APPETISERS	60.50	MAIN COURSE - STEA	(K)	PESCE • FISH	C4 F C
MIXED MARINATED OLIVES (V)		RIBEYE STEAK £18.95		SALMON AROSSOTO	£15.9
PIZZA AL AGLIO (V)	£3.95	FILLET £20.95		Seared salmon fillet with peppercorns, white wine and parsley butter	
Garlic bread		DIANA		COZZE A LA	
PIZZA POMODORO (V)	£4.50	Steak of your choice with onions, mushrooms and French mustard served		BIANCO/PICCANTI	£13.9
Garlic bread and tomato		in a red wine and cream sauce		Fresh steamed mussels with garlic &	113.9
PIZZA FORMAGGIO (V)	£4.95	ROSSINI		cream or chilli & tomato sauce	
Garlic with cheese		Steak of your choice served on a crouton	topped	GAMBERONI	
PIZZA FORMAGGIO	£6.95	with pate and covered in a rich red wine		AGLIO/PICCANTI	£17.9
DI POMODORO (V)		STROGANOFF		King prawns with garlic butter or chilli	L17.7
Garlic bread with cheese and tomato		Steak of your choice stripped with onions	S	& tomato sauce, served with braised rice	
BRUSCHETTA POMODORO (V)	£4.95	and mushrooms, served in a red wine and	d	SPIGOLA	£15.9
Toasted bread topped with marinated		cream sauce with paprika		Seared fillet of seabass with cucumber	
diced tomatoes, onion and garlic	£4.95	AL PEPE		& coriander sauce	
BRUSCHETTA POMODORO	14.95	Steak of your choice covered in cracked be pepper corns and served in a cream sauce.	olack e	SEARED SALMON	
CON FORMAGGIO As above with melted mozzarella		with a touch of brandy		OR SEABASS	£17.9
		PROVENCAL		On a bed of spinach and prawn risotto	
COLD STARTERS		Diced onions and peppers in a rich garlic	-,	CATCH OF THE DAY	£PO/
INSALATA CAPRESE (V)	£5.95	chilli and tomato sauce		THE 011010F OF 011100 1/F0FF101 F0	
Tomato and buffalo mozzarella with		A LA GRILL		THE CHOICE OF CHIPS, VEGETABLES OR SALAD SERVED WITH THE	
pine nut and pesto		The steak of your choice served with		MAIN COURSES ABOVE	
TERRINA DI PATE	£5.95	mushrooms, tomatoes and onions		MAIN COURSES ABOVE	
Chefs own chicken liver pate with		DOLCELATTE		OVEN BAKED	
fruit coulis and toasted bread ANTIPASTO		Steak of your choice topped with dolce latte cheese in cream sauce		OVEN BAKED	6400
	60.05	BLACK PUDDING	£22.95		£10.9
ITALIANO (S) £6.95 or (I)	£9.95	On a bed of black pudding with	122.75	Traditional style with layers of pasta shee bolognese, bechamel topped with parme	
Great to share a selection of cured meats, roast vegetables seafood and cheeses		peppercorn sauce		and mozzarella	53011
AVOCADO GAMBERETTI	£6.95	SURF AND TURF FILLET	£23.95	QUATTRO FORMAGGIO (V)	£10.9
Fanned avocado with Greenland	10.73	With king prawns & mussels in a garlic bu	utter	A penne pasta in a rich cream sauce	
prawns dressed with Marie Rose sauce		T-BONE STEAK 18OZ	£24.95	topped with four cheeses and oven baked	d
MELON DI		served with mushrooms, tomatoes,		CANNELLONI	£11.9
PROSCIUTTO CRUDO	£5.95	onions and chips (subject to availability)	647.05	Thin pancakes stuffed with spinach, ricott	
Sweet chilled melon with cured	13.73	LAMB ROSSO	£17.95	cheese, beef mince and parmesan topper with bechamel	d
ham and fruit coulis		Lamb cutlets, with fresh sage and rosemary in a red wine and demi glace		RAVIOLI (V)	£10.9
INSALATA DI GAMBERETTI	£6.95	LAMB A LA GRILL	£17.95	Pasta stuffed with spinach and ricotta	110.9
Greenland prawns on crisp iceberg	10.70	Lamb cutlets, with grilled onion,	117.73	baked in tomato sauce	
lettuce draped with Marie Rose sauce		mushrooms and tomato			
LIGH STARTERS				PASTA	
HOT STARTERS	CE OE	POLLO • CHICKEN		CHOICE OF YOUR PASTA IS SPAGE TAGIATELLI AND PENNE	HEIII,
ZUPPA DEL GIORNO (V) Chef's Soup of the Day with fresh bread	£5.95	AMERICANO Chargrilled chicken breast with cracked by	£12.50	I/ GI/ (I EEEI / (IVD I EI VIVE	
Cher's Soup of the Day with fresh bread	CE E0	peppercorns & garlic in a white wine crea		NAPOLI (V)	£8.9
	£5.50			. ,	
FUNGHI AGLIO (V)	13.30		f12 50	Rich tomato and basil sauce	
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic,	15.50	POLLO FORESTIERA	£12.50	AMATRICIANA	£10.9
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with	13.30		£12.50	AMATRICIANA Bacon, onions, chilli and garlic in a	£10.9
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini		POLLO FORESTIERA Chargrilled chicken breast sauted		AMATRICIANA Bacon, onions, chilli and garlic in a tomato and basil sauce	
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini BUCCIA DI PATATE (V)	£4.50	POLLO FORESTIERA Chargrilled chicken breast sauted mushrooms, onions and ham served in a tarragon and cream sauce POLLO VALDOSTANA	£12.50	AMATRICIANA Bacon, onions, chilli and garlic in a tomato and basil sauce CARBONARA	£10.9
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini BUCCIA DI PATATE (V) Golden fried potato skins with garlic mayo	£4.50 nnaise	POLLO FORESTIERA Chargrilled chicken breast sauted mushrooms, onions and ham served in a tarragon and cream sauce POLLO VALDOSTANA Chargrilled chicken breast topped	£12.50	AMATRICIANA Bacon, onions, chilli and garlic in a tomato and basil sauce CARBONARA Bacon, parmesan, cream, black pepper	
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini BUCCIA DI PATATE (V) Golden fried potato skins with garlic mayo COZZE A LA CASA	£4.50 nnaise £7.50	POLLO FORESTIERA Chargrilled chicken breast sauted mushrooms, onions and ham served in a tarragon and cream sauce POLLO VALDOSTANA Chargrilled chicken breast topped with spinach, ham herbs and mozzarella of	£12.50	AMATRICIANA Bacon, onions, chilli and garlic in a tomato and basil sauce CARBONARA Bacon, parmesan, cream, black pepper and egg yolk	£10.9
