



◆ CENETTA ◆
— RISTORANTE —

WHILE YOU WAIT

Mixed olives plain or garlic & chilli
 Garlic bread
 Garlic bread with tomato
 Garlic bread with cheese
 Garlic bread with cheese & tomato

ANTIPASTI PER DUE

Ideal to share

BRUSCHETTA PER DUE

Three toasted ciabattas topped with marinated
 amore vine tomatoes, mozzarella, chilli, prosciutto & artichoke

ANTIPASTO PER DUE

A selection of Italian cured meats with mozzarella, olives,
 toasted focaccia, dolcelatte, pequillo peppers, feta cheese &
 polenta

4.75
 4.95
 4.95
 4.95
 5.25

10.95

14.95

ANTIPASTI

SOUP

Roast butternut squash soup with thyme croutons & creme fresh 5.95

BRUSCHETTA

Toasted ciabatta, amore cherry vine tomatoes, mini mozzarella,
 garlic, red onion & basil oil

CAPRESE BURRATA

Fresh mozzarella burrata cherry Tomatoes with pesto & rocket 7.75

NDUJA ARANCINI

Spicy nduja sausage sun blush tomato, chive creme fresh 7.95

GLAZED BBQ PORK RIBS

Meaty pork ribs slow cooked with tomato, fragrant herbs & spices 10.50

DUCK LIVER & SMOKED BACON PÂTÉ

Red onion chutney & toasted ciabatta 8.25

PORK & BEEF MEATBALLS

In a tomato & herb sauce served with rosemary & sea salt ciabatta 8.95

SAUTÉED MUSHROOMS WITH CUMBRIAN SMOKED PANCETTA

Mushrooms with a garlic, white wine & cream sauce with smoked
 pancetta

ANTIPASTO

Selection of Italian cured meats with mozzarella, olives & toasted
 focaccia

CHORIZO PICANTE & TIGER PRAWNS

Sliced chorizo sautéed with tiger prawns in a rich tomato
 sauce & finished with gremolata

CRISPY CALAMARI

Deep fried calamari served with paprika mayonnaise 8.95

SCALLOPS

Pan seared scallops chorizo roast red pepper & tomatoes salsa 11.50

STEAMED MENAI MUSSELS

Creamy white wine & garlic sauce 9.95

VEGETARIAN ANTIPASTO

Dolcelatte, peppers stuffed with feta cheese, olives, polenta, rocket
 & toasted ciabatta

8.25

ALLERGIES & INTOLERANCES

Please speak to a member of the team about the ingredients in your meal & drink when you order. Thank you.



£7.50 per person supplement on this dish for Sleep & Dine Guests.

PASTA

GNOCCHI

Roast red pepper & Sun blush tomato gnocchi, Parmesan & pine nut crumble

STARTER

8.50

MAIN

15.50

CHICKEN, CHORIZO & PICCOLO PEPPER RISOTTO

Parmesan crisp

8.50

15.50

CANNELLONI

Nduja, chorizo & mascarpone filled pasta tubes with piccolo pepper tomato sauce & Parmesan.

8.50

15.50

SPAGHETTI BOLOGNESE

Minced beef, garlic, tomato, oregano & red wine

8.50

14.95

SPICED VEGETARIAN PENNE ARRABIATA

Roast Mediterranean vegetables in a spicy tomato sauce

8.50

15.50

MAKE IT MEATY

Pepperoni & chorizo

8.95

15.95

TAGLIATELLE CARBONARA

Cream, egg, pancetta & parmesan

8.50

15.50

WITH CHICKEN

17.95

BUTTERNUT SQUASH TORTELLINI

butternut squash filled tortellini with roast butternut squash spinach & chestnut in creamy white wine sauce

