

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.

The extensive menu is complemented by our personally selected wine list. After tasting literally hundreds of wines over the years we only approve a handful for consideration. We taste the bad wines so you don't have to.

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

Buon appetito!!

APPETIZERS

bowl of olives	3.50
a selection of olives marinated in herbs	
focaccia rosmarino	3.70
rosemary, olive oil and sea salt	
garlic bread	3.70
garlic bread with tomato	3.90
garlic bread with cheese	3.90
garlic bread mexicano	3.90
onions, tomato and chilli	

ANTIPASTI

caprese salad (v)	6.50
mozzarella, tomato and basil salad	
cocktail di gamberi	5.50
prawn cocktail served on salad leaves with marie rose sauce	
funghi ripieni (v)	4.90
mushrooms filled with garlic butter and breadcrumbs	
paté della casa	4.90
homemade paté	
melone fantasia (v)	4.50
seasonal melon and exotic fruits served with a fruit coulis	
spicy chicken wings	5.50
served in a garlic and fresh chilli sauce	
minestrone alla paesana (v)	3.90
freshly made Italian vegetable soup	
fegatini alla veneziana	5.90
chicken livers sautéed with onions and chilli	
a.m.b.	6.50
avocado, mozzarella and crispy bacon salad served with an olive oil and balsamic dressing	
spare ribs	6.50
pork ribs in a barbecue sauce	
bresaola	6.50
cured italian beef with parmesan shavings and olive oil	
calamari fritti	6.50
deep fried squid served on salad leaves with tartar sauce	
crayfish orientale	5.90
crayfish tails served hot in a ginger and spring onion sauce	
prosciutto crudo e melone	6.90
san danielle gran riserva cured ham, fresh melon and exotic fruits	
smoked chicken and duck salad	6.50
served with a balsamic vinegar and olive oil dressing	
brie	5.50
deep fried brie served with cranberry sauce	

black pudding and salami bruschetta	6.50
black pudding and salami, pan fried with balsamic vinegar, caramelised onions and served on toasted bread	
seafood antipasto	6.90
a selection of smoked, marinated and fresh seafood	
Italian antipasto	6.90
a selection of cured Italian meats and olives marinated in fresh herbs	
fresh asparagus	6.90
served with parma ham, roast peppers and parmesan shavings	
warm goats cheese (v)	6.90
on a large field mushroom and crouton of polenta with a pesto dressing, topped with roasted vegetables, served on a bed of salad leaves	

PASTA

vegetarian lasagne (v)	8.90
layers of pasta with mediterranean vegetables	
lasagne	8.90
layers of pasta with bolognese sauce	
cannelloni	8.90
layers of pasta rolled and filled with meat and spinach	
tortellini alla crema	7.90
meat filled pasta in a cream, ham and mushroom sauce	
spaghetti bolognese	7.90
pasta served with traditional Italian ragù	
fettuccine al salmone	8.70
pasta ribbons in a light cream sauce with fresh salmon, smoked salmon, sun dried tomatoes and basil	
penne all'arrabbiata	8.50
pasta tubes in a spicy salami, peppers and tomato sauce	
ravioli al granchio	9.90
large crabmeat filled ravioli, served in creamy tomato, crayfish and basil sauce	
ravioli toscana	9.90
large wild mushroom filled ravioli served in a creamy porcini and pancetta sauce	
tortelloni di ricotta e spinaci (v)	8.90
pasta parcels filled with spinach and ricotta cheese in a cream sauce	
fusilli amatriciana	9.90
pasta served in a smoked ham, spicy salami, Italian sausage and tomato sauce	
gran spaghetti pescatore	12.50
spaghetti, sautéed with a selection of seafood, garlic, olive oil, fresh tomatoes, white wine and basil	

PIZZE

margherita (v) the classic mozzarella, tomato and oregano pizza	6.50
romana cooked ham and mushrooms	7.90
napoletana olives and anchovies	7.50
pescatore a selection of seafood	8.90
quattro stagioni ham, artichokes, onions and mushrooms	8.50
vegetarian (v) freshly grilled aubergine, courgettes, peppers and asparagus	8.50
funghi (v) mushrooms	7.50
diavola spicy salami	7.90
prosciutto cooked ham	7.90
tonno tuna and onion	7.90
hawaiian ham and pineapple	7.90
zingara chicken and sweetcorn	7.90
orchard roquette leaves, san daniele gran riserva prosciutto and parmesan shavings	8.90
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 pizza's have a mozzarella and tomato base	
extra toppings	0.90

