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**Imocchio's**  
Ristorante and Pizzeria

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La famiglia Bragagnini welcome you to Pinocchio's Ristorante and Pizzeria.

Our menu offers something for everyone, with a wide range of both modern and classic Italian dishes, prepared in our open kitchen using only the finest ingredients.

We prepare and use Italian ingredients whenever possible, and all the dishes are made to authentic Italian recipes.

We strive to source the finest ingredients both from Italy and locally, we believe the better quality of raw ingredient the finer the end result on the plate.

We hope you get as much pleasure eating our food as we do.

Buon appetito!

## APPETIZERS

bowl of olives	3.70
a selection of olives marinated in herbs	
focaccia rosmarino	4.20
rosemary, olive oil and sea salt	
garlic bread	4.20
garlic bread with tomato	4.50
garlic bread mexicano	4.50
onions, tomato and chilli	
garlic bread with cheese	4.70

## ANTIPASTI

caprese salad (v)	6.60
mozzarella, tomato and basil salad	
cocktail di gamberi	5.90
prawn cocktail served on salad leaves with marie rose sauce	
funghi ripieni (v)	5.90
mushrooms filled with garlic butter and breadcrumbs	
pâté della casa	5.70
homemade pâté	
melone fantasia (v)	4.90
seasonal melon and exotic fruits served with a fruit coulis	
spicy chicken wings	5.90
served in a garlic and fresh chilli sauce	
minestrone alla paesana (v)	4.20
freshly made Italian vegetable soup	
fegatini alla veneziana	6.50
chicken livers sautéed with onions and chilli	
a.m.b.	6.80
avocado, mozzarella and crispy bacon salad served with an olive oil and balsamic dressing	
spare ribs	7.50
pork ribs in a barbecue sauce	
bresaola	6.50
cured Italian beef with parmesan shavings and olive oil	
calamari fritti	7.50
deep fried squid served on salad leaves with tartare sauce	
crayfish orientale	6.70
crayfish tails served hot in a ginger and spring onion sauce	
prosciutto crudo e melone	6.90
san daniele gran riserva cured ham, fresh melon and exotic fruits	
smoked chicken and duck salad	6.90
served with a balsamic vinegar and olive oil dressing	
brie	5.90
deep fried brie served with cranberry sauce	

black pudding and salami bruschetta	6.90
black pudding and salami, pan fried with balsamic vinegar, caramelised onions and served on toasted bread	
seafood antipasto	7.50
a selection of smoked, marinated and fresh seafood	
Italian antipasto	7.50
a selection of cured Italian meats and olives marinated in fresh herbs	
fresh asparagus	6.90
served with parma ham, roast peppers and parmesan shavings	
warm goats cheese (v)	6.90
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)	9.50
layers of pasta with mediterranean vegetables	
lasagne	9.50
layers of pasta with bolognese sauce	
cannelloni	9.50
layers of pasta rolled and filled with meat and spinach	
tortellini alla crema	8.70
meat filled pasta in a cream, ham and mushroom sauce	
spaghetti alla bolognese	8.50
pasta served with traditional Italian ragù	
fettuccine al salmone	8.90
pasta ribbons in a light cream sauce with fresh salmon, smoked salmon, sun dried tomatoes and basil	
penne all'arrabbiata	8.90
pasta tubes in a spicy salami, peppers and tomato sauce	
ravioli al granchio	9.90
large crabmeat filled ravioli, served in creamy tomato, crayfish and basil sauce	
ravioli alla toscana	9.90
large wild mushroom filled ravioli served in a creamy porcini and pancetta sauce	
tortelloni di ricotta e spinaci (v)	8.90
pasta parcels filled with spinach and ricotta cheese in a cream sauce	
fusilli all'amatriciana	9.90
pasta served in a smoked ham, spicy salami, Italian sausage and tomato sauce	
gran spaghetti pescatore	12.90
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	7.50
romana cooked ham and mushrooms	8.70
napoletana olives and anchovies	7.90
pescatore a selection of seafood	9.50
quattro stagioni ham, artichokes, onions and mushrooms	8.90
vegetarian (v) freshly grilled aubergine, courgettes, peppers and asparagus	8.90
funghi (v) mushrooms	8.50
diavola spicy salami	9.50
prosciutto cooked ham	8.50
tonno tuna and onion	8.50
hawaiian ham and pineapple	8.50
zingara chicken and sweetcorn	9.50
orchard roquette leaves, san daniele gran riserva prosciutto and parmesan shavings	9.70
papera smoked chicken, smoked duck and sun dried tomatoes	8.90
thai prawns, chicken, garlic, peppers and fresh chilli	8.90
contadina chicken, peppers, spicy salami, salame rustico and pancetta	8.90
<b>all our pizzas have a mozzarella and tomato base</b>	
extra toppings	1.00

