





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

<b>bowl of olives</b>	3.90
a selection of olives marinated in herbs	
<b>focaccia rosmarino</b>	6.20
rosemary, olive oil and sea salt	
<b>garlic bread</b>	6.20
<b>garlic bread with tomato</b>	6.20
<b>garlic bread mexicano</b>	6.20
onions, tomato and chilli	
<b>garlic bread speciale</b>	6.70
chilli, rosemary, pancetta, cherry tomatoes	
<b>garlic bread with cheese</b>	6.70

## ANTIPASTI

<b>caprese salad (v)</b>	7.80
sliced mozzarella, fresh tomato and basil salad	
<b>cocktail di gamberi</b>	7.90
shelled prawns served on salad leaves with marie rose sauce	
<b>funghi ripieni (v)</b>	7.50
oven baked mushrooms filled with garlic butter and breadcrumbs	
<b>pâté della casa</b>	6.90
homemade pâté served with toast and cranberry sauce	
<b>melone fantasia (v)</b>	5.90
seasonal melon and exotic fruits served with a fruit coulis	
<b>spicy chicken wings</b>	7.90
cooked with garlic, peppers and fresh chilli	
<b>minestrone alla paesana (v)</b>	5.90
freshly made Italian vegetable soup	
<b>fegatini alla veneziana</b>	7.90
chicken livers sautéed with onions and chilli	
<b>a.m.b.</b>	7.90
avocado, mozzarella and crispy bacon salad served with an olive oil and balsamic dressing	
<b>spare ribs</b>	9.90
slow cooked pork ribs in a barbecue sauce	
<b>bresaola</b>	8.50
thinly sliced cured Italian beef served with parmesan shavings, rocket leaves and olive oil	
<b>calamari fritti</b>	9.50
deep fried squid served on salad leaves with tartare sauce	
<b>prosciutto crudo e melone</b>	9.50
San Daniele gran riserva cured ham, fresh melon and exotic fruits	
<b>smoked chicken and duck salad</b>	8.90
served with a balsamic vinegar and olive oil dressing	

<b>brie</b>	7.90
deep fried brie served with cranberry sauce	
<b>black pudding and salami bruschetta</b>	8.50
black pudding and salami, pan-fried with balsamic vinegar, topped with caramelised onions and served on toasted bread	
<b>seafood antipasto</b>	10.90
a selection of smoked, marinated and fresh seafood	
<b>Italian antipasto</b>	10.90
a selection of cured Italian meats and olives marinated in fresh herbs	
<b>fresh asparagus</b>	9.50
served with San Daniele gran riserva cured ham, roasted peppers and parmesan shavings	
<b>warm goats cheese (v)</b>	8.50
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

<b>vegetarian lasagne (v)</b>	13.90
layers of pasta with Mediterranean vegetables	
<b>lasagne</b>	13.90
layers of pasta with bolognese sauce	
<b>cannelloni</b>	13.90
layers of pasta rolled and filled with meat and spinach	
<b>tortellini alla crema</b>	13.50
meat filled pasta in a cream, ham and mushroom sauce	
<b>spaghetti alla bolognese</b>	12.90
pasta served with traditional Italian ragù	
<b>fettuccine al salmone</b>	14.50
pasta ribbons in a light cream sauce with fresh salmon, smoked salmon, sun-dried tomatoes and basil	
<b>penne all'arrabbiata</b>	13.50
pasta tubes in a spicy salami, peppers and tomato sauce	
<b>ravioli al granchio</b>	14.50
large crabmeat filled ravioli served in a tomato, crayfish and basil sauce, with a touch of cream	
<b>ravioli alla toscana</b>	13.90
large porcini filled ravioli served in a wild mushroom, pancetta and cream sauce	
<b>tortelloni di ricotta e spinaci (v)</b>	13.90
pasta parcels filled with spinach and ricotta cheese in a cream sauce	
<b>fusilli all'amatriciana</b>	13.50
pasta served in a smoked ham, spicy salami, Italian sausage and tomato sauce	
<b>gran spaghetti pescatore</b>	16.90
spaghetti, sautéed with a selection of seafood, garlic, olive oil, fresh tomatoes, white wine and basil	

