

La famiglia Bragagnini welcome you to The Italian Orchard Ristorante and Pizzeria.

The Italian Orchard was the second restaurant in the group opening in 1985.

We take great pride in importing some of the finest produce Italy has to offer, with the added benefit of being able to purchase some fantastic meat, fruits and vegetables on our doorstep here in Lancashire. This combination of quality Italian and locally sourced produce has enabled us to offer a vast menu with something for everyone from traditional pizza and pasta to prime meat, game and fish incorporating a wide range of modern and classic Italian dishes prepared in our open kitchen.

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

Buon appetito!

APPETIZERS

bowl of olives	3.90
a selection of olives marinated in herbs	
focaccia rosmarino	5.50
rosemary, olive oil and sea salt	
garlic bread	5.50
garlic bread with tomato	5.50
garlic bread mexicano	5.70
onions, tomato and chilli	
garlic bread speciale	5.90
chilli, rosemary, pancetta, cherry tomatoes	
garlic bread with cheese	5.90

ANTIPASTI

caprese salad (v)	7.50
sliced mozzarella, fresh tomato and basil salad	
cocktail di gamberi	6.90
shelled prawns served on salad leaves with marie rose sauce	
funghi ripieni (v)	6.50
oven baked mushrooms filled with garlic butter and breadcrumbs	
pâté della casa	6.90
homemade pâté served with toast and cranberry sauce	
melone fantasia (v)	5.90
seasonal melon and exotic fruits served with a fruit coulis	
spicy chicken wings	6.90
cooked with garlic, peppers and fresh chilli	
minestrone alla paesana (v)	4.90
freshly made Italian vegetable soup	
fegatini alla veneziana	7.50
chicken livers sautéed with onions and chilli	
a.m.b.	7.90
avocado, mozzarella and crispy bacon salad served with an olive oil and balsamic dressing	
spare ribs	8.90
slow cooked pork ribs in a barbecue sauce	
bresaola	7.50
thinly sliced cured Italian beef served with parmesan shavings, rocket leaves and olive oil	
calamari fritti	8.90
deep fried squid served on salad leaves with tartare sauce	
prosciutto crudo e melone	8.50
San Daniele gran riserva cured ham, fresh melon and exotic fruits	
smoked chicken and duck salad	7.90
served with a balsamic vinegar and olive oil dressing	

brie	6.80
deep fried brie served with cranberry sauce	
black pudding and salami bruschetta	7.50
black pudding and salami, pan-fried with balsamic vinegar, topped with caramelised onions and served on toasted bread	
seafood antipasto	8.90
a selection of smoked, marinated and fresh seafood	
Italian antipasto	8.90
a selection of cured Italian meats and olives marinated in fresh herbs	
fresh asparagus	8.50
served with San Daniele gran riserva cured ham, roasted peppers and parmesan shavings	
warm goats cheese (v)	7.50
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)	11.50
layers of pasta with Mediterranean vegetables	
lasagne	11.50
layers of pasta with bolognese sauce	
cannelloni	11.50
layers of pasta rolled and filled with meat and spinach	
tortellini alla crema	10.90
meat filled pasta in a cream, ham and mushroom sauce	
spaghetti alla bolognese	9.90
pasta served with traditional Italian ragù	
fettuccine al salmone	11.50
pasta ribbons in a light cream sauce with fresh salmon, smoked salmon, sun-dried tomatoes and basil	
penne all'arrabbiata	10.90
pasta tubes in a spicy salami, peppers and tomato sauce	
ravioli al granchio	13.50
large crabmeat filled ravioli served in a tomato, crayfish and basil sauce, with a touch of cream	
ravioli alla toscana	11.90
large porcini filled ravioli served in a wild mushroom, pancetta and cream sauce	
tortelloni di ricotta e spinaci (v)	10.90
pasta parcels filled with spinach and ricotta cheese in a cream sauce	
fusilli all'amatriciana	10.90
pasta served in a smoked ham, spicy salami, Italian sausage and tomato sauce	
gran spaghetti pescatore	13.90
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	9.50
romana cooked ham and mushrooms	10.50
napoletana olives and anchovies	10.50
pescatore a selection of seafood	11.50
quattro stagioni ham, artichokes, onions and mushrooms	10.90
vegetarian (v) freshly grilled aubergine, courgettes, peppers and asparagus	10.50
funghi (v) mushrooms	10.50
diavola spicy salami	10.90
prosciutto cooked ham	10.50
tonno tuna and onion	10.90
hawaiian ham and pineapple	10.50
zingara chicken and sweetcorn	10.90
orchard roquette leaves, San Daniele gran riserva prosciutto and parmesan shavings	12.90
papera smoked chicken, smoked duck and sun-dried tomatoes	11.50
thai prawns, chicken, garlic, peppers and fresh chilli	11.50
contadina chicken, peppers, spicy salami, salame rustico and pancetta	11.90
nostromo crayfish tails, tuna, spring onion, garlic and fresh chilli	11.90
 all our pizzas have a mozzarella and tomato base	
extra toppings	1.00