8.95

15.95

PORK & BEEF MEATBALL SPAGHETTI

Pork & beef meatballs in a tomato & herb sauce

8.95

15.95

LASAGNE

Layers of pasta with beef ragu, tomato & cheese sauce

8.50

14.95

PAELLA

Chicken, chorizo, mussels, squid, prawns & saffron

9.95

16.95

TIGER PRAWN & CHILLI SPAGHETTI

King prawns with red & green chillis & peri peri butter sauce

9.50

16.95

GRILLED SALMON TAGLIATELLE

Smoked salmon, asparagus, peas, broad beans & samphire

9.95

16.95

CHORIZO & PRAWN GAMBERINI

Sliced chorizo & sautéed king prawns with tagliatelle

9.95

16.95

VE-DU-YA SPAGHETTI

Rich hot calabrian chilli, sweet peppers, sunblushed tomato & olives

8.95

15.95

PIZZA

MARGHERITA

Tomato, mozzarella, oregano & fresh basil

11.95

FETA CHEESE & PEQUILLO PEPPER

Tomato, mozzarella, red onion chutney & red peppers

12.95

DIABOLO

Tomato, mozzarella, spicy 'Nduja sausage, chorizo, chilli, rocket & a garlic & herb sauce

13.95

BOLOGNESE

Beef ragu topped with mozzarella & mushroom

13.95

SPICED ITALIAN MEAT

Capocollo, milano salami, prosciutto & pepperoni

14.50

SPICY CHICKEN

Spicy peri-peri chicken, piccolo pepper & red chilli

13.75

KING PRAWN & CHORIZO

Tomato, mozzarella, king prawns, chorizo, capers & red onion

13.75

WILD MUSHROOM & PROSCIUTTO BURRATA PIZZA

Wild mushroom & prosciutto on a tomato base topped with a mozzarella Burrata & rocket

12.95

ROAST ARTICHOKE, RED PEPPER SPINACH, OLIVE PIZZA

On a tomato base with mozzarella

12.95

VE-DU-YA

Rich hot calabrian chilli, sweet peppers, red onion, sunblushed tomato & vegan mozzarella

12.95

CREATE YOUR OWN PIZZA

Margherita @ 11.95 & add additional toppings @ 2.25 each

Prosciutto ham	Mushrooms	Red onions
Olives	Peppers	Chicken
Chorizo	Chilli's	Mozzarella
Anchovies	Pepperoni	Ribs
Burrata		

“La buona cucina rende allegri”

– laughter is brightest where food is the best.

SECONDI PER DUE

Ideal to share

CENETTA 16OZ CHATEAUBRIAND

Roast fillet of beef with wild mushrooms, spinach, seasonal vegetables, pepper sauce, mushroom sauce & dauphinoise potatoes

(please allow at least 30 minutes cooking time)

 56.95

CENETTA TRIO

Fillet tail, chicken stuffed with nduja & lamb rump served with seasonal vegetables, dauphinoise potatoes & spicy tomato sauce

 54.95

SECONDI FLAMBÉ

8OZ FILLET STEAK

Fresh bay leaf, pancetta, brandy & black pepper butter, port sauce with dauphinoise potatoes & seasonal vegetables

 29.50

SURF & TURF

An 8oz fillet steak with a tiger prawn & chorizo skewer, spicy tomato sauce & dauphinoise potatoes

 31.50

PEPPERED 8OZ RIBEYE STEAK

Prime ribeye steak cooked with cracked black pepper, green peppercorns & served with dauphinoise potatoes

25.50

PESCE

OVEN BAKED HAKE

Lyonnais potato, braised fennel, wilted greens saffron hollandaise.