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini BUCCIA DI PATATE (V) Golden fried potato skins with garlic mayo COZZE A LA CASA Fresh steamed mussels served with garlic cream or a chilli and tomato sauce	£4.50 nnaise £7.50	POLLO FORESTIERA Chargrilled chicken breast sauted mushrooms, onions and ham served in a tarragon and cream sauce POLLO VALDOSTANA Chargrilled chicken breast topped with spinach, ham herbs and mozzarella of served in tomato sauce, oven finished	£12.50	AMATRICIANA Bacon, onions, chilli and garlic in a tomato and basil sauce CARBONARA Bacon, parmesan, cream, black pepper and egg yolk ROMANA	£10.9
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini BUCCIA DI PATATE (V) Golden fried potato skins with garlic mayo COZZE A LA CASA Fresh steamed mussels served with garlic	£4.50 nnaise £7.50	POLLO FORESTIERA Chargrilled chicken breast sauted mushrooms, onions and ham served in a tarragon and cream sauce POLLO VALDOSTANA Chargrilled chicken breast topped with spinach, ham herbs and mozzarella of served in tomato sauce, oven finished POLLO STROGANOFF	£12.50	AMATRICIANA Bacon, onions, chilli and garlic in a tomato and basil sauce CARBONARA Bacon, parmesan, cream, black pepper and egg yolk ROMANA Strips of roast chicken breast, mushrooms	£10.9
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini BUCCIA DI PATATE (V) Golden fried potato skins with garlic mayo COZZE A LA CASA Fresh steamed mussels served with garlic cream or a chilli and tomato sauce CALAMARI FRITTI Lightly floured seasoned squid then shallo	f4.50 nnaise f7.50 and f6.95 w fried	POLLO FORESTIERA Chargrilled chicken breast sauted mushrooms, onions and ham served in a tarragon and cream sauce POLLO VALDOSTANA Chargrilled chicken breast topped with spinach, ham herbs and mozzarella of served in tomato sauce, oven finished	f12.50 cheese f12.50	AMATRICIANA Bacon, onions, chilli and garlic in a tomato and basil sauce CARBONARA Bacon, parmesan, cream, black pepper and egg yolk ROMANA Strips of roast chicken breast, mushrooms basil, garlic in a tomato and cream sauce	£10.9
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini BUCCIA DI PATATE (V) Golden fried potato skins with garlic mayo COZZE A LA CASA Fresh steamed mussels served with garlic cream or a chilli and tomato sauce CALAMARI FRITTI Lightly floured seasoned squid then shallo served with crisp leaves and garlic mayonr	f4.50 nnaise f7.50 and f6.95 w fried naise	POLLO FORESTIERA Chargrilled chicken breast sauted mushrooms, onions and ham served in a tarragon and cream sauce POLLO VALDOSTANA Chargrilled chicken breast topped with spinach, ham herbs and mozzarella of served in tomato sauce, oven finished POLLO STROGANOFF Strips of chicken breast with onions and mushrooms in a red wine and cream sauce with paprika & brandy	f12.50 cheese f12.50	AMATRICIANA Bacon, onions, chilli and garlic in a tomato and basil sauce CARBONARA Bacon, parmesan, cream, black pepper and egg yolk ROMANA Strips of roast chicken breast, mushrooms basil, garlic in a tomato and cream sauce BOLOGNESE	£10.9 £10.9 s,
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini BUCCIA DI PATATE (V) Golden fried potato skins with garlic mayo COZZE A LA CASA Fresh steamed mussels served with garlic cream or a chilli and tomato sauce CALAMARI FRITTI Lightly floured seasoned squid then shallo served with crisp leaves and garlic mayonr GAMBERONI AL AGLIO	f4.50 nnaise f7.50 and f6.95 w fried naise f8.95	POLLO FORESTIERA Chargrilled chicken breast sauted mushrooms, onions and ham served in a tarragon and cream sauce POLLO VALDOSTANA Chargrilled chicken breast topped with spinach, ham herbs and mozzarella of served in tomato sauce, oven finished POLLO STROGANOFF Strips of chicken breast with onions and mushrooms in a red wine and cream sauc with paprika & brandy POLLO DIAVOLA	f12.50 cheese f12.50	AMATRICIANA Bacon, onions, chilli and garlic in a tomato and basil sauce CARBONARA Bacon, parmesan, cream, black pepper and egg yolk ROMANA Strips of roast chicken breast, mushrooms basil, garlic in a tomato and cream sauce BOLOGNESE Traditional ragout of beef mince and here	£10.9 £10.9 s, £10.9
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini BUCCIA DI PATATE (V) Golden fried potato skins with garlic mayo COZZE A LA CASA Fresh steamed mussels served with garlic cream or a chilli and tomato sauce CALAMARI FRITTI Lightly floured seasoned squid then shallo served with crisp leaves and garlic mayonr GAMBERONI AL AGLIO Juicy king prawn served in garlic butter wi	f4.50 nnaise f7.50 and f6.95 w fried naise f8.95	POLLO FORESTIERA Chargrilled chicken breast sauted mushrooms, onions and ham served in a tarragon and cream sauce POLLO VALDOSTANA Chargrilled chicken breast topped with spinach, ham herbs and mozzarella of served in tomato sauce, oven finished POLLO STROGANOFF Strips of chicken breast with onions and mushrooms in a red wine and cream sauc with paprika & brandy POLLO DIAVOLA Chargrilled chicken breast with chilli and	f12.50 cheese f12.50 ce f12.50	AMATRICIANA Bacon, onions, chilli and garlic in a tomato and basil sauce CARBONARA Bacon, parmesan, cream, black pepper and egg yolk ROMANA Strips of roast chicken breast, mushrooms basil, garlic in a tomato and cream sauce BOLOGNESE Traditional ragout of beef mince and here SICILIANA	£10.9 £10.9 s,
