



## STARTERS & BREADS

<b>Pizza Bread with Herbs</b> (VE, VG)	5.00
<b>Garlic Bread</b> (VE, VG)	6.50
<b>Bowl of Marinated Olives</b> (VE, VG)	7.00
<b>Pizza Bread with Olives</b> (VE, VG)	7.50
<b>Ciro's Tomato Bread</b> (VE, VG)	7.50
<b>Garlic Bread with Olives</b> (VE, VG)	8.00
<b>Cheese Bread</b> (VE)	8.00
<b>Cheese Bread with Garlic</b> (VE)	9.00
<b>Cheese Bread topped with Rocket</b> (VE)	9.00



**Lentil Soup** (VE, VG) ..... 8.00  
Lentils, carrots, **celery**, parsley, onions,  
extra virgin olive oil, spinach and bay leaves.



**Bruschetta** (VE, VG)..... 9.50  
Pizza bread topped with fresh chopped  
marinated tomatoes and basil, with a touch  
of fresh garlic.



**Garlic Mushrooms** (VE)..... 9.50  
Mushrooms marinated in a \*creamy and fresh  
garlic sauce (\*double **cream**, garlic and onion).



**Ciro's Special** (VE, VG) ..... 12.50

*(Jermaine Jackson's Favourite)*

Freshly mashed avocado, chopped marinated  
tomatoes and basil with a touch of fresh garlic  
served on a bed of baby fresh spinach, fresh  
squeezed lime, topped with rocket and a touch  
of extra virgin olive oil and balsamic vinegar.

**Burrata** 125G (VE)..... 13.00

Burrata cheese served with marinated cherry  
tomatoes with extra virgin olive oil, garlic,  
basil, and side of rocket salad, topped with  
balsamic dressing.



**Mozzarella di Bufala and Prosciutto di Parma** ..... 16.50

Buffalo mozzarella **cheese** and Parma ham on a  
bed of rocket lettuce.



**Mediterranean Platter** (VE) ↑↑ ..... 17.95

Artichokes, feta **cheese**, marinated olives,  
roasted bell peppers, grilled zucchini and  
French beans. Served with pizza bread.



**The Italian Job (Mr Hani's Favourite)** ↑↑ ..... 19.95

Blue **cheese**, cheddar **cheese**, smoked salami,  
Parma ham and marinated olives served with  
pizza bread.



## SPECIAL SEAFOOD STARTERS

**Baby Squid**..... 14.50

Steamed sliced baby **squid** with a julie of chopped  
tomato, red onion, cucumber and rocket lettuce,  
extra virgin olive oil, lemon juice and fresh parsley.



**Avocado con Gamberi**..... 15.00

**Shrimps** served with avocado in a \*cocktail  
sauce. (\*Rapeseed oil, vinegar, sugar, glucose-  
fructose syrup, tomato paste, salt, pasteurised  
free range British **egg** yolk powder, spices).



**Seafood Salad Italian Style**..... 16.00

Mixed **seafood** (**clams**, **shrimps**, **mussels**, **squid**,  
**crayfish**) with carrots, **celery**, peppers, green  
olives, extra virgin olive oil, lemon juice and  
parsley. Served on a bed of mixed lettuce.



### FOOD ALLERGIES & INTOLERANCES:

GLUTEN CRUSTACEANS EGGS FISH PEANUTS SOYA BEANS MILK NUTS CELERY MUSTARD  
 SESAME SULPHITES LUPIN MOLLUSCS (SHELLFISH)

We CANNOT guarantee that any product is "100% FREE FROM" any allergen because of the risk of unexpected cross-contamination. Please speak to our staff about the ingredients in your meal when placing your order. Allergen menu information sheet available on request. Thank you.



# LARGE SALADS

**Caesar Salad** .....14.00

Cos lettuce, parmesan **cheese** and **croutons** with original \*Caesar dressing. (\*fresh garlic, **egg**, **anchovies**, capers, **mustard**, extra virgin olive oil, vegetable oil, lemon juice, white vinegar and parmesan **cheese**).



*with Grilled Chicken* .....18.00



*with Shrimp* .....19.50



**Niçoise Salad**.....16.95

Mixed lettuce, chunks of white **tuna**, tomatoes, French beans, boiled **egg**, kalamata olives, red onion with \*our special balsamic dressing. (\*Vegetable oil, extra virgin olive oil, balsamic vinegar, rosemary, bay leaves, fresh red or green chilli, fresh red onion, salt and pepper).



**Special Chopped Salad** (VE).....18.00

*(Ciro & Sinatra's Favourite)*

Chopped mixed lettuce, avocado, artichokes, sweetcorn, cucumber, fresh tomato and our special \*Sinatra dressing. (\*Vegetable oil, extra virgin olive oil, balsamic vinegar, fresh onion, **eggs**, **mustard**, salt and pepper).



**Ciro's Salad** (VE).....18.00

Baby spinach, quinoa, chopped marinated tomatoes with fresh garlic and basil, avocado, boiled **egg** and diced cucumber. Served with lemon dressing.



*with Grilled Chicken* .....21.50



*with Shrimp* .....22.50



**Mozzarella and Tomato Salad** (VE) .....18.50

Served with pizza bread.



**Tricolore Salad** (VE).....18.95

Fresh mozzarella **cheese**, tomatoes and avocado. Served with pizza bread.



**Tricolore Salad with Chicken** .....22.50

*(Chris Phillip's Favourite)*

Fresh mozzarella **cheese**, tomatoes, avocado and chicken breast grilled with a touch of chilli.