19.50

PAN SEARED SEABASS

Fondant potato red chilli & mango salsa

19.50

PAN SEARED SALMON

Prawn chilli & ginger spaghetti Panko coated mussels

20.95

TRIO OF FISH FOR ONE

Salmon, seabass & tempura king prawns Saffron sauté

Lyonnais potatoes, seasonal vegetable & saffron hollandaise

21.50

CARNE

CENETTA TRIO FOR ONE

Fillet tail, rump of lamb & marinated chicken served with seasonal vegetables, dauphinoise potatoes, marsala & spicy tomato sauces

 27.95

GRILLED 10OZ RIBEYE STEAK

Prime ribeye steak served with grilled tomatoes, garlic mushrooms & chunky chips

25.50

DUO OF BEEF FILLET

Wild mushrooms sauce & pink peppercorn cream sauce served with dauphinoise potatoes & seasonal vegetables

 28.50

8OZ FILLET ROSSINI

With duck liver pâté, marsala sauce & fondant potato

 29.50

ROAST RUMP OF LAMB

Rosemary mash, braised pancetta & honey glazed carrot blackberry sauce

23.95

CHICKEN PIPERADE

Pan seared chicken breast red pepper piperade polenta chips with a spicy tomato sauce

18.50

CHICKEN ALA CREMA

Pan seared chicken breast fondant potato in creamy mushroom sauce

18.50

Join us for...



Bottomless Brunch £35pp

90 Minutes of delicious Italian food & unlimited drinks!

AVAILABLE 1PM - 3PM EVERY SATURDAY

INSALATA

RED PEPPER & FETA CHEESE SALAD

Marinated pequillo peppers, red onion, croutes, olives, sun blushed tomato & balsamic dressing

CHICKEN CAESAR SALAD

Breast of chicken with baby gem lettuce, crispy bacon, parmesan, croutons & Caesar dressing, with or without anchovies

POACHED SALMON & KING PRAWNS

Avocado, tomato & rocket salad dressed with balsamic vinegar

SIDES & SAUCES

Parmesan polenta chips

Fresh chips

Dauphinoise potatoes

Rocket & parmesan salad

Creamy garlic mushrooms

Seasonal vegetables

Crispy deep fried courgettes

Cenetta onion rings

Mixed salad

Pepper sauce

Marsala sauce

Wild mushroom sauce

Dolcelatte sauce

STARTER MAIN

7.95	15.50
8.50	15.95
8.85	15.95

4.75

4.75

4.75

4.50

4.50

4.50

4.50

4.50

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4.50

4.50




THE ROYAL TOBY
HOTEL

£119
FOR 2 GUESTS

ENJOY THE FULL ROYAL TOBY EXPERIENCE
 WITH THE OPTION OF TWO GREAT
 RESTAURANTS

Upgrade to one of our Superior
 Bedrooms from £20
 Includes – three course meal,
 overnight stay & breakfast

Terms & conditions apply.

TO BOOK CALL 01706 861861(1)

- D E S S E R T S -

DOLCE

TIRAMISÙ

Italian classic served with a shot of Amaretto 6.95

BAKED CHOCOLATE TART

Honeycomb ice cream & chocolate sauce 6.95

ORANGE OLIVE OIL CAKE

Blackberries & Mascarpone cream 6.95

LIMONCELLO CHEESECAKE

Dried raspberries & Chantilly cream 6.95

CHEESE PLATTER

A selection of British & continental cheeses, served with quince jelly & grapes 8.95

GELATO

AFFOGATO

Select vanilla, salted caramel or pistachio ice cream & “drown it” in fresh espresso & your choice of either; Kahlua, Tia Maria or Baileys 6.25

GRANDPA GREENE’S ICE CREAM SELECTION

Award winning ice cream with over 100 years of local heritage.

Choose from

Vanilla | Pistachio | Chocolate | Raspberry Ripple | Salted Caramel | Mint Chocolate Chip | Honeycomb | Vegan Strawberry

SELECTION OF SORBETS

Raspberry • Orange • Mango

Choose 2 or 3 scoops of our delicious fruit sorbets

2 SCOOPS 5.25

3 SCOOPS 6.25

**Cenetta [Che - ne - ta] - means
 “Delicious dinner, usually informal &
 intimate”**

DOLCE PER DUE

IDEAL TO SHARE - Limoncello cheesecake, orange olive oil cake & Affogato 10.95

DESSERT DRINKS

ENHANCE YOUR DESSERT

PACHERENC DU VIC-BILH- Gascony Plaimont – France

Full bodied dessert wine with honey, marmalade & lime flavours. 125ml 6.75

PEDRO XIMÉNEZ – Jerez - Spain

A luscious, sweet sherry with flavours of molasses, liquorice & toffee. 50ml 5.75

DESSERT COCKTAILS

ESPRESSO MARTINI

Vodka & Kahlúa shaken with chilled espresso.