## PIZZE

<b>margherita (v)</b> the classic mozzarella, tomato and oregano pizza	11.90
<b>romana</b> cooked ham and mushrooms	12.90
<b>napoletana</b> olives and anchovies	12.90
<b>pescatore</b> a selection of seafood	13.90
<b>quattro stagioni</b> ham, artichokes, onions and mushrooms	12.90
<b>vegetarian (v)</b> freshly grilled aubergine, courgettes, peppers and asparagus	12.90
<b>funghi (v)</b> mushrooms	12.90
<b>diavola</b> spicy salami	13.50
<b>prosciutto</b> cooked ham	12.90
<b>tonno</b> tuna and onion	13.50
<b>hawaiian</b> ham and pineapple	12.90
<b>zingara</b> chicken and sweetcorn	12.90
<b>orchard</b> rocket leaves, San Daniele gran riserva prosciutto and parmesan shavings	14.50
<b>papera</b> smoked chicken, smoked duck and sun-dried tomatoes	13.50
<b>thai</b> prawns, chicken, garlic, peppers and fresh chilli	13.50
<b>contadina</b> chicken, peppers, spicy salami, salame rustico and pancetta	13.50
<b>nostromo</b> crayfish tails, tuna, spring onion, garlic and fresh chilli	13.90
 all our pizzas have a mozzarella and tomato base	
<b>extra toppings</b>	1.00

FOR FISH AND OTHER SPECIALITIES  
PLEASE SEE OUR SPECIALS MENU

## MAIN DISHES

<b>crespelle orchard</b> folded pancakes filled with chicken, ham and spinach, finished in a creamy cheese sauce with a hint of tomato	12.90
<b>stroganoff</b> tender beef strips in a cream, paprika, mushroom, onion and red wine sauce, served with rice	19.90
<b>pollo mexicana</b> supreme of chicken breast rolled and filled with asparagus and pancetta, served in a tomato, peppers, onions and fresh chilli sauce	18.90
<b>pollo alla valdostana</b> chicken breast cooked in a tomato and cream sauce, topped with San Daniele ham and melted mozzarella	19.90
<b>pollo alla crema</b> chicken breast cooked with onions, mushrooms, white wine and fresh cream	18.90
<b>pollo diane</b> chicken breast cooked with onions, mushrooms and French mustard, finished with brandy, cream and wine	18.90
<b>vitello ai funghi</b> pan-fried escalopes of veal served in a cream, brandy and wild mushroom sauce	22.90
<b>braised duck leg</b> legs of corn-fed Goosnargh duck served in an orange and apricot sauce	22.90
<b>fracosta al pepe</b> sirloin steak cooked with freshly ground black pepper in a cream and brandy sauce	24.90
<b>steak diane</b> thin pounded sirloin cooked with onions, mushrooms and French mustard, finished with brandy, cream and wine	19.90
<b>sirloin steak</b>	23.90
<b>lamb shank</b> slow cooked in a rich rosemary and red wine sauce	24.90
<b>scaloppine pinocchio</b> escalopes of pork cooked with peppers in a fresh cream and brandy sauce	18.90
<b>spicy pork</b> tender strips of pork, pan-fried with field mushrooms, sweet chilli and ginger, served with rice	17.90
<b>medaglioni stilton</b> medallions of beef fillet cooked in a rich port sauce, topped with stilton	25.90

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

<b>saucés</b>	2.90
<b>house salad</b>	3.90
<b>rocket and parmesan</b>	4.20
<b>french fries</b>	3.80

(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)

