

# Cucina Rustica

## Gli Antipasti

<b>Minestrone soup</b> / Traditional Italian vegetable soup <span style="color: green;">V</span>	£6.50
<b>Calamari fritti</b> / Crispy fried squids, chilli mayonnaise, fresh lemon	£7.50
<b>Fomaggio di Capra</b> / Grilled goats cheese, butter, portobello mushrooms, balsamic onion <span style="color: green;">V</span>	£7.50
<b>Gamberoni</b> / King prawns, tomato, garlic, chilli & hint of cream	£11.95
<b>Salmone con granchio</b> / Finest Scottish smoked salmon, crabmeat, avocado & mayonnaise	£12.95
<b>Antipasto misto</b> / Parma ham salame, mortadella, rocket, grissini, grana padano, olives	£10.95
<b>Melanzane alla parmigiana</b> / Aubergine, pecorino, tomato, basil & mozzarella <span style="color: green;">V</span>	£7.95
<b>Caprese</b> / Bufallo mozzarella, beef tomato & basil <span style="color: green;">V</span>	£7.95
<b>Arancini</b> / Meat ragu stuffed rice balls, coated with bread crumbs, bed of tomato sauce	£7.95
<b>Gnocchi alla Sorrentina</b> / Baked potato dumplings, tomato sauce, mozzarella & basil pesto <span style="color: green;">V</span>	£6.95

## Bruschette e Pane

<b>Pizza garlic bread with tomato</b> <span style="color: green;">V</span>	£6.50
<b>Pizza garlic bread with mozzarella</b> <span style="color: green;">V</span>	£6.95
<b>Bruschetta al pomodoro</b> / Beef tomato, garlic, fresh basil, red onions, & toasted Ciabatta <span style="color: green;">V</span>	£5.50
<b>Focaccia Romana</b> / Focaccia bread, chopped tomatoes, red onions, rocket lettuce & Pecorino Cheese <span style="color: green;">V</span>	£7.95

## Le Insalate

<b>Insalata di Pollo</b> / Grilled chicken, crispy pancetta, mix leaves, beef tomatoes, red onion, Parmesan shavings & Caesar dressing	£12.95
<b>Insalata di Mare</b> / Crab meat, smoked salmon, king prawns, beef tomatoes, red onion & lemon dressing	£14.95
<b>Insalata Tri-colore</b> / Avocado, beef tomato, buffalo mozzarella, mix leaves, rocket & basil dressing <span style="color: green;">V</span>	£9.95

## Contorni

<b>Chips</b>	£3.50
<b>Sautéed potatoes</b>	£3.50
<b>Mash potatoes</b>	£3.50
<b>Mix seasonal vegetables</b>	£4.00
<b>Sautéed spinach</b>	£4.00
<b>Rocket salad</b>	£4.50
<b>Mixed leaves salad</b>	£4.50
<b>Tomato &amp; onion salad</b>	£3.50

We pride ourselves in delivering amazing dishes to your table and so have gone to great lengths to ensure that only the best quality is used from suppliers that we know & trust to maintain our high standards. We are proud to be working alongside Owen Taylor & Sons. Owen Taylor & Sons have been butchers since 1922 and is a family owned business which strives to provide our valued customers with the finest quality produce, locally sourced, wherever possible. Our beef, and lamb is sourced from farms in the Derbyshire, Nottinghamshire and Leicestershire counties.