**Pomodoro Insalata** (VE).....16.00

Mixed lettuce, avocado, fresh button mushrooms, parmesan **cheese** and **croutons**, tossed in our house \*special dressing. (\*Extra virgin olive oil, fresh marinated garlic, balsamic vinegar, **eggs**, **mustard**, onions, salt and black pepper).



*'No phone, a movie, a glass of wine, and some salad. Perfect!'*

- KATE MOSS -

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## SIDE SALADS

### Green Salad (VE)..... 7.50

Mixed lettuce (frisée, radicchio, lollo rosso, green romaine, apollo, red multileaf), mixed olives, red onions and cucumber. (Tossed in our house dressing).



### Tomato and Onion Salad (VE, VG)..... 7.95

Tomato sliced, red onions, olives, garnished with fresh basil, oregano and balsamic dressing.

### Mixed Salad (VE) ..... 8.50

Mixed lettuce (frisée, radicchio, lollo rosso, green romaine, apollo, red multileaf), red onions, cucumber, mixed olives, fresh slices of tomatoes, carrots. (Tossed in our house dressing).



### Mozzarella and Tomato Salad (VE)..... 9.95

Fresh tomato sliced, mozzarella **cheese**, red onions, olives, fresh basil, extra virgin olive oil and balsamic dressing.



## PASTAS

### Homemade Vegetarian (VE).....17.50 Cannelloni Verdi

Fresh pasta lasagna sheets rolled and filled with ricotta **cheese**, spinach, parmesan **cheese**, topped with our creamy tomato sauce. Pasta sheets may contain **soybeans**.



### Ravioli Con Ricotta (VE).....19.50 and Spinaci

Homemade ravioli filled with spinach and ricotta **cheese**, served with sage and extra virgin olive oil and our \*special pink sauce (\*tomato sauce, double **cream**, sage, **butter**, white onions and fresh red chillies).



### Tortelloni Ai Funghi (VE).....19.50

Tortelloni stuffed with mixed mushrooms, Ricotta cheese, sundried tomato, fresh mushrooms, extra virgin olive oil, a touch of fresh garlic and chilli and our \*special pink sauce (\*tomato sauce, double **cream**, sage, **butter**, white shallot and fresh red chillies).



### Homemade Beef Lasagne.....19.95

Gourmet lasagne, with layers of fresh **egg** pasta sheets with our slow cooked fine minced beef \*bolognese sauce, perfectly blends with our creamy homemade \*bechamel sauce. Topped with Italian mozzarella **cheese** and grated Grana Padano **cheese**. (\*Bolognese - ground beef, **celery**, carrot, white onions, tomato paste, **milk**), (\*Béchamel - **flour**, **milk**, and **butter**). Pasta sheets may contain **soybeans**.



*'Life is a combination of magic and pasta'*

- CIRO ORSINI -

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# PIZZAS *(Gluten free available)*

## PIZZA BASE OPTIONS

### Traditional Dough Pizza

**Flour**, water, salt, yeast and extra virgin olive oil. 🌿

### Gluten Free Pizza Base -Available-

Corn starch, rice flour, gram, sorghum, tapioca, yeast extract, extra virgin olive oil, salt, probiotic (bacillus coagulans GBI-30, 6086), prebiotic fibruline.

### Margherita *(Everyone's Favourite)* (VE).....12.00

Mozzarella **cheese** and fresh tomato sauce.



### Mushroom *(Dustin Hoffman's Favourite)* (VE)....15.00

Mozzarella **cheese**, fresh tomato sauce, mushrooms and a touch of fresh garlic.



### Prosciutto *(Clint Eastwood's Favourite)*.....15.00

Mozzarella **cheese**, fresh tomato sauce and ham.



### Napoli *(Sophia Loren's Favourite)*.....16.95

Mozzarella **cheese**, fresh tomato sauce, olives, capers and **anchovies**.



### American Hot .....17.50

*(HRH Prince Ali of Jordan's & Dave Allen's Favourite)*

Mozzarella **cheese**, fresh tomato sauce, pepperoni sausage and jalapeños peppers.



### Quattro Formaggi (VE).....17.50

*(Patrick Swayze's Favourite)*

Four kinds of **cheese** (Mozzarella, parmesan, gorgonzola, cheddar) and fresh tomato sauce.



### Hawaiian.....17.95

*(Pat Morita; Mr Miyagi; Karate kid's Favourite)*

Mozzarella **cheese**, fresh tomato sauce, ham and pineapple.



### Vegetarian *(Lennox Lewis's Favourite)* (VE).....17.95

Mozzarella **cheese**, fresh tomato sauce, onions, mushrooms, sweetcorn, slices of fresh tomatoes, artichokes and jalapeños peppers.



### Four Seasons *(Faye Dunaway's Favourite)* .....18.00

Mozzarella **cheese**, fresh tomato sauce, mushrooms, ham, pepperoni sausage, **anchovies** and olives.



### Pomodoro *(Jane Fonda's Favourite)*.....18.95

Mozzarella **cheese**, fresh tomato sauce, ham, mushroom, jalapeños peppers and a touch of fresh garlic.



### Calzone *(Philip Kirkorov's Favourite)*.....18.95

Mozzarella **cheese**, fresh tomato sauce, ham, pepperoni sausage and a touch of fresh garlic; a folded pizza. (Gluten free pizza base is not available).



### Neptune *(Tom Cruise's Favourite)*.....19.50

Fresh tomato sauce, **tuna**, **anchovies**, olives, capers, onions and a touch of fresh garlic.



### Siciliana *(Marlon Brando's Favourite)* .....19.50

Mozzarella **cheese**, fresh tomato sauce, ham, artichokes, **anchovies** and a touch of fresh garlic.



