

**FABIO CAMPOLI**, our wonderful Chef Consigliere at Tony Macaroni, is a true celebrity chef in his native Italy. Through his cookbooks and TV show, Fabio's culinary philosophy is to use ethically sourced ingredients and contemporary Italian principles of Slow Cooking. The aim is to create truly delicious dishes and offer healthy, lower fat options. Or as Fabio says...

*E' a voi Scozzesi che ho dedicato la mia cucina, i cui ingredienti sono tradizione, Innovazione e Cultura. Buon appetito!*

*Fabio Campoli*

## Starters

<b>Minestrone</b> Italian vegetable soup served with bread.	3.95
<b>Zuppa del Giorno</b> Chef's soup of the day served with bread.	3.95
<b>Funghi Fritti</b> Mushrooms coated in crispy golden breadcrumbs stuffed with cheese, served with garlic mayonnaise.	5.95
<b>Arancino Carne</b> Traditional deep fried Italian rice balls coated in breadcrumbs made with our bolognese sauce, stuffed with peas and cheese. Served with a spicy ketchup dip.	4.95
<b>Arancino Mediterraneo</b> Traditional deep fried Italian rice balls coated in breadcrumbs made with tomato sauce, cheese, mixed vegetables and pesto. Served with a marie rose dip.	4.95
<b>Polpette al Sugo</b> Homemade meatballs in a light tomato sauce baked with mozzarella cheese & a slice of garlic bread.	5.95
<b>Parmigiana di Melanzane</b> Traditional Italian dish baked in the oven with layers of aubergine, tomato sauce, parmesan and fresh basil. Served with a slice of garlic bread.	5.95
<b>Ali di Pollo</b> Chicken wings slowly cooked to perfection and covered in Tony Macaroni's barbeque sauce.	5.95
<b>Mozzarella Fritta</b> Sticks of mozzarella cheese coated in golden breadcrumbs served with spicy ketchup dip.	5.95
<b>Pate della Casa</b> Veal liver pate enriched with mirto liqueur and grappa, served with toasted bread and caramelised red onions.	5.95
<b>Insalata Caprese</b> Fresh mozzarella, fresh tomatoes and basil drizzled with olive oil.	6.25
<b>Prosciutto alla Caprese</b> Fresh mozzarella, fresh tomatoes and basil, drizzled with olive oil and served with wafer thin Parma ham.	7.50
<b>Salmone Marinato</b> Fresh salmon cured with dill served on a bed of mixed leaves with toasted bread.	6.95
<b>Calamari Fritti</b> Deep fried squid rings served on a bed of potato crisps with a garlic mayonnaise dip.	6.95
<b>Gamberi Croccanti al Sesamo</b> Fresh king prawns in a sesame batter; served with endive leaves, walnuts, green apple and tomato salad with a basil mayonnaise.	6.50
<b>Pollo Fritto</b> Chicken strips deep fried in a scented fresh basil, parsley, rocket and pine nut batter; served with garlic mayonnaise.	6.50
<b>Costolette di Maiale</b> Half rack of ribs smothered in our homemade barbeque sauce.	6.50
<b>Antipasti all'Italiana</b> A tasty selection of cured Italian meats, served with olives, fresh tomatoes, marinated artichokes and bread.	8.50
<b>Antipasti Caldi</b> (Perfect for sharing) A mixture of hot starters including BBQ chicken wings, BBQ ribs, mozzarella sticks, arancini, funghi fritti and a selection of dips.	13.95
<b>Cozze al Pomodoro</b> Fresh steamed mussels in a spicy garlic and tomato sauce, served with a slice of garlic bread.	7.25
<b>Cozze al Vino Bianco</b> Fresh steamed mussels in a delicate garlic & white wine sauce, served with a slice of garlic bread.	7.25
<b>Caponata</b> Sicilian aubergine stew with pine nuts, capers & olives in a tomato sauce, served with garlic bread.	5.50