## Pasta e Risotto

<b>Tagliatelle con pollo</b> Chicken breast, fresh spinach, cream & parmesan	13.50
<b>Spaghetti carbonara</b> Pancetta, parmesan egg yolk	12.95
<b>Linguine con granchio</b> White crab meat, sun blushed tomato, garlic, chilli & tomato	15.95
<b>Tagliatelle con anatra</b> Duck, porcini mushroom, truffle oil & cream	£14.95
<b>Penne arrabbiata</b> Fresh chilli, roast peppers, tomato sauce <span style="color: green;">V</span>	£11.95
<b>Spaghetti alla scoglio</b> Mixed seafood, tomato, garlic & parsley	£17.50
<b>Tagliatelle con salmon</b> Smoked salmon, tomato, cream & chives	£14.50
<b>Spaghetti Bolognese</b> Slow cooked beef ragu, tomato sauce	£13.00
<b>Penne Vegeteriana</b> Mixed vegetables, butter & pecorino cheese sauce <span style="color: green;">V</span>	£11.95
<b>Lasagne</b> Baked pasta sheets, mince beef, tomato & mozzarella	£13.50
<b>Risotto ai frutti di mare</b> / King prawns, mix seafood, garlic, lobster sauce	£18.00
<b>Risotto con funghi</b> Mixed mushroom, asparagus, light cream sauce <span style="color: green;">V</span>	£13.50
<b>Risotto allo Zafferano</b> Arborio rice, pancetta bacon, peas and saffron	£14.50
<b>Gnocchi</b> Walnuts, baby spinaches, gorgonzola sauce <span style="color: green;">V</span>	£12.50
<b>Tris di paste</b> Let the chef surprise you with a selection of three different pasta dishes (Min 2 People)	£13.50 (Per person)

## Carne

All our dishes (excluding lamb shank) are served with vegetables and potatoes.

<b>Pollo Milanese</b> / Breaded fried chicken breast, tomato sauce, mozzarella, rocket & cherry tomatoes	£16.50
<b>Pollo della Casa</b> / Chicken breast, asparagus, cream & mushrooms	£17.50
<b>Pollo alla Romana</b> / Chicken breast, spicy sausage, peppers, onions, garlic & tomato	£17.50
<b>Cosciotto D'agnello</b> / Lamb shank, rosemary, tomato & red wine sauce, mash potato	£20.50
<b>Costolette D'agnello</b> / Rack of lamb, marsala wine sauce	£21.50
<b>Vitello ai Porcini</b> / Pan fried veal, porcini mushrooms, cream sauce	£18.95
<b>Medaglioni</b> / 8oz Pan-fried beef fillet medallions, parma ham, green peppercorn and brandy sauce	£25.50
<b>Anatra</b> / Crispy duck leg, sweet marasala wine	£19.50
<b>Tagliata di filetto</b> / Sliced beef fillet, capers, shallots, anchovies, olive oil, balsamic vinegar	£25.50
<b>Fillet</b> / 8oz	£28.95
<b>Sauces</b> / Peppercorn, Blue cheese, Garlic butter	

## 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

<b>Margherita</b> / Buffalo mozzarella, tomato sauce & basil <span style="color: green;">V</span>	£10.95
<b>Romana</b> / Mixed vegetables, tomato sauce, pecorino cheese, mozzarella & fresh rocket <span style="color: green;">V</span>	£12.95
<b>Piccante</b> / Pepperoni sausage, red onion, tomato sauce, mozzarella & fresh chilli	£13.50
<b>4 Stagioni</b> / Mushrooms, artichokes, ham, olives, mozzarella, tomato sauce	£13.50
<b>Caprino</b> / Goat's cheese, caramelised onion, olives, pesto and tomato sauce <span style="color: green;">V</span>	£12.95
<b>Al Pollo e gamberetti</b> / Chicken, baby prawns, anchovies, cherry tomatoes, mozzarella, fresh rocket and tomato sauce	£12.95
<b>Funghi</b> Mushroom, spinach, garlic and tomato sauce <span style="color: green;">V</span>	£12.95
<b>Tonno</b> Tuna, olives, capers, red onion, chilli and tomato sauce	£13.50
<b>Extra toppings</b> / Vegetables	£1.10
Meat or fish	£1.90

All prices include VAT.

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

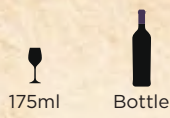
V Suitable for vegetarian, may not be suitable for vegans.

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.

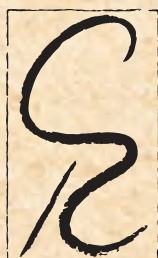
Please let the manager know if you have any food allergies or food intolerances. A discretionary 10% service charge will be added for parties of 8 or more. Weights refer to uncooked weight.



