

GIN APERITIVI

SUMMER DELIGHT £9.90
Hendrick's Gin, Fever Tree
Mediterranean Tonic & fresh Cucumber

BASIL SMASH £8.50
Bombay Sapphire Gin, Fever Tree
Light Tonic, fresh Basil & wedge of Lime

OLIVE MARINATE v £3.50
mixed marinated olives with italian herbs

ASSORTED ITALIAN BREADS v £3.90
with extra virgin olive oil & balsamic vinegar for dipping

GARLIC PIZZA BREAD v £4.90
with **mozzarella** v
with **tomato & green pesto** v
with **balsamic onions & mozzarella** v

ZUPPA DEL GIORNO £5.90
home made soup of the day served with warm italian bread

BRUSCHETTA AL POMODORO v £5.90
cherry vine tomatoes, pesto, red onions & basil on garlicky toasted ciabatta
drizzled with extra virgin olive oil

FUNGHI TRIFOLATI v £6.50
Oyster & cup mushrooms sautéed in garlic, white wine, dolcelatte cheese & cream sauce
with toasted sourdough

GAMBERONI PICCANTI £9.50
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

CALAMARI FRITTI £6.90
Squid fried until golden served with a lemon wedge & home-made tartar sauce

SALMONE AFFUMICATO £6.90
Smoked salmon & pickled fennel with lime & dill crème fraiche dressing
drizzled with herb oil & finished with micro pea shoots with toasted Italian bread

ARANCINI FUNGHI v £6.90
Crispy risotto balls stuffed with mushrooms, mozzarella & thyme served
with arrabiata sauce

BURRATA & PROSCIUTTO £7.20
Creamy burrata cheese with parma ham & wild rocket drizzled with
extra virgin olive oil

BRIE FRITTO v £6.90
Deep fried brie coated in breadcrumbs on a bed of rocket served
with red onion marmalade

WEDNESDAY BYO STEAK NIGHT £21.90 per person

Choose from 10oz Sirloin, 10oz Rib eye or 8oz Fillet
(£3 supplement)

Add peppercorn sauce or garlic butter
Add french fries or chunky chips
Add bottle house white or house red 1/2 price

Ask staff for more details. T&C apply.

PIZZA

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

MARGHERITA v £8.90
tomato, mozzarella cheese & fresh basil

PROSCIUTTO FUNGHI £9.90
tomato, mozzarella, ham & mushroom

CAPRICCIOSA £10.50
tomato, mozzarella, parma ham, artichokes & olives

CALZONE £11.90
mozzarella, ham, pepperoni, mushrooms, caramelised onions topped
with our home made bolognese sauce

DIAVOLA £10.90
tomato, mozzarella, marinated chicken, pepperoni & fresh chillies

GIARDINIERA v £10.90
tomato, mozzarella, goat's cheese, sun blushed tomato, green
pesto & rocket

FIorentina v £9.90
tomato, mozzarella, spinach, olives, garlic & free range egg

RUCOLA £10.90
tomato, mozzarella, parma ham, rocket & parmesan shavings

QUATTRO STAGIONI £10.90
tomato, mozzarella, mushrooms, pepperoni, ham & olives

EXTRA TOPPINGS
Chilli, mushrooms, anchovies, caramelised onions, olives, artichoke, free range egg,
cherry tomatoes, wild rocket, sun dried tomatoes £1.00

Cotto ham, prosciutto, chicken, Milano salami, parmesan shavings, gorgonzola £2.00

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

PENNE ARRABBIATA v £8.90
home made tomato sauce, garlic, chilli, cherry tomatoes & parsley

SPAGHETTI CARBONARA £9.50
smoked pancetta, crushed black pepper, egg & cream

FETTUCCINE LUGANICA £10.90
italian sausage meat in red wine, rosemary, tomato & cream sauce

LINGUINE DI MARE £13.90
tender squid, mussels, tiger prawns, clams & cherry tomatoes in
white wine, parsley & light tomato sauce

