

ESTD 1982

PINOCCHIO'S

RISTORANTE & PIZZERIA

SPECIAL STARTERS

soup of the day

freshly prepared, homemade soup. Please ask for today's choice **4.90**

focaccia special

topped with crispy pancetta, cherry tomatoes, rosemary and chilli **4.90**

whitebait

lightly floured whitebait deep fried and served with tartar **5.90**

homemade fish cake

served on salad leaves with sweet chilli mayonnaise **6.50**

crispy duck spring rolls

served with a sweet sesame sauce and honey dressing **6.90**

tempura king prawns

deep fried tempura battered king prawns, served with sweet chilli mayonnaise **6.90**

fresh mussels alla crema

mussels in a cream, onion, garlic and white wine sauce served with crusty bread **6.90**

asparagus gratin

asparagus wrapped in speck (Italian ham) baked in a creamy cheese sauce **6.90**

dressed crab

fresh Cornish crab dressed and served on a bed of salad leaves with marie rose sauce and toasted bread **7.90**

king scallops

fresh king scallops grilled and served with diced sweet potato, oyster mushrooms and a creamy tarragon and pink pepper sauce **8.90**

SPECIAL PIZZA

pizza italia

pizza base topped with tomato, mozzarella, peppers, ham, spicy salami, mushrooms and topped with an egg **9.90**

pizza speck and Brie

pizza base topped with speck, tomato and brie **9.90**

calzone classico

folded pizza with ham, mozzarella, salami, peppers and tomato mozzarella **12.50**

SPECIAL MAINS

belly pork

slowly roasted belly pork in a red wine reduction, served with spring onion mash & apple sauce **15.90**

salmon rolled with scallops

served in a crayfish and thermidor sauce **16.90**

cod

pan fried fillet of cod served with grilled asparagus, taggiasche olives and salsa verde. **17.50**

lemon sole

fillet of sole rolled and filled with seasoned spinach and served with a butter and prawns sauce **17.90**

pheasant toscano

boneless breast of pheasant pan-fried with pancetta and sautéed mushrooms, finished in a red wine sauce topped with a mushroom filled ravioli **17.90**

escallops of venison

escallops of venison in a red wine and blueberry sauce **17.90**

Thai trio of monkfish, scallops and king prawns

pan-fried monkfish, scallops and king prawns cooked with Thai curry sauce and stir fried egg noodles. **18.50**

seabass orientale

fillet of seabass served with toasted pak choi and a sauce of butter shrimp, cherry tomatoes ginger and coriander **18.90**

salt and pepper rib-eye

grilled rib-eye steak, sliced and cooked with salt, pepper, garlic, chili and spinach, topped with parmesan shavings **21.90**

lobster pinocchio

fresh half lobster served in a thermidor and crayfish sauce, served with rice **23.90**

filetto surf and turf

prime fillet of beef cooked in a rich white wine, garlic, butter, Argentinean prawns and queenie scallops **23.90**

SPECIAL PASTA & RISOTTO

seabass ravioli

seabass filled black pasta parcels, served in a delicate cream, saffron and prawn sauce **12.50**

risotto al gamberoni

creamy arborio riced cooked with king prawns, courgette and queenies topped with pesto **12.90**

linguini Siciliana

linguini pasta cooked with baby squid, fresh tuna, cherry tomato, chili and a touch of tomato sauce **14.90**