Choose an extra flavour to add to this classic

Add your choice of:

Toffee vodka, Cointreau, Baileys or Amaretto

Served with or without an indulgent layer of cream 9.50

CENETTA LATT-INI

Created by the team, a cocktail which has become a favourite with our guests

Vodka, Kahlúa, Frangelico & Baileys blended with chilled espresso, topped with chocolate shards 9.75

TIRAMISU MARTINI

Our favourite Italian dessert as a boozy cocktail – what could be better?

Khalua, Amaretto & Baileys shaken together over ice.

Topped with thick cream, cocoa & served with a savoiardi biscuit & a spoon! 9.75

STRAWBERRY SHORTCAKE

Boozy summer berry milkshake – without the milk

Strawberry puree is blended with Baileys & crème de cacao blanc & shaken with ice. Strained & finished with shortbread biscuit crumbs & freeze dried raspberries 9.50

CLOUD NINE

A toffee fudge ice cream cocktail

Toffee vodka, shaken with Baileys & vanilla ice cream.

Strained into a glass with butterscotch sauce 9.50

COFFEES

ESPRESSO

A short, invigorating shot of coffee 3.25

MACCHIATO

A shot of espresso ‘marked’ with a little frothed milk 3.50

FLAT WHITE

A double espresso with smooth, textured milk served short 3.95

CAPPUCCINO

A mix of espresso with steamed milk & frothed milk 3.95

AMERICANO

A shot of espresso mixed with hot water to create a long black coffee 3.50
4.20

CAFÉ LATTE

A mixture of espresso & steamed milk with a smooth layer of frothed milk 3.95

COFFEE & CREAM

Coffee with a layer of cream 6.75

LIQUEUR COFFEES

Enjoy our Liqueur coffees

Italian: Sambuca

French: Brandy

Calypso: Tia Maria

Gaelic: Whiskey

Caribbean: Dark Rum

Seville: Cointreau

Dubliner: Baileys Baileys Latte

WHITES FROM AROUND THE WORLD

1. WITH LOVE FROM THE CAPE - Chenin Blanc - South Africa	
A classic chenin blanc from South Africa, with gentle floral aromas, white peach & pear	25.50
2. LE CHARME - Sauvignon Blanc - France	
“This must be one of the best value sauvignons in Britain.” Oz Clarke. Crisp, fresh white with flavours of cut grass, lime & gooseberry. Fabulously aromatic	24.95
3. CORTEFRESCA - Pinot Grigio - Italy	
A light & bright pinot grigio, with lemon, lime & grapefruit	26.95
4. PETIT MAZET - Viognier - France	
A complex & delicate wine with flavours of white fleshed fruit, quince & a touch of floral honey	27.95
5. JAARA - Vermentino - Sicily	
Well-balanced with green apples & nectarines	32.95
6. HOUSE OF BREJA BRANCA – Verdelho - Portugal	
Deliciously fresh with floral aromas, mouth-watering citrus & subtle tropical fruits	32.95
7. KUKI – Riesling – New Zealand	
Dry, ripe & intense, a stunning Riesling! Tangerine, lemon & grapefruit flavours with riper like acidity that freshens the palate	34.95
8. PEDRA DE AUGA RIAS BAIXAS - Albarino - Spain	
Golden, bright & perfect with seafood. Apples, pears & a well balanced acidity	35.95
9. AULICO - Gavi de Gavi - Italy	
Soft, engaging aromas, green fruit flavours, & a long harmonious finish	37.95
10. LOUIS MOREAU - Chablis - France	
Classic chardonnay, with apples & pear flavours. Acidity & minerality balanced in harmony	44.95
11. DOMAINE LES CHAUMES - Sancerre - France	
Intense & elegant Sauvignon Blanc from the Sancerre appellation in the eastern Loire. Candied citrus fruits with a fresh, refreshing finish	49.50
12. CLOUDY BAY - Sauvignon Blanc - New Zealand	
The benchmark of quality when it comes to New Zealand sauvignon blanc. Lemon, limes & passionfruit in abundance from these celebrated vineyards	62.50