FOR FISH AND OTHER SPECIALITIES
PLEASE SEE OUR SPECIALS MENU

MAIN DISHES

crepelle orchard folded pancakes filled with chicken, ham and spinach, finished in a creamy cheese sauce with a hint of tomato	12.90
stroganoff tender beef strips in a cream, paprika, mushroom, onion and red wine sauce, served with rice	18.90
pollo mexicana supreme of chicken breast rolled and filled with asparagus and pancetta, served in a tomato, peppers, onions and fresh chilli sauce	17.90
pollo alla valdostana chicken breast cooked in a tomato and cream sauce, topped with San Daniele ham and melted mozzarella	17.90
pollo alla crema chicken breast cooked with onions, mushrooms, white wine and fresh cream	16.90
pollo diane chicken breast cooked with onions, mushrooms and French mustard, finished with brandy, cream and wine	16.90
vitello ai funghi pan-fried escalopes of veal served in a cream, brandy and wild mushroom sauce	18.50
braised duck leg legs of corn-fed Goosnargh duck served in an orange and apricot sauce	17.90
fracosta al pepe sirloin steak cooked with freshly ground black pepper in a cream and brandy sauce	19.90
steak diane thin pounded sirloin cooked with onions, mushrooms and French mustard, finished with brandy, cream and wine	19.50
sirloin steak	19.90
lamb shank slow cooked in a rich rosemary and red wine sauce	19.50
scaloppine pinocchio escalopes of pork cooked with peppers in a fresh cream and brandy sauce	16.90
spicy pork tender strips of pork, pan-fried with field mushrooms, sweet chilli and ginger, served with rice	16.50
medaglioni stilton medallions of beef fillet cooked in a rich port sauce, topped with stilton	21.00
all appropriate main dishes will be served with potatoes and vegetables of the day	
saucés	2.00
house salad	3.90
rocket and parmesan	4.20
french fries	3.50

(v) denotes dishes which are vegetarian

ALL OUR DISHES ARE MADE FRESH TO ORDER AND IF NEEDED WE WILL BE PLEASED TO PROVIDE YOU WITH MORE DETAILED ALLERGEN INFORMATION. UNFORTUNATELY IT IS NOT POSSIBLE FOR US TO GUARANTEE OUR BUSY KITCHENS ARE 100% ALLERGEN/CONTAMINATION FREE. SERVICE AT CUSTOMERS DISCRETION, PLEASE NOTE ALL GRATUITIES ARE DIVIDED AMONGST THE STAFF. ALL PRICES INCLUDE VAT.

Our 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 wine so you don't have to. Salute!

ROSSI (reds)

