

# ITALIAN GRILL

## RESTAURANT & BAR

### WHILE YOU WAIT...

<b>FOCACCIA</b>	All £6.00
rocket, parmesan, balsamic   prosciutto & rosemary mozzarella & tomato	
<b>OLIVES</b>	£3.50

### STARTERS

<b>SEMOLINA &amp; ITALIAN HERB COATED BABY SQUID</b> with lemon aioli	£6.75
<b>BAKED GOATS CHEESE CROSTINI</b> red onion jam	£6.50
<b>HOUSE MEATBALLS</b> with parmesan & rosemary breadsticks	£6.50
<b>GARLIC BREAD</b> / with cheese	£3.95 / £4.50
<b>SOUP OF THE DAY</b> with crusty bread	£4.75
<b>HERITAGE TOMATO &amp; CHERRY MOZZARELLA CAPRESE</b>	£6.75
<b>DEEP FRIED ITALIAN SAUSAGE RAVIOLI</b> with chilli pesto	£6.75
<b>WILD MUSHROOM &amp; MOZZARELLA ARANCINI</b>	£6.75
<b>AIR DRIED BEEF CARPACCIO</b> wild rocket, Pecorino Romano, aged balsamic	£7.50
<b>STARTER SHARING PLATE</b> arancini, caprese, olives, air dried beef carpaccio, pickled veg	£14.00
<b>STEAMED MUSSELS</b> with tomato, caper & garlic sauce with a shot of vodka	£7.25
<b>CLASSIC TOMATO, GARLIC &amp; BASIL BRUSCHETTA</b>	£5.75

### SALADS

<b>COUS COUS &amp; GIN CURED TUNA</b>	£7.25	£12.50
mixed olives, toasted sesame seeds, sun blushed tomatoes, spring onions & dill cream		
<b>CHICKEN CAESAR</b>	£6.95	£11.50
baby lettuce, oregano croutons, Caesar dressing, Pecorino Romano		
<b>CHORIZO NICOISE</b>	£6.95	£11.50
Vitelotte potatoes, candy beetroot carpaccio, sugar snap peas, green olives, soft boiled egg, champagne vinegar dressing		

### WE NOW DELIVER...

go to [deliveroo.co.uk](https://www.deliveroo.co.uk)

Our full menu is available 7 days a week delivered straight to your door.



### SHARING BOARDS £13

- ◆ **MEAT:** prosciutto mattonella, chorizo rosario, air dried beef, porchetta, mixed olives, bread & Italian cheeses.
- ◆ **VEGETARIAN:** jasper grilled, extra virgin olive oil & italian herb marinated peppers, aubergines, courgette, artichoke hearts, olives, breads & Italian cheeses.
- ◆ **SEAFOOD:** hot smoked salmon, gin cured tuna, pickled herring, anchovies, semolina fried baby squid, bread, lemon aioli.

### PIZZAS

<b>MARGHERITA</b>	£9.50
<b>GOATS CHEESE</b> green pesto base, sun blushed tomatoes, mozzarella rocket	£10.50
<b>PEPPERONI</b>	£9.75
<b>ITALIAN SAUSAGE</b> smoked Italian cheese, pepperoni, red jalapeno	£10.75
<b>NAPOLI</b> tomato, buffalo mozzarella, anchovies, capers	£10.25
<b>BUFFALO RICOTTA</b> cherry tomato, basil, aged balsamic, black olives	£10.25
<b>PROSCIUTTO</b> parmesan & rocket	£10.25
<b>HOT SMOKED SALMON</b> mozzarella, dill cream, spring onions, capers	£11.25
<b>BEEF CARPACCIO</b> Pecorino Romano, rocket, extra virgin olive oil, fresh chillies	£11.50
<b>CAPRESE</b> heritage tomatoes, buffalo mozzarella, basil pesto	£10.50
<b>CHICKEN CAESAR</b> shaved parmesan, anchovies, Caesar dressing	£10.50

### CALZONES

<b>VEGETARIAN:</b> olive oil marinated grilled veg, olives, mozzarella, tomato & basil sauce	£11.95
<b>MEAT:</b> pancetta, chorizo, bolognese, mozzarella, fresh chillies	£12.50

### SIDES

<b>POLENTA CHIPS WITH ROSEMARY</b>	All £3.50
<b>HAND CUT CHIPS</b>	
<b>SKINNY FRIES</b>	
<b>SAUTÉED SPINACH</b>	
<b>HOUSE SALAD</b>	
<b>SAUTÉED MUSHROOMS</b>	