## Crostino e Bruschetta

<b>Crostino al Pomodoro</b> Toasted bread covered with our cheese sauce, topped with fresh diced tomatoes, garlic, basil and olive oil	5.25
<b>Crostino Tony Macaroni</b> Toasted bread covered with our cheese sauce, topped with sweet and sour peppers and Italian sausage.	5.95
<b>Crostino alla Provatura</b> Toasted bread smothered with garlic butter, anchovy paste and our cheese sauce, topped with a slice of Parma ham.	5.95
<b>Crostino Salmone e Zucchine</b> Toasted bread covered with our cheese sauce, topped with courgettes and cured fresh salmon.	5.95
<b>Crostino Boscaiola</b> Toasted bread covered with our cheese sauce, topped with Italian sausage and mushrooms.	5.95
<b>Crostino Pollo Piccante</b> Toasted bread covered with our cheese sauce, topped with spicy chilli chicken.	5.95

<b>Bruschetta Aglio e Burro</b> Toasted bread smothered with garlic butter.	3.75
<b>Bruschetta Pomodoro</b> Toasted bread topped with fresh diced tomatoes, garlic, fresh basil and olive oil.	4.50
<b>Bruschetta Pomodoro e Mozzarella</b> Toasted bread topped with fresh diced tomatoes, garlic, mozzarella cheese and fresh basil.	5.25
<b>Bruschetta Aglio, Burro e Mozzarella</b> Toasted bread smothered with garlic butter; topped with mozzarella cheese.	4.50
<b>Bruschetta Formaggio Caprino</b> Toasted bread with caramelised red onions and goats cheese, topped with rocket	5.75
<b>Bruschetta Pate</b> Toasted bread topped with our delicious homemade veal liver pate.	5.50
<b>Bruschetta Pomodoro, Tonno e Cipolla Fresca</b> Toasted bread smothered with tuna, red onion, garlic and fresh diced tomatoes.	5.50

IF YOU HAVE ANY ALLERGIES PLEASE INFORM A MEMBER OF STAFF. THEY WILL BE HAPPY TO HELP

## Focaccia

<b>Rosmarino</b> Pizza bread with rosemary, sea salt and olive oil.	3.95
<b>Aglio Olio</b> Pizza bread with fresh garlic and olive oil.	3.95
<b>Marinara</b> Pizza bread with tomato sauce, fresh garlic and oregano.	4.25
<b>Pomodoro</b> Pizza bread with fresh diced tomatoes, garlic, fresh basil and olive oil.	5.50
<b>Aglio Olio Mozzarella</b> Pizza bread with fresh garlic, mozzarella and olive oil.	5.75
<b>Caprese</b> Pizza bread topped with fresh diced tomatoes, garlic, sliced fresh mozzarella and fresh basil.	6.75
<b>Formaggio Caprino</b> Pizza bread topped with caramelised red onions, goats cheese and rocket.	7.95
<b>Quattro Formaggio</b> Pizza bread topped with four different cheeses.	7.95
<b>Tartufona</b> Pizza bread topped with mozzarella cheese, truffle oil, porcini mushrooms and rocket.	7.95
<b>Prosciutto Crudo e Mozzarella</b> Pizza bread topped with Parma ham and sliced fresh mozzarella.	8.25

