


Cucina Rustica

To Share


Cucina antipasto £10.95
(Min 2 People) (Per person)
Italian artisan cured meats, salami & cheeses - Parma ham, salame Napoli, mortadella, buffalo mozzarella, grana Padano served with bread.

Frittura di pesce portofino £10.95
(Min 2 People) (Per person)
Deep fried calamari, king prawns, scampi, scallops and courgettes served with homemade tartar sauce

Gli Antipasti

Minestrone soup / Traditional Italian vegetable soup  £6.50


Calamari / Calamari lightly dusted with seasoned flour, deep-fried, lemon wedge, homemade tartare sauce. £7.50

Caprino Fritto / Lightly fried coated goats cheese, poached pear, sweet balsamic vinegar.  £7.50


Gamberoni / Pan fried King prawns, tomato, garlic, chilli & hint of cream on bed of crostini. £12.95

Salmone con granchio / Finest Scottish smoked salmon, crabmeat with shallots, lemon zest mayonnaise, ripe avocado and mix leaf. £14.95


Melanzane alla parmigiana / Baked Aubergine with pecorino, tomato, basil & mozzarella cheese  £7.95


Caprese / Campania Bufallo mozzarella, vine tomato & basil pesto dressing  £7.95


Arancini / Meat ragu stuffed rice balls, coated with breadcrumbs, bed of tomato sauce £7.95


Gnocchi alla Sorrentina / Baked potato dumplings, tomato sauce, mozzarella & basil pesto  £6.95

Bruschette e Pane

Pizza garlic bread with tomato  £7.50

Pizza garlic bread with mozzarella  £7.95

Bruschetta al pomodoro / Beef tomato, garlic, fresh basil, red onions, & toasted Ciabatta  £6.50


Focaccia Romana / Focaccia bread, chopped tomatoes, red onions, rocket lettuce & Pecorino Cheese  £8.50

Le Insalate

Full of flavour and texture, and finished in beautiful Italian dressings, our salads are far from 'boring diet food'!

Insalata di pollo / Grilled chicken, crispy pancetta, mix leaves, tomatoes, red onion, Parmesan shavings & Caesar dressing £13.95

Insalata di mare / Prawns, smoked salmon, king prawns, tomatoes, red onion & Lemon dressing. £15.95

Insalata Tri-colore / Avocado, vine tomato, buffalo mozzarella, mix leaves, rocket & basil pesto dressing  £11.95

Pasta e Risotto

If there's anyone who has mastered pasta and risotto, it's us. These deliciously hearty dishes will give you your fill of quintessential Italian cuisine.

Gluten free pasta is available upon request

Tagliatelle con pollo £13.50
Chicken breast, fresh spinach, cream & parmesan

Penne della Cucina £18.50
Shallot onion, fresh chilly, garlic, marinated chicken and king prawns cooked in cream and tomato sauce

Spaghetti carbonara £12.95
Pancetta, bacon, parmesan, egg yolk

Linguine con granchio £18.95
White crab meat, sun blushed tomato, garlic, chilli & tomato


Tagliatelle con anatra £14.95
Duck, porcini mushroom, truffle oil & cream

Penne arrabbiata £11.95
Fresh chilli, roast peppers, tomato sauce 

Linguine frutti di mare £18.95
Wild red king prawn, Scottish rope grown mussels, palourde clams, calamari, garlic tomato & chilli


Tagliatelle con salmon £14.50
Smoked salmon, tomato, cream & chives


Spaghetti Bolognese £13.00
Slow cooked beef ragu, tomato sauce

Penne Vegeteriana £11.95
Mixed vegetables, butter & blue cheese tomato sauce 

Lasagne £13.50
Baked pasta sheets, mince beef, tomato & mozzarella

Risotto ai frutti di mare / King prawns, mixed seafood, garlic, San Marzano tomato sauce £18.00

Risotto con funghi £13.50
Mixed mushroom, asparagus, light cream sauce 

Gnocchi £12.50
Walnuts, baby spinaches, gorgonzola sauce 

Tris di paste £13.50
Let the chef surprise you with a selection of three different pasta dishes (Min 2 People) (Per person)

Fagottini al Cinghiale £15.95
Large pasta parcels filled with wild boar served with porcini mushrooms and cream sauce

Ravioli di Granchio £16.95
Fresh crab filled ravioli with cream clams and tomato sauce

Contorni

Chips £4.00

Sautéed potatoes £4.00

Mash potatoes £4.00

Mix seasonal vegetables £4.50

Sautéed spinach £4.50

Rocket salad £5.50

Mixed leaves salad £5.50

Tomato & onion salad £4.50

Fried courgettes £4.50

Carne

All our dishes (excluding Lamb Shank) are served with vegetables and potatoes.

