

APERITIVI

FRESCO £7.90

elderflower liqueur, fresh mint, cucumber, prosecco + soda

LIMONCELLO SPRITZER £6.90

limoncello, prosecco, soda + fresh raspberries

APEROL SPRITZ £7.90

aperol aperitif, prosecco, soda + orange slice

ROSSINI £6.90

strawberry puree + prosecco

OLIVE MARINADE v £2.50

mixed marinated olives with italian herbs

ASSORTED ITALIAN BREADS v £3.20

with extra virgin olive oil & balsamic vinegar for dipping

GARLIC PIZZA BREAD v £3.50

with mozzarella v £3.90

with tomato v £3.90

with balsamic onions & mozzarella v £3.90

ZUPPA DEL GIORNO £5.50

home made soup of the day served with warm italian breads

BRUSCHETTA POMODORI v £5.90

cherry vine tomatoes, pesto, red onions & basil on garlicky toasted ciabatta drizzled with extra virgin olive oil

FUNGHI TRIFOLATI v £5.90

Oyster mushrooms sautéed in garlic, white wine, dolcelatte cheese & cream sauce with toasted sourdough

GAMBERONI PICANTE £8.90

Pan fried king prawns sautéed in lemon, parsley, white wine & cherry tomato sauce with a touch of chilli served with toasted Italian breads for dipping

INSALATA CAPRESE v £5.90

Fresh buffalo mozzarella, sliced vine tomatoes & fresh basil drizzled with extra virgin olive oil

CALAMARI FRITTI £6.50

Squid fried until golden served with a lemon wedge & home-made tartar sauce

ANTIPASTI ITALIANO £8.90/£15.90

A selection of Italian cured meats with olives, sun blushed tomatoes, artichokes, peppers & buffalo mozzarella served with rustic breads

INSALATA DI CAPRA v £6.50

Crumbled goat's cheese on wild rocket & apple salad with caramelised onions & pomegranate

ARANCINI FUNGHI v £5.90

Crispy risotto balls stuffed with mushrooms, mozzarella & thyme served with arrabbiata sauce

BYO STEAK NIGHT

Come and join us from 6pm every Wednesday and experience our unique Build Your Own Steak Night menu PLUS add a bottle of wine 1/2 price!

Ask staff for more details. T&C apply.

STUZZICHINI

ANTIPASTI

PIZZA

Our signature Italian thin base is home made & hand stretched, topped with our own tomato sauce.

MARGHERITA £6.90

tomato, mozzarella cheese & fresh basil

PROSCIUTTO FUNGHI £8.90

tomato, mozzarella, ham & mushroom

CAPRICCIOSA £9.90

tomato, mozzarella, parma ham, artichokes & olives

CALZONE £10.90

mozzarella, ham, pepperoni, mushrooms, caramelised onions topped with our home made bolognese sauce

RUSTICA £8.90

Tomato, mozzarella, salami, artichokes, sun blushed tomatoes & olives

DIAVOLA £9.90

tomato, mozzarella, marinated chicken, pepperoni, luganega sausage & fresh chillies

GIARDINIERA v £9.50

tomato, mozzarella, goat's cheese, sun blushed tomato, green pesto, rocket & pine nuts

FIorentina v £8.90

tomato, mozzarella, spinach, olives, garlic & egg

RUCOLA £9.90

tomato, mozzarella, parma ham, rocket & parmesan shavings

Extra toppings £1.20 (Chicken or Parma Ham £2.00)

All our pasta sauces are hand made to order using only the freshest & natural ingredients possible. Gluten free options available.

