

Italian
THE ORCHARD

RISTORANTE & PIZZERIA

ESTD 1985

APPETIZERS

bowl of olives	4.90
a selection of olives marinated in herbs	
focaccia rosmarino	6.90
rosemary, olive oil and sea salt	
garlic bread	6.90
garlic bread with tomato	7.50
garlic bread mexicano	7.50
onions, tomato and chilli	
garlic bread speciale	7.50
chilli, rosemary, pancetta, cherry tomatoes	
garlic bread with cheese	7.90

ANTIPASTI

caprese salad (v)	8.90
sliced mozzarella, fresh tomato and basil salad	
cocktail di gamberi	8.90
shelled prawns served on salad leaves with marie rose sauce	
funghi ripieni (v)	8.50
oven baked mushrooms filled with garlic butter and breadcrumbs	
pâté della casa	7.90
homemade pâté served with toast and cranberry sauce	
melone fantasia (v)	6.50
seasonal melon and exotic fruits served with a fruit coulis	
spicy chicken wings	8.90
cooked with garlic, peppers and fresh chilli	
minestrone alla paesana (v)	5.90
freshly made Italian vegetable soup	
fegatini alla veneziana	8.90
chicken livers sautéed with onions and chilli	
a.m.b.	8.90
avocado, mozzarella and crispy bacon salad served with an olive oil and balsamic dressing	
spare ribs	12.50
slow cooked pork ribs in a barbecue sauce	
bresaola	8.90
thinly sliced cured Italian beef served with parmesan shavings, rocket leaves and olive oil	
calamari fritti	11.90
deep fried squid served on salad leaves with tartare sauce	
prosciutto crudo e melone	10.90
San Daniele gran riserva cured ham, fresh melon and exotic fruits	
smoked duck salad	9.90
served with a balsamic vinegar and olive oil dressing	
brie	8.50
deep fried brie served with cranberry sauce	

black pudding bruschetta	8.90
pan-fried with salami, balsamic vinegar and caramelised onions, served on toasted bread	
seafood antipasto	12.50
a selection of smoked, marinated and fresh seafood	
Italian antipasto	11.90
a selection of cured Italian meats and olives marinated in fresh herbs	
fresh asparagus	9.90
served with San Daniele gran riserva cured ham, roasted peppers and parmesan shavings	
warm goats cheese (v)	8.90
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)	16.90
layers of pasta with Mediterranean vegetables	
lasagne	16.90
layers of pasta with bolognese sauce	
cannelloni	16.90
layers of pasta rolled and filled with meat and spinach	
tortellini alla crema	16.50
meat filled pasta in a cream, ham and mushroom sauce	
spaghetti alla bolognese	14.90
pasta served with traditional Italian ragù	
fettuccine al salmone	17.90
pasta ribbons in a light cream sauce with fresh salmon, smoked salmon, sun-dried tomatoes and basil	
penne all'arrabbiata	16.90
pasta tubes in a spicy salami, peppers and tomato sauce	
ravioli al granchio	17.90
large crabmeat filled ravioli served in a tomato, crayfish and basil sauce, with a touch of cream	
ravioli alla toscana	17.50
large porcini filled ravioli served in a wild mushroom, pancetta and cream sauce	
tortelloni di ricotta e spinaci (v)	16.90
pasta parcels filled with spinach and ricotta cheese in a cream sauce	
fusilli all'amatriciana	16.90
pasta served in a smoked ham, spicy salami, Italian sausage and tomato sauce	
gran spaghetti pescatore	19.90
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	15.90
romana cooked ham and mushrooms	17.50
napoletana olives and anchovies	16.90
pescatore a selection of seafood	17.90
quattro stagioni ham, artichokes, onions and mushrooms	17.50
vegetarian (v) freshly grilled aubergine, courgettes, peppers and asparagus	16.90
funghi (v) mushrooms	16.90
diavola spicy salami	17.90
prosciutto cooked ham	16.90
tonno tuna and onion	17.50
hawaiian ham and pineapple	17.50
zingara chicken and sweetcorn	17.50
orchard rocket leaves, San Daniele gran riserva prosciutto and parmesan shavings	18.50
papera chicken, smoked duck and sun-dried tomatoes	17.90
thai prawns, chicken, garlic, peppers and fresh chilli	17.90
contadina chicken, peppers, spicy salami, salame rustico and pancetta	17.90
nostromo crayfish tails, tuna, spring onion, garlic and fresh chilli	17.90
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	15.50
stroganoff tender beef strips in a cream, paprika, mushroom, onion and red wine sauce, served with rice	22.90
pollo mexicana supreme of chicken breast rolled and filled with asparagus and pancetta, served in a tomato, peppers, onions and fresh chilli sauce	21.90
pollo alla valdostana chicken breast cooked in a tomato and cream sauce, topped with San Daniele ham and melted mozzarella	22.90
pollo alla crema chicken breast cooked with onions, mushrooms, white wine and fresh cream	21.90
pollo diane chicken breast cooked with onions, mushrooms and French mustard finished with brandy, cream and wine	21.90
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	26.90
fracosta al pepe sirloin steak cooked with freshly ground black pepper in a cream and brandy sauce	31.00
steak diane thin pounded sirloin cooked with onions, mushrooms and French mustard, finished with brandy, cream and wine	26.90
sirloin steak	27.90
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	21.90
spicy chicken tender strips of chicken, pan-fried in ginger, garlic, spring onion, mushrooms and sweet chilli, served with rice	21.00
medaglioni stilton medallions of beef fillet cooked in a rich port sauce, topped with stilton	28.90

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

saucers	3.00
house salad	4.50
rocket and parmesan	4.50
french fries (v) denotes dishes which are vegetarian	4.50

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.



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