### PASTAS

<b>PUMPKIN GNOCCHI</b> toasted pine nuts, sautéed porchetta, touch of cream, samorza cheese	£10.95
<b>SEAFOOD LINGUINE</b> with clams, baby squid, mussels & prawns in a tomato & basil sauce	£12.75
<b>PENNE MEZZANI ARABIATTA</b>	£9.75
<b>SPAGHETTINI CARBONARA</b> (vegetarian option available with porcini mushrooms & spinach)	£10.75
<b>SPAGHETTINI BOLOGNESE</b>	£10.75
<b>SPAGHETTINI MEATBALLS</b>	£10.75
<b>BETROOT &amp; GOATS CHEESE RAVIOLINI</b> tomato sauce, basil pesto	£11.95
<b>OPEN BEEF LASAGNE</b> smoked pancetta, parmesan & cream sauce, house salad	£11.75
<b>SEAFOOD RISOTTO</b> hot smoked salmon, pea puree, crayfish tails	£12.95
<b>VEGETARIAN RISOTTO</b> wild mushrooms, spinach, black truffle	£10.95
<b>MEAT RISOTTO</b> Italian sausage, puy lentils, fennel seeds, white asparagus, touch of cream	£11.95

### JOSPER GRILL

<b>ITALIAN GRILL MEATBALL BURGER</b> with ciabattine pugliese, red pepper pesto, baby lettuce	£10.75
<b>ITALIAN GRILL CHICKEN BURGER</b> rosemary focaccia, cured pancetta, tomato	£10.75
Burgers served with hand cut chips or skinny fries	
<b>BRAISED PORK BELLY</b> red cabbage carbonara, apple gel, pickled carrot spaghetti	£13.75
<b>7oz SIRLOIN*</b> house salad, hand cut chips or skinny fries	£20.75
<b>7oz FILLET*</b> house salad, hand cut chips or skinny fries	£25.75

\*SAUCES: PEPPERCORN, GAME, GARLIC BUTTER

<b>FREE RANGE CHICKEN BREAST</b> Milan turnip & kale mash, crispy prosciutto, sweet marsala glaze	£11.75
<b>SEA BASS</b> white bean & seafood ragou	£13.50
<b>RAINBOW TROUT</b> clamata olives, semi dried tomatoes, pompelmo salsa thyme & celery salt roasted celeriac,	£13.50

### BIRTHDAY & SPECIAL OCCASIONS

From a shopping trip or a girls' night out to a business lunch or a birthday - whatever your occasion, let us make it that extra bit special by booking our private function area. Ask your server for details.

## WHITE WINE

**TREBBIANO, TERRE ALLEGRE (Italy)**

**PINOT GRIGIO, ORSINO (Italy)**

**CHARDONNAY, THE GOOGLY (Australia)**

**SAUVIGNON BLANC, FERNDALÉ (New Zealand)**

**CHENIN BLANC, ALOE TREE (South Africa)**

Off dry with ripe apples, peaches and a hint of orange peel on the palate.

**SOAVE, LATIUM MORINI (Italy)**

Light crisp and refreshing white. Delicate, citrusy, dry with almond and mineral finish.

**GRILLO, BIANCO MAGGIORE (Italy)**

From the coast of Sicily comes this delightful crisp fresh wine, lovely with seafood.

**GAVI, TENUTA OLIM BAUDA (Italy)**

Produced in Piedmont the home of the slow food movement, a floral, citrus style wine.

**LUGANA, MAURIZIO & MARTINO (Italy)**

Coming from the southern end of Lake Garda, it is a fresh, fruity, flavoursome wine.

**CHABLIS, 1ER CRU, DOMAINE GROSSOT (France)**

This is 1er cru Chablis as it should taste. It shows incredible fruit purity and a real stony, mineral character.

## ROSE WINE

**PINOT GRIGIO ROSÉ, CASA DEFRA (Italy)**

**WHITE ZINFANDEL, HEADLANDS COVE CALIFORNIA (USA)**

Sweet raspberries and strawberries mingled with melon and are abundant in this fruity medium sweet rose.

