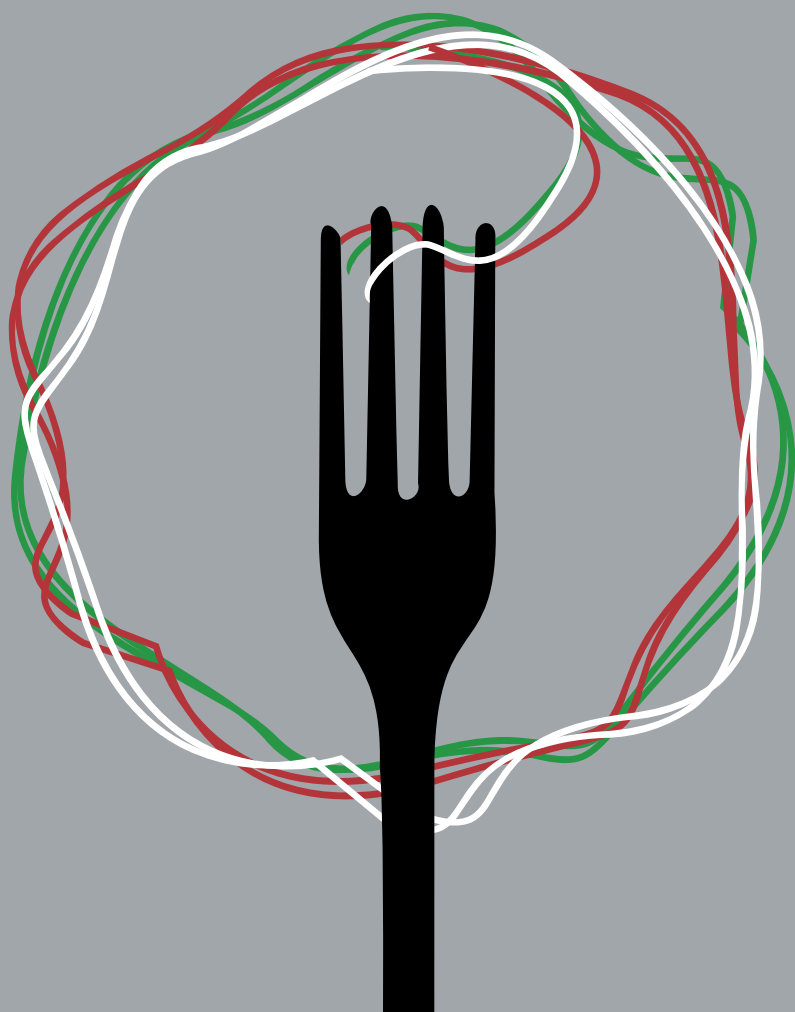


The Italian Way



www.italianway.co.uk

The Italian Way



Aperitivo-Nibbles

Garlic Bread v £2.80

Ciabatta bread with garlic butter

Garlic Bread with Mozzarella v £2.95

Topped with mozzarella cheese

Ciabatta Bread, Olive Oil & Balsamic dip v £3.35

Olive Marinade v g £2.95

Marinated olives

Fresh Pizza Dough Balls v £2.95

Baked and served with garlic butter

Antipasti/ Starters

Calamari Fritti £6.25

Fried squid with lemon mayonnaise, garnished with lemon

Salmon & Prawn Cocktail g £6.25

Dressed in a marie-rose sauce, on a bed of fresh salad leaves

Bruschetta v £4.60

Ciabatta bread topped with tomatoes, garlic, basil and olive oil

Funghi della Casa v g £4.95

Mushrooms baked in a tomato and garlic sauce, topped with mozzarella

Minestrone v £4.10

A rich, filling traditional Italian vegetable soup, served with ciabatta crostini

Antipasti Board g £7.50

Selection of Italian cured meats, salami and cheeses, served with ciabatta bread

Cozze e Arselle c £6.50

Sautéed mussels and clams in white wine, garlic, chilli and breadcrumbs, served with ciabatta crostini

Le Insalate – The Salads

Pollo Colosseo g 9.65

Warm chicken with pancetta, leaves, tomatoes, carrots and olives, tossed with cucumber, mayo and parmigiano shavings