### Capricciosa *(Jack Nicholson's Favourite)*.....19.95

Mozzarella **cheese**, fresh tomato sauce, ham, **egg**, pepperoni sausage, olives and capers.



### Capri Pizza *(Tony Schiena's Favourite)*.....20.50

Mozzarella **cheese**, fresh tomato sauce, cherry tomatoes, a touch of fresh garlic, crushed dried chillies, topped with fresh mozzarella **cheese** and fresh wild rocket leaves.



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**Caterina (Sylvester Stallone's Favourite).....21.00**

Mozzarella **cheese**, fresh tomato sauce, pepperoni sausage, ham, olives, mushroom and onions.



**Trinidad Hot (Brian Lara's Favourite).....21.50**

Mozzarella **cheese**, fresh tomato sauce, jalapeños peppers, pepperoni sausage, crushed chillies, pineapple and slices of fresh avocado.



**WBC Double Punch   .....21.95**  
(Mauricio Sulaiman's Favourite)

Mozzarella **cheese**, fresh tomato sauce, double pepperoni sausage, double onion and jalapeños peppers.



**Puttanesca (Armand Assante's Favourite).....21.95**

Mozzarella **cheese**, fresh tomato sauce, olives, pepperoni sausage, **anchovies**, jalapeños peppers, a touch of fresh garlic, sprinkled with crushed hot chillies.



**Vegan Pizza (VE, VG).....21.95**  
(Pamela Anderson's Favourite)

Pesto sauce, broccoli, courgettes, marinated mixed bell peppers, sautéed spinach, red onion and kalamata black olives.



**Fiorentina Pizza (VE).....22.95**  
(Michael Bolton's Favourite)

Mozzarella **cheese**, fresh tomato sauce, baby spinach, black olives, **egg**, a touch of fresh garlic, pepper and salt.



**Padrino (Al Pacino's Favourite).....22.95**

Mozzarella **cheese**, fresh tomato sauce, chicken, onions, broccoli buds, jalapeños peppers and a touch of fresh garlic.



**Parma Ham (Jerry Springer's Favourite).....23.00**

Mozzarella **cheese**, fresh tomato sauce, slices of Parma ham laid on a bed of rocket lettuce.



**Seafood Pizza (Sean Connery's Favourite).....23.95**

Fresh tomato sauce, mixed **seafood**, extra virgin olive oil, a touch of fresh garlic, sprinkled with crushed chillies and fresh parsley.



**BBQ Chicken Pizza.....23.95**  
(Leonardo Di Caprio's Favourite)

Mozzarella **cheese**, fresh tomato sauce, BBQ chicken, artichokes, jalapeños peppers and a touch of chilli.



**Harley.....23.95**  
(His Majesty The King Abdullah of Jordan's Favourite)

Mozzarella **cheese**, fresh tomato sauce, double onions, double mushrooms, double pepperoni sausage and a touch of fresh garlic.



**PIZZA TOPPINGS**

**Standard Toppings (Each).....3.00**

Mozzarella **cheese**, Cheddar **cheese**, mushrooms, olives, sweetcorn, fresh tomato slices, pepperoni sausage, onions, fresh garlic, capers, **egg**, pineapple, red peppers, ham, **tuna**, **anchovies**, hot chillies, rocket salad, Gorgonzola **cheese**, jalapeños peppers.

**Premium Toppings (Each).....4.95**

Chicken, **squid**, Parma ham, **shrimp**, meatballs

**Vegan Cheese (100% Dairy Free) (GF).....2.00**

Grated mozzarella style (2 parts): Water, coconut oil (26%), modified potato starch, gluten free oat fibre, maize starch, salt, modified maize starch, thickeners (carrageenan, guar gum), natural flavourings, acidity regulators (lactic acid, sodium lactate), colour (carotenes). Grated mild Cheddar style (1 part): Water, coconut oil (23%), modified potato starch, gluten free oat fibre, maize starch, salt, modified maize starch, thickeners (carrageenan, guar gum), yeast extract, natural flavourings, acidity regulators (lactic acid, sodium lactate), colour (carotenes).

**FOOD ALLERGIES & INTOLERANCES:**

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## SPECIAL DISHES

### Large Garlic Mushrooms (VE) .....18.00

Mushrooms marinated in a \*creamy and fresh garlic sauce (\*double **cream**, garlic and onion). Served with pizza bread.



### Melanzane Alla Parmigiana (VE) .....19.95 (Aubergine, Tomato and Parmesan Bake)

Large aubergine sliced, layered with fresh tomato sauce, mozzarella **cheese**, fresh basil, olive oil and baked in oven. Served with pizza bread.



### Cajun Chicken Breast .....22.00

Fresh chicken breast, butterflied and coated in \*Cajun spices (\*black pepper, white pepper, cayenne pepper, onion powder, garlic powder, and paprika), garlic, parsley, basil, salt, black pepper and olive oil. Served with mixed salad.



### Pollo Dello Chef .....22.00

Our family's special recipe sauce of teriyaki, fresh ginger roots, onions and chillies mixed with fresh grilled chicken. Served with mixed salad.



### Pollo Alla Diavola (Deville Chicken) 22.00 (Mickey Rourke's Favourite)

Marinated chicken breast in a spicy red tomato sauce with a touch of fresh garlic, parsley, fresh chopped green and red chillies. Served with a mixed salad.



### Polpette Di Carne (Beef Meatballs).....23.00

Minced beef and minced veal prepared from prime cuts, onions, **celery**, carrots, garlic, breadcrumbs, parmesan **cheese**, mixed herbs and fresh tomato sauce. Served with mixed salad and pizza bread.