## Pizza

<b>Margherita</b> Tomato sauce, mozzarella and basil.	6.95
<b>Napoli</b> Tomato sauce, mozzarella and anchovies.	7.95
<b>Trentina</b> Tomato sauce, mozzarella, ham and rocket.	8.50
<b>Salami</b> Tomato sauce, mozzarella and salami Milano.	8.50
<b>Diavola</b> Tomato sauce, mozzarella and pepperoni.	8.50
<b>Parmigiana</b> Tomato sauce, mozzarella, aubergine, parmesan and basil.	8.50
<b>Norcina</b> Tomato sauce, mozzarella and Italian sausage.	8.95
<b>Tirolese</b> Tomato sauce, mozzarella, French fries and Italian sausage.	8.95
<b>Ortolana</b> Tomato sauce, mozzarella, aubergine, zucchini and roasted peppers.	8.95
<b>Pollo</b> Tomato sauce, mozzarella and chicken.	8.95
<b>Pollo Piccante</b> Tomato sauce, mozzarella, chicken and fresh chillies.	8.95
<b>Hawaii</b> Tomato sauce, mozzarella, ham and pineapple.	8.95
<b>Amatriciana</b> Tomato sauce, pancetta, red onion, fresh chillies and parmesan shavings.	8.95
<b>Tonno e Cipolla</b> Tomato sauce, mozzarella, red onions and tuna flakes.	8.95
<b>Boscaiola</b> Tomato sauce, mozzarella, Italian sausage and wild mushrooms.	9.25
<b>Tony Macaroni</b> Tomato sauce, mozzarella, red peppers and Italian sausage.	9.50
<b>Capricciosa</b> Tomato sauce, mozzarella, artichokes, egg, black olives, wild mushrooms & ham.	9.95
<b>Toto</b> Tomato sauce, mozzarella, pepperoni, chicken and Italian sausage.	9.95
<b>Polpette</b> Tomato sauce, mozzarella and homemade meatballs.	9.95
<b>Campoli</b> Tomato sauce, mozzarella, chicken, king prawn, mixed mushrooms, peppers, rocket, egg and sardine dressing.	10.95

## Pizza Rustica

Change your pizza into a **Pizza Rustica**, Tony Macaroni's version of Calzone. add... **1.95**

## Ribs

Slowly smoked baby back ribs finished on the chargrill with our homemade BBQ sauce.	
1/2 Rack of Baby Back Ribs Served with your choice of side order:	8.50
Full Rack of Baby Back Ribs Served with your choice of side order:	14.95

## Insalate

<b>Insalata Gottardo</b> Grilled goats cheese salad with mixed leaves, walnuts, apples and caramelised red onions.	9.50
<b>Insalata Tonno</b> Flaked tuna salad with mixed leaves, hard boiled eggs, red onion and cherry tomatoes.	9.50
<b>Pollo alla Cesare</b> Grilled chicken breast with cos lettuce, croutons, bacon, egg, parmesan shavings bound together with our own Caesar dressing.	10.50
<b>Insalata Pollo alla Fornara</b> Marinated chicken in yoghurt and sweet paprika sauce, served with a salad of mixed leaves with a touch of garlic mayo, potatoes and caramelised red onions.	10.50



