

PINOCCHIO'S

RISTORANTE & PIZZERIA

ESTD 1982

STARTERS

soup of the day

please ask

spicy chicken wings

served in a garlic and chilli sauce

fegatini alla veneziana

chicken livers sautéed with onions and chilli

a.m.b.

avocado, mozzarella and crispy bacon salad

fish cake

served with sweet chilli mayonnaise

melone fantasia (v)

seasonal melon and exotic fruits served with a fruit coulis

fresh oysters

on a bed of crushed ice served with shallot vinegar, lemon wedges and tabasco

minestrone alla paesana (v)

freshly made Italian vegetable soup

calamari fritti

deep fried squid served on salad leaves with tartar sauce

deep fried brie

served with cranberry

mussels all crema

fresh mussels served with cream, white wine, onion and parsley

smoked salmon and prawns

salmon served with prawns, salad and marie rose sauce

duck spring roll

homemade duck roll served with plum sauce

tempura king prawns

served with a sweet chilli mayonnaise

Italian antipasto

selection of cured Italian meats, with leaves and olives

bruschetta classica

toasted bread with chopped tomatoes, garlic, basil and olive oil

goats cheese (v)

on a large field mushroom and crouton of polenta with a pesto dressing, roasted vegetables and salad leaves

mari e monte

prawns, wild mushrooms and spring onions, sautéed in a creamy garlic and wine sauce, served on toasted bread

black pudding & salami bruschetta

pan fried with balsamic vinegar, caramelised onions and served on toasted bread

pâté della casa

served with toasted bread and cranberry

funghi ripieni (v)

button mushrooms filled with garlic butter and breadcrumbs

caprese salad (v)

mozzarella, tomato and fresh basil

fresh asparagus

served with San Daniele gran riserva cured ham, roasted peppers and parmesan shavings

williams salad (v)

thin pear slices, walnut and stilton served with a honey and citrus dressing

MAIN DISHES

belly pork

honey and soy glazed belly pork served with apple compote, crispy crackling and a rich jus

steak diane

thinly pounded rump steak, cooked with onions, mushrooms and French mustard, finished with brandy, cream and wine

scallopine ai funghi

pork scallops cooked in a cream, brandy and wild mushroom sauce

lemon sole

fillet of lemon sole rolled with salmon and spinach, in a creamy leek and prawn sauce

caesar salad

grilled chicken breast, crispy pancetta anchovies, salad leaves, croutons, caesar dressing

spicy chicken

tender strips of chicken pan fried in ginger, garlic, spring onion, mushrooms and sweet chilli, served with rice

duck leg à l'orange

served in an orange and apricot sauce

pigs cheeks

slow cooked in a rich red wine sauce, served with horseradish mash

pollo alla crema

chicken breast cooked in a fresh cream, mushroom, onion and white wine sauce

salmon rolled with scallops

served in a creamy crayfish and thermidor sauce

pheasant toscana

pheasant breast pan fried with lardons of pancetta, wild mushrooms and red wine, served with a truffle filled ravioli

cod mediterranean

cod fillet cooked with cherry tomatoes, capers, olives, garlic, white wine, basil and chilli

PASTA

vegetarian lasagna (v)

layers of egg pasta with mediterranean vegetables

fusilli all'amatriciana

pasta served in a smoked ham, Italian sausage, spicy salami and tomato sauce

cannelloni

layers of pasta rolled and filled with meat and spinach

linguini ai gamberetti

linguini pasta cooked with garlic, prawns and courgettes in a creamy sauce finished with parmesan shavings

ravioli al granchio

large crabmeat filled ravioli served in a tomato, crayfish and basil sauce, with a touch of cream

farfalle al salmone

pasta pieces in a light cream sauce with fresh salmon, smoked salmon, sun dried tomatoes and basil

lasagne

pasta layered with Italian bolognese and béchamel sauce

pasta carbonara

neapolitan pasta in a classic creamy, egg, pancetta and parmesan sauce

tortelloni ricotta

pasta parcels filled with spinach and ricotta served in a pesto cream sauce, topped with pecorino cheese

tortellini alla crema

meat filled pasta in a cream, ham and mushroom sauce

crepelle orchard

folded pancake filled with chicken, ham and spinach, finished in a creamy cheese sauce

risotto

please ask for today's risotto

PIZZE

margherita (v)

the classic mozzarella, tomato and oregano pizza

romana

cooked ham and mushrooms

hawaiian

ham and pineapple

pizza diavola

with spicy salami

pizza piccante

with red onions, grilled chicken and peppers

pizza vegeterian (v)

grilled aubergine, courgettes, peppers & asparagus

pizza tonno

tuna and onion

DESSERTS

(£1.00 supplement with ice cream)

lemon crunch cheesecake

homemade vanilla panacotta

served with mixed berries

sticky toffee pudding

Italian bread and butter pudding

served warm with vanilla sauce

meringue nest

berry compote, fresh meringue and whipped cream

homemade tiramisu

chocolate fudge cake

crème brûlée

selection of ice cream

SIDE ORDERS

bowl of olives 3.90

focaccia rosmarino 5.90

rosemary, olive oil, sea salt

garlic bread 5.90

garlic bread with tomato 5.90

garlic bread mexicano 5.90

onions, tomato, fresh chilli and garlic

garlic bread speciale 6.50

chilli, rosemary, pancetta, cherry tomatoes

garlic bread with cheese 6.50

french fries 3.50

house salad 3.90

MAIN COURSE PLUS
STARTER OR DESSERT
£17.90

3 COURSES
£22.90

OFFER AVAILABLE
MONDAY TO THURSDAY
12PM-2PM AND 6PM-LATE
FRIDAY AND SATURDAY
12PM-2PM
SUNDAY 12PM-4PM

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

(v) denotes dishes which are vegetarian