## MAIN DISHES

crepelle orchard folded pancakes filled with chicken, ham and spinach, finished in a creamy cheese sauce	11.90
stroganoff tender beef strips in a cream, paprika, mushroom, onion and red wine sauce, served with rice	17.90
pollo mexicana supreme of chicken breast rolled and filled with asparagus and pancetta, served in a tomato, peppers, onions and fresh chilli sauce	14.90
pollo alla valdostana chicken breast cooked in a tomato and cream sauce, topped with san daniele ham and mozzarella	14.90
pollo alla crema chicken breast cooked with onions, mushrooms, white wine and fresh cream	13.90
pollo diane chicken breast cooked with onions, mushrooms and french mustard, finished with cream and wine	13.90
vitello ai funghi pan fried escalopes of veal served in a creamy brandy and wild mushroom sauce	17.80
braised duck leg legs of corn-fed Goosnargh duck served in an orange and apricot sauce	16.90
fracosta al pepe sirloin steak cooked with freshly ground black pepper in a cream and brandy sauce	18.90
steak diane thinly pounded sirloin cooked with mushrooms, onions and french mustard, finished with cream and wine	17.90
sirloin steak	17.90
lamb shank served in a rosemary and red wine sauce	15.90
scaloppine pinocchio escalopes of pork cooked with peppers in a fresh cream and brandy sauce	14.90
spicy pork tender strips of pork, pan fried with field mushrooms, sweet chilli and ginger, served with rice	14.90
medaglioni stilton medallions of beef fillet in a port and stilton sauce	19.50

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

salad bowl	3.50
french fries	3.50

(v) denotes dishes which are vegetarian

FOR FISH AND OTHER SPECIALITIES PLEASE SEE OUR SPECIALS MENU

SERVICE AT CUSTOMERS DISCRETION, PLEASE NOTE ALL GRATUITIES ARE DIVIDED AMONGST THE STAFF

**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)

1	<b>dolcetto d'alba (lodali)</b> ripe plums and cherries make this medium-bodied wine an excellent palate pleaser	16.90
2	<b>refosco (zaglia)</b> intense, herbaceous and winey scent with hints recalling the wild blackberry and soft fruit. Sharp, slightly tannic and pleasingly bitterish flavour	16.90
3	<b>merlot</b> a deep ruby red wine with a full and fragrant aroma	17.50
4	<b>valpolicella classico (begali)</b> black olives, spicy undertones and ripe blueberries coat the velvety smooth palate	17.90
5	<b>cabernet (zaglia)</b> violet in colour, herbaceous aromas of wild blackberry and soft fruits with nuances of spices and wood	19.90
6	<b>montepulciano (casale mattia)</b> deep dark colour with an intense nose, showing a range of ripe cherry, blackberry fruit, coffee and chocolate	19.90
7	<b>merlot (vigna runc)</b> a herbaceous and fruity merlot finished in oak	21.90
8	<b>chianti classico (rodano)</b> aromas of dark ripe berries embellished with smoke and earth	22.90
9	<b>valpolicella ripasso (begali)</b> a good traditional-style valpolicella, with grape skin, damson and light floral and mineral aromas and flavors. Medium bodied, fruit-coated tannins and a mineral finish	23.90
10	<b>morellino di scansano 'bellamarsilia' (poggio argentiera)</b> if you're a fan of chianti, this is a wine you should try - rich, ripe black cherry and berry flavours that blend into a pleasant tartness	24.90
11	<b>merlot (la roncaia)</b> ruby red in colour, this is a full, fragrant, very delicate merlot with slight sweet tannins	24.90
12	<b>shiraz (poggio argentiera)</b> aromas of uncommon depth and complexity; black cherry, plums, earth, underbrush and white pepper	25.90
13	<b>merlot (aldo polencic)</b> hints of mature cherry with a mineral finish	26.90
14	<b>chianti riserva (rodano)</b> a single estate reserve aged for three years before coming to market	28.90
15	<b>tigiolo (begali)</b> big and firm on the palate this blend sings with ripe red currant, blackberries, earth and graphite	28.90
16	<b>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	29.00
17	<b>rosso (il carpino)</b> a blend of 80% merlot and 20% cabernet sauvignon aged 18-24 months in slovenian oak barrels, fantastic	29.00
18	<b>barolo (lodali)</b> rich, dark and deep, a robust, complex, powerful and full-bodied red	34.90
19	<b>amarone (begali)</b> dried cherries, raisins and figs are just a few of the complex aromas this wine has to offer	49.00