## Pasta e Risotto

<b>Spaghetti Pomodoro</b> With a tomato & fresh basil sauce finished with parmesan.	6.95
<b>Spaghetti Carbonara</b> With bacon, pancetta and garlic in a creamy sauce, finished with egg yolk and parmesan.	8.75
<b>Spaghetti Bolognese</b> With our special bolognese sauce made with beef and fresh vegetables enriched in red wine, finished with parmesan.	8.75
<b>Spaghetti con Polpette</b> With our tomato sauce, homemade meatballs and parmesan.	9.25
<b>Spaghetti Pollo Piccante</b> With chicken, fresh garlic and fresh chillies tossed in extra virgin olive oil.	9.50
<b>Spaghetti Cacio Pepe eVino Rosso</b> With a red wine, black pepper and goats cheese sauce, topped with strips of beef.	11.50
<b>Penne Arrabbiata</b> In a spicy tomato sauce.	7.50
<b>Penne Pollo e Pesto</b> With chicken in our creamy pesto sauce with a touch of chilli.	8.95
<b>Penne Contadina</b> With chicken, mushrooms, garlic and spinach in a creamy sauce, finished with parmesan.	9.95
<b>Rigatoni Amatriciana</b> With crispy pancetta, chilli, onions and tomato sauce finished with parmesan.	8.95
<b>Rigatoni Tony Macaroni</b> With tomato sauce, our Italian sausage and peppers, finished with parmesan.	9.95
<b>Rigatoni Sugo di Carne</b> With our tomato and beef sauce, homemade meatballs, beef strips, Italian sausage and bacon finished with parmesan.	10.95
<b>Linguine ai Gamberoni</b> With king prawns, fresh tomato, garlic and chilli in a light tomato sauce.	10.95
<b>Linguine allo Scoglio</b> With king prawns, mussels, clams and squid in a white wine, garlic and chilli sauce.	10.95
<b>Linguine Salmone e Zucchine</b> With fresh salmon and courgette in a creamy sauce with garlic, anchovy butter and a touch of whisky	10.95
<b>Mezze Rigatoni Carbonara di Zucchine</b> Tony Macaroni style carbonara but with courgette instead of bacon (Highly recommended).	8.50
<b>Mezze Rigatoni Certosina</b> Bacon, garlic, mushrooms and onion in a creamy tomato sauce.	8.95
<b>Mezze Rigatoni Crema di Gamberi</b> Blended king prawns with cognac and onion in a creamy tomato sauce topped with green apple.	8.95
<b>Ravioli di Carne</b> Fresh ravioli filled with meat in our tomato and fresh basil sauce finished with parmesan.	8.95
<b>Risotto Mediterraneo</b> Risotto rice with mushrooms, peas, peppers, garlic and cream, finished with butter and parmesan.	8.95
<b>Risotto al Pollo</b> Chicken breast, onion and broccoli tossed with risotto rice and cream, finished with butter and parmesan.	9.95
<b>Risotto Affumicato</b> Whisky flavoured risotto rice enriched with smoked Italian speck and smoked Italian cheese.	9.95
<b>Risotto Portofino</b> King prawns and cherry tomatoes tossed with risotto rice, a touch of cream and saffron, finished with butter and parmesan.	10.95
<b>Risotto Girasoli</b> A yellow combination of ingredients with risotto rice, king prawns, saffron, turmeric, white wine, a touch of cream and steamed corn, finished with butter and parmesan.	10.95
<b>Tony Macaroni Cheese</b> Tony Macaroni's own recipe macaroni cheese.	7.95
<b>Lasagne</b> Italy's all-time favourite.	8.95
<b>Parmigiana di Melanzane</b> Traditional Italian dish baked in the oven with layers of aubergine, tomato sauce, parmesan and fresh basil.	8.95



AT TONY MACARONI WE LOVE GREAT FOOD - BUT HATE NEEDLESS WASTE  
We're already doing our bit to save the planet and working towards a zero waste future. SO, if you want to take any leftover goodness home with you, we'll be very happy to bag it. Just ask your server and we'll supply a box or bag. By law we have to make a minimum charge for bags but you might be very glad you have it when you get hungry later.

13" Pizza Box 20p    7" Pizza Box 10p    Carrier Bag 8p    Plastic Container 10p

## L'Hamburgeria di Tony Macaroni

ALL OUR BURGERS ARE SERVED WITH CHIPS

<b>Classic</b> Homemade 6oz beef burger (2 x 3oz) topped with fresh tomato and salad.	6.50
<b>Cheese</b> Homemade 6oz beef burger (2 x 3oz) topped with cheese, fresh tomato and salad.	7.50
<b>Magno</b> Homemade 6oz beef burger (2 x 3oz) topped with melted saffron cheese, fried egg and sliced tomato and lollo lettuce.	9.50
<b>Tony Macaroni</b> Homemade 6oz beef burger (2 x3oz) topped with our melted mushroom cheese, caramelised onions, bacon and lollo lettuce.	9.95
<b>Caprino</b> Homemade 6oz beef burger (2 x 3oz) with rocket leaves, goats cheese and caramelised red onions.	9.95
<b>Calabria Mia</b> Homemade 6oz beef burger (2 x 3oz) topped with spicy aubergine, melted mozzarella, diced tomatoes and lollo lettuce.	8.95
<b>Siciliano</b> Homemade 6oz beef burger (2 x 3oz) topped with sweet & sour peppers, caramelised onion, oregano, spicy ketchup, smoked Italian cheese and lollo lettuce.	9.50
<b>Campoli</b> Homemade 6oz beef burger (2 x 3oz) with rocket, gherkins, mustard, mayo, caramelised red onions and bacon, smothered in our melted red wine & black pepper cheese.	9.95
<b>Pulled Pork Burger</b> Tender pork smothered in our BBQ sauce with crispy bacon, caramelised red onions, white cabbage and apple slices.	7.95
<b>Add an extra 3oz beef burger patty</b>	2.50