MAIN DISHES

creppelle orchard folded pancakes filled with chicken, ham and spinach, finished in a creamy cheese sauce	10.90
stroganoff tender beef strips in a cream, paprika, mushroom, onion and red wine sauce, served with rice	16.50
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 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	13.50
pollo diane chicken breast cooked in onions, mushrooms and french mustard, finished with cream and wine	13.50
vitello ai funghi pan fried escallops of veal served in a creamy brandy and wild mushroom sauce	15.90
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	16.90
steak diane thinly pounded sirloin cooked with mushrooms, onions and french mustard, finished with cream and wine	16.90
sirloin steak	15.90
lamb shank served in a rosemary and red wine sauce	15.90
scallopine pinocchio escalopes of pork cooked with peppers in a fresh cream and brandy sauce	13.90
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	18.90

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

salad bowl	3.50
french fries	2.50

(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

WHITE WINES

1	verduzzo friulano (sweet)	15.50
	golden in colour, with hints of honey and peach flavours	
2	frascati superiore	15.90
	light, dry and fruity, easy drinking	
3	verdicchio 'il bacco' (fattoria coroncino)	16.50
	a lively wine with traces of yellow plum and of mature citrus with a clean and persistent finish	
4	pinot grigio (scarbolo)	16.90
	full bodied, with harmonious structure and balance, straw yellow in colour	
5	sauvignon (scarbolo)	16.90
	medium bodied with good acidity, a good all rounder	
6	chardonnay (scarbolo)	16.90
	a full and pleasant taste with a complex bouquet	
7	sauvignon (vigna runc)	18.90
	a delicate and aromatic wine bursting with the aroma of exotic fruit, yellow peppers and ripe melon	
8	bianco (vigna runc)	18.90
	an unusual blend of sauvignon blanc, chardonnay and pinot grigio, lively and fresh with a little oaky softness	
9	chardonnay (vigna runc)	18.90
	straw yellow in colour with an aroma reminiscent of apples and acacia flowers	
10	pinot grigio (aldo polencic)	19.90
	fruity, showing soft pear, apple and melon yet still with a little minerality	
11	sauvignon (masut da rive)	19.90
	dry and intense with ripe fruits and a very fine structure	
12	tocai friulano (aldo polencic)	21.90
	intense, persistent and fruity with a slightly smoky note	
13	sauvignon (toros)	22.90
	delicate and well balanced with a nose reminiscent of sage and yellow peppers, remarkably crisp and dry	
14	chardonnay (toros)	22.90
	an inviting and fine taste of liquorice and honey with a sumptuous bouquet	
15	chardonnay (branko)	24.90
	lightly oaked, bursting with fruit and full of character	
16	pinot grigio (branko)	24.90
	hints of melon and green apple, with floral and light spice aromas	
17	pinot bianco (aldo polencic)	26.00
	dry, soft and full-bodied with a vanilla note and a very long finish	
18	bianco 'vecchie vigne' (roncus)	29.90
	a blend of tocai, malvasia and ribolla, matured in slovenian oak for one year, fantastic	