Insalata di Capra v g £9.55

Warm goat's cheese, marinated peppers, salad leaves, tomatoes and walnuts with a balsamic reduction

Warm Super Roast Vegetable Salad v £7.95

With courgettes, onions and peppers, carrots, sultanas and walnuts served with ciabatta croutons and fresh leaves

v Vegetarian g Gluten Free c Chilli

Children's Menu available

Set menus available for larger groups



Pasta gluten free pasta available on request

Spaghetti alla Bolognese g £7.95

Minced beef and pork traditionally slow cooked in a tomato sauce with herbs

Quorn Spaghetti alla Bolognese v g £7.95

Minced Quorn traditionally slow cooked in a tomato sauce with herbs

Spaghetti Carbonara g £7.95

Traditional sauce made with bacon, cream, Parmigiano and eggs

Spaghetti Amatriciana g c £7.95

Cooked in a spicy tomato sauce with bacon and red wine

Lasagna Tradizionale £8.50

Layers of pasta, bolognese, ham and bechamel, topped with mozzarella

Gnocchi alla Campinadese g £8.55

Sardinian durum wheat semolina pasta, cured sausages, tomato sauce topped with pecorino shavings

Spaghetti con Polpetta £8.75

Traditional homemade meatballs in a rich tomato sauce

Pasta al Forno g £9.95

Baked penne with chicken in a creamy mushroom and tomato sauce topped with mozzarella

Tagliatelle Salmone g £9.95

Smoked salmon and mushrooms in a creamy tomato and white wine sauce

Spaghetti allo Scoglio g £12.95

King prawns, mussels and seafood tossed in olive oil, garlic and tomato sauce

Risotto Manica g £9.95

Clams, peeled prawns, pesto, chopped tomatoes and a touch of cream

Risotto della Fattoria g v £8.50

Rich tomato sauce, seasonal vegetables topped with rocket and Parmigiano

Risotto Boscaiola g £8.95

Mushrooms, pancetta and sardinian sausage cooked in a tomato sauce topped with pecorino cheese

Cannelloni Vegetariani v £9.25

Homemade soft crepes filled with spinach, potatoes and ricotta cheese baked in the oven with creamy mushroom and tomato sauce

Timballo dell'Orto v g £8.95

Seasonal vegetable pasta, cooked in tomato sauce with a touch of cream, oven baked and topped with mozzarella cheese

Tagliatelle alla Moreno g c £8.95

Tuna, black olives and capers in a spicy salsa with fresh chopped tomato sauce and sprinkled with breadcrumbs

Gluten Free Pasta available on request, please allow extra cooking time **£1** surcharge

Food Allergies and Intolerances: Before you place your order, please speak to a member of the team, we will be able to help. As all of our dishes are prepared freshly to order, it is unfortunately not possible to guarantee that traces of particular allergens or nuts are not present in all dishes. Please be aware that some of our olives may contain stones and some fish may contain fish bones. During busy times, please be patient as we are cooking fresh food from scratch.

I Secondi/ Main Dishes

Pollo Gorgonzola & DiSaronno g £11.95

Chicken breast cooked in a rich Gorgonzola and Amaretto sauce served with herb roasted potatoes

Pollo Asparagi g £11.95

chicken breast cooked in a creamy asparagus and mushroom sauce with caramelised onions and served with herb roasted potatoes

Tacchino Milanese £11.50

Succulent breaded turkey breast, deep-fried and served with chips and salad

Maiale alla Romana g £11.95

Sautéed Pork loin escalops, sage and tomato sauce with mozzarella and smoked pancetta, served with roasted potatoes

Spigola Mediterranean g £14.50

Oven-baked Sea Bass, dressed with a fresh tomato and caper salsa, served with herb roasted potatoes

Salmone Rosa g £13.95

Roasted salmon fillet in a creamy pink peppercorn and prawn sauce, touch of tomato and splash of vodka, served with roasted vegetables

Bistecca alla Griglia £15.50

Grilled sirloin steak, cooked to your liking and served with fries and mixed salad

Grigliata Mista £16.95

Mixed grill of pork loin, chicken and beef sirloin marinated in herbs and served with chips and roasted vegetables

House Burger £9.95

Beefburger topped with Gorgonzola blue cheese, pancetta and caramelized onions served in a brioche bun with fries

Veggie burger v £9.25

Vegetarian burger topped with Gorgonzola blue cheese, vegetables and caramelized onions served in a brioche bun with fries

Contorni/ Side Dishes

Pane v £1.65

Warm freshly baked ciabatta bread

Insalata Mista v g £2.95

Mixed side salad

Seasonal Vegetables v g £3.50

Ask what's available!