*New Style!*

<b>Pollo</b> Our new style handmade 6oz chicken burger; 100% chicken minced then seasoned using our secret recipe, coated in crispy breadcrumbs topped with cheddar, fresh tomato and salad.	7.50
<b>Caesar</b> Our new style handmade 6oz chicken burger; 100% chicken minced then seasoned using our secret recipe, coated in crispy breadcrumbs with cos lettuce in our Caesar dressing, topped with egg and bacon.	9.50



## Pesce

<b>Salmone ai Funghi</b> Fresh salmon fillet in a creamy mushroom sauce, served with mashed potatoes and spinach.	13.95
<b>Salmone Salmoriglio</b> Fresh salmon fillet in a creamy sauce made with garlic, oregano, lemon and parsley served with your choice of side order.	13.95
<b>Spigola Croccante</b> Filo pastry stuffed with fresh sea bass and a cheese sauce, baked in the oven and served with your choice of side order.	14.95
<b>Spigola alla Fiorio</b> Fillets of sea bass topped with creamy salmon and king prawns, served with your choice of side order.	16.95
<b>Spigola all' Acqua Pazza</b> Steamed fillets of sea bass with king prawns, clams, mussels and squid in a chilli, garlic, white wine and fresh tomato sauce. Served with toasted bread and your choice of side order.	16.95
<b>Gamberoni Portofino</b> Sautéed king prawns with a courgette, mushroom and saffron sauce with a touch of cream. Served with rice.	14.95
<b>Gamberoni alla Catalana</b> Fresh king prawns cooked with tomato, onion and potatoes, served with rice.	14.95
<b>Gamberoni all'Aspro</b> Pan fried king prawns in a lemon, garlic and white wine sauce. Served with rice.	14.95
<b>Frittura Mista di Pesce</b> King prawns, squid rings, sea bass and courgettes fried in a light batter; served with fresh potato crisps, garlic mayonnaise and sweet chilli sauce.	15.95

## Carne

<b>Filetto ai Tre Pepi</b> 9oz fillet steak with a creamy green, pink and black peppercorn sauce. Served with your choice of side order.	21.95
<b>Filetto ai Funghi</b> 9oz fillet steak with a creamy mushroom sauce. Served with your choice of side order.	21.95
<b>Filetto Diana</b> 9oz fillet steak with a creamy mushroom, onion, tomato and French mustard sauce. Served with your choice of side order.	21.95
<b>Filetto Salmoriglio</b> 9oz fillet steak with a creamy garlic, oregano, lemon and parsley sauce. Served with your choice of side order.	21.95
<b>Pollo ai Funghi</b> Chicken breast with a creamy mushroom sauce. Served with your choice of side order.	13.50
<b>Pollo Salmoriglio</b> Chicken breast with a creamy garlic, oregano, lemon and parsley sauce. Served with your choice of side order.	13.50
<b>Pollo Zucchine e Te Verde</b> Chicken breast with a creamy green tea and courgette sauce. Served with your choice of side order.	13.50
<b>Pollo Pomodoro e Pinoli</b> Chicken breast with a sauce made with tomato sauce, pine nuts, fresh diced tomatoes, garlic & parsley. Served with your choice of side order.	13.50
<b>Pollo Fornara</b> Chicken breast marinated with yoghurt and sweet paprika, served with caramelised red onions, potatoes and garlic mayonnaise.	13.50
<b>Pollo alla Milanese</b> Pan fried chicken breast coated in breadcrumbs, served with penne arrabbiata.	14.50
<b>Pollo alla Maresciallo</b> Pan fried chicken breast coated in breadcrumbs, baked with a cheese sauce and mushrooms, topped with Parma ham. Served with your choice of side order.	13.50
<b>Spezzatino</b> Slowly cooked Italian beef stew mixed with vegetables, served with mashed potatoes and puff pastry.	14.95
<b>Vitello ai Funghi</b> Veal escalopes in a creamy mushroom sauce, served with your choice of side order.	15.95
<b>Vitello Milanese</b> Pan fried veal escalopes coated in breadcrumbs, served with spaghetti pomodoro.	15.95
<b>Vitello Maresciallo</b> Pan fried veal escalopes coated in breadcrumbs, baked with a cheese sauce and mushrooms, topped with Parma ham. Served with your choice of side order.	18.95