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini BUCCIA DI PATATE (V) Golden fried potato skins with garlic mayor COZZE A LA CASA Fresh steamed mussels served with garlic cream or a chilli and tomato sauce CALAMARI FRITTI Lightly floured seasoned squid then shallo served with crisp leaves and garlic mayon GAMBERONI AL AGLIO Juicy king prawn served in garlic butter wi parsley and a touch of rice	f4.50 nnaise f7.50 and f6.95 w fried naise f8.95	POLLO FORESTIERA Chargrilled chicken breast sauted mushrooms, onions and ham served in a tarragon and cream sauce POLLO VALDOSTANA Chargrilled chicken breast topped with spinach, ham herbs and mozzarella of served in tomato sauce, oven finished POLLO STROGANOFF Strips of chicken breast with onions and mushrooms in a red wine and cream sauc with paprika & brandy POLLO DIAVOLA Chargrilled chicken breast with chilli and paprika served in a red wine and tomato	f12.50 cheese f12.50 ce f12.50 sauce	AMATRICIANA Bacon, onions, chilli and garlic in a tomato and basil sauce CARBONARA Bacon, parmesan, cream, black pepper and egg yolk ROMANA Strips of roast chicken breast, mushrooms basil, garlic in a tomato and cream sauce BOLOGNESE Traditional ragout of beef mince and here	£10.9 £10.9 s, £10.9
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini BUCCIA DI PATATE (V) Golden fried potato skins with garlic mayor COZZE A LA CASA Fresh steamed mussels served with garlic cream or a chilli and tomato sauce CALAMARI FRITTI Lightly floured seasoned squid then shallo served with crisp leaves and garlic mayon GAMBERONI AL AGLIO Juicy king prawn served in garlic butter wiparsley and a touch of rice GAMBERONI PICCANTI	f4.50 nnaise f7.50 and f6.95 w fried naise f8.95	POLLO FORESTIERA Chargrilled chicken breast sauted mushrooms, onions and ham served in a tarragon and cream sauce POLLO VALDOSTANA Chargrilled chicken breast topped with spinach, ham herbs and mozzarella of served in tomato sauce, oven finished POLLO STROGANOFF Strips of chicken breast with onions and mushrooms in a red wine and cream saud with paprika & brandy POLLO DIAVOLA Chargrilled chicken breast with chilli and paprika served in a red wine and tomato POLLO CACCIATORE	f12.50 cheese f12.50 ce f12.50	AMATRICIANA Bacon, onions, chilli and garlic in a tomato and basil sauce CARBONARA Bacon, parmesan, cream, black pepper and egg yolk ROMANA Strips of roast chicken breast, mushrooms basil, garlic in a tomato and cream sauce BOLOGNESE Traditional ragout of beef mince and here SICILIANA Peppers, red onions, bolognese,	£10.9 £10.9 s, £10.9
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini BUCCIA DI PATATE (V) Golden fried potato skins with garlic mayor COZZE A LA CASA Fresh steamed mussels served with garlic cream or a chilli and tomato sauce CALAMARI FRITTI Lightly floured seasoned squid then shallo served with crisp leaves and garlic mayons GAMBERONI AL AGLIO Juicy king prawn served in garlic butter with parsley and a touch of rice GAMBERONI PICCANTI Juicy king prawn in a spicy chilli and	f4.50 nnaise f7.50 and f6.95 w fried naise f8.95	POLLO FORESTIERA Chargrilled chicken breast sauted mushrooms, onions and ham served in a tarragon and cream sauce POLLO VALDOSTANA Chargrilled chicken breast topped with spinach, ham herbs and mozzarella of served in tomato sauce, oven finished POLLO STROGANOFF Strips of chicken breast with onions and mushrooms in a red wine and cream sauc with paprika & brandy POLLO DIAVOLA Chargrilled chicken breast with chilli and paprika served in a red wine and tomato POLLO CACCIATORE Chargrilled chicken breast with olives,	f12.50 cheese f12.50 ce f12.50 sauce f12.50	AMATRICIANA Bacon, onions, chilli and garlic in a tomato and basil sauce CARBONARA Bacon, parmesan, cream, black pepper and egg yolk ROMANA Strips of roast chicken breast, mushrooms basil, garlic in a tomato and cream sauce BOLOGNESE Traditional ragout of beef mince and herb SICILIANA Peppers, red onions, bolognese, chilli and tomato sauce SCOGLIO Mixed seafood, garlic, white wine	f10.9 f10.9 f10.9 f10.9
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini BUCCIA DI PATATE (V) Golden fried potato skins with garlic mayor COZZE A LA CASA Fresh steamed mussels served with garlic cream or a chilli and tomato sauce CALAMARI FRITTI Lightly floured seasoned squid then shallo served with crisp leaves and garlic mayon GAMBERONI AL AGLIO Juicy king prawn served in garlic butter wiparsley and a touch of rice GAMBERONI PICCANTI Juicy king prawn in a spicy chilli and tomato sauce with a touch of rice	f4.50 nnaise f7.50 and f6.95 w fried naise f8.95 th f8.95	POLLO FORESTIERA Chargrilled chicken breast sauted mushrooms, onions and ham served in a tarragon and cream sauce POLLO VALDOSTANA Chargrilled chicken breast topped with spinach, ham herbs and mozzarella of served in tomato sauce, oven finished POLLO STROGANOFF Strips of chicken breast with onions and mushrooms in a red wine and cream saud with paprika & brandy POLLO DIAVOLA Chargrilled chicken breast with chilli and paprika served in a red wine and tomato POLLO CACCIATORE	f12.50 cheese f12.50 ce f12.50 sauce f12.50	AMATRICIANA Bacon, onions, chilli and garlic in a tomato and basil sauce CARBONARA Bacon, parmesan, cream, black pepper and egg yolk ROMANA Strips of roast chicken breast, mushrooms basil, garlic in a tomato and cream sauce BOLOGNESE Traditional ragout of beef mince and herb SICILIANA Peppers, red onions, bolognese, chilli and tomato sauce SCOGLIO Mixed seafood, garlic, white wine with chilli and a light tomato sauce	f10.9 f10.9 f10.9 f10.9