### Pollo Ai Funghi (Brian La Roda's Favourite) ..23.00

Grilled chicken breast topped with button mushrooms, cooked with \*creamy sauce and a touch of fresh garlic. \*(Garlic, **cream**, salt, black pepper, onions and parsley). Served with mixed salad.



### Chilli Con Carne .....24.00 (Lean Minced Beef and Red Kidney Beans)

The best mince beef, red kidney beans, spicy chilli, bell pepper, celery, carrots, onions, garlic, olive oil, chopped tomato, mixed spices, coriander and parsley. Served with mixed salad and pizza bread.



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# EATING ACCORDING TO YOUR BLOOD TYPE

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Did you know that eating according to your blood type can make you healthier and change your life around? Although this concept has existed for many years, it is becoming more popular now and at Ciro's Pizza Pomodoro we would like to help educate you on what is good for your body and we are suggesting a few dishes below. If you don't know what your blood type is, we suggest you pop in to your local GP or nearby hospital and get a test arranged. Blood Types are O, A, AB and B.

**Here are some recipes we have prepared for you, that you can enjoy according to your blood type:**

## TYPE O BLOOD

Anyone under this group should follow a high-protein diet include lots of lean meats, fish and vegetables. Being very careful on grains, beans and dairy.

### Lasagne

A traditional Italian dish, made with layers of pasta, bolognese sauce and creamy of pasta, bolognese sauce and creamy bechamel sauce, topped with grated cheese.

### Meatballs

Minced beef, minced veal, onions, celery, carrots, breadcrumbs, mixed herbs, fresh tomato sauce and parmesan cheese.

### Caterina Pizza

Mozzarella cheese, fresh tomato sauce, ham, olives, pepperoni, sausage, mushrooms and onions.

## TYPE A BLOOD

For those of you with an A blood type, this means following a meat-free diet of lots of fruits, vegetables, beans and whole grains. Eat lots of lentils and tofu too. Where possible it should be organic as people with our type have a more sensitive immune system.

### Lentil Soup

Lentils, chopped carrots, celery and onions, olive oil, spinach, water, salt, pepper and bay leaves.

### Vegetarian Pizza

Mozzarella cheese, fresh tomato sauce, onions, jalapeños peppers, mushrooms, corn, slices of fresh tomato and artichokes.

### Capri Pizza

Mozzarella cheese, fresh tomato sauce, cherry tomatoes, a touch of fresh garlic, crushed dried chillies, topped with fresh torn baby mozzarella cheese and fresh wild rocket leaves.

## TYPE AB BLOOD

For those with a mixed type of blood, focus on tofu, seafood, dairy, green vegetables and salads. People with type AB tend to have low stomach acid so avoid caffeine and smoked or cured meats.

### Seafood Pizza

Fresh tomato sauce, mixed seafood, extra virgin olive oil, a touch of fresh garlic, sprinkled with crushed chillies and fresh parsley.

### Seafood Salad

Extra virgin olive oil with mixed marinated vegetables, baby squid, cuttlefish, small octopus, mussels, octopus, prawns, carrots, celery, peppers, green olives, a touch of fresh garlic and parsley.

### Chopped Salad

Iceberg and radicchio lettuce, avocado, artichokes, cucumber, fresh tomato, sweetcorn and our special Sinatra dressing.

## TYPE B BLOOD

Under this category it is recommended to eat green vegetables, eggs, certain meats and low-fat dairy. Some foods to avoid are corn, wheat, lentils, tomatoes, peanuts and sesame seeds.

### Fiorentina Pizza

Mozzarella cheese, fresh tomato, a touch of fresh garlic, spinach, black olives, salt, pepper and egg.

### Ravioli

Home made ravioli with spinach and ricotta, served with sage and extra virgin olive oil and our special pink tomato sauce (mamma's recipe).

### Vegetarian Cannelloni Verdi

Pasta rolls filled with ricotta cheese and spinach topped with our creamy bechamel sauce.

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# CHAMPAGNE AND PROSECCO

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## BOTTLE

**Prosecco Extra Dry NV** ..... 43.00

Fresh, lively and appealing with slightly sweeter notes on the palate. (11% ABV, 75cl) 🍷

**Glass (150ml)** ..... 9.50

**Prosecco Rosé NV** ..... 43.00

The bouquet is fresh, flowery, delicate and fruity with hints of red strawberries, currants and apricot. (11% ABV, 75cl) 🍷

**House Champagne Brut NV** ..... 69.00

A pure, limpid and soft champagne with stylish character. Its fruit is fresh and appealing, bursting with apples and lemons. (12.5% ABV, 75cl) 🍷

**Veuve Clicquot NV** ..... 149.00

Intense and pleasant on the nose, fruity at first then hawthorn-flowery and slightly musky. Good freshness and liveliness with a lingering fruitiness of apples and pears. (12% ABV, 75cl) 🍷

**Laurent-Perrier Cuvée Rosé** ..... 215.00

Pale cherry-red in colour with a rich blackcurrant and raspberry nose. (12% ABV, 75cl) 🍷

**Dom Perignon** ..... 495.00

Captivating and concentrated yet creamy and warm with subtle hint of underlying bitterness. (12.5% ABV, 75cl) 🍷

**CRISTAL Louis Roederer** ..... 590.00

A symphony of purity and elegance, silky texture and fruity aromas, complemented by a powerful mineral quality with white fruit and citrus notes. Outstanding champagne. (12% ABV, 75cl) 🍷

*'In victory it is deserved, in defeat it is needed.'*

- NAPOLEON BONAPARTE -

## BEER

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**Peroni** ..... 6.25

Peroni Speciale Nastro Azzuro (5.1% ABV, 330ml)

**Peroni Libera** (No Alcohol) ..... 6.25

Alcohol-free beer (330ml)

**Stella Artois** ..... 6.25

Stella Artois, Belgium Premium (4.8% ABV, 330ml)

**Corona** ..... 6.25

Corona Extra (4.5% ABV, 330ml)

*'Beer is the best damn drink in the world.'*

- JACK NICHOLSON -

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# WHITE WINE

'Wine is a friend, wine is a joy; and, like sunlight,  
wine is the birthright of all.'