## Contorni

All priced at 2.95

Mashed Potatoes	Mixed Salad
Sauteed Potatoes	Caesar Salad
Chips	Rocket & Parmesan Salad
Polenta Chips	Corn on the Cob
Sweet n Sour Peppers	Mediterranean Vegetables & Potatoes
Garlic Mushrooms	Tomato & Red Onion Salad
Fresh Bread	Rocket & Cherry Tomato Salad
Olives	Caponata Sicilian aubergine stew with pine nuts, capers and olives in a tomato sauce.
Choice of Sauce	Buttered Spinach with Parmesan

## Cicchetti

LITTLE TASTES OF Tony Macaroni.. 3.95 or Three for 10.95

<b>Black Pudding &amp; Potatoes</b>	<b>Italian Beef &amp; Vegetable Stew</b>
<b>Potatoes in Salmoriglio sauce</b>	<b>Caponata</b> Sicilian aubergine stew with pine nuts, capers and olives in a tomato sauce.
<b>Garlic Potatoes</b>	<b>Salmon &amp; Courgette</b>
<b>Creamy Garlic Mushrooms</b>	<b>Gamberoni Catalana</b>
<b>Parmigiana di Melanzane</b>	<b>Sesame Battered King Prawns</b>
<b>Calamari Fritti</b>	<b>Sweet Chilli King Prawns</b>
<b>Homemade Meatballs</b> in tomato sauce.	<b>King Prawn Marie Rose</b>
<b>Chicken Wings</b> in barbeque sauce.	
<b>Spicy Sweet Chilli Chicken Strips</b>	
<b>Pollo Rucola Pomodoro</b> Chicken strips in spices with rocket leaves, cherry tomatoes and parmesan.	
<b>Arancino Carne</b>	
<b>Arancino Mediterraneo</b>	





TONY MACARONI



## Red Wines

	175ml	250ml	Bottle
<b>Cabernet delle Venezie</b> IGT 12% A brilliant warm ruby red colour, broad bouquet, slightly vinous with a typical herbaceous note, harmonious and full bodied flavour.	3.95	5.25	14.95
<b>Montepulciano d'Abruzzo</b> DOC 13% Brilliant attractive and warm ruby red colour, ample and remarkably complex with vinous and characteristic tones, dry on the palate and gracious with delicate soft veining and a fine harmonious balance.	3.95	5.25	14.95
<b>Merlot del Veneto</b> IGT 12% Bright, lively ruby red 100% Merlot, The bouquet is vinous, fresh and appealing with rich, fruity notes. Dry and well balanced on the palate.	4.25	5.95	16.95
<b>Merlot Nero d'Avola Terre Siciliane</b> IGT 13% Relatively dark but with brilliant ruby red wine made of Merlot and Nero d'Avola grapes, Dry and broad, its persistent aroma reminds of spicy scents with noses of almond blossoms. Superbly structured, it is fruity and lingering.			16.95
<b>Primitivo Salento</b> IGT 13% Brilliant ruby red 100% Primitivo grapes, Dry and finely structured, it has outstanding roundness and a complex fruitiness, remarkably long on the palate. The bouquet is also very persistent with hints of fruity ripe red fruits.			16.95
<b>Chianti, Tuscany</b> DOCG 12.5% A ruby red colour with garnet reflections. The bouquet offers scents of cherries, violets and spicy hints. The flavour is dry and pleasantly fresh.			18.95
<b>Negroamaro Salento</b> IGT 13% With a dark ruby red colour, this wine is full and intense with notes of cherries, ripe red fruit, jam and a light spicy sweetness with scents of coffee and cacao.			21.95
<b>Barolo</b> DOCG 13.5% A well structured classic Barolo with a characteristic bouquet. Ethereal and intense, it is complex and full bodied with a long finish.			28.95
<b>Amarone della Vapolicella</b> DOCG 15% Garnet - red with brilliant ruby reflections, Broad and nuanced with scents of wild berries, Majestic and velvety with richly fruity dried grape tones.			35.95