## BIANCHI (whites)

20	<b>verduzzo friulano (sweet)</b> golden in colour, with hints of honey and peach flavours	16.90
21	<b>frascati superiore</b> light, dry and fruity, easy drinking	17.50
22	<b>sauvignon</b> medium bodied with good acidity, a good all rounder	17.50
23	<b>chardonnay</b> a full and pleasant taste with a complex bouquet	17.90
24	<b>pinot grigio</b> full bodied, with harmonious structure and balance	18.90
25	<b>sauvignon (vigna runc)</b> a delicate and aromatic wine bursting with the aroma of exotic fruit, yellow peppers and ripe melon	18.90
26	<b>bianco (vigna runc)</b> a great blend of sauvignon blanc, chardonnay and pinot grigio, lively and fresh with a little oaky softness	18.90
27	<b>chardonnay (vigna runc)</b> straw yellow in colour with an aroma reminiscent of apples and acacia flowers	18.90
28	<b>pinot grigio (aldo polencic)</b> fruity, showing soft pear, apple and melon yet still with a little minerality	18.90
29	<b>guazza "vermentino" (poggio argentiera)</b> this lovely vermentino is fresh, crisp, simple and honest, with notes of stone, fruit, rosemary and sage	18.90
30	<b>fonte 40 (poggio argentiera)</b> the wine is elegant and refreshing, with the right acidity and a slightly saline twist. Notes of oak add to the complexity	19.90
31	<b>sauvignon (toros)</b> delicate and well balanced with a nose reminiscent of sage and yellow peppers, remarkably crisp and dry	19.90
32	<b>chardonnay (toros)</b> an inviting and fine taste of liquorice and honey with a sumptuous bouquet	19.90
33	<b>collio bianco (roncus)</b> a blend of pinot bianco, friulano and sauvignon, collio bianco is a deliciously crisp, mineral infused and versatile wine	21.90
34	<b>chardonnay (branko)</b> lightly oaked, bursting with fruit and full of character	24.90
35	<b>my time (scarbolo)</b> a blend of chardonnay, sauvignon and friulano, rich golden colour, ripe cantaloupe, papaya, and mandarin rind, with notes of millefiori honey	24.90
36	<b>pinot grigio (branko)</b> hints of melon and green apple, with floral and light spice aromas	26.90

## VINI SPECIALI

All our wines are special, we choose only those wines which make the grade and meet our high standards, these are a handful of the ones we feel set the benchmark for Italian winemakers.

