

## APPETISERS

### Bruschetta Alla Chef

Homemade bread grilled and topped with garlic, peppers, Bolognese, mozzarella cheese, oregano and drizzled with olive oil & balsamic vinegar. - **£7.90**

### Camarao Com Piri Piri

Pan fried king prawns marinated in our homemade piri piri sauce, this will get your taste buds going! - Virgilio's favourite. - **£9.50 GF**

### Antipasti

Selection of Italian cured hams, pâté, olives, ciabatta and Italian sun dried tomatoes - **£10.50 or £19.90 to share**

### Azeitonas Marinadas Com Poa

Fresh mixed marinated olives served with ciabatta, drizzled with olive oil and balsamic glaze - **£5.90 V**

### Pâté Della Casa

Homemade chicken liver pâté with brandy and cream, served with melba toast - **£7.90 GF**

### Cogumelos e Alho Com Camarao

Mushrooms & prawns cooked in garlic, white wine, olive oil & garlic butter - **£8.90 GF**

### Costolette Di Maiale

Spare ribs in our homemade sticky BBQ sauce - **£8.90**

### Bianchetti Fritti

Deep fried whitebait, served with garlic mayonnaise dip - **£8.50**

### Croquettes de Bacalhau

One of our most popular starters in Portugal. A Portuguese fish cake made up of cod, garlic, olive oil & onion with creamy potato. Fried till nice & golden served on a bed of mixed salad. - **£8.50**

### Prawn Salad

Prawns served with a mixed salad and finished off with Marie Rose sauce - **£8.50 GF**

### Funghi Fritti

Deep fried mushrooms in breadcrumbs with a garlic mayonnaise dip - **£7.50 V**

### Mozzarella Caprese

Sliced tomatoes, mozzarella cheese and basil with oregano & olive oil, finished with balsamic glaze - **£7.90 GF / V**

### Soup of the Day

Traditional home made soup served with a side of garlic bread - **£7.90 GF / V**

### Alette Di Pollo

Chicken wings cooked in homemade sticky BBQ or Piri Piri sauce **GF - £7.90**

### Camarao Com Alho

King prawns in garlic, white wine, lemon juice, olive oil & garlic butter - **£9.50 GF**

### Calamari Fritti

Deep fried squid served with a garlic mayonnaise dip - **£8.90**

## SIDE DISHES

### LIGHT BITES

Portuguese Rice - **£4.90 GF / V**  
Mixed Salad - **£3.90 GF / V**  
Mixed Veg - **£4.50 GF / V**  
Portuguese Chips - **£5.50 GF / V**  
Homemade Chips - **£3.90 GF / V**

### GARLIC BREAD

Plain - **£3.30 V**  
Cheese - **£4.90 V**  
With tomato - **£3.50 V**  
Tomato & chilli - **£3.80 V**  
Tomato, chilli & mozzarella - **£5.50 V**

### GARLIC PIZZA

Plain - **£4.90 V**  
Cheese - **£6.20 V**  
With tomato - **£5.90 V**  
Tomato & chilli - **£5.90 V**  
With rosemary - **£5.90 V**

### SAUCES - £4.90

Diane - **GF / V**  
Gorgonzola - **GF / V**  
Peppercom - **GF / V**

## STEAKS & ESPETADA

ALL SERVED WITH 2 CHOICES OF SALAD. CHIPS. VEGETABLES. PORTUGUESE CHIPS OR RICE

### Bife à Portuguesa

Sirloin steak glazed with garlic. Served with a fried egg, Portuguese rice and chips - **£22.90 GF**

### Bife/Carneiro Na Pedra

Choose either rump of lamb with rosemary & garlic or sirloin steak glazed with garlic & rock salt (or a mixture of both) which are served on a hot stone which you cook yourself! A must for meat lovers! - Single Meat - **£22.90 GF**  
Lamb & Sirloin - **£39.90 GF**

### Bistecca Ai Ferri

Grilled sirloin steak with grilled onions, mushrooms and tomatoes - **£21.90 GF**

### ADD SAUCE TO YOUR STEAK - £4.90

Diane - **GF / V**  
Gorgonzola - **GF / V**  
Peppercom - **GF / V**

## ESPETADA IS SERVED ON A SKEWER AND PREPARED OVER A CHARCOAL FLAMED GRILL!

### Espetada De Carne

This is a signature dish from our amazing island Madeira. Juicy rump, cubed, marinated with rock salt, bay leaves and garlic. Bursting with natural juices and taste - **£22.90 GF**

### Espetada Mista

Madeira's version of surf & turf, a mixture of jumbo king prawns marinated in garlic, coriander & lemon, and juicy cubes of rump steak with rock salt, garlic and bay leaves - **£24.90 GF**

### Espetada De Frango

Cubes of chicken marinated for 24 hours in our homemade garlic, lemon & herb piri piri sauce - **£19.90 GF**

### Espetada De Gambas

Fresh jumbo king prawns marinated in juicy garlic, coriander & lemon - **Price on Request GF**

### Espetada De Carneiro

Lamb cubed and then rubbed with garlic, rosemary and salt, bursting with flavours - **£22.90 GF**

## MAKE YOUR OWN!

MIX YOUR OWN SKEWER BY CHOOSING FROM THIS SECTION!