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini BUCCIA DI PATATE (V) Golden fried potato skins with garlic mayor COZZE A LA CASA Fresh steamed mussels served with garlic cream or a chilli and tomato sauce CALAMARI FRITTI Lightly floured seasoned squid then shallo served with crisp leaves and garlic mayon GAMBERONI AL AGLIO Juicy king prawn served in garlic butter wi parsley and a touch of rice GAMBERONI PICCANTI Juicy king prawn in a spicy chilli and tomato sauce with a touch of rice FEGATINI DI POLLO	f4.50 nnaise f7.50 and f6.95 w fried naise f8.95	POLLO FORESTIERA Chargrilled chicken breast sauted mushrooms, onions and ham served in a tarragon and cream sauce POLLO VALDOSTANA Chargrilled chicken breast topped with spinach, ham herbs and mozzarella of served in tomato sauce, oven finished POLLO STROGANOFF Strips of chicken breast with onions and mushrooms in a red wine and cream saud with paprika & brandy POLLO DIAVOLA Chargrilled chicken breast with chilli and paprika served in a red wine and tomato POLLO CACCIATORE Chargrilled chicken breast with olives, peppers, onions and garlic with a tomato	f12.50 cheese f12.50 ce f12.50 sauce f12.50	AMATRICIANA Bacon, onions, chilli and garlic in a tomato and basil sauce CARBONARA Bacon, parmesan, cream, black pepper and egg yolk ROMANA Strips of roast chicken breast, mushrooms basil, garlic in a tomato and cream sauce BOLOGNESE Traditional ragout of beef mince and herb SICILIANA Peppers, red onions, bolognese, chilli and tomato sauce SCOGLIO Mixed seafood, garlic, white wine with chilli and a light tomato sauce ARABIATA (V)	f10.9 f10.9 f10.9 f10.9 f10.9
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini BUCCIA DI PATATE (V) Golden fried potato skins with garlic mayor COZZE A LA CASA Fresh steamed mussels served with garlic cream or a chilli and tomato sauce CALAMARI FRITTI Lightly floured seasoned squid then shallo served with crisp leaves and garlic mayon GAMBERONI AL AGLIO Juicy king prawn served in garlic butter wi parsley and a touch of rice GAMBERONI PICCANTI Juicy king prawn in a spicy chilli and tomato sauce with a touch of rice FEGATINI DI POLLO Fresh chicken livers with onion,	f4.50 nnaise f7.50 and f6.95 w fried naise f8.95 th f8.95	POLLO FORESTIERA Chargrilled chicken breast sauted mushrooms, onions and ham served in a tarragon and cream sauce POLLO VALDOSTANA Chargrilled chicken breast topped with spinach, ham herbs and mozzarella of served in tomato sauce, oven finished POLLO STROGANOFF Strips of chicken breast with onions and mushrooms in a red wine and cream sauce with paprika & brandy POLLO DIAVOLA Chargrilled chicken breast with chilli and paprika served in a red wine and tomato POLLO CACCIATORE Chargrilled chicken breast with olives, peppers, onions and garlic with a tomato and red wine sauce	f12.50 cheese f12.50 ce f12.50 sauce f12.50	AMATRICIANA Bacon, onions, chilli and garlic in a tomato and basil sauce CARBONARA Bacon, parmesan, cream, black pepper and egg yolk ROMANA Strips of roast chicken breast, mushrooms basil, garlic in a tomato and cream sauce BOLOGNESE Traditional ragout of beef mince and here SICILIANA Peppers, red onions, bolognese, chilli and tomato sauce SCOGLIO Mixed seafood, garlic, white wine with chilli and a light tomato sauce ARABIATA (V) Black olives, garlic, chilli and tomato sauce	f10.9 f10.9 s, f10.9 f10.9
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini BUCCIA DI PATATE (V) Golden fried potato skins with garlic mayor COZZE A LA CASA Fresh steamed mussels served with garlic cream or a chilli and tomato sauce CALAMARI FRITTI Lightly floured seasoned squid then shallo served with crisp leaves and garlic mayon GAMBERONI AL AGLIO Juicy king prawn served in garlic butter wiparsley and a touch of rice GAMBERONI PICCANTI Juicy king prawn in a spicy chilli and tomato sauce with a touch of rice FEGATINI DI POLLO Fresh chicken livers with onion, bacon and sage with a garlic olive oil	f4.50 nnaise f7.50 and f6.95 w fried naise f8.95 th f8.95	POLLO FORESTIERA Chargrilled chicken breast sauted mushrooms, onions and ham served in a tarragon and cream sauce POLLO VALDOSTANA Chargrilled chicken breast topped with spinach, ham herbs and mozzarella of served in tomato sauce, oven finished POLLO STROGANOFF Strips of chicken breast with onions and mushrooms in a red wine and cream saud with paprika & brandy POLLO DIAVOLA Chargrilled chicken breast with chilli and paprika served in a red wine and tomato POLLO CACCIATORE Chargrilled chicken breast with olives, peppers, onions and garlic with a tomato and red wine sauce POLLO KIEV	f12.50 cheese f12.50 ce f12.50 sauce f12.50	AMATRICIANA Bacon, onions, chilli and garlic in a tomato and basil sauce CARBONARA Bacon, parmesan, cream, black pepper and egg yolk ROMANA Strips of roast chicken breast, mushrooms basil, garlic in a tomato and cream sauce BOLOGNESE Traditional ragout of beef mince and here SICILIANA Peppers, red onions, bolognese, chilli and tomato sauce SCOGLIO Mixed seafood, garlic, white wine with chilli and a light tomato sauce ARABIATA (V) Black olives, garlic, chilli and tomato sauce VERDURE (V)	f10.9 f10.9 f10.9 f10.9 f10.9