1 refosco (zaglia) this refosco has a deep violet colour and a slight bitterness. On the palate, there are strong currant, wild berry and plum flavours	20.00	17 barbaresco (lodali) 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	29.00
2 cabernet (zaglia) violet in colour, herbaceous aromas of wild blackberry and soft fruits with nuances of spices and wood	20.00	18 barbera (marco bonfante) scents of red fruits and a very delicate vanilla note, dry, full-bodied and structured with well balanced tannins	33.00
3 dolcetto (lodali) full and harmonious, notes of red fruits, soft with a pleasantly bitter aftertaste	22.00	19 celtico (moschioni) 50% merlot and 50% cabernet - pitch black in colour with sweet, smoky notes of cassis, cherry and wet earth, excellent	35.00
4 valpolicella classico (begali) black olives, spicy undertones and ripe blueberries coat the velvety smooth palate, a light fragrant red similar to beaujolais	23.00	20 real (moschioni) 50% tazzelenghe, 25% cabernet sauvignon, 25% merlot - a deep, inky purple, reveals earthy, exotic aromas laced with suggestions of blackberry jam, violets, spices, minerals, liquorice and mint. Supremely expressive wine packed with vibrant fruit	35.00
5 montepulciano fonte romana (pasetti) ruby-red coloured with claret reflection; the smell is intense and fruity, with sensation of spices, nutmeg and cinnamon. Tannins are light and balanced. Soft and charming chocolate sensation	23.00	21 merlot rosso degli ulivi (aldo polencic) hints of mature cherry with a mineral finish, a highly recommended merlot from this fantastic Friulan winemaker	35.00
6 morellino di scansano (poggio argentiera) a fantastic alternative for Chianti lovers, rich, ripe, black cherry and berry flavours that blend into a pleasant tartness	25.00	22 capatosta (poggio argentiera) deep purple in the glass, thick, deep purples to the edges. Explosive nose, super ripe, dark cherry, plums, vanilla, oak, very "chianti" on the nose	35.00
7 chianti aromas of dark ripe berries embellished with smoke and earth, a great chianti classico	25.00	23 barolo (lodali) rich, dark and deep, a robust, complex, powerful and full-bodied red	37.00
8 nero d'avola (feudi del pisciotto) the prince of Sicilian wines and the most difficult variety to find in true purity. Rounded, warm and full-bodied	26.00	24 merlot (la roncaia) red cherries, blackberries, herbal spices, leather, dried tobacco leaves and strong nice tannins, complex and well balanced	39.00
9 shiraz merlot blend (feudi del pisciotto) this blend of merlot and syrae (shiraz) two international varietals, exalts a wonderful ruby red wine with intense fragrance of red fruits and vanilla. A smooth, fresh, elegant and well balanced wine	26.00	25 finisterre (poggio argentiera) a fruity cabernet franc blend with blackberry, blackcurrant and cassis aromas, accompanied by smoky notes	39.00
10 rosso (branko) a fantastic, well balanced blend of merlot and cabernet sauvignon. Fresh, with raspberry and blueberry on the nose, elegant black cherry on the palate	27.00	26 semidis (masut da rive) world class merlot blend that we can unfortunately no longer source, fantastic deep purple blend of merlot with cabernet franc and cabernet sauvignon scoring 93/100 in this years merlot award, unbeatable wine, drink it while we have it	39.00
11 valpolicella ripasso (begali) a fantastic ripasso, the stepping stone between valpolicella classico and amarone. Grape skin, damson, light floral and mineral aromas and flavours. Medium bodied with a mineral finish, superb	28.00	27 chianti riserva (rodano) a single estate reserve aged for three years before coming to market	40.00
12 rosso (moschioni) On the nose an explosion of warm enveloping perfumes of berries, ripe plum, intense aromas of leather, roasted coffee and hints of cocoa to complete the intensity of the wine; the freshness is amazing	28.00	28 amarone (begali) dried cherries, raisins and figs are just a few of the complex aromas this wine has to offer	49.00
13 montepulciano (pasetti) a vivid ruby red wine which smells of blackberry and blueberry, accompanied by hints of licorice, cinnamon and black pepper. Warm with soft and evolved tannins, balanced with good structure	29.00	29 amarone riserva ca bianca (begali) made from grapes harvested in Begali's special monte ca bianca vineyard, aged for four years in casks. Warm, solid and robust, an exceptional amarone for those that know!	69.00
14 pinot nero (masut da rive) very delicate, fruity when young (raspberry and cherry), then opens memories of hazelnut, walnut, fruit of underwood. Carefully crafted wine with excellent persistence	29.00		
15 chianti classico (rodano) rich deep cherry, black fruit and fresh berry forward taste with deep wonderful structure and colour. Luscious plum, cinnamon, wild strawberries with a ruddy cherry sweetness. A sultry chianti classico	29.00		
16 tigiolo (begali) this is a ripasso blend of corvina and cabernet, obtained from the drying of grapes that have been left to rest during the months of September and October. Owing its name to its producers Tiliana, Giordano and Lorenzo, it's deep slightly purple ruby with black reflections, intense and spicy, fantastic with red meat	29.00		
		ROSÉ	
	29.00	30 pinot grigio blush il ramato (scarbolo) bright copper in colour with aromas of apple, wild berries and fresh citrus, fresh with a delicate saltiness	27.00
	29.00	31 rosalba (pierpaolo pecorari) an amazing blend of pinot noir and refosco, light pink in colour with peach highlights, hints of violet, lavender and pink peppercorn	27.00

BIANCHI (whites)