RED WINES

19	valpolicella classico (begali)	15.90
	black olives, spicy undertones and ripe blueberries coat the velvety smooth palate	
20	merlot (zaglia)	15.90
	a deep ruby red wine with a full and fragrant aroma	
21	dolcetto d'alba (lodali)	16.90
	ripe plums and cherries make this medium-bodied wine an excellent palate pleaser	
22	refosco (zaglia)	17.90
	intense, herbaceous and winey scent with hints recalling the wild blackberry and soft fruit. Sharp, slightly tannic and pleasingly bitterish flavour	
23	cabernet (zaglia)	18.90
	violet in colour, herbaceous aromas of wild blackberry and soft fruits with nuances of spices and wood	
24	chianti classico (rodano)	21.90
	aromas of dark ripe berries embellished with smoke and earth	
25	merlot (vigna runc)	21.90
	a herbaceous and fruity merlot finished in oak	
26	rosso (moschioni)	22.90
	a superb blend of merlot, cabernet and refosco	
27	valpolicella ripasso (begali)	22.90
	a good traditional-style valpolicella, with grape skin, damson and light floral and mineral aromas and flavors. Medium bodied, with medium, fruit-coated tannins and a minerally finish	
28	morellino di scansano 'bellamarsilia' (poggio argentiera)	23.90
	if you're a fan of chianti, this is a wine you should try - rich, ripe black cherry and berry flavours that blend into a pleasant tartness	
29	merlot (aldo polencic)	24.90
	hints of mature cherry with a minerally finish	
30	merlot (la roncaia)	24.90
	ruby red in colour, this is a full, fragrant, very delicate merlot with sweet tannins	
31	pinot nero (masut da rive)	24.90
	soft, elegant and delicious, excellent with game	
32	shiraz (pravis)	26.90
	aromas of uncommon depth and complexity; black cherry, plums, earth, underbrush and white pepper	
33	chianti riserva (rodano)	28.00
	a single estate reserve aged for three years before coming to market	
34	barbaresco (lodali)	28.00
	this wine is the queen to barolo's king, and while not possessing the stronger flavours, will win you over with a keen balance of fruit and earth	
35	tigiolo (begali)	28.90
	big and firm on the palate this blend sings with ripe red currant, blackberries, earth and graphite	

36 rosso (il carpino)	29.00
a blend of 80% merlot and 20% cabernet sauvignon aged 18-24 months in slovenian oak barrels, fantastic	
37 barolo (lodali)	33.00
rich, dark and deep, a robust, complex, powerful and full-bodied red	
38 celtico (moschioni)	35.00
50% merlot and 50% cabernet - pitch black in colour with sweet, smokey notes of cassis, cherry and wet earth, excellent	
39 barolo (pio cesare)	45.00
the 'king' of Italian wine, glossy red in colour with elegant scents of withered violets, blackberry jam, faint hues of liquorice and a background of roasted almonds	
40 amarone (begali)	45.00
dried cherries, raisins and figs are just a few of the complex aromas this wine has to offer	

CHAMPAGNES AND SPARKLING

41 asti spumante	19.00
42 prosecco	21.90
43 house champagne	28.00
44 moet et chandon	39.00
45 veuve clicquot yellow label	45.00
46 bollinger	55.00
47 laurent perrier brut rosé	70.00
48 dom perignon (moet et chandon)	125.00

HOUSE WINES

50 red or white (75cl)	12.90
51 rosé (75cl)	15.90

UNFILTERED WHITE WINES

Every so often, you may see a label announce that the wine is unfiltered, basically this is an explanation for the wine's lack of clarity.

For many years, wineries have used techniques to make a wine appear crystal-clear. This makes for a more attractive product as you can see right through them.

However, these filtering processes may also remove elements that affect the flavors and aromas of a wine, so some winemakers choose not to filter. They believe that filtering strips the wine of its full character and complexity, avoiding filtering also maintains organic status.

We are great advocates of these unfiltered, organic wines and enjoy their richer and fuller flavor. Below we have selected a handful of special unfiltered wines imported by ourselves for you to enjoy:-

52 ribolla gialla (il carpino)	28.00
this grape is grown exclusively in the collio hills of friuli - distinctive, tangy, forceful, ribolla flavours of baked apricots and dry dusty earth	
53 bianco (il carpino)	28.00
a blend of chardonnay, ribolla gialla and sauvignon, gentle, full bodied and persistent in flavour	
54 malvasia (il carpino)	29.90
bright yellow in colour the bouquet is winey with hints of green pepper. The flavour is dry without being harsh	
55 gaiospino fumé (fattoria coroncino)	32.00
it is a mid, bright yellow gold. Rich, creamy nose with some nutty notes. Very full palate - very rich and powerful, with deep and concentrated flavours	
56 kaplja (damijan)	39.00
creamy, silky textured, sweetly scented, though rigorously dry on the palate, add to this intense orange blossoms and you have only the beginning of the description of this outstanding wine! Damijan is the maverick of Friulian wine making	