## White Wines

	175ml	250ml	Bottle
<b>Soave del Veneto</b> DOC 12% Intense bouquet, with floral notes of almond and acacia blossoms and fruity scents. Dry yet mellow flavour, fresh and richly fruity with a long delicate finish.	3.95	5.25	14.95
<b>Fiano Chardonnay Salento</b> IGT 12.5% Straw yellow colour with particularly brilliant and luminous highlights. Fresh, round and richly flavoured with delicate flavours of pear and melon. Dry and elegant, its aftertaste is appealing with convincing softness. The distinctive bouquet displays both fruity and flowery notes.	3.95	5.25	14.95
<b>Pinot Grigio delle Venezie</b> IGT 12% Delicately fruity bouquet with marked hints of almond blossom and peaches, Elegant, soft and well structured fruit on the palate, with remarkable freshness.	4.25	5.95	16.95
<b>Frascati del Lazio</b> DOC 12.5% One of the best known Italian wines, Produced with Malvasia and Trebbiano grapes, it is a crisp and pleasant wine with a satisfying texture.			16.95
<b>Chardonnay delle Venezie</b> 12% Pale straw yellow in colour with greenish reflections. It has a nice bouquet with scents of exotic fruit on the palate, well balanced, dry with a clean finish.			16.95
<b>Sauvignon Friuli Aquileia</b> DOC Superiore 12.5% A fruity and persistent 100% Sauvignon with an attractive pale straw yellow colour with green reflections. The aroma is fresh and intense with scents of green peppers, elderflowers and sage.			19.95
<b>Grillo, Sicilia</b> DOC 12.5% A clear and bright straw-yellow, with greenish highlights. Broad and surprisingly fresh with notes of citrus, pineapple and a gentle minty hint. Rich and well balanced with clear sapid and mineral hints. (Tony Macaroni Recommended)			26.95

## Ro e Wine

	175ml	250ml	Bottle
<b>Pinot Grigio Blush delle Venezie</b> IGT 12% - Pinot Grigio grapes vinified in contact with the skins producing a delightful wine with an inviting copper colour and attractive floral aromas. On the palate it is pleasantly fresh and fruity.	4.25	5.95	16.95
<b>Prosecco Rosato Spumante Brut</b> (11%) - A gorgeous pink colour with a persistent festive mousse. The bouquet is fruity and floral with nuances of roses and gentle musky hints. It is a fresh and delicate Rose sparkling wine with an appealingly fruity aftertaste.	4.95	5.95	22.95

## Drinks List

SOFT DRINKS	Glass	Dash	Pint
Draught Coke / Diet Coke / Fanta / Lemonade.	1.85	0.50	2.85
<b>Glass Bottle</b> Coke / Diet Coke / Fanta / Sprite / Im Bru / Diet Im Bru / Appletiser / Ginger Beer / Orangina...			2.25
<b>San Pellegrino</b> Limonata or Aranciata...			2.25
<b>Mineral Water</b> Small bottle... 2.45 Large bottle...			3.95
<b>Luxury Milkshake</b> Choose from vanilla, Chocolate, Strawberry or Toffee Fudge			3.95
<b>Fruit Juice</b> Orange / Apple / Cranberry / Pineapple / Tomato.			1.95
<b>Red Bull...</b>			2.50
<b>DRAUGHT BEER</b>			1/2 Pint
Moretti...			2.30
Other draught beers available. Please ask your server:			4.50
<b>BOTTLED BEER &amp; CIDER</b>			
Budweiser...			3.50
Peroni...			3.75
Corona...			3.50
Magners...			3.95
Kopparberg...			3.95
Becks Blue non alcoholic...			3.15

We also have a large selection of spirits, liqueurs, malts and brandies.

