

APPETIZERS

bowl of olives a selection of olives marinated in herbs	3.90
focaccia rosmarino rosemary, olive oil and sea salt	5.90
garlic bread	5.90
garlic bread with tomato	5.90
garlic bread mexicano onions, tomato and chilli	5.90
garlic bread speciale chilli, rosemary, pancetta, cherry tomatoes	6.50
garlic bread with cheese	6.50

ANTIPASTI

caprese salad (v) sliced mozzarella, fresh tomato and basil salad	7.50
cocktail di gamberi shelled prawns served on salad leaves with marie rose sauce	7.50
funghi ripieni (v) oven baked mushrooms filled with garlic butter and breadcrumbs	6.90
pâté della casa homemade pâté served with toast and cranberry sauce	6.90
melone fantasia (v) seasonal melon and exotic fruits served with a fruit coulis	5.90
spicy chicken wings cooked with garlic, peppers and fresh chilli	7.50
minestrone alla paesana (v) freshly made Italian vegetable soup	5.50
fegatini alla veneziana chicken livers sautéed with onions and chilli	7.90
a.m.b. avocado, mozzarella and crispy bacon salad served with an olive oil and balsamic dressing	7.90
spare ribs slow cooked pork ribs in a barbecue sauce	9.90
bresaola thinly sliced cured Italian beef served with parmesan shavings, rocket leaves and olive oil	7.90
calamari fritti deep fried squid served on salad leaves with tartare sauce	8.90
prosciutto crudo e melone San Daniele gran riserva cured ham, fresh melon and exotic fruits	8.90
smoked chicken and duck salad served with a balsamic vinegar and olive oil dressing	8.90

brie deep fried brie served with cranberry sauce	7.80
black pudding and salami bruschetta black pudding and salami, pan-fried with balsamic vinegar, topped with caramelised onions and served on toasted bread	7.80
seafood antipasto a selection of smoked, marinated and fresh seafood	9.50
Italian antipasto a selection of cured Italian meats and olives marinated in fresh herbs	9.50
fresh asparagus served with San Daniele gran riserva cured ham, roasted peppers and parmesan shavings	8.90
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	7.90

PASTA

vegetarian lasagne (v) layers of pasta with Mediterranean vegetables	11.90
lasagne layers of pasta with bolognese sauce	11.90
cannelloni layers of pasta rolled and filled with meat and spinach	11.90
tortellini alla crema meat filled pasta in a cream, ham and mushroom sauce	11.50
spaghetti alla bolognese pasta served with traditional Italian ragù	10.90
fettuccine al salmone pasta ribbons in a light cream sauce with fresh salmon, smoked salmon, sun-dried tomatoes and basil	12.90
penne all'arrabbiata pasta tubes in a spicy salami, peppers and tomato sauce	11.90
ravioli al granchio large crabmeat filled ravioli served in a tomato, crayfish and basil sauce, with a touch of cream	13.90
ravioli alla toscana large porcini filled ravioli served in a wild mushroom, pancetta and cream sauce	12.90
tortelloni di ricotta e spinaci (v) pasta parcels filled with spinach and ricotta cheese in a cream sauce	12.50
fusilli all'amatriciana pasta served in a smoked ham, spicy salami, Italian sausage and tomato sauce	11.90
gran spaghetti pescatore spaghetti, sautéed with a selection of seafood, garlic, olive oil, fresh tomatoes, white wine and basil	16.50

PIZZE

margherita (v) the classic mozzarella, tomato and oregano pizza	10.90
romana cooked ham and mushrooms	11.90
napoletana olives and anchovies	11.90
pescatore a selection of seafood	12.90
quattro stagioni ham, artichokes, onions and mushrooms	11.90
vegetarian (v) freshly grilled aubergine, courgettes, peppers and asparagus	11.90
funghi (v) mushrooms	11.90
diavola spicy salami	11.90
prosciutto cooked ham	11.90
tonno tuna and onion	12.50
hawaiian ham and pineapple	11.90
zingara chicken and sweetcorn	11.90
orchard roquette leaves, San Daniele gran riserva prosciutto and parmesan shavings	13.90
papera smoked chicken, smoked duck and sun-dried tomatoes	11.90
thai prawns, chicken, garlic, peppers and fresh chilli	11.90
contadina chicken, peppers, spicy salami, salame rustico and pancetta	11.90
nostromo crayfish tails, tuna, spring onion, garlic and fresh chilli	12.90
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

crespelle 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	18.90
pollo alla crema chicken breast cooked with onions, mushrooms, white wine and fresh cream	17.90
pollo diane chicken breast cooked with onions, mushrooms and French mustard, finished with brandy, cream and wine	17.90
vitello ai funghi pan-fried escalopes of veal served in a cream, brandy and wild mushroom sauce	18.90
braised duck leg legs of corn-fed Goosnargh duck served in an orange and apricot sauce	18.90
fracosta al pepe sirloin steak cooked with freshly ground black pepper in a cream and brandy sauce	21.90
steak diane thin pounded sirloin cooked with onions, mushrooms and French mustard, finished with brandy, cream and wine	19.90
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	17.50
spicy pork tender strips of pork, pan-fried with field mushrooms, sweet chilli and ginger, served with rice	16.90
medaglioni stilton medallions of beef fillet cooked in a rich port sauce, topped with stilton	23.90
all appropriate main dishes will be served with potatoes and vegetables of the day	
saucers	2.00
house salad	3.90
rocket and parmesan	4.20
french fries	3.50
(v) denotes dishes which are vegetarian	

ALLERGIES AND INTOLERANCES PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES BEFORE PLACING YOUR ORDER, WE WILL BE PLEASED TO PROVIDE YOU WITH DETAILED ALLERGEN INFORMATION IF REQUIRED. UNFORTUNATELY IT IS NOT POSSIBLE TO GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES.

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!

ANGELO'S
RISTORANTE & PIZZERIA
ESTD 1980

THE ITALIAN ORCHARD
RISTORANTE & PIZZERIA
ESTD 1985

Stratas
FOOD WINE MUSIC

PINOCCHIO'S
RISTORANTE & PIZZERIA
ESTD 1982

Tritoria SAN MARCO
RISTORANTE & PIZZERIA
ESTD 2008

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	21.00	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	21.00	18 nero d'avola versace (feudi pisciotto) intense ruby red colour, typical of Nero d'Avola, delicate and persistent notes of red and black fruits, full, velvety and persistent	35.00
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 crianza (lópez cristobal) a superb Spanish red from the D.O. Ribera del Duero. Single variety Tinta del Pais to which a little Merlot is also added, aged for 12 months in French (70%) and American (30%) oak	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 varieties, 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 classico viacosta (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

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
31 testarossa rosé (pasetti) a bright cherry red wine with hints of wild berries. Strong minerality and acidity are mixed up with a strawberry and wild rose aftertaste	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	21.00	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)	19.90
65 rosé (75cl)	21.00

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