<b>1 refosco (zaglia)</b> this refosco has a deep violet colour and a slight bitterness. On the palate, there are strong currant, wild berry and plum flavours	<b>24.00</b>	<b>17 barbaresco (lodali)</b> 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	<b>29.00</b>
<b>2 cabernet (zaglia)</b> violet in colour, herbaceous aromas of wild blackberry and soft fruits with nuances of spices and wood	<b>24.00</b>	<b>18 nero d'avola versace (feudi pisciotto)</b> intense ruby red colour, typical of Nero d'Avola, delicate and persistent notes of red and black fruits, full, velvety and persistent	<b>35.00</b>
<b>3 dolcetto (lodali)</b> full and harmonious, notes of red fruits, soft with a pleasantly bitter aftertaste	<b>24.00</b>	<b>19 celtico (moschioni)</b> 50% merlot and 50% cabernet - pitch black in colour with sweet, smoky notes of cassis, cherry and wet earth, excellent	<b>35.00</b>
<b>4 valpolicella classico (begali)</b> black olives, spicy undertones and ripe blueberries coat the velvety smooth palate, a light fragrant red similar to beaujolais	<b>24.00</b>	<b>20 real (moschioni)</b> 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	<b>35.00</b>
<b>5 montepulciano fonte romana (pasetti)</b> 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	<b>24.00</b>	<b>21 merlot rosso degli ulivi (aldo polencic)</b> hints of mature cherry with a mineral finish, a highly recommended merlot from this fantastic Friulan winemaker	<b>35.00</b>
<b>6 roble (lopez cristobal)</b> Deep cherry red colour, aromas of strawberry and forest fruits, aged in new French oak barrels for three months before resting for the same amount of time in the bottle	<b>25.00</b>	<b>22 capatosta (poggio argentiera)</b> 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	<b>35.00</b>
<b>7 chianti (casa emma)</b> aromas of dark ripe berries embellished with smoke and earth, a great chianti classico	<b>28.00</b>	<b>23 barolo (lodali)</b> rich, dark and deep, a robust, complex, powerful and full-bodied red	<b>37.00</b>
<b>8 nero d'avola (feudi del pisciotto)</b> the prince of Sicilian wines and the most difficult variety to find in true purity. Rounded, warm and full-bodied	<b>27.00</b>	<b>24 merlot (la roncaia)</b> red cherries, blackberries, herbal spices, leather, dried tobacco leaves and strong nice tannins, complex and well balanced	<b>39.00</b>
<b>9 shiraz merlot blend (feudi del pisciotto)</b> 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	<b>27.00</b>	<b>25 finisterre (poggio argentiera)</b> a fruity cabernet franc blend with blackberry, blackcurrant and cassis aromas, accompanied by smoky notes	<b>39.00</b>
<b>10 rosso (branko)</b> a fantastic, well balanced blend of merlot and cabernet sauvignon. Fresh, with raspberry and blueberry on the nose, elegant black cherry on the palate	<b>28.00</b>	<b>26 semidis (masut da rive)</b> 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	<b>39.00</b>
<b>11 valpolicella ripasso (begali)</b> 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	<b>28.00</b>	<b>27 chianti classico viacosta (rodano)</b> a single estate reserve aged for three years before coming to market	<b>40.00</b>
<b>12 rosso (moschioni)</b> 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	<b>28.00</b>	<b>28 amarone (begali)</b> dried cherries, raisins and figs are just a few of the complex aromas this wine has to offer	<b>55.00</b>
<b>13 montepulciano (pasetti)</b> 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	<b>29.00</b>	<b>29 amarone riserva ca bianca (begali)</b> 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!	<b>75.00</b>
<b>14 pinot nero (masut da rive)</b> very delicate, fruity when young (raspberry and cherry), then opens memories of hazelnut, walnut, fruit of underwood. Carefully crafted wine with excellent persistence	<b>29.00</b>		
<b>15 chianti classico (rodano)</b> 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	<b>29.00</b>		
<b>16 tigiolo (begali)</b> 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 Tiliانا, Giordano and Lorenzo, it's deep slightly purple ruby with black reflections, intense and spicy, fantastic with red meat	<b>35.00</b>		

## ROSÉ

<b>30 pinot grigio blush il ramato (scarbolo)</b> bright copper in colour with aromas of apple, wild berries and fresh citrus, fresh with a delicate saltiness	<b>28.00</b>
<b>31 il rosé di masut (masut da rive)</b> a bright cherry red wine with hints of wild berries. Strong minerality and acidity are mixed up with a strawberry and wild rose aftertaste	<b>28.00</b>





## 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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