Tomato and Onion Salad v g £3.50

Topped with Parmigiano shavings and a balsamic reduction

Patatine Fritte v £2.50

French fries

Fresh Pizza Dough Balls v £2.95

Baked and served with garlic butter

Chef's Daily Specials Ask your server

v Vegetarian g Gluten Free c Chilli

Pizza gluten free pizza available on request

Margherita v g £6.65

Mozzarella, tomato and basil sauce

Cacciatora g £7.65

Salami, mozzarella, tomato and basil sauce

Capricciosa g £7.65

Ham, mushrooms, mozzarella, tomato and basil sauce

Giardino v g £7.95

Seasonal vegetables, pesto, smoked ricotta, mozzarella, tomato and basil sauce

Pompei g £7.95

Capers, anchovies, Parmigiano shavings, rocket, mozzarella, tomato and basil sauce

Torrese g £8.50

Goat's cheese, red peppers, onion, baby spinach, mozzarella, tomato and basil sauce

Ananas g £8.20

Ham, pineapple, mozzarella, tomato and basil sauce

Quattro Stagioni g £8.95

Salami, mushrooms, peppers, ham, mozzarella, tomato and basil sauce

Borello g c £8.95

Cajun spiced chicken, red peppers, onion, garlic, mozzarella, tomato and basil sauce

Riviera g £9.95

A mix of seafoods, mozzarella, tomato and basil sauce

Barbagia g £9.95

Sardinian pancetta, cured sausages, mushrooms, artichokes topped with pecorino cheese, mozzarella and tomato basil sauce

Tonno g c £9.95

Tuna, red onions, fresh marinated chopped tomatoes in a margherita base

Calzoni (please allow extra cooking time)

Calzone Rustica £9.95

Folded pizza with ham, mushrooms, salami and pancetta, mozzarella, tomato and basil sauce

Calzone Verdure v £9.95

Folded pizza with seasonal vegetables, pesto, smoked ricotta cheese, mozzarella and tomato and basil sauce

Extras

Goat's cheese, smoked ricotta, pecorino, pancetta, parma ham, smoked salmon, prawns, chicken, tuna £1.50

All other ingredients £1.00

Gluten Free Pizza available on request, please allow extra cooking time £1 surcharge



**Italian Way
Gift Vouchers
A great gift for
any occasion**

Birra

Moretti Bottle 330ml 4.6% abv	£3.50
Moretti Draught Schooner 4.6 % abv	£4.25
Menabrea Ambrata 330ml 5% abv	£3.75
Long Blonde 500ml 4.1% abv	£4.50
Best Bitter 500ml 4.0% abv	£4.50
Alcohol Free Beer 330ml	£3.50
Bulmers Cider Original/Pear 568ml 4.5% abv	£4.50
Old Mout Summer Berry Cider 500ml 4.0% abv	£4.95

Aperitifs (50ml)

Aperol	£3.20	Pimms	£3.20
Martini	£3.20	Campari	£3.20
(rosso, bianco, extra dry)		Cinzano	£3.20

Spirits (25ml)

Vodka	£2.80	Baileys 50ml	£3.20
Courvoisier	£3.20	Sambuca 25ml	£2.80
Gin	£2.80	Tia Maria 50ml	£3.20
Vecchia Romagna	£3.00	Limoncello 25ml	£2.80
Bacardi	£2.80	Archers 25ml	£2.80
Grappa	£3.00	Di Saronno 25ml	£3.00
Captain Morgan	£3.00	Malibu 25ml	£2.80
Jameson	£2.80	Cointreau 25ml	£2.80
Jack Daniel's	£3.00	Southern Comfort 25ml	£2.80
Bell's	£2.80		