Pollo Milanese / Breaded fried chicken breast, tomato sauce, mozzarella, rocket & cherry tomatoes £18.50

Pollo della casa / Chicken breast, asparagus, cream & mushrooms £18.50

Pollo alla Romana / Chicken breast, spicy sausage, peppers, onions, garlic & tomato £19.50

Cosciotto D'agnello / Slowly roasted Lamb shank, rosemary, tomato & red wine sauce, mash potato £21.95

Costolette D'agnello / Lamb cutlets, with Barolo red wine, rosemary and garlic £22.95

Vitello ai porcini / Pan fried veal, porcini mushrooms, cream sauce £19.50

Scallopa alla Milanese / Tuscan veal escalope in breadcrumbs, pan fried in olive oil served with spaghetti in tomato sauce (no vegetables) £20.95

Medaglioni / 8oz Pan-fried beef fillet medallions, Parma ham, porcini mushroom sauce. £ 25.50

Anatra / Crispy duck leg, chianti wine sauce. £ 19.50

Biscetta al vino rosso £29.95
Grilled extra mature filled steak, served with diced shallots, peppers, garlic and red wine sauce.


Biscetta con funghi / 8oz grilled fillet steak, mustard, mushroom & cream sauce. £29.95

Biscetta al pepe verde / 8oz grilled fillet steak, with brandy and green peppercorn sauce. £31.50

Pizza

All our pizzas are made to order so if you cannot find your favourite feel free to ask and we will make your own pizza

Margherita / Buffalo mozzarella, tomato sauce & basil  £10.95


Romana / Mixed vegetables, tomato sauce, pecorino cheese, mozzarella & fresh rocket  £12.95


Piccante / Spicy sausage, red onion, tomato sauce, mozzarella & fresh chilli £13.50

4 Stagioni / Mushrooms, artichokes, ham, olives, mozzarella, tomato sauce £13.50

Gambretti / Baby prawns, anchovies, cherry tomatoes, mozzarella, fresh rocket and tomato sauce. £12.95

Prosciutto £14.50
Tomato, buffalo mozzarella, San Daniele parma ham

Caprino / Goat's cheese, mozzarella, caramelised onion, olives, pesto and tomato sauce  £12.95

Funghi £12.95
Mushroom, spinach, garlic and tomato sauce 

Extra toppings / Vegetables £1.10
Meat or fish £1.90

All prices include VAT.

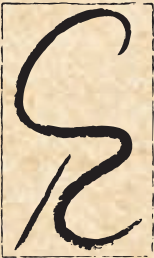
GF Most of our dishes can be made without Gluten containing ingredients.

 Suitable for vegetarian, may not be suitable for vegans.

Allergies: Some of our products contain allergens, including peanuts and other nuts, sesame, cereals containing gluten, eggs, milk, mustard, celery, fish, soya, molluscs, crustacea, lupin and sulphur dioxide/sulphites. Some seafood dishes may contain part of shells. Our menu descriptions do not include all ingredients. Please ask a member of staff for more information. Please let the manager know if you have any food allergies or food intolerances. A discretionary 10% service charge will be added for parties of 8 or more. Weights refer to uncooked weight.

