

Terrazza Ristorante Italiano

STUZZICHINI

Enjoy while you wait with an aperitif

Pizzette Ripiene *	Pizza dough balls filled with spicy Nduja sausage & mozzarella <u>OR</u> sundried tomato & mozzarella with a spicy tomato dipping sauce	5.95
Pizzette Fritte *	Deep fried pizza served with a spicy tomato sauce	5.75
Olive della Casa *	Herby dressed olives with pickled garlic	4.25
Pane Misto *	Warm Italian breads served with oil & balsamic glaze	4.75
Pizza all'aglio*	Pizza garlic bread with rosemary and rock salt	5.95
Ascolane	Large green olives filled with meat ragu, breaded & fried with mayonnaise	4.75
	with mozzarella	6.95

ANTIPASTI

Antipasto Classico	A platter of 'Affetati' Italian meats & cheese, preserves & truffle oil	9.45 or 18.45 for 2
Antipasto di Pesce	A fish, seafood, mozzarella, asparagus & sun dried tomato platter	9.45 or 18.45 for 2
Formaggio Tomino	A blend of warm cow & goats cheese, with toasted ciabatta & chutney	6.20
Asparagi con Prosciutto	Baked asparagus wrapped in Parma Ham, parmesan shavings garnish	7.45
Zuppa *	Please ask for our soup of the day - served with warm ciabatta	5.75
Arancini	Fried Risotto balls with mozzarella, peas & mushrooms served with our spicy tomato sauce	6.95
Mozzarella Fritte *	Fresh breaded mozzarella, deep fried & served with sweet chilli dip	5.90
Funghi di Lusso *	Baked open cup mushroom, topped with home made chutney, goats cheese, smoked salmon, served on toasted ciabatta	6.75

PASTA

We offer fresh Parmesan with all Pasta dishes

		STARTER	MAIN
Spaghetti alla Carbonara	Spaghetti tossed in a 'Guanciale', egg & Parmesan sauce with cracked black pepper	7.45	13.50
Lasagna della Nonna	Homemade Lasagna with layered Bolognese saucy mozzarella, ham peas & mushrooms	7.45	13.50
Pasta al Ragu	Fresh egg pasta in a rich tomato, 'Nduja' sausage meat & Bolognese sauce, finished with Parmesan & black pepper (slightly spicy)	7.45	13.50
Rotondi di Zucca *	Fresh egg pasta parcels filled with pumpkin, served in a creamy, Porcini & field mushroom, garlic sauce	7.45	15.45
Polpette Fatt' In Casa	Homemade meatballs on a bed of pasta in a tomato & basil sauce	7.45	13.95
Panciotti di Pesce	Fresh egg ravioli filled with scallops & prawns, simply served in a butter, asparagus & truffle oil sauce	8.95	17.50
Bauletti	Fresh egg ravioli filled with minced Lobster, in a cream, tomato, smoked salmon & sundried tomato sauce	8.95	17.50
Pappardelle con Filetto	Fresh egg pasta ribbons tossed in a creamy fillet steak, porcini & field mushroom sauce	8.95	17.95
Risotto del Cuoco *	Creamy Risotto with chicken, asparagus, mushrooms, pancetta & a hint of garlic		17.50
Trio di Pasta (for two)	Share 3 pasta dishes of your choice		31.95

POLLO DELLA CASA

House Chicken Dishes

Pollo Maria	Breast of chicken rolled with Parma Ham & mozzarella in a rich tomato sauce, on a bed of wilted spinach, finished with parmesan	13.95
Pollo alla Calabrese	Pieces of Chicken in a rich spicy tomato, sweet pepper, garlic, wine Nduja sausage & potato sauce	13.95
Pollo Ripieno	Breast of chicken rolled with asparagus & dolcelatte cheese, in a creamy dolcelatte Porcini & field mushroom sauce, on a bed of breaded courgettes	13.95

Please tell us about any allergies or any Gluten Free requirements
All dishes marked with an asterix * are or can be made suitable for vegetarians
All our dishes are cooked to order so there may be waiting time