## WHITE WINE



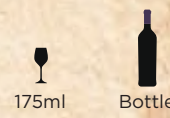
- |    |   |                            |
|----|---|----------------------------|
| 1  | <b>Pieno Sud Bianco</b><br><b>IGT Terre Siciliane</b> Italy<br>Delicately perfumed blend of native Sicilian grape varieties - ripe pear and red apple fruit, a hint of spice, and lemony crispness on the finish.                                     | <b>£4.95</b> <b>£18.50</b> |
| 2  | <b>Fiano</b><br><b>Visconti della Rocca</b> Puglia, Italy<br>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. | <b>£23.00</b>              |
| 3  | <b>Pinot Grigio</b><br><b>Castel Firmian</b> Trentino, Italy<br>Very clean, nicely balanced Pinot Grigio, with a gentle floral aroma, good medium weight on the palate and a refreshing finish.   | <b>£6.75</b> <b>£28.00</b> |
| 4  | <b>Chardonnay</b><br><b>Terre del Noce</b> Vigneti delle Dolomiti IGT, Italy<br>Crisp, fruity Chardonnay with flavours of melon and white peach. Harmonious and easy-drinking.  | <b>£24.00</b>              |
| 5  | <b>Sauvignon Blanc</b><br><b>Featherdrop</b> New Zealand<br>Lively aromas of gooseberry, passionfruit and grapefruit. Bold flavours of lemon, lime, grapefruit and gooseberry tantalise the palate and provide a refreshing clean finish.             | <b>£6.75</b> <b>£28.00</b> |
| 6  | <b>Gavi di Gavi</b><br><b>La Meirana, Broglia</b> Piedmont, Italy<br>Great texture and precision, with distinctive almond notes on the palate. Fresh and dry, this is particularly characterful Gavi.   | <b>£35.00</b>              |
| 7  | <b>Muscadet sur Lie Carte d'Or</b><br><b>Sevre-et-Maine</b> Loire Valley, France<br>Bright aromas of apple and lemon peel with some minerality. Crisp, dry palate with vibrant fruit flavours.  | <b>£26.50</b>              |
| 8  | <b>Grillo</b><br><b>Angelo Sicily</b> , Italy<br>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.                        | <b>£6.00</b> <b>£23.50</b> |
| 9  | <b>Orvieto Classico</b><br><b>Santa Cristina</b> Antinori, Umbria, Italy<br>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.          | <b>£25.50</b>              |
| 10 | <b>Sancerre</b><br><b>La Croix du Roy</b> Loire Valley, France<br>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.                            | <b>£49.50</b>              |
| 11 | <b>Organic Chablis</b><br><b>Jean Marc Brocard</b> Burgundy, France<br>Fresh nose, light fruity aromas and elegant minerality on the palate. This organic version has an extra degree of vividness and savoury complexity.                            | <b>£48.95</b>              |
| 12 | <b>Pecorino</b><br><b>Vellodoro, Umani Ronchi</b> Abruzzo, Italy<br>A refreshing, light-to-medium-bodied Pecorino, combining tangy green apple fruit flavours with hints of herbs, stones and almonds. Lovely fresh finish.                           | <b>£30.00</b>              |
| 13 | <b>Vermentino</b><br><b>I Fiori, Pala</b> Sardinia Italy<br>Intense, persistent floral bouquet with notes of thyme. A winning combination of depth and freshness on the palate. This is benchmark Vermentino.   | <b>£29.00</b>              |
| 14 | <b>Lugana Catulliano</b><br><b>Pratello</b> Lombardy, Italy<br>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.            | <b>£33.50</b>              |