Chicken - Beef - Prawn - Lamb  
**£24.90 GF**

## STONE BAKED PIZZA

### Pizza O'mar

Tomato, mozzarella cheese, tuna, anchovies, prawns & olives (Chilli optional) - **£13.90**

### Pizza Vegetariana

Tomato, mozzarella cheese, peppers, mushroom, olives, onions and sweetcorn - **£13.90**

### Pizza Zingara

Tomato, mozzarella cheese, pepperoni, red onions and chicken - **£12.90**

### Pizza Siciliana

Tomato, mozzarella cheese, tuna and onions - **£11.90**

### Pizza Napoli

Tomato, mushrooms and mozzarella cheese - **£10.00 V**

### Pizza Margherita

Tomato & mozzarella cheese - **£9.90 V**

### Pizza Rustica

BBQ sauce base, chicken, mozzarella cheese, peppers and sweetcorn - **£12.90 V**

### Pizza Andrio

Tomato, oregano, mozzarella, chicken, garlic, chilli, rosemary & red onion finished off with Parmesan & topped with coriander - **£12.90**

### Pizza Alla Augusta

Tomato, mozzarella cheese, bacon, mushrooms, peppers and olives - **£11.90**

### Pizza De Carne

Tomato, mozzarella cheese, pepperoni, ham, bacon, chicken and fresh rosemary - **£13.90**

### Pizza Calabrese

Tomato, mozzarella cheese and spiced Italian sausage - **£11.90**

### Pizza Romana

Tomato, mozzarella cheese, ham and mushroom - **£10.90**

### Pizza Tropicana

Tomato, mozzarella cheese, ham and pineapple - **£10.90**

## HOUSE CLASSICS

### Pollo Alla Chef

Chicken breast cooked in onions, mushrooms, peppers and smoked bacon in a tomato and cream sauce. Served on a bed of tagliatelle - **£16.50 GF**

### Pescatora

Mixed seafood in a tomato, garlic & oregano sauce (or optional chilli) served with a choice of rice, spaghetti, penne or tagliatelle - **£15.90 GF**

### Pollo Parmigiana

Sautéed breadcrumb topped escalope of chicken on a bed of spaghetti Bolognese topped with mozzarella - **£18.90 GF**

### Picado De Carne

Cubes of sirloin steak with garlic, bay leaves, olives, white wine and sea salt served with chips. - **£16.90 GF**

### Funghi Stroganoff

Sautéed mushrooms with onions, peppers, and paprika in a tomato and cream sauce, served on a bed of rice - **£11.90 GF / V**

### Tagliatelle Alla Fabio

Ribbons of pasta with strips of chicken. Served with mushrooms, onions and sweetcorn in a cream sauce - **£14.50 GF**

### Cannelloni

Meat & spinach blended together in a pancake, served in a fresh tomato, oregano & white sauce. Topped with cheese and oven baked - **£11.90**

### Spaghetti or Penne Bolognese

Minced meat in tomato and oregano sauce served with a choice of spaghetti or penne pasta - **£12.50 GF**

### Cannelloni Alla Vegetariani

Ricotta cheese & spinach blended with vegetables together in a pancake, served in a tomato, oregano & white sauce. Topped with cheese and oven baked - **£11.90 V**

### Pollo Cacciatore

Chicken breast cooked with red wine, oregano, garlic, onions, peppers & mushrooms in tomato sauce. Served with a choice of salad, vegetables or chips - **£16.50 GF**

### Lasagne Al Forno

Layers of pasta in a beefy tomato & white wine sauce topped with fresh mozzarella. Baked in the oven and served with garlic bread - **£13.90**

## PEIXE

(Fish)

### Salmone Alla Luana

Fresh salmon with prawns, white wine, mushrooms, onions and garlic in a cream sauce. Served with a choice of salad, vegetables, chips or Portuguese rice - **£18.90 GF**

### Sea Bass Alla Illiana

Filletted sea bass cooked in white wine cream sauce, garlic, onions, prawns & mushrooms finished off with a hint of turmeric & coriander. Served with salad or vegetables & chips - **£19.90 GF**

### Dourada Grelhada

Fresh whole sea bream grilled over the charcoal with rock salt, finished off with garlic butter & parsley. Served with salad and chips or rice - **£19.90 GF**



We are a Portuguese family from the beautiful island of Madeira and at Virgilio's we are bringing a taste of Madeira to Colwyn Bay with our New Portuguese menu.

We believe that with our authentic, fresh Portuguese food we can offer you a unique experience, whilst staying loyal to our already well established Italian cuisine.

So with that said we hope that your taste-buds can handle our mouthwatering dishes that originate from Madeira!

At Virgilio's we believe that home cooking and sourcing local produce is the key to creating delicious food; something we are very proud of, and all our produce is locally selected.

All our dishes are cooked fresh to order, so we kindly ask for your patience. Thank you.

Please inform the staff of any food allergies you may have, and we will take the necessary precautions.

