced modern techniques with traditional Italian cuisine to create a special dining experience!

eVo
Ristorante Italiano

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