Cucina Rustica

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

## RED WINE



- |    |   |                            |
|----|---|----------------------------|
| 15 | <b>Pieno Sud Rosso</b><br><b>IGT Terre Sidliane</b> Italy<br>A juicy, well-balanced wine that captures the sunshine of Sicily, with a blend of ripe red fruit and spicy characters.   | <b>£4.95</b> <b>£18.50</b> |
| 16 | <b>Nina Merlot</b><br><b>Veneto</b> Italy<br>A smooth, easy-drinking Merlot with plum and cherry fruit, alongside a typical Italian herbal lift.  | <b>£6.50</b> <b>£23.50</b> |
| 17 | <b>Barbera d'Asti</b><br><b>Fiulot, Prunotto</b> Piedmont, Italy<br>Aromas of plum and cherry. On the palate it is well structured and soft, showing typical red fruit and bright character of Barbera.   | <b>£30.00</b>              |
| 18 | <b>Sangiovese</b><br><b>Colli Pesaresi, Fattoria Mancini</b> Marches, Italy<br>Juicy, crunchy, appetizing, with flavours of elderberry and mulberry and a lovely sweetness mid-palate.  | <b>£40.00</b>              |
| 19 | <b>Aglianico</b><br><b>Rocca Leoni, Villa Matilde</b> Campania, Italy<br>Full-bodied yet well rounded with velvety tannins and rich flavours of wild blackberries and red berries. The finish is long and spicy.  | <b>£37.00</b>              |
| 20 | <b>Malbec</b><br><b>Porteño, Norton</b> Argentina<br>This luscious Malbec has aromas of violets, strawberries and cherries, leading to a smooth, full-bodied palate with a hint of peppery spice.   | <b>£7.45</b> <b>£29.00</b> |
| 21 | <b>Cabernet Sauvignon</b><br><b>d'Alamel by Lapostolle</b> Valle Central, Chile<br>Fruit flavours lead on to subtle notes of tobacco and coffee on the finish. Generous tannins provide structure balanced by a refreshing acidity.                         | <b>£24.50</b>              |
| 22 | <b>Nero d'Avola</b><br><b>Feudo Arancio</b> Sicily, Italy<br>This deeply coloured Nero d'Avola shows lush notes of blackcurrant, wild strawberry and crunchy pomegranate. The palate is soft, round and velvety.  | <b>£25.00</b>              |
| 23 | <b>Chianti Classico</b><br><b>Peppoli, Antinori</b> Tuscany, Italy<br>Intense red fruit aromas are offset by delicate notes of vanilla and chocolate. Pleasantly lingering with a fresh, vibrant feel in the mouth.   | <b>£35.00</b>              |
| 24 | <b>Rioja Reserva</b><br><b>Conde de Valdemar</b> Spain<br>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.                                    | <b>£34.00</b>              |
| 25 | <b>Brunello di Montalcino</b><br><b>Poggio Antico</b> Tuscany, Italy<br>Rich, complex, concentrated nose full of ripe red fruit flavours, hints of liquorice, spices and coffee beans. Elegant and harmonious palate.                                       | <b>£80.00</b>              |
| 26 | <b>Primitivo</b><br><b>Codici Masserie</b> Puglia, Italy<br>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.                 | <b>£7.00</b> <b>£26.00</b> |
| 27 | <b>Montepulciano d'Abruzzo</b><br><b>Podere, Umani Ronchi</b> Abruzzo, Italy<br>Youthful and juicy, with flavours of plums and morello cherries. The palate is full-bodied and a fruit-filled finish.   | <b>£27.00</b>              |
| 28 | <b>Campofiorin Rosso</b><br><b>del Veronese IGT, Masi</b> Veneto, Italy<br>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.     | <b>£37.00</b>              |
| 29 | <b>Barolo</b><br><b>Ricossa</b> Piedmont, Italy<br>Intense aromas of red fruit, backed by subtle floral notes. The full-bodied palate has flavours of spice, liquorice and red fruits.  | <b>£65.00</b>              |
| 30 | <b>Amarone Riserva Classico</b><br><b>di della Valpolicella, Costasera</b> Masi Veneto, Italy<br>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. | <b>£75.00</b>              |

*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.*

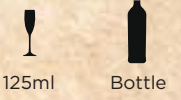
*We are here to help you select the right wine. If you don't like the bottle we have chosen for you, we will simply change it for another one. That's a promise!*