WHITE WINE

		 175ml	 Bottle
1	Liburna Bianco IGT Terre Siciliane Italy Delicately perfumed blend of native Sicilian grape varieties - ripe pear and red apple fruit, a hint of spice, and lemony crispness on the finish.	£5.50	£21.50
2	Fiano Visconti della Rocca Puglia, Italy Richly fruited yet still crisp, this flavoursome Fiano has aromas of apricot, dried apple and Mediterranean herbs, a rounded mouthfeel lifted by citrus and a refreshing savoury finish.		£24.00
3	Pinot Grigio Castel Firmian Trentino, Italy Very clean, nicely balanced Pinot Grigio, with a gentle floral aroma, good medium weight on the palate and a refreshing finish.	£7.25	£29.00
4	Chardonnay Terre del Noce Vigneti delle Dolomiti IGT, Italy Crisp, fruity Chardonnay with flavours of melon and white peach. Harmonious and easy-drinking.		£26.00
5	Sauvignon Blanc Featherdrop New Zealand Lively aromas of gooseberry, passionfruit and grapefruit. Bold flavours of lemon, lime, grapefruit and gooseberry tantalise the palate and provide a refreshing clean finish.	£7.50	£30.00
6	Gavi di Gavi La Meirana, Broglia Piedmont, Italy Great texture and precision, with distinctive almond notes on the palate. Fresh and dry, this is particularly characterful Gavi.		£37.00
7	Muscadet sur Lie Carte d'Or Sevre-et-Maine Loire Valley, France Bright aromas of apple and lemon peel with some minerality. Crisp, dry palate with vibrant fruit flavours.		£27.85
8	Grillo Angelo Sicily, Italy This fine example of Sicily's traditional Grillo grape offers a fresh yet full-bodied wine with notes of citrus and herbs, a round harmonious palate and a refreshing finish.	£6.25	£24.50
9	Orvieto Classico Santa Cristina Antinori, Umbria, Italy The nose shows both floral and fruity notes, particularly pineapple and banana, while the palate is medium-bodied, with more fruit and a round, delicate finish.		£27.50
10	Sancerre La Croix du Roy Loire Valley, France Notes of citrus fruits, blossom, peach and pear on the nose. Nice, pure entry, fruity and crisp on the palate. Good length and classic mineral flavours.		£49.50
11	Organic Chablis Jean Marc Brocard Burgundy, France Fresh nose, light fruity aromas and elegant minerality on the palate. This organic version has an extra degree of vividness and savoury complexity.		£48.95
12	Pecorino Vellodoro, Umani Ronchi Abruzzo, Italy A refreshing, light-to-medium-bodied Pecorino, combining tangy green apple fruit flavours with hints of herbs, stones and almonds. Lovely fresh finish.		£32.00
13	Vermentino I Fiori, Pala Sardinia Italy Intense, persistent floral bouquet with notes of thyme. A winning combination of depth and freshness on the palate. This is benchmark Vermentino.		£32.00
14	Lugana Catulliano Pratello Lombardy, Italy Open and expressive on the nose, with notes of citrus, apple and herbs. The palate is round and apricotty, yet with a mineral tautness that provides a very elegant finish.		£35.50



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WINES SERVED BY THE GLASS ARE ALSO AVAILABLE IN 125ML MEASURES.

RED WINE

		 175ml	 Bottle
15	Liburna Rosso IGT Terre Sidliane Italy A juicy, well-balanced wine that captures the sunshine of Sicily, with a blend of ripe red fruit and spicy characters.	£5.50	£21.50
16	Nina Merlot Veneto Italy A smooth, easy-drinking Merlot with plum and cherry fruit, alongside a typical Italian herbal lift.	£6.50	£24.50
17	Barbera d'Asti Fiulot, Prunotto Piedmont, Italy Aromas of plum and cherry. On the palate it is well structured and soft, showing typical red fruit and bright character of Barbera.		£31.50
18	Sangiovese Colli Pesaresi, Fattoria Mancini Marches, Italy Juicy, crunchy, appetizing, with flavours of elderberry and mulberry and a lovely sweetness mid-palate.		£40.00
19	Aglianico Rocca Leoni, Villa Matilde Campania, Italy Full-bodied yet well rounded with velvety tannins and rich flavours of wild blackberries and red berries. The finish is long and spicy.		£37.00
20	Malbec Porteño, Norton Argentina This luscious Malbec has aromas of violets, strawberries and cherries, leading to a smooth, full-bodied palate with a hint of peppery spice.	£7.45	£29.00
21	Cabernet Sauvignon d'Alamel by Lapostolle Valle Central, Chile Fruit flavours lead on to subtle notes of tobacco and coffee on the finish. Generous tannins provide structure balanced by a refreshing acidity.		£24.50
22	Nero d'Avola Feudo Arancio Sicily, Italy This deeply coloured Nero d'Avola shows lush notes of blackcurrant, wild strawberry and crunchy pomegranate. The palate is soft, round and velvety.		£26.50
23	Chianti Classico Peppoli, Antinori Tuscany, Italy Intense red fruit aromas are offset by delicate notes of vanilla and chocolate. Pleasantly lingering with a fresh, vibrant feel in the mouth.		£37.50
24	Rioja Reserva Conde de Valdemar Spain Complex aromas with subtle spicy notes and ripe black fruit, leading to a generous palate of plums, raisins and chocolate. Beautiful balance of fruit and oak.		£35.50
25	Brunello di Montalcino Poggio Antico Tuscany, Italy Rich, complex, concentrated nose full of ripe red fruit flavours, hints of liquorice, spices and coffee beans. Elegant and harmonious palate.		£80.00
26	Primitivo Codici Masserie Puglia, Italy Full-bodied and bold with an abundance of red berry fruit flavours, alongside notes of dark fruit jam. The palate is soft and well-rounded, with a hint of spice on the finish.	£7.00	£27.50
27	Montepulciano d'Abruzzo Podere, Umani Ronchi Abruzzo, Italy Youthful and juicy, with flavours of plums and morello cherries. The palate is full-bodied and a fruit-filled finish.		£28.00
28	Campofiorin Rosso del Veronese IGT, Masi Veneto, Italy Dominated by aromas of cherries and spice. Full-bodied palate with notes of ripe red fruit, cherry liqueur and blueberries. Long aftertaste with hints of vanilla and cocoa.		£39.00
29	Barolo Ricossa Piedmont, Italy Intense aromas of red fruit, backed by subtle floral notes. The full-bodied palate has flavours of spice, liquorice and red fruits.		£65.00
30	Amarone Riserva Classico di della Valpolicella, Costasera Masi Veneto, Italy Plums and baked cherries on the nose. Magnificently rich and soft on the palate with cherry and blueberry flavours and some sweet spice. Long, dry finish.		£78.00