### BIANCHI SPECIALI (special wines)

- 52 **tocai friulano (aldo polencic)** 19.90  
preferred to pinot grigio by many of those in the know, intense, persistent and fruity with a slightly smoky note
- 53 **pinot bianco (aldo polencic)** 24.90  
dry, soft and full-bodied with a vanilla note and a very long finish
- 54 **ribolla gialla (il carpino)** 28.00\*  
this grape is grown exclusively in the collio hills of friuli - distinctive, tangy, forceful, ribolla flavours of baked apricots and dry dusty earth
- 55 **bianco (il carpino)** 28.00\*  
a blend of chardonnay, ribolla gialla and sauvignon, gentle, full bodied and persistent in flavour
- 56 **bianco 'vecchie vigne' (roncus)** 29.90  
a blend of tocai, malvasia and ribolla, matured in slovenian oak for one year, fantastic
- 57 **malvasia (il carpino)** 29.90\*  
bright yellow in colour the bouquet is winery with hints of green pepper
- 58 **kaplja (damijan)** 29.90\*  
creamy, silky textured, sweetly scented, though rigorously dry on the palate, add to this intense orange blossoms and you have only the beginning of the description of this outstanding wine!
- 59 **torre pieve "chardonnay" (tenuta santa maria)** 29.90  
an intense aroma of fresh fruit, typical of chardonnay, toasted aromas of vanilla, the smell of citrus, hazel-nuts and melted butter
- 60 **gaiospino fumé (fattoria coroncino)** 32.00\*  
bright yellow gold in colour with a rich creamy nose and nutty notes. Very full and powerful palate with deep and concentrated flavours

### ROSSI SPECIALI (special reds)

- 61 **rosso (branko)** 33.00  
a fantastic, well balanced blend of merlot & cabernet sauvignon, fresh, with raspberry & blueberry on the nose, elegant black cherry on the palate
- 62 **barbera vignot (cascina morassino)** 35.00  
barbera was once the wine you drank while waiting for the barolo to become ready, not anymore nice mature feel to the nose of this barbera with restrained black fruits, some tobacco and a perfumed talcy minerality. Very impressive
- 63 **celtico (moschioni)** 36.90  
50% merlot and 50% cabernet - pitch black in colour with sweet, smoky notes of cassis, cherry and wet earth, excellent
- 64 **real (moschioni)** 37.90  
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

- 65 **capatosta (poggio argentiera)** 42.00  
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
- 66 **finisterre (poggio argentiera)** 49.00  
warm, curranty spice-fruit aromas with slightly burnt edges. Ripe and nicely textured with a good, rich mid-palate and a clean, oaky finish
- 67 **brunello di montalcino cupio (pinino)** 49.00  
full, round and silky aromas of blackberry and plum. Full bodied elegance with fine tannins and spicy oak notes
- 68 **barbaresco ovello (cascina morassino)** 59.00  
barbaresco is now beginning to be recognised in its own right as slightly lighter in weight and more elegant style of the nebbiolo variety. A full-bodied big wine with great balance
- 69 **amarone ca bianca (begali)** 69.00  
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
- 70 **rubrum (il carpino)** 75.00  
made from a selection of merlot grapes rubrum is highly acclaimed and greatly appreciated and has won carpino several accolades, refined in large wooden casks

### LE BOLLICINE (sparkling)

- 37 **prosecco** 24.90
- 38 **pink prosecco** 26.90
- 39 **house champagne** 29.00
- 40 **perrier-jouët** 47.00
- 41 **veuve clicquot yellow label** 55.00
- 42 **bollinger** 59.00
- 43 **laurent perrier brut rosé** 79.00
- 44 **dom perignon (moet et chandon)** 149.00

### VINO DA TAVOLA (house wine)

- 50 **red or white (75cl)** 13.90
- 51 **rosé (75cl)** 16.50

\* Every so often, you may see a label announce that the wine is unfiltered; basically this is an explanation for the wine's lack of clarity. For many years, wineries have used techniques to make a wine appear crystal-clear. This makes for a more attractive product as you can see right through them. However, these filtering processes also remove elements that affect the flavours and aromas of a wine, so some winemakers choose not to filter. They believe that filtering strips the wine of its full character and complexity, avoiding filtering also maintains organic status. We are great advocates of these unfiltered, organic wines and enjoy their richer and fuller flavour.

**PINOCCHIO'S RISTORANTE AND PIZZERIA**

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