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini BUCCIA DI PATATE (V) Golden fried potato skins with garlic mayor COZZE A LA CASA Fresh steamed mussels served with garlic cream or a chilli and tomato sauce CALAMARI FRITTI Lightly floured seasoned squid then shallo served with crisp leaves and garlic mayon GAMBERONI AL AGLIO Juicy king prawn served in garlic butter with parsley and a touch of rice GAMBERONI PICCANTI Juicy king prawn in a spicy chilli and tomato sauce with a touch of rice FEGATINI DI POLLO Fresh chicken livers with onion, bacon and sage with a garlic olive oil FUNGI IMPANATI	f4.50 nnaise f7.50 and f6.95 w fried naise f8.95 th f8.95	POLLO FORESTIERA Chargrilled chicken breast sauted mushrooms, onions and ham served in a tarragon and cream sauce POLLO VALDOSTANA Chargrilled chicken breast topped with spinach, ham herbs and mozzarella of served in tomato sauce, oven finished POLLO STROGANOFF Strips of chicken breast with onions and mushrooms in a red wine and cream saud with paprika & brandy POLLO DIAVOLA Chargrilled chicken breast with chilli and paprika served in a red wine and tomato POLLO CACCIATORE Chargrilled chicken breast with olives, peppers, onions and garlic with a tomato and red wine sauce POLLO KIEV Breaded chicken breast oven roasted with garlic and parsley butter POLLO PANCETTA BRASATI	f12.50 cheese f12.50 ce f12.50 sauce f12.50	AMATRICIANA Bacon, onions, chilli and garlic in a tomato and basil sauce CARBONARA Bacon, parmesan, cream, black pepper and egg yolk ROMANA Strips of roast chicken breast, mushrooms basil, garlic in a tomato and cream sauce BOLOGNESE Traditional ragout of beef mince and here SICILIANA Peppers, red onions, bolognese, chilli and tomato sauce SCOGLIO Mixed seafood, garlic, white wine with chilli and a light tomato sauce ARABIATA (V) Black olives, garlic, chilli and tomato sauce VERDURE (V) Roast Mediterranean vegetables,	f10.9 f10.9 s, f10.9 f10.9
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini BUCCIA DI PATATE (V) Golden fried potato skins with garlic mayor COZZE A LA CASA Fresh steamed mussels served with garlic cream or a chilli and tomato sauce CALAMARI FRITTI Lightly floured seasoned squid then shallo served with crisp leaves and garlic mayon GAMBERONI AL AGLIO Juicy king prawn served in garlic butter with parsley and a touch of rice GAMBERONI PICCANTI Juicy king prawn in a spicy chilli and tomato sauce with a touch of rice FEGATINI DI POLLO Fresh chicken livers with onion, bacon and sage with a garlic olive oil FUNGI IMPANATI Garlic mushroom with bacon in cream	f4.50 nnaise f7.50 and f6.95 w fried naise f8.95 th f8.95 f6.95	POLLO FORESTIERA Chargrilled chicken breast sauted mushrooms, onions and ham served in a tarragon and cream sauce POLLO VALDOSTANA Chargrilled chicken breast topped with spinach, ham herbs and mozzarella of served in tomato sauce, oven finished POLLO STROGANOFF Strips of chicken breast with onions and mushrooms in a red wine and cream saud with paprika & brandy POLLO DIAVOLA Chargrilled chicken breast with chilli and paprika served in a red wine and tomato POLLO CACCIATORE Chargrilled chicken breast with olives, peppers, onions and garlic with a tomato and red wine sauce POLLO KIEV Breaded chicken breast oven roasted with garlic and parsley butter POLLO PANCETTA BRASATI Grilled chicken breast with braised	f12.50 cheese f12.50 ce f12.50 sauce f12.50	AMATRICIANA Bacon, onions, chilli and garlic in a tomato and basil sauce CARBONARA Bacon, parmesan, cream, black pepper and egg yolk ROMANA Strips of roast chicken breast, mushrooms basil, garlic in a tomato and cream sauce BOLOGNESE Traditional ragout of beef mince and here SICILIANA Peppers, red onions, bolognese, chilli and tomato sauce SCOGLIO Mixed seafood, garlic, white wine with chilli and a light tomato sauce ARABIATA (V) Black olives, garlic, chilli and tomato sauce VERDURE (V) Roast Mediterranean vegetables, basil and tomato sauce	f10.9 f10.9 s, f10.9 f10.9 f10.9
FUNGHI AGLIO (V) Woodland mushrooms cooked in garlic, white wine and parsley butter with freshly toasted crostini BUCCIA DI PATATE (V) Golden fried potato skins with garlic mayor COZZE A LA CASA Fresh steamed mussels served with garlic cream or a chilli and tomato sauce CALAMARI FRITTI Lightly floured seasoned squid then shallo served with crisp leaves and garlic mayon GAMBERONI AL AGLIO Juicy king prawn served in garlic butter wiparsley and a touch of rice GAMBERONI PICCANTI Juicy king prawn in a spicy chilli and tomato sauce with a touch of rice FEGATINI DI POLLO Fresh chicken livers with onion, bacon and sage with a garlic olive oil FUNGI IMPANATI Garlic mushroom with bacon in cream sauce topped with parmesan cheese, over	f4.50 nnaise f7.50 and f6.95 w fried naise f8.95 th f8.95 f6.95	POLLO FORESTIERA Chargrilled chicken breast sauted mushrooms, onions and ham served in a tarragon and cream sauce POLLO VALDOSTANA Chargrilled chicken breast topped with spinach, ham herbs and mozzarella of served in tomato sauce, oven finished POLLO STROGANOFF Strips of chicken breast with onions and mushrooms in a red wine and cream saud with paprika & brandy POLLO DIAVOLA Chargrilled chicken breast with chilli and paprika served in a red wine and tomato POLLO CACCIATORE Chargrilled chicken breast with olives, peppers, onions and garlic with a tomato and red wine sauce POLLO KIEV Breaded chicken breast oven roasted with garlic and parsley butter POLLO PANCETTA BRASATI	f12.50 cheese f12.50 ce f12.50 sauce f12.50	AMATRICIANA Bacon, onions, chilli and garlic in a tomato and basil sauce CARBONARA Bacon, parmesan, cream, black pepper and egg yolk ROMANA Strips of roast chicken breast, mushrooms basil, garlic in a tomato and cream sauce BOLOGNESE Traditional ragout of beef mince and here SICILIANA Peppers, red onions, bolognese, chilli and tomato sauce SCOGLIO Mixed seafood, garlic, white wine with chilli and a light tomato sauce ARABIATA (V) Black olives, garlic, chilli and tomato sauce VERDURE (V) Roast Mediterranean vegetables, basil and tomato sauce POLPETTONE	f10.9 f10.9 s, f10.9 f10.9 f10.9 f10.9
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RIALTO