- ANDRE SIMON -

## BOTTLE

**House White** ..... 26.00

Made from Trebbiano grapes, dry with refreshing citrus tones. ITALY (12% ABV, 75cl) 🍷

🍷 *Glass (175ml)* ..... 8.50

🍷 *Glass (250ml)* ..... 10.50

**Pinot Grigio IGT** ..... 32.00

Flowery and exotic fruity aroma, dry and crisp. ITALY (12.5% ABV, 75cl) 🍷

🍷 *Glass (175ml)* ..... 9.50

🍷 *Glass (250ml)* ..... 12.00

**La Segreta Grillo Doc, Planeta** ..... 37.00

(ORGANIC) Delicious wine from indigenous grape Grillo from Sicily. Prominent aromas of citrus, white peach and tropical fruit. Fresh and smooth on the palate with a nice and dry finish.

ITALY (12.5% ABV, 75cl) 🍷 🌿

**Sauvignon Blanc, New Zealand** ..... 44.50

Fresh and bright style packed with grapefruit, gooseberry, honeydew melon and passion fruit. Hints of herbs, citrus and lemongrass. Long aftertaste. NEW ZEALAND (13% ABV, 75cl) 🍷

**Albarino Martin Codax** ..... 48.50

Intense yet elegant aromas of white peaches and blossom. The vineyards' proximity to the sea gives the wine freshness and saltiness, and the granite soils enhance its natural minerality. It has an impressive persistence on the finish.

SPANISH (13% ABV, 75cl) 🍷

**Pomino Bianco Doc (Chardonnay)** ..... 49.00

From high altitude vineyards situated in the unique mountainous area of Pomino, near Florence, this beautiful Chardonnay (with a touch of Pinot Blanc) showing aromas of green apples and citrus with intense and prominent mineral notes. Elegant spicy bite on the finish. Delicious.

ITALY (12.5% ABV, 75cl) 🍷

**Gavi di Gavi DOCG, Fontanafredda** ..... 63.00

(ORGANIC) One of Italy's most fashionable whites, it has a full, delicate, elegant bouquet which brings flowers and fresh fruit to mind. Its palate is attractively young, dry, fresh and well-balanced.

ITALY (12.5% ABV, 75cl) 🍷 🌿

**Chablis, Domaine** ..... 72.00

Dry and structured a not too steely style of Chablis. FRANCE (12.5% ABV, 75cl) 🍷

**Sancerre, Domaine Cherrier** ..... 80.00

Made from Sauvignon grape. Quite dry but surprisingly plush with pure notes of white flowers, quince, melon and white peach.

FRANCE (13% ABV, 75cl) 🍷

**Puligny-Montrachet 1er Cru** ..... 249.00

'Les Folatières' Domaine Alain Chavy

Fresh, floral, lemony white burgundy with lots of new oak on finish. FRANCE (13% ABV, 75cl) 🍷

# ROSÉ WINES

## BOTTLE

**Pinot Grigio Blush** ..... 33.00

The palate is light, dry and crisp with a delicious balance between zingy citrus and fruity red berry flavours. ITALY (11.5% ABV, 75cl) 🍷

🍷 *Glass (175ml)* ..... 10.00

🍷 *Glass (250ml)* ..... 12.50

**Mateus** ..... 28.00

Medium bodied, well balanced wine with nice levels of spices, dried fruits and hints of leather in its aromas. PORTUGAL (11% ABV, 75cl) 🍷

**WHISPERING ANGEL Rosé** ..... 70.00

**Chateau d'Esclans**

Top quality Rosé from the South of France this delicate rosé offers a core of pretty stone fruit with some herbal notes. The palate is dry but smooth-textured, with an appetising mineral finish. FRANCE (13% ABV, 75cl) 🍷

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# RED WINE

## BOTTLE

**House Red**.....26.00  
Fruit concentration on the nose, smooth and full on the palate. ITALY (12.5% ABV, 75cl) 🍷

🍷 **Glass (175ml)** ..... 8.00  
🍷 **Glass (250ml)** ..... 10.50

**Pinor Noir**.....33.00  
Lovely nose of ripe red cherries and berries, with a classic savoury charcuterie character. Rounded and soft with gentle tannins and fresh acidity. It can also be enjoyed chilled on warm days. FRANCE (13% ABV, 75cl) 🍷

🍷 **Glass (175ml)** ..... 9.50  
🍷 **Glass (250ml)** ..... 12.50

**Merlot Mezzacorona**.....37.00  
Intense, deep red in colour with an explosively fruity, varietal nose of ripe plums with fresh mint notes. ITALY (13% ABV, 75cl) 🍷

**Montepulciano d'Abruzzo**.....39.00  
Round, soft with tropical and balancing acidity. ITALY (13% ABV, 75cl) 🍷

**Malbec Don David Riserva**.....41.50  
A beautiful, deep red coloured wine with hints of violet. On the nose there are sweet aromas of blackberry, plum and vanilla with a hint of smokiness. ARGENTINA (12.5% ABV, 75cl) 🍷