SPAGHETTI BOLOGNESE £9.50
slow cooked traditional rich beef ragu

FETTUCCINE PESTO ROSSO v £9.90
peppers, mushrooms & broccoli tossed in cream & red pesto sauce

PENNE POLLO GORGONZOLA £11.50
chargrilled chicken, broccoli & pine nuts in creamy gorgonzola sauce

SPAGHETTI ALFREDO v £8.90
wild mushroom & baby spinach in a creamy white wine sauce

GNOCCHI v £12.90
wild mushroom, spinach & gorgonzola in creamy parmesan sauce

LINGUINE AGLIO OLIO E PEPERONCINO v £8.90
garlic shaving, chopped chilli, extra virgin olive oil finished with wild rocket

v - Vegetarian Dish

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

AL FORNO & RISOTTO

LASAGNA £10.90
layers of egg pasta, oven baked with fine minced beef ragu & béchamel
topped with mozzarella cheese

MELANZANE PARMIGIANA v £10.90
baked aubergine stuffed with ricotta cheese & spinach in a rich tomato sauce topped
with cream & parmesan cheese served with side salad

RISOTTO FUNGHI v £11.90
wild mushroom & mascarpone risotto finished with parmesan
shavings & drizzled with truffle oil

RISOTTO ZUCCHINE E GAMBERETTI £13.90
tiger prawn & courgette risotto in a white wine, parsley & tomato sauce
with a touch of chilli

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

POLLO ALLA MILANESE £14.90
pan fried chicken breast coated in breadcrumbs
served with spaghetti pomodoro

POLLO SALTIMBOCCA £14.90
pan roasted chicken supreme wrapped in parma ham with lemon sauce
served with seasonal vegetables

FILETTO £22.90
the most lean and tender of all! - grilled 8oz fillet steak with peppercorn sauce
or garlic butter served with french fries

RIB EYE £20.90
an old classic! wonderful rich flavour and very tender - grilled 10oz rib eye
steak with peppercorn sauce or garlic butter served with french fries

COSTOLETTE £19.90
grilled lamb chops on a bed of dressed rocket served with herb yoghurt
and maldon sea salt new potatoes

SCALOPPINE AL FUNGHI £15.90
pan fried veal escalopes in a mushroom, white wine, cream & parsley
sauce served with sautéed potatoes

GAMBERONI PICCANTI £18.90
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

SEA BREAM £16.90
fillet of sea bream with basil mashed potato, tender stem broccoli & sweet
red pepper sauce

TONNO FAGIOLINI £15.90
grilled tuna steak on five bean salad with salsa verdi

INSALATA DI POLLO £11.90
Marinated chicken breast, buffalo mozzarella & vine tomatoes on a bed of mixed leaves
with creamy Italian dressing

SPINACI spinach with garlic & cream £3.00

FAGIOLI VERDI garlic green beans £3.00

INSALATA DELLA CASA house side salad £4.00

INSALATA DI RUCOLA rocket & parmesan shavings £4.00

INSALATA DI POMODORO tomato & red onion £3.00

FRITTE french fries £3.00

PATATE ARROSTO rosemary sautéed potatoes £3.00

STUZZICHINI

ANTIPASTI

PASTA

INSALATA

CONTORNI

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

£55.00

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

£65.00

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

£25.90

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

£25.90

ROSE WINE 175ml BTL

PINOT GRIGIO BLUSH VENEZIE

pale salmon colour. Fruity and elegant. Delicate and persistent.

£5.10

£20.90

ZINFANDEL ROSE

bright salmon pink colour and fresh nose of raspberry and strawberry. Aromas of watermelon and a touch of mint to complete the perfect summer wine

£4.90

£19.90

WHITE WINE

TREBBIANO D'ABRUZZO

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

£4.50

£16.90

PINOT GRIGIO

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

£5.10

£20.90

VERDICCHIO

pale straw in colour with green tinges. This wine has a fine scent and taut dryness with a good fruit-acid balance, underlined with a hint of bitter almonds.