£15.95

£13.95

£17.95

£15.95

£17.95

£POA

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Telephone 01661 820 600 www.rialtos.co.uk | enquiries@rialtos.co.uk



OPENING HOURS

MONDAY - FRIDAY 12PM TO 2.30PM AND 4.30PM TO 11PM SATURDAY 12PM TO 11PM | SUNDAY 12PM TO 9PM

PIZZA		RISOTTO	
ALL PIZZA BASES ARE TOPPED WITH RICH TOMATO S	ROMANA	£10.95	
AND MOZZARELLA CHEESE		Strips of roast chicken breast, mushrooms, garlic,	
		tomato and a hint of cream	C10 0F
MARGHERITA (V) Tomato, mozzarella and oregano	£8.95	ARRABIATA (V) Black olives, tomato and chilli sauce	£10.95
NAPOLI Black olives and salted anchovies	£9.95	MARINARA	£11.95
PROSCIUTTO FUNGHI Ham and Mushrooms	£9.95	Mixed seafood, garlic and tomato	
QUATTRO STAGIONI Ham, onions, peppers and mushrooms	£9.95	VERDURE AROSSTO (V) Mixed Mediterranean vegetables, garlic and tomato	£10.95
INFERNO Pepperoni, peppers, onions and chilli	£9.95	RIAITO	£10.95
KIEV Roast chicken strips and garlic	£9.95	Bacon, peas, parmesan, basil and cream	
TROPICANA Ham and pineapple	£9.95		
MARINARA Selection of seafood and garlic	£10.95	SALAD	
VERDURE AROSSTO	£9.95	MIXED SALAD With vinaigrette dressing	£2.95
Roast Mediterranean vegetables and basil		GREEN SALAD With vinaigrette dressing	£2.95
TIKKA	£10.95	TOMATO & ONION SALAD With vinaigrette dressing	£2.95
Strips of Tikka marinated chicken breast, peppers,		GREEK SALAD With vinaigrette dressing	£2.95
red onions and chilli		CHIPS	£2.95
CALZONE	£10.95	MASHED POTATO	£2.95
Folded pizza with ham, mushrooms and onion,		CRUSHED POTATO WITH	
served with tomato or bolognese sauce		ROSEMARY & GARLIC	£2.95
PIZZA CAPO Topped with parma ham and rocket	£9.95	SPINACH	£2.95
SALMONE Smoked salmon, rocket and a lemon creme fresh	£9.95	ONION RINGS	£2.95
PIZZA ADIAN Spinach and egg	£9.95	GARLIC MUSHROOMS	£2.95

CHILDRENS MENU

Served 12pm to 2pm and 5pm to 10pm daily. Available for children under the age of 12 only Starters Potato Skins | Melon | Minestrone Soup £2.50

Main Courses £4.95

Penne Carbonara | Spaghetti Napoli | Margherita Pizza | Pepperoni Pizza | Tropicana Pizza | Chicken Nuggets & Chips | Fish Fingers & Chips