We use our experience, list knowledge and passion to share our love and appreciation of wine. We take it seriously and every bottle has been selected with great care from individual wine growers, whose wines reflect the diversity and style of their regions of origin.

We are here to help you select the right wine. If you don't like the bottle we have chosen for you, we will simply change it for another one. That's a promise!

WINES SUPPLIED BY BERKMANN WINE CELLARS OF BIRMINGHAM

ROSÉ WINE

31	Pinot Grigio Rosé Poggio Alto Veneto, Italy With a delicate pale pink colour and an elegant nose, this light-bodied dry rosé is delightfully refreshing.	£6.50	£24.50
32	Zinfandel Rosé Golden State California USA Fruity aromas and flavours of ripe red fruit, cranberries and watermelon. The palate has a gentle sweetness with a refreshing acidity.	£6.75	£26.00

SPARKLING WINE

33	Prosecco Brut Itinera Veneto, Italy With a bright, clear colour and fine persistent mousse, this Prosecco is, harmonious and fruity, with a delicate flavour and a clean, crisp finish.	£7.95	£30.50
34	Glacial Bubbly Mezza di Mezzacorona Trentino-Alto Adige, Italy Elegant with rich aromas of orchard fruits, white peach, melon and a hint of pineapple. A soft mousse with balanced acidity, fresh and easy drinking.		£33.00

CHAMPAGNE

35	Champagne Drappier Brut 1 er Cru Champagne, France A champagne of real elegance, offering intense aromas of pear, vanilla. The dry, fresh palate shows toasty notes with lingering flavours of hazelnuts on the intense finish.		£46.00
36	Brut Imperial Moët & Chandon Champagne, France Needs no introductions.		£65.00
37	Champagne Veuve Clicquot France A perfect balance between power and finesse.		£75.00
38	Champagne Rose Laurent-Perrier France A precise nose of extraordinary freshness and red berry fruits. On the palate, it offers the sensation of plunging into a basket of freshly picked red berries.		£95.00

APÉRITIFS

Peach Bellini Prosecco & Peach Purée	£8.50
Strawberry Bellini Prosecco & Strawberry Purée	£8.50
Negroni Gin, Martini Rosso & Campari	£9.50
Aperol Spritz Aperol, Prosecco & Soda	£8.95
Limoncello Sprtiz Limoncello, Prosecco & Soda	£8.95

BOTTLES

Moretti	330ml	£4.70
Peroni	330ml	£4.70
Becks Blue Alcohol free		£3.50
Magners		£5.50
Kopparberg Mixed Fruit		£6.50

SPIRITS & LIQUEURS

Vodka, Gin, Brandy, Bacardi, Whisky, Baileys, Cointreau, Rum, Disaronno, Southern Comfort, Tia Maria	£4.00
Mixers	£1.60

PREMIUM SPIRITS & LIQUEURS

Johnnie Walker Green Label & Black Label Belvedere Vodka, Bombay Sapphire Gin, Grey Goose Vodka, Laphroig, Jim Beam, Glenmorangie, Bushmills	£4.95
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SOFT DRINKS

Coke 330ml, Diet Coke 330ml, Appletiser	£3.20
Tonic, Slim Line Tonic, Ginger Ale, Bitter Lemonade, Lemonade, Fruit Juice	£2.95
Mineral Water	500ml £3.50