£5.50

£21.90

SAUVIGNON 'NEW ZEALAND'

this rich and crispy wine reflects the beauty of its Marlborough origin. With a plethora of fresh tropical fruit and gooseberry aromas, as well as nuances of elderflower and nettle. It is well-balanced, elegant and has a long finish to savour. Suitable for Vegetarians and Vegans.

£6.50

£24.90

GAVI DI GAVI 'VILLA SPARINA'

straw yellow colour. Fragrance of flowers and fruit with a hint of peach. Full and rich taste, soft, which is a result of the complete ripening of the grapes, which intensify the character

£8.20

£28.90

WINE OF THE MONTH

Please ask staff for more details

RED WINE 175ml BTL

MONTEPULCIANO D'ABRUZZO

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

£4.50

£16.90

MERLOT VENETO

dark, juicy & fruity, very easy to drink wine

£5.10

£20.90

NERO D'AVOLA MOLINO

deep red with purple tones at the sight. In the nose the evident blueberry hints melt into brighter tones of wild berry fruits.

£5.10

£20.90

BARBERA PIEMONTE

ruby red in colour, dry, smooth & well balanced

£6.20

£22.90

CHIANTI VERNAIOLO

lively ruby red. Savoury and fruity with traces of ripe fruit. Balanced and full-bodied.

£6.50

£24.90

SYRAH DI SICILIA 'MOMENTI'

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

£6.70

£25.90

AMARONE ANTICA VIGNA

blend of Corvina, Rondinella and Corvinone. Aged for 18 months in barriques. Rich in colour, vivid ruby red.

Firmly structured but with fresh notes. Rich and deep, elegant and potent at the same time.

£49.90

BEERS & CIDER

PERONI NASTRO AZZURRO

on draught 5.1% ABV

£5.50 pint £3.00 half

MORETTI

330ml 4.6% ABV

£4.00

MAGNERS ORIGINAL

330ml 4.5% ABV

£4.20

SOFT DRINKS

COCA COLA

330ml bottle

£2.80

DIET COKE

330ml bottle

£2.80

SPRITE

330ml bottle

£2.80

ORANGE/APPLE/CRANBERRY JUICE

£2.65

SAN PELLEGRINO

500ml sparkling mineral water

£2.95

ACQUA PANNA

500ml still mineral water

£2.95

MIXERS

£1.80

APERITIVI

FRESCO

elderflower liqueur, fresh mint, cucumber, prosecco + soda

£7.90

LIMONCELLO SPRITZER

limoncello, prosecco, soda + fresh raspberries

£7.90

APEROL SPRITZ

aperol aperitif, prosecco, soda + orange slice

£7.90

ROSSINI

strawberry puree + prosecco

£6.90

SPIRITS & LIQUEURS

WHISKEY 25ml

JOHNNIE WALKER BLACK LABEL £4.00

JACK DANIELS £4.00

CHIVAS REGAL 12YR £5.00

GLENFIDDICH £5.50

BRANDY / COGNAC 25ml

REMY MARTIN £4.00

COURVOISIER £4.25

MARTEL £4.50

VECCHIA ROMAGNA £5.25

GIN 25ml

GORDONS £4.00

BOMBAY SAPPHIRE £4.50

HENDRICKS £5.50

OTHER SPIRITS

25ml	50ml	
MALIBU	£3.50	CAMPARI £3.50
TEQUILA	£3.75	BAILEYS £4.00
PERNOD	£3.75	PIMMS £4.00
KAHLUA	£3.75	MARTINI EXTRA DRY £4.00
AVERNA	£3.75	MARTINI BIANCO £4.00
SAMBUCA	£3.75	MARTINI ROSSO £4.00
GRAPPA	£3.85	
BACARDI	£4.00	
SOUTHERN COMFORT	£4.00	
CAPTAIN MORGAN SPICED	£4.00	
COINTREAU	£4.00	
LIMONCELLO	£4.00	
SMIRNOFF VODKA	£4.00	
GREY GOOSE VODKA	£5.50	
FRANGELICO	£4.00	
AMARETTO	£4.00	
TIA MARIA	£4.00	
GRAND MARNIER	£5.00	
DRAMBUIE	£5.00	

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