

Italian
THE ORCHARD
RISTORANTE & PIZZERIA
ESTD 1985



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

THE ITALIAN ORCHARD RISTORANTE & PIZZERIA
Whittingham Lane, Broughton, Preston, Lancashire PR3 5DB Tel 01772 861240 Fax 01772 864541
italianorchard@sanmarcogroup.co.uk www.sanmarcogroup.co.uk

APPETIZERS

bowl of olives a selection of olives marinated in herbs	3.90
focaccia rosmarino rosemary, olive oil and sea salt	6.50
garlic bread	6.50
garlic bread with tomato	6.50
garlic bread mexicano onions, tomato and chilli	6.50
garlic bread speciale chilli, rosemary, pancetta, cherry tomatoes	6.90
garlic bread with cheese	6.90

ANTIPASTI

caprese salad (v) sliced mozzarella, fresh tomato and basil salad	7.90
cocktail di gamberi shelled prawns served on salad leaves with marie rose sauce	8.50
funghi ripieni (v) oven baked mushrooms filled with garlic butter and breadcrumbs	7.90
pâté della casa homemade pâté served with toast and cranberry sauce	7.50
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	8.90
minestrone alla paesana (v) freshly made Italian vegetable soup	5.90
fegatini alla veneziana chicken livers sautéed with onions and chilli	8.50
a.m.b. avocado, mozzarella and crispy bacon salad served with an olive oil and balsamic dressing	8.50
spare ribs slow cooked pork ribs in a barbecue sauce	10.90
bresaola thinly sliced cured Italian beef served with parmesan shavings, rocket leaves and olive oil	8.50
calamari fritti deep fried squid served on salad leaves with tartare sauce	10.90
prosciutto crudo e melone San Daniele gran riserva cured ham, fresh melon and exotic fruits	9.90
smoked chicken and duck salad served with a balsamic vinegar and olive oil dressing	8.90
brie deep fried brie served with cranberry sauce	7.90

black pudding bruschetta pan-fried with salami, balsamic vinegar and caramelised onions, served on toasted bread	8.90
seafood antipasto a selection of smoked, marinated and fresh seafood	10.90
Italian antipasto a selection of cured Italian meats and olives marinated in fresh herbs	10.90
fresh asparagus served with San Daniele gran riserva cured ham, roasted peppers and parmesan shavings	9.90
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	8.90

PASTA

vegetarian lasagne (v) layers of pasta with Mediterranean vegetables	14.90
lasagne layers of pasta with bolognese sauce	14.90
cannelloni layers of pasta rolled and filled with meat and spinach	14.90
tortellini alla crema meat filled pasta in a cream, ham and mushroom sauce	14.90
spaghetti alla bolognese pasta served with traditional Italian ragù	13.90
fettuccine al salmone pasta ribbons in a light cream sauce with fresh salmon, smoked salmon, sun-dried tomatoes and basil	15.90
penne all'arrabbiata pasta tubes in a spicy salami, peppers and tomato sauce	14.90
ravioli al granchio large crabmeat filled ravioli served in a tomato, crayfish and basil sauce, with a touch of cream	15.90
ravioli alla toscana large porcini filled ravioli served in a wild mushroom, pancetta and cream sauce	14.90
tortelloni di ricotta e spinaci (v) pasta parcels filled with spinach and ricotta cheese in a cream sauce	14.90
fusilli all'amatriciana pasta served in a smoked ham, spicy salami, Italian sausage and tomato sauce	14.90
gran spaghetti pescatore spaghetti, sautéed with a selection of seafood, garlic, olive oil, fresh tomatoes, white wine and basil	18.90

PIZZE

margherita (v) the classic mozzarella, tomato and oregano pizza	13.50
romana cooked ham and mushrooms	14.90
napoletana olives and anchovies	14.90
pescatore a selection of seafood	15.90
quattro stagioni ham, artichokes, onions and mushrooms	14.90
vegetarian (v) freshly grilled aubergine, courgettes, peppers and asparagus	14.90
funghi (v) mushrooms	14.50
diavola spicy salami	15.50
prosciutto cooked ham	14.50
tonno tuna and onion	14.90
hawaiian ham and pineapple	14.90
zingara chicken and sweetcorn	14.90
orchard roquette leaves, San Daniele gran riserva prosciutto and parmesan shavings	15.90
papera smoked chicken, smoked duck and sun-dried tomatoes	15.50
thai prawns, chicken, garlic, peppers and fresh chilli	15.50
contadina chicken, peppers, spicy salami, salame rustico and pancetta	15.50
nostramo crayfish tails, tuna, spring onion, garlic and fresh chilli	15.90
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	13.50
stroganoff tender beef strips in a cream, paprika, mushroom, onion and red wine sauce, served with rice	19.90
pollo mexicana supreme of chicken breast rolled and filled with asparagus and pancetta, served in a tomato, peppers, onions and fresh chilli sauce	19.90
pollo alla valdostana chicken breast cooked in a tomato and cream sauce, topped with San Daniele ham and melted mozzarella	19.90
pollo alla crema chicken breast cooked with onions, mushrooms, white wine and fresh cream	19.90
pollo diane chicken breast cooked with onions, mushrooms and French mustard finished with brandy, cream and wine	19.90
veal chop pan-fried veal chop served in a creamy, brandy, sage and white wine sauce	29.90
braised duck leg legs of corn-fed Gressingham duck served in an orange and apricot sauce	24.90
fracosta al pepe sirloin steak cooked with freshly ground black pepper in a cream and brandy sauce	27.90
steak diane thin pounded sirloin cooked with onions, mushrooms and French mustard, finished with brandy, cream and wine	23.90
sirloin steak	24.90
lamb shank slow cooked in a rich rosemary and red wine sauce	27.90
scaloppine pinocchio escalopes of pork cooked with peppers in a fresh cream and brandy sauce	19.90
spicy chicken tender strips of chicken, pan-fried in ginger, garlic, spring onion, mushrooms and sweet chilli, served with rice	19.90
medaglioni stilton medallions of beef fillet cooked in a rich port sauce, topped with stilton	27.90
all appropriate main dishes will be served with potatoes and vegetables of the day	
saucés	3.00
house salad	4.50
rocket and parmesan	4.50
french fries (v) denotes dishes which are vegetarian	3.90

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.