PENNE DIAVOLA v £7.90

home made tomato sauce, garlic, chilli, cherry tomatoes & parsley

SPAGHETTI CARBONARA £8.90

smoked pancetta, crushed black pepper, egg & cream

FETTUCINE LUGANICA £9.90

italian sausage meat in red wine, rosemary, tomato & cream sauce

LINGUINE DI MARE £11.90

tender squid, mussels, tiger prawns, clams & cherry tomatoes in white wine, parsley & light tomato sauce

SPAGHETTI BOLOGNESE £8.90

slow cooked traditional rich beef ragu

FETTUCINE PESTO ROSSO v £9.90

peppers, mushrooms & broccoli tossed in cream & red pesto sauce

PENNE POLLO GORGONZOLA £9.90

chargrilled chicken, broccoli & pine nuts in creamy gorgonzola sauce

PENNE PUTTANESCA £8.90

olives, anchovies, capers & garlic in rich tomato sauce finished with fresh parsley

GNOCCHI v £10.90

wild mushroom, spinach & gorgonzola in creamy parmesan sauce

LINGUINE VONGOLE £10.90

clams, cherry tomatoes & garlic in white wine & parsley sauce

v - Vegetarian Dish

If you have any allergies or dietary requirements please speak to a member of our staff.

AL FORNO & RISOTTO

LASAGNA £9.90

layers of egg pasta, oven baked with fine minced beef ragu & béchamel topped with mozzarella cheese served with side salad

PENNE POLLO SPINACI £9.90

oven baked pasta with chicken, baby spinach & red peppers in parmesan & cream sauce topped with mozzarella cheese served with side salad

RISOTTO PRIMAVERA v £10.50

broccoli, fine beans, peas & spring onions with white wine & mascarpone, finished with parmesan shavings & fresh mint leaves

RISOTTO FUNGHI £10.90

wild mushroom & mascarpone risotto finished with parmesan shavings & drizzled with truffle oil

We use the finest of locally sourced produce, all expertly cooked to your liking.

POLLO ALLA MILANESE £12.90

pan fried chicken breast coated in breadcrumbs served with spaghetti pomodoro

FILETTO £20.90

grilled 8oz fillet steak with peppercorn sauce or garlic butter served with french fries

COSTATA £18.90

grilled 10oz rib eye steak with peppercorn sauce or garlic butter served with french fries

TONNO FAGIOLINI £13.95

grilled tuna steak on five bean salad with salsa verdi

POLLO VERDURE £13.90

pan roasted chicken supreme with tender stem broccoli, buttered green bean & tarragon sauce served with creamy mash

SCALOPPINE AL FUNGHI £13.90

pan fried veal escalopes in a mushroom, white wine, cream & parsley sauce served with sautéed potatoes

SALMONE E SPINACI £14.90

crispy skin salmon supreme on a bed of wilted spinach served with crushed new potatoes & saffron cream

TONNO NICOISE £12.90

seared tuna steak with olives, anchovies, green beans, baby potatoes, egg & mixed leaf served with toasted rustic bread

INSALATA DI CAPRA E FREGOLA v £10.90

oven baked goat's cheese on a bed of vegetable fregola salad & pomegranate with toasted pine nuts drizzled with balsamic reduction & extra virgin olive oil

INSALATA

CONTORNI

SPINACI spinach with garlic & cream £3.20

FAGIOLI VERDI garlic green beans £2.90

INSALATA DELLA CASA house side salad £2.70

INSALATA DI RUCOLA rocket & parmesan shavings £3.90

INSALATA DI POMODORO tomato & red onion £2.90

FRITTE french fries £2.90

PURE DI PATATE creamy mashed potatoes £3.00

PATATE ARROSTO rosemary sautéed potatoes £2.90

CARNE & PESCE

SPARKLING 125ml BTL

MOET ET CHANDON

why not treat yourself with the world's most loved champagne? offers a bright freshness, a seductive palate and an elegant maturity revealing aromas of pear, citrus and brioche

£50.00

VEUVE CLICQUOT

here is a true member of Brut family. well structured, admirably vinous, perfect combination of richness and elegance with citrus fruits and real freshness

£60.00

PROSECCO DOC TREVISO BRUT 'BATISO'

aromatic bouquet with hints of flowers & banana, fruity & well-balanced, supported by a fine perlage, which is remarkably persistent in the glass

£5.60

£23.90

SPUMANTE ROSE

brilliant cherry red colour. soft, creamy mousse with good length, a delicate cordon on the surface & a lingering cascade of thin bubbles. delicate flavour of small red fruits