Pudding Mixed Ice Cream | Profiteroles £2.50

Childrens Roast Dinner available Sundays 12pm - 5.30pm

COCKTAILS WHITE WINES RED WINES SPIRITS & LIQUEURS

1. BELLINI	£6.95	18. CA' DI PONTI CATARRATO (ITALY)	£19.95	35. CA' DI PONTI NERO D'AVOLA (ITALY)	£19.95	CIN		
The italian classic; sparkling wine with a measure of peach to sweet the deal.		A crisp, zesty Sicilian white, which is Don Corleone's tipple of choice GLASS (175ML) £5.50 (250	e.	Possibly the grape variety best associated with Sicily, Nero d'Avola delivers powerful, smoky red fruit. Great for any occasion! GLASS (175ML) £5.50 (250l)		GIN BOMBAY SAPPHIRE GORDON'S	f6.95 f6.95	Single £5.50 £5.50
2. MARTINI Clean and sophisticated; gin with a splash of dry Martini.	£6.95	19. SAUVIGNON BLANC VIN DE FRANCE BELLEFONTAINE (FRANCE) From the hot, sunny climes of the South of France, this wine is	£20.95	36. MERLOT PAYS D'OC IGP BELLEFONTAINE (FRANCE) From the Languedoc, this plummy, rounded Merlot makes you	-	EDINBURGH RHUBARB & GINGER GIN TANQUERAY TANQUERAY SEVILLA GORDON'S PREMIUM PINK	£6.95 £6.95 £6.95	£5.50 £5.50 £5.50 £5.50
3. MANHATTAN For those with more of a sweet tooth, rye whiskey	£6.95	as refreshing and luxurious as a holiday in Cannes. GLASS (175ML) £5.50 (250	OML) £6.95	wish you were sat drinking it whilst the sun sets. Lovely stuff. GLASS (175ML) £5.50 (250)	ML) £6.95	BEEFEATER PINK *ABOVE GINS INCLUDE MIX	£6.95	£5.50
and rosso Martini with a dash of Angostura bitters.	a. a-	20. PINOT GRIGIO PROVINCIA DI PAVIA IGT ANCORA (ITALY)	£20.95	37. SHIRAZ THE ACCOMPLICE DE BORTOLI (AUSTRALIA)	£20.95	RUM BACARDI SUPERIOR RUM		£3.95
 DAIQUIRI Fresh and zappy; white rum, lime and sugar. 	£6.95	It's Pinot Grigio. It's great with fish. It's light, dry and crisp. But you already knew that right? GLASS (175ML) £5.50 (250	OML) £6.95	A vibrant, medium bodied Shiraz with ripe red berries, cherry, spice and rounded off with a hint of vanillin oak. GLASS (175ML) £5.50 (250l	ML) £6.95	MALIBU CARIBBEAN COCONUT RUM LAMBS NAVY RUM		£3.95 £3.95
5. COSMOPOLITAN The world-renowned Cosmo; vodka citron, triple-sec, lime and cranberry juice.	£7.95	21. CHARDONNAY THE ACCOMPLICE DE BORTOLI (AUSTRALIA) Medium bodied dry wine with lively peach and nectarine flavours	£20.95	38. PINOTAGE FALSE BAY WESTERN CAPE (SOUTH AFRICA) Spicy, smoky and packed full of flavour, it's hard to believe that this	£20.95	MALT ARDBEG UIGEADAIL GLENFIDDICH MALT WHISKY		£5.50 £5.50
CHAMPAGNE		finishing with a long, fresh citrus zest.		grape variety was first grown in 1925. South Africa's national grape.		GLENMORANGIE 12YO QUINTA RUBAN GLEN MORANGIE QUARTER CENTURY		£5.50 £16.95
		22. SAUVIGNON BLANC RESERVA CALITERRA (CHILE) Concentrated flavours of herbs and cut grass with tropical fruit note	£24.50	39. VALPOLICELLA DDOC SAN PIETRO	£25.95	25 years old and simply amazing.		110.75
6. LAURENT PERRIER BRUT N.V. Delicate and complex.	£49.00	23. CHENIN BLANC FALSE BAY WESTERN CAPE (SOUTH AFRICA)	£24.50	MONTRESO (ITALY) From the hills around Verona, this wine has been produced by Kiwi winemaker Matt Thomson to add a vibrant, modern twist to the		WHISKY		
7. MOET ET CHANDON BRUT N.V. The most famous name in Champagne.	£55.00	Superbly zesty, characterful wine. 24. VERDICCHIO CLASSICO DOC CASTELLI DI JESI	£24.50	traditional cherry fruit and velvet texture. Delightfully quaffable. 40. CHIANTI DOCG (ITALY)	£24.95	BELLS BLENDED WHISKY FAMOUS GROUSE WHISKY JACK DANIELS TENNESSEE WHISKEY		£4.00 £4.00 £4.00
8. VEUVE CLICQUOT YELLOW LABEL BRUT N.V. Veuve Clicquot signature brut non-vintage is loved the world over.	£59.00	(ITALY) From the Marche on Italy's eastern coast, the fresh and distinctly nu characteristics of this wine make it a rewarding treat for the adventu	ıtty	If this were a woman, it would be one of Silvio Berlusconi's mistresses - seductive, youthful and sun-kissed. A Tuscan classic.	124.73	JAMESON'S IRISH WHISKEY BRANDY		£4.00
9. BOLLINGER BRUT N.V. SPECIAL CUVEE A rich biscuity nose with a hint of summer fruits on the palate.	£62.00	25. CHABLIS A.C.P. DOMAINE VOCORET (FRANCE) Delicate touches of citrus fruit, lemon and grapefruit are	£39.50	41. PRIMITIVO SALENTO IGP MASSERIA BORGO DEI TRULLI (ITALY) Aromas of black cherries, prunes, spice and white pepper.	£25.95	JANNEAU VSOP ARMAGNAC COURVOISIER COGNAC REMY MARTIN VSOP COGNAC		£5.00 £5.00 £5.00
10. DOM PERIGNON *	£160.00	supported by a rich minerality. A classic Chablis.			COE OE	HENNESSY XO COGNAC		£8.90
A floral, fruity pastel tone of fruit, ripe hay and toasted notes.		26. GRILLO APPASSIMENTO DDOC SICILIA MIOPASSO (ITALY)	£26.95	42. CABERNET SAUVIGNON SANTA DIGNA TORRES (CHILE) A huge, chunky Cabernet Sauvignon, laced with black cherry,	£25.95	SPIRITS ARCHERS PEACH SCHNAPPS		Single £3.95