## RED WINE

**SANGIOVESE, TERRE ALLEGRE (Italy)**

**NERO D'AVOLA, PALAZZO DEL MARE (Italy)**

**MERLOT, COSTA VERA (Chile)**

**MALBEC, SANTA ROSA (Argentina)**

**PINOT NOIR, MONTSABLÉ (France)**

Aromatic nose of black cherries with elegant floral notes. On the palate, this Pinot Noir is silky and well balanced.

**PRIMITIVO SALENTO, CASATO DI MELZI ITALY (Italy)**

Gorgeous aromas of blackberry and chocolate on the palate, with a very pleasant fruity sweetness.

**SHIRAZ, THE OPPORTUNIST (Australia)**

Perfect Barossa Shiraz. Rich, voluptuous and silky with creamy black fruits and smokiness.

**RIOJA RESERVA, FINCA MANZANOS (Spain)**

Aromas of vanilla and sweet almonds with hints of leather in fine combination with the wood.

**BARBERA D'ASTI, LA VILLA (Italy)**

Deep and bright ruby red colour with a rich concentrated nose depicting cherry and berry fruit aromas.

**CHIANTI RUFINA, FATTORIA IL LAGO (Italy)**

Youthful red and black fruits followed by scented violets lead on to round tannin and a well balanced wine.

**AMARONE DI VALPOLICELLA, MABIS (Italy)**

An intense and persistent bouquet with cherry hints. Velvety, slightly bitter, with cherry and almond.



125ml

£3.30



250ml

£6.10



500ml

£11.50



750ml Bottle

£16.50

£3.50

£6.60

£12.50

£18.50

£3.80

£7.10

£13.90

£20.50

£4.50

£8.40

£16.10

£23.50

£21.50

£24.00

£26.00

£27.00

£29.00

£45.00

125ml

£3.50

250ml

£6.60

500ml

£12.50

Bottle

£18.50

£3.60

£6.80

£13.50

£19.50

125ml

£3.30

250ml

£6.10

500ml

£11.50

Bottle

£16.50

£3.50

£6.60

£12.50

£18.50

£3.80

£7.10

£13.90

£20.50

£4.50

£8.40

£16.10

£23.50

£23.00

£24.00

£26.00

£28.00

£29.50

£31.00

£49.00

## BEER

**PERONI NASTRO AZZURI DRAUGHT** £4.95

**PERONI RED** £3.75

**BIRRA MORETTI** £3.75

**BIRRA MORETTI SICILIANA** £4.95

Selections of orange blossom giving this beer a smooth, moderately bitter flavour

**BIRRA MORETTI TOSCANA** £4.95

Pale lager with a pleasant bitter note, hint of chestnuts, herbs and pine needles

**PORETTI 4** £3.45

A low fermentation lager, 4 hop varieties, fruity with moderately bitter taste

**PORETTI 5** £3.95

A rounded malty beer with fruity aroma and a delicate bitter taste

**PORETTI 6** £4.45

A red malty beer, notes of caramel and liquorice

**BIRRA MORETTI ZERO (Non alcoholic)** £2.95

## PROSECCO

Glass Bottle

**PROSECCO SPUMANTE, MODELLA** £4.70 £27.00

Crisp, deliciously frothy & filled with ripe apple and citrus fruit character, this is the model of a perfect Prosecco.

## CHAMPAGNE

Bottle

**LAURENT PERRIER** £65.00

An incredibly refined Champagne with delicious, toasty, citrusy notes.

**LAURENT PERRIER, ROSE** £85.00

The fashion statement in Champagne! Elegant, crisp with soft, strawberry like fruit and a long creamy finish.

## SOFT DRINKS

ALL £2.20

**APPLETISE / SPRITE**

**COKE / DIET COKE**

**IRN BRU / DIET IRN BRU**

**SAN PELLEGRINO**

orange / blood orange / lemon / grapefruit / orange & pomegranate / lemon & mint

## COFFEE

**FLAT WHITE** £2.30

**ESPRESSO (double)** £2.40

**MACCHIATO** £2.40

**AMERICANO** £2.50

**CAPPUCCINO** £2.60

**CAFE LATTE** £2.75

**MOCHA** £2.75

**HOT CHOCOLATE** £2.60

**TEA** £2.40

**FLAVOURED TEA** £2.65

**LIQUEUR COFFEE** £4.95

Tia Maria / Jamesons / Del Capo / Baileys / Cointreau / Disaronno



**COCKTAIL MASTERCLASS** Book now from £20 per person.

Ask your server for our full drinks list, including all our cocktails and spirits