

Italian
THE ORCHARD
RISTORANTE & PIZZERIA

La famiglia Bragagnini welcome you to The Italian Orchard.

Our menu offers something for everyone, with a wide range of both modern and classic Italian dishes, prepared in our open kitchen using only the finest ingredients.

We prepare and use Italian ingredients whenever possible, and all the dishes are made to authentic Italian recipes.

We strive to source the finest ingredients both from Italy and locally, we believe the better quality of raw ingredient the finer the end result on the plate.

We hope you get as much pleasure eating our food as we do.

Buon appetito!

APPETIZERS

bowl of olives a selection of olives marinated in herbs	3.70
focaccia rosmarino rosemary, olive oil and sea salt	4.20
garlic bread	4.20
garlic bread with tomato	4.50
garlic bread mexicano onions, tomato and chilli	4.50
garlic bread with cheese	4.70

ANTIPASTI

caprese salad (v) mozzarella, tomato and basil salad	6.60
cocktail di gamberi prawn cocktail served on salad leaves with marie rose sauce	5.90
funghi ripieni (v) mushrooms filled with garlic butter and breadcrumbs	5.90
pâté della casa homemade pâté	5.70
melone fantasia (v) seasonal melon and exotic fruits served with a fruit coulis	4.90
spicy chicken wings served in a garlic and fresh chilli sauce	5.90
minestrone alla paesana (v) freshly made Italian vegetable soup	4.20
fegatini alla veneziana chicken livers sautéed with onions and chilli	6.50
a.m.b. avocado, mozzarella and crispy bacon salad served with an olive oil and balsamic dressing	6.80
spare ribs pork ribs in a barbecue sauce	7.50
bresaola cured Italian beef with parmesan shavings and olive oil	6.50
calamari fritti deep fried squid served on salad leaves with tartare sauce	7.50
crayfish orientale crayfish tails served hot in a ginger and spring onion sauce	6.70
prosciutto crudo e melone san danielle gran riserva cured ham, fresh melon and exotic fruits	6.90
smoked chicken and duck salad served with a balsamic vinegar and olive oil dressing	6.90
brie deep fried brie served with cranberry sauce	5.90

black pudding and salami bruschetta black pudding and salami, pan fried with balsamic vinegar, caramelised onions and served on toasted bread	6.90
seafood antipasto a selection of smoked, marinated and fresh seafood	7.50
Italian antipasto a selection of cured Italian meats and olives marinated in fresh herbs	7.50
fresh asparagus served with parma ham, roast peppers and parmesan shavings	6.90
warm goats cheese (v) on a large field mushroom and crouton of polenta with a pesto dressing, topped with roasted vegetables, served on a bed of salad leaves	6.90

PASTA

vegetarian lasagne (v) layers of pasta with mediterranean vegetables	9.50
lasagne layers of pasta with bolognese sauce	9.50
cannelloni layers of pasta rolled and filled with meat and spinach	9.50
tortellini alla crema meat filled pasta in a cream, ham and mushroom sauce	8.70
spaghetti alla bolognese pasta served with traditional Italian ragù	8.50
fettuccine al salmone pasta ribbons in a light cream sauce with fresh salmon, smoked salmon, sun dried tomatoes and basil	8.90
penne all'arrabbiata pasta tubes in a spicy salami, peppers and tomato sauce	8.90
ravioli al granchio large crabmeat filled ravioli, served in creamy tomato, crayfish and basil sauce	9.90
ravioli alla toscana large wild mushroom filled ravioli served in a creamy porcini and pancetta sauce	9.90
tortelloni di ricotta e spinaci (v) pasta parcels filled with spinach and ricotta cheese in a cream sauce	8.90
fusilli all'amatriciana pasta served in a smoked ham, spicy salami, Italian sausage and tomato sauce	9.90
gran spaghetti pescatore spaghetti, sautéed with a selection of seafood, garlic, olive oil, fresh tomatoes, white wine and basil	12.90

PIZZE

margherita (v) the classic mozzarella, tomato and oregano pizza	7.50
romana cooked ham and mushrooms	8.70
napoletana olives and anchovies	7.90
pescatore a selection of seafood	9.50
quattro stagioni ham, artichokes, onions and mushrooms	8.90
vegetarian (v) freshly grilled aubergine, courgettes, peppers and asparagus	8.90
funghi (v) mushrooms	8.50
diavola spicy salami	9.50
prosciutto cooked ham	8.50
tonno tuna and onion	8.50
hawaiian ham and pineapple	8.50
zingara chicken and sweetcorn	9.50
orchard roquette leaves, san daniele gran riserva prosciutto and parmesan shavings	9.70
papera smoked chicken, smoked duck and sun dried tomatoes	8.90
thai prawns, chicken, garlic, peppers and fresh chilli	8.90
contadina chicken, peppers, spicy salami, salame rustico and pancetta	8.90
all our pizzas have a mozzarella and tomato base	
extra toppings	1.00

MAIN DISHES

crespelle orchard folded pancakes filled with chicken, ham and spinach, finished in a creamy cheese sauce	11.90
stroganoff tender beef strips in a cream, paprika, mushroom, onion and red wine sauce, served with rice	17.90
pollo mexicana supreme of chicken breast rolled and filled with asparagus and pancetta, served in a tomato, peppers, onions and fresh chilli sauce	14.90
pollo alla valdostana chicken breast cooked in a tomato and cream sauce, topped with san daniele ham and mozzarella	14.90
pollo alla crema chicken breast cooked with onions, mushrooms, white wine and fresh cream	13.90
pollo diane chicken breast cooked with onions, mushrooms and french mustard, finished with cream and wine	13.90
vitello ai funghi pan fried escalopes of veal served in a creamy brandy and wild mushroom sauce	17.80
braised duck leg legs of corn-fed Goosnargh duck served in an orange and apricot sauce	16.90
fracosta al pepe sirloin steak cooked with freshly ground black pepper in a cream and brandy sauce	18.90
steak diane thinly pounded sirloin cooked with mushrooms, onions and french mustard, finished with cream and wine	17.90
sirloin steak	17.90
lamb shank served in a rosemary and red wine sauce	15.90
scaloppine pinocchio escalopes of pork cooked with peppers in a fresh cream and brandy sauce	14.90
spicy pork tender strips of pork, pan fried with field mushrooms, sweet chilli and ginger, served with rice	14.90
medaglioni stilton medallions of beef fillet in a port and stilton sauce	19.50

**all appropriate main dishes will be served with
potatoes and vegetables of the day**

salad bowl	3.50
french fries	3.50

(v) denotes dishes which are vegetarian

FOR FISH AND OTHER SPECIALITIES PLEASE SEE OUR SPECIALS MENU

SERVICE AT CUSTOMERS DISCRETION, PLEASE NOTE ALL GRATUITIES ARE DIVIDED AMONGST THE STAFF



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