32 verduzzo friulano (sweet) golden in colour, with hints of honey and peach flavours perfect for those that prefer their wine sweet, also exceptional as a dessert wine	19.00	51 sauvignon (draga) complex, refined, elegant subtle notes of white peach with hints of elder flower. Clear and crisp, with a vibrant aftertaste	27.00
33 chardonnay a full and pleasant taste with a complex bouquet	20.00	52 gavi di gavi (terre di vino) made from the cortese grape, a super gavi distinguished by it's crisp, floral, peachy, aromatic qualities	27.00
34 frascati superiore light, dry and fruity, easy drinking frascati	23.00	53 pinot grigio olivers (pecorari) very very good, rich, fruity and oaky but balanced. Serious substitute for oak-aged white burgundies	29.00
35 pinot grigio a fragrant pinot grigio that's quite zesty, full flavoured and slightly spicy	23.00	54 sauvignon kolaus (pecorari) unbelievable sauvignon, crystal clear, bright, golden yellow. Fat, hot, alcoholic. Finish pleasantly bitter. Masterful use of wood. Warmth and elegance, power and finesse	29.00
36 sauvignon (masut da rive) medium bodied with good acidity, a world class sauvignon	23.00	55 grillo (feudi del pisciotto) grillo is perhaps the least known of the Sicilian varieties but certainly no inferior wine. With notes of dried pineapple, papaya and straw flavours layered with hints of honeycomb and white pepper make it instantly recognisable and memorable	29.00
37 inzolia (feudi del pisciotto) a combination of two noble white grapes, inzolia and catarratto, whose enormous potential is only now being discovered, especially the catarratto that in the past was used to produce marsala. Blended in similar quantities they create a quite unique wine with an interesting personality	23.00	56 monte carbonare (suavia) a sharp mineral taste like rain on flint with the distinct fragrance the countryside releases when dampened by the first rain. A truly spectacular wine, one of our favourites	32.00
38 soave classico (suavia) This is a profoundly Italian wine. Our idea of Soave: Fresh, fruity, easy to drink but with an unmistakable character at the same time	23.00	57 eclisse sauvignon blend (la roncaia) intense perfumes and fruity notes, a fine elegant blend of sauvignon blanc and the precious picolit grape	35.00
39 muller thurgau (pravis) an elegant muller thurgau of slight blush colour, with notes of tropical fruit and freshly-cut hay. Its flavour is strong and clear and it is very easy to drink	24.00	58 testarossa bianco (pasetti) an intense and complex golden yellow wine with hints of honey, passion fruit, vanilla and sage. A full bodied white with the perfect balance between alcohol strength and long aromatic persistence, cannot be recommended highly enough, very special	35.00
40 gewurztraminer (pravis) a fantastic wine that has scent of apples, fragrant but not overbearing, very good nose and fruity on the palate, excellent paired with fish and seafood	24.00		
41 chardonnay (branko) lightly oaked, bursting with fruit and full of character	24.00		
42 malvasia (tenuta stella) bright golden and very lively colour, characterised by intense fruity notes of apple, pear, banana and hazelnut. Fresh and soft, balanced with great structure and length on the palate	25.00		
43 chardonnay (toros) yellow in colour with notes of green apple, banana and crusty bread. A fantastic chardonnay from Franco Toros	25.00		
44 trebbiano "zarachè" (pasetti) a clean light dry white made from the trebbiano grape this has a fresh bouquet with lemon zest, honey and exotic fruit	25.00		
45 friulano complex aromas of sliced peaches, almonds and light caramel precede a solid core of fruit that is balanced by ample notes of minerals and spices with a slight hint of bitter almond on the finish	25.00		
46 sauvignon (branko) classic sauvignon bouquet of fruit and herbs, lively flavours and a harmonious finish	25.00		
47 pinot grigio (branko) hints of melon and green apple, with floral and light spice aromas	25.00		
48 pinot grigio (toros) straw yellow colour, distinctive aroma and flavours of hay and hazelnut, very persistent with a strong structure	26.00		
49 sauvignon (toros) straw yellow with hints of fig leaf, sage and green pepper. A strong, persistent and well structured sauvignon	26.00		
50 pecorino (pasetti) the wine has a strong structure and a bouquet of elderberry and ripe fruits. It is soft and warm with a long persistence. Pairs well with risotto, light cheeses and white meats	26.00		
		VINO DA TAVOLA (house wine)	
		64 red or white (75cl)	18.90
		65 rosé (75cl)	19.90
		LE BOLLICINE (sparkling)	
		66 lambrusco rosso (medici) award winning dry sparkling red that will change your opinion of lambrusco forever (served chilled)	22.00
		67 prosecco	27.00
		68 pink prosecco	29.00
		69 house champagne	35.00
		70 veuve clicquot yellow label	69.00
		71 bollinger	75.00
		72 laurent perrier brut rose	87.00
		73 dom perignon (moet et chandon)	185.00
		74 cristal	275.00



SAN MARCO GROUP

ANGELO'S
RISTORANTE & PIZZERIA
ESTD 1980

Italian
THE ORCHARD
RISTORANTE & PIZZERIA
ESTD 1985

Stratos
FOOD WINE MUSIC

PINOCCHIO'S
RISTORANTE & PIZZERIA
ESTD 1982

Trattoria
SAN MARCO
RISTORANTE & PIZZERIA
ESTD 2008

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