WINES SUPPLIED BY BERKMANN WINE CELLARS OF BIRMINGHAM

## ROSÉ WINE



- |    |   |                            |
|----|---|----------------------------|
| 31 | <b>Pinot Grigio Rosé</b><br><b>Poggio Alto</b> Veneto, Italy<br>With a delicate pale pink colour and an elegant nose, this light-bodied dry rosé is delightfully refreshing.                          | <b>£5.50</b> <b>£22.50</b> |
| 32 | <b>Zinfandel Rosé Golden State</b><br><b>California</b> USA<br>Fruity aromas and flavours of ripe red fruit, cranberries and watermelon. The palate has a gentle sweetness with a refreshing acidity. | <b>£25.00</b>              |



## SPARKLING WINE

- |    |  |                            |
|----|--|----------------------------|
| 33 | <b>Prosecco</b><br><b>Brut Itinera</b> Veneto, Italy<br>With a bright, clear colour and fine persistent mousse, this Prosecco is, harmonious and fruity, with a delicate flavour and a clean, crisp finish.                              | <b>£7.00</b> <b>£29.50</b> |
| 34 | <b>Glacial Bubbly</b><br><b>Mezza di Mezzacorona</b> Trentino-Alto Adige, Italy<br>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. | <b>£31.00</b>              |

## CHAMPAGNE



- |    |   |               |
|----|---|---------------|
| 35 | <b>Champagne</b><br><b>Drappier Brut 1 er Cru</b> Champagne, France<br>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. | <b>£45.00</b> |
| 36 | <b>Brut Imperial</b><br><b>Moët &amp; Chandon</b> Champagne, France<br>Needs no introductions.  | <b>£59.50</b> |
| 37 | <b>Champagne</b><br><b>Veuve Clicquot</b> France<br>A perfect balance between power and finesse.  | <b>£66.50</b> |
| 38 | <b>Champagne Rose</b><br><b>Laurent-Perrier</b> France<br>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.                           | <b>£87.50</b> |

## APÉRITIFS

- |   |              |
|---|--------------|
| <b>Peach Bellini</b> Prosecco & Peach Purée           | <b>£7.95</b> |
| <b>Strawberry Bellini</b> Prosecco & Strawberry Purée | <b>£7.95</b> |
| <b>Negroni</b> Gin, Martini Rosso & Campari           | <b>£7.95</b> |
| <b>Aperol Spritz</b> Aperol, Prosecco & Soda          | <b>£8.50</b> |
| <b>Limoncello Spritz</b> Limoncello, Prosecco & Soda  | <b>£8.50</b> |

## BOTTLES

- |                                |       |              |
|--------------------------------|-------|--------------|
| <b>Moretti</b>                 | 330ml | <b>£4.50</b> |
| <b>Peroni</b>                  | 330ml | <b>£4.50</b> |
| <b>Becks Blue</b> Alcohol free |       | <b>£3.45</b> |
| <b>Magners</b>                 |       | <b>£4.55</b> |
| <b>Kopparberg Mixed Fruit</b>  |       | <b>£5.95</b> |

## SPIRITS & LIQUEURS

- |   |              |
|---|--------------|
| <b>Vodka, Gin, Brandy, Bacardi, Whisky, Baileys, Cointreau, Rum, Disaronno, Southern Comfort, Tia Maria</b> | <b>£3.95</b> |
| <b>Mixers</b>   | <b>£1.60</b> |

## PREMIUM SPIRITS & LIQUEURS

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|--|--------------|
| <b>Johnnie Walker Green Label &amp; Black Label</b>  | <b>£4.95</b> |
| <b>Belvedere Vodka, Bombay Sapphire Gin, Grey Goose Vodka, Laphroig, Jim Beam, Glenmorangie, Bushmills</b> |              |

## SOFT DRINKS

- |   |                    |
|---|--------------------|
| <b>Coke</b> 330ml, <b>Diet Coke</b> 330ml, <b>Appletiser</b>                      | <b>£3.00</b>       |
| <b>Tonic, Slim Line Tonic, Ginger Ale, Bitter Lemonade, Lemonade, Fruit Juice</b> | <b>£2.75</b>       |
| <b>Mineral Water</b>  | 500ml <b>£2.95</b> |