* Ask your waiter about the current vintage		Notes of dried fruits and nuts, with hints of oranges and grapefruit.		truffle and blackcurrant flavours. The epitome of New World style.		CAMPARI		£3.95
11. PERRIER JOUET LA BELLE EPOQUE * Fresh and delicate, with distinctive aromas of white fruit and flowers	£169.00 s.	27. SAUVIGNON BLANC MARLBOROUGH (NEW ZEALAND New Zealand's wine industry is a young upstart compared to many others, but they do things with Sauvignon Blanc that could make Jilly Goolden forsake eccentric similes. Superb stuff.	,	43. RIOJA D.D.O.C CRIANZA ALTOS IBERICOS TORRES (SPAIN) A modern style Rioja, fruity and approachable while showing	£25.95	CINZANO BIANCO MARTINI EXTRA DRY MARTINI BIANCO MARTINI ROSSO		£3.95 £3.95 £3.95 £3.95
12. KRUG GRANDE CUVEE	£179.00	28. GAVI DDOCG LA BATTISTINA (ITALY)	£28.95	elegance and restraint.		PERNOD PIMMS		£3.95 £3.95
Floral with buttery biscuits, honey and citrus fruit.	C270.00	Fresh citrus and pineapple aromas with ripe fruit balanced by crisp acidity on the palate.	120.73	44. MALBEC TRIBU MENDOZA TRIVENTO (ARGENTINA) Tribu Malbec hides magic secrets in its name. It possesses aromas	£21.95	SMIRNOFF VODKA SOUTHERN COMFORT TEQUILA		£3.95 £3.95 £3.95
13. LOUIS ROEDERER CRISTAL The embodiment of elegance and purity.	£279.00	29. SANCERRE BLANC JOSEPH MELLOT (FRANCE) A dry yet full French classic, with flavours of gooseberry and	£39.95	of berries and fine herbs with a medium body and round tannins. 45. PINOT NOIR PAYS D'OC IGP LE FOU (FRANCE)	£23.95	VODKA CITRON		£3.95
ROSÉ CHAMPAGNE		cut grass balanced by a crisp, flinty finish.		Sweet berry fruit with a savoury twist, combining with soft tannins to deliver a luscious textural Pinot Noir with a powerful full fruit finish.)	LIQUEURS BAILEYS IRISH CREAM		62.05
14. MERCIER ROSÉ BRUT N.V.	£42.00	30. CHABLIS 1ER CRU A.C. VAILLONS DOMAINE VOCORET (FRANCE)	£46.95	46. BARBERA D'ASTI DDOCG CEPPI STORICI (ITALY)	£25.95	COINTREAU		£3.95 £3.95
Beautiful translucent colour and a fresh pinot noir reflects in the flavour.	112.00	Old vines grow less grapes, but the ones they do grow are a very high quality. When you combine old vines with some of the best wine growing soil in France you get this Chablis. Tres bon!		Plump black cherry flavours on the palate, and a huge, pronounced nose. Be careful not to confuse it with Barbara Streisance		DISARONNO DRAMBUIE GLAYVA		£3.95 £3.95 £3.95
15. LAURENT PERRIER ROSÉ N.V.	£79.00			47. BAROLO DOCG ALASIA (ITALY)	£46.50	GRAND MARNIER GRAPPA		£3.95 £3.95
It's pink, it comes in a pretty bottle and it's the drink of choice.		ROSÉ WINES		An Italian classic, created from the Nebbiolo grape. Intoxicatingly perfumed and incredibly well balanced. Barolo is a deservedly		LUXARDO LIMONCELLO MIRTO		£3.95 £3.95
SPARKLING WINE		31. CHIARETTO MONFERRATO DDOC ANCORA (ITALY) Ripe juicy strawberry and cherry fruit flavours with a clean, fresh fini GLASS (175ML) £5.50 (250	ish.	famous style. 48. CHATEAUNEUF DU PAPE A.C. CHATEAU	£48.95	SAMBUCA CLASSICO SAMBUCA BLACK TIA MARIA		£3.95 £3.95 £3.95
16. PROSECCO SANTERO DDOC EXTRA DRY (ITALY) A light and bright Prosecco with floral tones on the nose and fresh fruit flavours.	£23.95	32. PINOT GRIGIO IGT ROSÉ ANCORA (ITALY) Light and refreshing style with subtle cherry and summer fruit flavor	£20.95	FARGUEIROL (FRANCE) Strawberry jam, spice, violet and hedgerow aromas. A balanced and pleasing palate with attractive sweet grenache fruit, nicely rounded.		DRINKS DRAUGHT LAGER 1/2	/2 PINT £2.95 PI	INT f5 25
		GLASS (175ML) £5.50 (250	OML) £6.95	49. AMARONE DELLA VALPOLICELLA DDOCG	£55.95	DRAUGHT BEER 1	/2 PINT £2.95 P /2 PINT £2.95 PI	PINT £5.50
PROSECCO DOC 187ml VILLA JOLANDA (ITALY)	£7.90	33. RIOJA DDOC ROSADO CUNE (SPAIN) Attractive light raspberry pink colour. Full of ripe summer fruit and berry aromas.	£23.95	SATINATO (ITALY) Deep ruby red colour with pomegranate reflections. Ethereal nose which reminds of peach blossoms, violets, raspberry and mint.		BULMERS PERONI NASTRO AZZURO BOTTLED SWEET CIDER	21111 EZ.73 PI	£4.50 £4.50 £2.75
17. PROSECCO ROSE DOC (ITALY) Fruity and fresh on the palate.	£23.95	34. CHATEAU DES FERRAGES AOP COTES DE PROVENCE ROUMERY (FRANCE)	£29.95	50. FLEURIE A.O.P. (FRANCE) Red fruit, iris, violet and spice aromas. Utterly rich and harmonious.	£31.95	SOL HEINEKEN FREE LAGER COCA-COLA & DIET COKE		£3.95 £3.50 £1.95
ROSE VINO SPUMANTE (ITALY) 200ml	£7.90	A classic, elegant Provence rose with aromatic notes of strawberry, grapefruit, citrus and peach.				SOFT DRINKS J20		£1.75 £2.95