ORGANIC PRODUCE

**Primitivo IGT Puglia Organic**.....48.00  
(ORGANIC) Intense red wine with violet hints, reminiscent of fresh red fruit. On the nose, fruity notes of currants and blackberries elegantly joined with an aromatic bouquet of nutmeg, liquorice, chocolate and vanilla. ITALY (12.5% ABV, 75cl) 🍷

*'God made only water, but man made wine.'*

- VICTOR HUGO -

*'Wine cheers the sad, revives the old,  
inspires the young, makes weariness forget  
his toil and fear her danger.'*

- LORD BYRON -

**Sierra Cantabria Rioja Reserva**.....65.00  
This 98% Tempranillo, 2% Graciano Grapes is a smoky, complex Gran Reserva Rioja, dizzyingly perfumed with truffle, vanilla, toast and notes of balsamic. SPAIN (13.5% ABV, 75cl) 🍷

**Saint Emilion Grand Cru**.....67.00  
Dense and deep with purple reflections. Elegant and expressive bouquet of red and black crystallized fruits, toast and vanilla with a touch of sweet spices. Fleshy and round with velvety tannins. FRANCE (14% ABV, 75cl) 🍷

**Chianti Classico, Peppoli Antinori**.....63.00  
Made from Sangiovese grape. Produced only in the best years and aged in oak barrels. This reserve is large and elegant. 🍷  
ITALY (13.5% ABV, 75cl)

**Barolo DOCG, Fontanafredda**.....110.00  
Extraordinary Barolo Classic dark 'tar' and perfumed 'roses' on the nose, light in colour but with great power, concentration and well balanced ripe tannins. ITALY (14% ABV, 75cl) 🍷

**Brunello di Montalcino (Barbi)**.....150.00  
Brunello is the Prince of Montalcino wines, produced exclusively from 100% Sangiovese grapes picked by hand from vines at least 20 years old. ITALY (14.5% ABV, 75cl) 🍷

**Masi Amarone Classico DOC**.....169.00  
The first impression on the nose is of fresh black cherry aromas, leading into notes of maraschino cherry and plum. Immense depth and complexity on the palate. ITALY (15% ABV, 75cl) 🍷

**Tignanello**.....269.00  
80% Sangiovese, 5% Cabernet Franc, 15% Cabernet Sauvignon. A 12-14 month aging in French and Hungarian oak barrels, some new, some already used once. The depth and class to this are indeed impressive. ITALY (13.5% ABV, 75cl) 🍷

### FOOD ALLERGIES & INTOLERANCES:

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# SPIRITS

<b>VODKA</b>	25ml	50ml	Bottle
Stolichnaya.....	5.50	10.00	220
Absolut.....	5.50	10.00	220
Beluga Noble Line.....	8.50	16.00	260
Grey Goose.....	8.50	16.00	260
Belvedere Vodka.....	8.50	16.00	260
Beluga Gold Line.....	17.00	32.00	450

## VODKA MAGNUM

	Magnum 1.5litre		
Grey Goose.....			500
	Magnum 1.75litre		
Belvedere.....			570

<b>GIN</b>	25ml	50ml	Bottle
Gordon's.....	5.50	10.00	220
Pink Gordon's.....	5.50	10.00	220
Bombay Sapphire.....	8.00	15.00	260
Tanqueray 10.....	8.50	16.00	260
Hendrick's.....	9.00	17.00	260
Monkey 47 Schwarzwald.....	10.00	18.00	260

<b>TEQUILA</b>	25ml	50ml	Bottle
Jose Cuervo Gold.....	6.00	11.00	220
Jose Cuervo Silver.....	6.00	11.00	220
Tequila Rose.....	6.00	11.00	220
Patron XO Caffè.....	8.50	16.00	260
Patron Silver.....	8.50	16.00	260
Reposado, Casamigos.....	9.50	18.00	260
Don Julio 1942.....	20.00	40.00	530
Clase AZUL Reposado.....	20.00	40.00	530

<b>BOURBON WHISKEY</b>	25ml	50ml	Bottle
Jim Beam.....	6.00	11.00	220
Four Roses Single Barrel.....	8.00	15.00	240

## TENNESSEE WHISKEY

	25ml	50ml	Bottle
Jack Daniel's.....	6.00	11.00	220

## RUM

	25ml	50ml	Bottle
Bacardi White.....	6.00	11.00	220
Bacardi Gold.....	6.00	11.00	220
Malibu.....	5.00	9.50	220
Captain Morgan Dark Rum.....	5.00	9.50	220
Sailor Jerry Spiced Rum.....	6.00	11.00	220
Caccaca.....	6.00	11.00	220
Havana Club 7.....	8.00	15.00	240

## IRISH WHISKEY

	25ml	50ml	Bottle
Jameson.....	6.00	11.00	220
Tullamore D.E.W.....	6.00	11.00	220

<b>SCOTCH WHISKY BLENDED</b>	25ml	50ml	Bottle
Famous Grouse.....	6.00	11.00	220
Monkey Shoulder.....	6.00	12.00	220
JB Rare.....	6.00	11.00	220
Johnnie Walker Black Label.....	8.00	15.00	240
Johnnie Walker Gold Label.....	10.00	18.00	260
Chivas Regal 12 <sup>YO</sup> .....	8.00	15.00	240
Chivas Regal 18 <sup>YO</sup> .....	14.00	25.00	350
Royal Salute 21 <sup>YO</sup> .....	18.50	35.00	490