Soft Drinks

Pepsi	£1.80
Sparkling Orange / Lemonade	£1.80
Diet Pepsi	£1.80
Orange / Apple / Cranberry Juice	£1.80
J20 / Appletisers	£2.25
Ginger Ale / Bitter Lemon / Tomato Juice / Tonic	£1.60
San Pellegrino Limonata / Aranciata Rossa	£2.25
Sparkling & Still Water 330ml	£1.90
Sparkling & Still Water 750ml	£3.20
Milkshakes (Vanilla/strawberry/chocolate)	Medium £2.50 Large £3.50

Sweet Wine & Port

Sauternes, Dulong Reserve - France 500ml (10.5 vol.)	Bottle	50ml
The most popular dessert wine	£29.95	£3.50
House Port 50ml	—	£3.50

125ml wine glass available on request

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Service Charge & Bill Split: Service is not included except for tables of 8+ when an optional 10% will be added to your bill. Cash or card gratuities are shared fully amongst the front of house and kitchen teams without any involvement of the Company. During busy times and especially on weekends it will not be possible to split bills, sorry for any inconvenience.

Lista del Vino

Bianchi

Pinot Grigio Garganega (11.5 vol) £12.95 £3.65 £4.95
Our preferred white. A light delightful, open, generous and fruity wine

Premier Estate Sauvignon Blanc (11.5 vol) £12.95 £3.65 £4.95
Light, smokey and crisp citrus and gooseberry flavours with clean acidity

Cape Marlin Chenin Blanc - S Africa (12.5% vol) £14.95 — —
Great Chenin Blanc, honest up front fruit, clean acidity and lovely balance with a pleasant finish

Rio Roca Sauvignon Blanc - Chile (13.5% vol) £14.50 — —
Classic Chilean Sauvignon, crisp citrus and gooseberry flavours with clean acidity

Rothschild - Viognier - Argentina (13.5% vol) £15.95 — —
Deep golden in colour with a fruity nose of apricot and peach aromas

Pinot Grigio Ca' Lunghezza - Italy (12% vol) £17.50 — —
Intense straw colour with a perfumed nose, dry with good citrus fruit intensity and a long finish

Rosé

Premier Estate Pinot Grigio Blush (11.5% vol) £12.95 £3.65 £4.95
Ripe red berries and lots of candy floss aromas with an underlying hint of red apples

De Canal Zinfandel Rose - Italy (11.5% vol) £14.95 £3.95 £5.25
Ripe red berries and candy floss aromas, a hint of sweetness and underlying notes of red apples

Rossi

Premier Estate Merlot (12% vol) £12.95 £3.65 £4.95
Our choice. Soft, fresh, red fruit aroma with crisp acidity.

Premier Estate Shiraz (12% vol) £12.95 £3.65 £4.95
Warm flavours of pastille sweets with hints of black pepper and dark winter fruits

Volanadas Cabernet Sauvignon - Chile (12.5% vol) £14.95 — —
Blackcurrant and cassis flavours with an underlying hint of eucalyptus

Valpolicella Villalta - Italy (12.5% vol) £16.50 — —
Soft, fresh, accessible red fruit with crisp acidity and a long finish

Cotes Du Rhone - France (13% vol) £16.95 — —
A blend of Grenache & Syrah with good length and balanced fruit flavours

Chianti Fontella Girelli - Italy (13% vol) £17.95 — —
Quality Tuscan wine, Sangiovese giving ripe baked red fruit character with integrated tannins

Prosecco and Sparkling

Prosecco, Casa Vinicola Botter - Italy (11% vol) £19.95 — —
Italy's answer to Champagne, a quality dry sparkler with lots of lovely floral and fruity aromas

Chapel Down Vintage Reserve Brut - England (11.5% vol) £29.95
Elegant aroma of citrus fruit, red apple and lemongrass on the palate. Crisp and fresh with lively acidity and fine resistant bubbles

ONE 4 ONE Prosecco - Italy 200ml (11% vol) £5.95 — —
Fresh, light with clean citrus fruit and a delicate mouth feel