CARNE

House Meat Dishes - All our Fillet steaks are cooked to Medium unless otherwise requested

Braciole di Manzo	Sliced fillet steak rolled with mozzarella, garlic & herbs, with a rich tomato & basil sauce, cooked 'Medium' to create a melted cheese centre	26.95
Vitello ai Porcini	Veal escalope in a creamy porcini & field mushroom sauce, with a hint of Marsala wine, on a bed of wilted spinach	21.45
Spiedini di Carne	Skewered pieces of lamb & Tuscan sausage with a red wine, onion & rosemary sauce on a bed of roasted garlic potatoes	21.95
Filletto al Formaggio	Prime fillet steak with a creamy dolcelatte cheese sauce, topped with dolcelatte & finished with asparagus	26.95
Vitello Saltimbocca	Veal escalope topped with Parma Ham & mozzarella, with a sage & butter sauce served on French beans	21.45
Filletto al Pepe Verde	Prime fillet steak served with our creamy green peppercorn sauce on a bed of French beans	26.95
Rossini alla Terrazza	Prime fillet steak topped with mushroom & pate, served on toasted bread with a rich madeira sauce	26.95
Filletto	Plain prime fillet steak garnished with mushrooms & cherry tomatoes	26.95

PIZZA

All our Pizzas' are thin crust & simply topped for an authentic and traditionally Italian Pizza

Margherita	The original pizza classic, tomato, mozzarella & fresh basil	9.95
Marinara	Margherita base topped with squid, prawns & mussels	14.95
Contadina	A tomato & mozzarella base, topped with chopped Tuscan sausage, salami & spicy Nduja sausage	14.95
Quattro Formaggio	A cheese lovers delight, gorgonzola, mozzarella, emmental & parmesan with fresh basil	14.50
Prosciutto Crudo	Traditional Margerita pizza baked then finished with Parma Ham	14.95
Estiva	Mozzarella base baked then topped with fresh tomatoes, Parma Ham, rocket leaves & shavings of parmesan drizzled with olive oil	14.95
Calzone Classico	A folded pizza with mozzarella, mushrooms & ham, finished with Bolognese sauce	14.50
Calzone della Casa	The house folded pizza filled with mozzarella, mushrooms, polpetta & spicy Nduja sausage, finished with a Napoli sauce	14.95

(Extra toppings : Meat/Fish 2.00 Vegetables 1.00 Cheese 1.50)

CONTORNI

Side Orders

Patate Arrosto	4.25	Patate Fritte	3.95
Roasted garlic & rosemary potatoes		Chips	
Piselli e Pancetta	4.25	Inslata Mista	3.95
Sauteed peas & pancetta with onion & wine		Mixed salad tossed in oil & balsamic vinegar	
Bruschetta (4 pieces)	Plain 4.25	Zucchini Fritti	4.25
Garlic Ciabatta topped with mozzarella OR Sundried tomatoes OR spicy Nduja sausage	Topped 4.95	Breaded, deep fried courgettes	
Asparagi e Limone	4.95	Spinacci In Padella	3.95
Fresh Asparagus dressed with oil & lemon		Wilted spinach with garlic & wine	
Vegetali al Forno	4.75	Cavalfiori	3.95
Roasted courgettes, aubergines, sweet peppers, onion & garlic		Baked cauliflower cheese	

LAGERS

Peroni	Pint 5.80	½ pint 2.80
Morretti		330ml 3.95
Peroni		330ml 3.95
Budweiser		330ml 3.75
Stella Artois		330ml 3.75

SOFT DRINKS

Appletiser	3.20
Coca Cola/ Diet Coke	3.45
J20	275ml 3.20

SPIRITS (FROM)

House spirits	25ml 3.50
House spirits with mixer	4.95
House liqueurs from	3.50
House liqueurs with mixer	4.50
Premium Whiskey & Brandy 25ml	4.00
Premium Whiskey with mixer	5.00
Kopperburg	3.95
Magners	3.95