### FOOD ALLERGIES & INTOLERANCES:

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# SPIRITS AND LIQUEURS

## SCOTCH WHISKY SINGLE

	25ml	50ml	Bottle
Glenlivet.....	8.00	15.00	220
Balvenie Doublewood 12 <sup>YO</sup> .....	9.50	18.50	260
Glenmorangie 12 <sup>YO</sup> .....	9.00	17.50	260
Glenfiddich 12 <sup>YO</sup> .....	8.50	16.00	240
Glenfiddich 18 <sup>YO</sup> .....	12.00	22.00	320
Glenfiddich 21 <sup>YO</sup> .....	18.00	34.00	450

## JAPANESE WHISKY

	25ml	50ml	Bottle
Hibiki Harmony.....	12.00	22.00	320

## BRANDY


	25ml	50ml	Bottle
Armagnac Janneau VS.....	7.00	13.00	220
Vecchia Romagna.....	7.00	13.00	220

## COGNAC

	25ml	50ml	Bottle
Hennessy VS Cognac.....	6.00	11.00	160
Hennessy VSOP.....	8.50	16.00	240
Hennessy XO.....	20.00	40.00	500
Courvoisier VSOP.....	8.00	15.00	220
Remy Martin VSOP.....	8.00	15.00	220

## LIQUEURS

	25ml	50ml	Bottle
	6.00	11.00	175

Apricot Brandy, Archers, Baileys ,  
 Chambord, Cointreau,  
 Crème de Cassis, Crème de Mure,  
 Amaretto Disaronno, Drambuie,  
 Grand Marnier, Kahlua, Limoncello, Midori,  
 Passao, Port, Sambuca, Southern Comfort,  
 Strega, Tia Maria, White Cacao.

# CHOICE OF MIXERS

**Soda Drink**..... 1.50  
 Coca-Cola, Diet Coke, Coca-Cola Zero, Sprite,  
 Lemonade, Ginger Ale, Ginger Beer,  
 Tonic Water, Soda Water.

**Juice**..... 1.50  
 Orange, Apple, Pineapple, Cranberry and  
 Passion fruit, Tomato juice.

**Energy Drink**..... 2.50  
 Red Bull or sugar free Red Bull.

**Jug of Mixer**..... 18.00  
 Fruit juice (1 Ltr).

### FOOD ALLERGIES & INTOLERANCES:

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# CLASSIC SHOOTERS

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## ORIGINAL SHOTS

<b>B-52</b> ..... 6.00 Kahlua, Baileys, Grand Marnier. 🍸	<b>Frosted Rose</b> ..... 6.00 Tequilla Rose, Whitley Neill Gin.
<b>Blow Job</b> ..... 6.00 Kahlua, Baileys, whipped <b>cream</b> . 🍸	<b>Jagerbomb</b> ..... 7.50 Jagermeister, Red Bull.
<b>Condom</b> ..... 6.00 Baileys, Sambuca. 🍸	<b>Kamikaze</b> ..... 6.00 Russian Standard Vodka, Cointreau, lemon juice.
<b>Crack Baby</b> ..... 6.50 Russian Standard Vodka, Chambord, passion fruit juice and prosecco.	<b>Sex On The Beach</b> ..... 5.50 Russian Standard Vodka, Archers, cranberry, orange, grenadine.
<b>Slippery Nipple</b> ..... 6.00 Sambuca, Baileys, grenadine. 🍸	<b>Sex On The Beach</b> ..... 150.00 Bottle 70cl.

# ORIGINAL CLASSIC COCKTAILS *(By Glass Only)*

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<b>Amaretto Sour</b> ..... 13.00 Disaronno, lemon juice and sugar gomme.	<b>Mojito</b> ..... 13.00 Refreshing blend of Bacardi, lime juice, fresh mint and sugar.
<b>Bellini</b> ..... 13.00 Archers, peach puree, prosecco.	<b>Corona Mojito</b> ..... 18.00 1 Corona, rum, 1/4 lime juice, 1/4 simple syrup, mint leaves and lime wedge for garnish.
<b>Caipirinha</b> ..... 13.00 Refreshing cocktail with Gold Cachaca, lime juice and sugar.	<b>Old Fashioned</b> ..... 13.00 Jim Beam, dash Angostura bitters, dash orange bitters, sugar and orange garnish.
<b>Crack Daddy</b> ..... 13.00 Vodka, Chambord, passion fruit juice, topped up with prosecco.	<b>Pimms Cup</b> ..... 13.00 Reika Vodka, Pimms, fresh lemon, ginger syrup and soda.
<b>Sex on the Beach</b> ..... 13.00 A fruity, sweet cocktail with vodka, Archers, orange and cranberry juice.	<b>Long Island Iced Tea</b> ..... 15.00 Intense cocktail with vodka, gin, rum, tequila, Cointreau, lemon juice, sugar gomme, topped with Coca-Cola.
<b>Godfather</b> ..... 13.00 Bourbon, Amaretto Disaronno.	

## FOOD ALLERGIES & INTOLERANCES:

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# COCKTAILS *(Continued)*

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**Prosecco Royale** ..... 13.00

Limoncello, Chambord and prosecco.

**Aperol Spritzer** ..... 13.00

Aperol, prosecco, topped with club soda.

**Bramble** ..... 13.00

Hendrick's Gin, lemon juice, sugar gomme, Crème de Mûre.

**Negroni** ..... 13.00

Gin, Martini Rosso, Campari.

**Cosmopolitan** ..... 13.00

A stylish blend of vodka, Cointreau, cranberry and lime juice.

**Havana Special** ..... 13.00

A fruity cocktail combining Sailor Jerry Rum, orgeat, peach purée, blackcurrant, orange and passion fruit juice.