£5.80

£25.90

ROSE WINE 175ml BTL

PINOT GRIGIO RAMATO

rich & fruity with delicate notes of roses on the nose

£4.90

£18.90

ROSATO NOVEMENTI

Rose petal with Ruby reflections, roses & wild strawberry at the nose pleasant flavour, fresh & smooth

£17.90

WHITE WINE

TREBBIANO D'ABRUZZO

dry & light in colour & flavours with a lingering taste of bitter almonds

£3.90

£14.90

PINOT GRIGIO

pale straw yellow with hints of gold, lightly aromatic with hints of jasmine, & a pleasant, persistent aftertaste

£4.90

£18.90

SAUVIGNON 'ZAGARA'

fruity & refreshing with floral, citrus & green apple flavours balanced by a hint of ripe tropical fruit

£6.20

£22.80

GAVI DI GAVI 'LA PIACENTINA'

pale gold in colour with flashes of diamond brilliance, it has a light, fresh, mineral & citrus bouquet. the palate is crisp & dry, with a hint of ripe pears & a complex array of red & green apples, the finish is mouthwateringly refreshing & lengthy.

£6.70

£24.80

RIBOLLA GIALLA

an intense nose of ripe tropical fruits, with light notes of vanilla pods & dry nuts.

£27.90

RED WINE 175ml BTL

MONTEPULCIANO D'ABRUZZO

ruby red colour, typical vinous, pleasant bouquet, soft, tasty flavours

£3.90

£14.90

BARBERA PIEMONTE

ruby red in colour, dry, smooth & well balanced

£22.80

MERLOT VENETO

dark, juicy & fruity, very easy to drink wine

£5.20

£19.90

CABERNET SAUVIGNON

intense red colour tending to garnet with violet tints. intense, persistent & wide scent, slightly herby with hints of raspberry & vanilla. dry, harmonic & rich taste, very persistent in mouth.

£4.90

£18.90

SYRAH DI SICILIA 'MOMENTI'

bright red with an intense bouquet of wild berries. the taste is full-bodied, round & mellow.

£6.50

£23.80

CHIANTI 'CIBREO'

intensive red with garnet reflections. bouquet is elegant, winely with notes of cherries. flavour is dry, smooth & pleasant, long finish.

£6.20

£22.90

AMARONE CLASSICO

intense garnet red in colour, this wine is rich, full bodied & firm. its perfume is clear & fresh, its taste is velvety & lingering. Well structured & beautifully balanced.

£39.90

BEERS & CIDER

PERONI NASTRO AZZURO

on draught 5.1% ABV

£5.20 pint £3.00 half

BIRRA ITALIA

330ml 4.6% ABV

£4.00

MAGNERS ORIGINAL

568ml 4.5% ABV

£4.20

SOFT DRINKS

COCA COLA

330ml bottle

£2.60

DIET COKE

330ml bottle

£2.60

SPRITE

330ml bottle

£2.60

ORANGE/APPLE/CRANBERRY JUICE

£2.50

SAN PELLEGRINO/AQUA PANNA

500ml bottle mineral water

£2.95

MIXERS

£0.80

SPIRITS & LIQUEURS

PRICED BETWEEN £3.25 • £4.50

JOHNNIE WALKER BLACK LABEL

CHIVAS REGAL 12YR

COURVOISIER

MARTEL

REMY MARTIN

BOMBAY SAPPHIRE

JACK DANIELS

BACARDI

CAPTAIN MORGAN SPICED RUM

MARTINI EXTRA DRY

MARTINI BIANCO

MARTINI ROSSO

CAMPARI

SOUTHERN COMFORT

ARCHERS

COINTREAU

MALIBU

TEQUILA

PIMMS

PERNOD

GRAPPA

LIMONCELLO

GREY GOOSE VODKA

KAHLUA

BAILEYS

FRANGELICO

AMARETTO

SAMBUCA

GRAND MARNIER

DRAMBUIE

TIA MARIA

AVERNA

CHEF'S FAVOURITE WINE

IRPINIA FALANGHINA

175ml £6.20

Bottle £22.90

a fine & well-known wine, thanks to its balance in composition & the perfect harmony of scents. it brings together full-bodiness & a refined aromatic quality. the fruity scent of pear is enriched by a floral aftertaste & noted of slightly bitter almond.

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