## Prosecco

Prosecco Zonin DOC 1821 (11%)				
100% Glera grape from the Northeast of Italy, Bright, pale straw yellow with a fine clear mousse. The bouquet is intense, fruity and aromatic with a perfectly balanced and appealing flavour.				
125ml Glass	175ml Glass	375ml Bottle	750ml Bottle	1.5ltr Bottle
4.95	5.95	15.95	22.95	41.95

	125ml Glass	175ml Glass	750ml Bottle
<b>Prosecco Rosato Spumante Brut</b> (11%) A gorgeous pink colour with a persistent festive mousse, The bouquet is fruity and floral with nuances of roses and gentle musky hints. It is a fresh and delicate Rose sparkling wine with an appealingly fruity aftertaste.	4.95	5.95	22.95

	5.50	6.95	28.95
<b>Prosecco DOCG Prestige 1821</b> (11.5%) 100% Glera grape from the district of Treviso, Belying it's intensely fruity bouquet with notes of green apple, lemons and grapefruit, the flavour of this Superiore is fresh, full bodied and extra dry, with a fine and persistent bubble.			

Recommended!

"DRESS CODE" PROSECCO		
<b>Prosecco Black Edition</b> Glera grapes carefully blended with Pinot Noir. A unique, inimitable sparkling wine. Aromatic accented with finesse and elegance. 29.95	<b>Prosecco Grey Edition</b> Glera grapes carefully blended with Pinot Grigio. A lively sparkling wine with unmistakable personality. Aromatic and fruity notes. 29.95	<b>Prosecco White Edition</b> Glera grapes carefully blended with Pinot Bianco. Great freshness and versatility with aromatic mingling with fresh floral notes. 29.95

## Cocktails

<b>Bramble</b> Gin, cr�me de mure, lemon, sugar.	5.95
<b>Whisky Sour</b> Bourbon, lemon juice, pineapple juice, angostura bitters.	5.95
<b>Passion Fruit Caipirinha</b> Cachaca, passion fruit puree, lime, sugar syrup.	5.95
<b>Margarita</b> Tequila, triple sec, lime juice, sugar.	5.95
<b>Orange Daiquiri</b> Rum, triple sec, lime juice, orange juice, sugar syrup.	5.95
<b>Mango Cosmo</b> Mango vodka, triple sec, cranberry juice, lime juice.	5.95
<b>Orange &amp; Raspberry Mojito</b> Rum, chambord, mint, lime, orange juicesugar syrup.	5.95
<b>Raspberry Lynchburg</b> Bourbon, chambord, raspberries, lemon juice, sugar syrup, soda water.	5.95
<b>Blackcurrant &amp; Raspberry Collins</b> Gin, cr�me de cassis, raspberries,lemon juice, sugar syrup, soda water.	5.95
<b>Strawberry Daiquiri</b> Rum, triple sec, lime juice, strawberries, sugar syrup.	5.95
<b>Espresso Martini</b> Vodka, kahlua, coffee, sugar.	5.95
<b>Lemon Meringue Pie Martini</b> Limoncello, sugar, lemon juice, cream, grand marnier, digestive biscuit.	5.95

## Prosecco Cocktails

<b>Kir Royale</b> Prosecco, cr�me de cassis.	6.95
<b>Flirtini</b> Prosecco, vodka, triple sec, pineapple juice.	6.95
<b>Dolce Vita</b> Prosecco, drambuie, orange zest.	6.95
<b>Daisy Royale</b> Prosecco, gin, lemon juice, grenadine.	6.95

## Mocktails

<b>French Fancy</b> Pineapple juice, cranberry juice, lemon sugar, strawberry puree.	3.50
<b>Nojito</b> Ginger ale, mint, lime juice, sugar syrup, apple juice.	3.50
<b>Berry Smash</b> Raspberries, blackberries, cranberry juice, apple juice, lemon juice, sugar syrup.	3.50
<b>Passion Fruit Limeade</b> Passion fruit puree, lime juice, sugar syrup, soda water.	3.50



TONY MACARONI