**Strawberry Daiquiri** ..... 13.00

Fresh strawberries, ice, rum, lime juice. Garnished with lime and strawberry.

**Mai Tai** ..... 13.00

A sour, fruity mixture of Sailor Jerry Rum, apricot brandy, **almond**, pineapple juice and lemon. 🥥

**Margarita** ..... 13.00

Tequila, Cointreau, lemon juice and sugar gomme.

**Piña Colada** ..... 13.00

A creamy, sweet cocktail of Rum, pineapple and coconut.

**Passion Fruit Martini** ..... 13.00

Vodka, Passoã liqueur and passion fruit juice.

**Espresso Martini** ..... 13.00

Vodka, Kahlua, Baileys, White Cacao, Tia Maria, sugar gomme and shot of espresso. 🍷

**French Martini** ..... 13.00

Vodka, Chambord, pineapple juice and a dash of lemon juice.

**Porn Star Martini** ..... 15.00

Vodka, passoa, squeeze of lime, passion fruit juice. Served with a shot of prosecco.

**Russian Mule** ..... 13.00

A stylish blend of vodka, Schweppes ginger beer, lime juice and Angostura bitters.

**White Russian** ..... 13.00

Vodka, Kahlua, **cream**. 🍷

**Black Russian** ..... 13.00

A stylish after dinner cocktail of vodka and Kahlua.

*'Our profession is very much like going to a cocktail party, you check out the guest list.'*

- ROBERT STACK -

**FOOD ALLERGIES & INTOLERANCES:**

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## NON-ALCOHOLIC COCKTAILS *(By Glass Only)*

<b>Virgin Colada</b> ..... 10.00 Creamy mix of pineapple and coconut by the glass.	<b>Virgin Havana Juicer</b> ..... 10.00 Fruit bomb with orange, passion fruit, peach and blackcurrant, by the glass.
<b>Virgin Wake Up</b> ..... 10.00 Fruit cocktail with pineapple, passion fruit, orange and <b>almond</b> , by the glass. 🌰	<b>Virgin Mojito</b> ..... 10.00 Lime juice, sugar and fresh mint leaves, by the glass.
<b>Virgin Sex On The Beach</b> ..... 10.00 A fruity cocktail with peach, orange juice, cranberry juice and dash of lime juice and passion fruit, by the glass.	<b>Virgin Bloody Mary</b> ..... 10.00 Tomato juice, Worcester sauce, tabasco, salt, black pepper, squeeze of lime, by the glass.
<b>Virgin Frozen Strawberry Daiquiri</b> ..... 10.00 Strawberries, ice and lime juice. Garnished with strawberry and whipped <b>cream</b> . 🍷	

## COLD DRINKS

<b>Still or Sparkling Water 500ml</b> ..... 4.75	<b>Tonic Water</b> ..... 3.75
<b>Fruit Juice</b> ..... 3.75 Orange, Apple, Pineapple, Cranberry and Passion fruit, Tomato juice.	<b>Soda Water</b> ..... 3.75
<b>Coca-Cola, Diet Coke, Coke Zero, Sprite</b> .. 3.75	<b>Ginger Beer</b> ..... 4.00
<b>Lemonade</b> ..... 3.75	<b>Ginger Ale</b> ..... 3.75
<b>Red Bull, Sugar Free Red Bull</b> ..... 5.50	<b>Jug of Fruit Juice (1 Ltr)</b> ..... 18.00

## HOT DRINKS

### DECAF COFFEE AVAILABLE

<b>Espresso</b> ..... 3.00	<b>Caffe Latte</b> 🍷 ..... 5.00
<b>Double Espresso</b> ..... 4.00	<b>Black Coffee</b> ..... 3.00
<b>Cappuccino</b> 🍷 ..... 5.00	<b>White Coffee</b> 🍷 ..... 3.00
<b>Hot Chocolate</b> 🍷 ..... 5.00	<b>Tea</b> ..... 3.00 English Breakfast, Earl Grey, Camomile, green tea and peppermint.

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## LIQUEUR COFFEES

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<b>Italian Coffee</b> ..... 10.00 Coffee with Strega and <b>cream.</b> ☺	<b>Irish</b> ..... 10.00 Coffee with Irish Tullamore D.E.W. and <b>cream.</b> ☺
<b>Russian</b> ..... 10.00 Coffee with vodka and <b>cream.</b> ☺	<b>Cappuccino Pomodoro</b> ..... 10.00 Italian style cappuccino with Baileys. ☺
<b>French</b> ..... 10.00 Coffee with Cognac and <b>cream.</b> ☺	<b>Calypso</b> ..... 10.00 Coffee with Tia Maria and <b>cream.</b> ☺

*Desserts - Please ask for our dessert menu for a full selection of mouth watering desserts.*

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Thank you for visiting us, we hope to see you again soon.

***Ciao!***

Fun evenings with great Italian food and live music.  
Open 7 days a week from 6pm with last orders for food and drinks at 1am.

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### **ALLERGENS**

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect.

**Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.**

### **PLEASE NOTE:**

We also provide TAKE AWAY service. Please ask for a menu. All prices include VAT. 15% optional service charge will be added to the bill. Credit card tips are optional.

**We respectfully ask you to leave your credit card and one form of ID with us if you go outside to smoke. Since Feb 2007 chip and pin is now compulsory for all credit card transactions.**

**Any customer wishing to pay with a swipe card will be asked to show proof of official ID such as a passport or driving licence. In order to protect you against fraudulent transactions we are required to make copies of the swipe card used and customer ID produced at time of transaction. The customer will be required to sign these copies.**

### **FOOD ALLERGIES & INTOLERANCES:**

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