ROSÉS FROM AROUND THE WORLD

13. WITH LOVE FROM THE CAPE - Rosé - South Africa	
An easy drinking rosé with red berry fruits, & crisp, dry finish	24.95
14. CORTEFRESCA - Pinot Blush - Italy	
Light & delicate blush. Soft summer fruits give way to refreshing acidity	25.95
15. LE VERSANT - Grenache Rose - France	
Delicate, pale pink colour. Perfumed with strawberries & raspberries. Wonderfully balanced with citrus zest	36.95
16. WHISPERING ANGEL - Provence Rosé - France	
The most popular Provence rosé of the past few years with creamy apricot & red berries. A well balanced, luxurious rose	46.95
ITALIAN BUBBLY	
17. HOUSE PROSECCO - ITALY	
A light & fresh prosecco with flavours of peach & pear. Fine bubbles, a highly enjoyable fizz	29.50
18. HOUSE ROSE PROSECCO - ITALY	
A dry, fresh & zesty rose spumante with summer fruit flavours & citrus finish	28.95
19. BOTTEGA GOLD - Prosecco - Italy	
Don't just be dazzled by the bottle, this is an elegant prosecco which harmoniously balances melon & pear with a refreshing acidity	43.50
20. BOTTEGA ROSÉ GOLD - Spumante - Italy	
This rose spumante is dry & crisp. Redcurrants & raspberries dominate the palate with a long fresh finish	45.50

CHAMPAGNE

21. BILLECART SALMON BRUT - Champagne - France	
Superb quality champagne from one of the few houses still owned by the original founding family. A rich & complex Champagne with toasted brioche & hazelnut notes	84.95
22. BILLECART SALMON BRUT ROSÉ - Champagne - France	
Superb quality champagne from one of the few houses still owned by the original founding family. A bright pink rose champagne with elegant red berry flavour & citrus zest	98.95
23. LAURENT PERRIER BRUT ROSÉ - Champagne - France	
World famous, salmon pink bubbly. Enjoy soft red fruits in this dry, elegant champagne	91.00

REDS FROM AROUND THE WORLD

24. HOUSE OF BEJA TINTO - Syrah - Portugal	24.95
Velvety smooth, full bodied with gentle tannins. Vibrant & fruity with dark berry flavours	
25. COQUILLE DE TERRE - Carignan - France	29.50
From old vines comes this luscious purple-red wine. Enjoy blackberry flavours & a lingering finish. Perfect with pizza	
26. BATS BLOOD - Merlot - Romania	26.95
Award wining wine from Transylvania. Damsons & vanilla with a luscious, smooth finish	
27. ANTANO CRIANZA - Rioja - Spain	28.95
Intense blackberry, liquorice & chocolate. Delicious	
28. LIANTO- Primitivo - Italy	29.95
An Italian classic which combines big, bold, jammy fruit with subtle spice	
29. ROCCA - Chianti - Italy	31.95
Ruby-red with an elegant aroma. Bags of fruit flavour, balanced by herbal notes	
30. LES GRES - Grenache/Syrah - France	32.95
A classy blend of Grenache & Syrah (Shiraz) made from grapes grown in the Languedoc region. Powerful red fruit flavours. Perfect with a steak, or roast beef	
31. LES ARGELIÈRIES - Pinot Noir - France	33.95
Light & elegant Languedoc red. Subtle raspberry & cherry flavours, with smokey notes & a silky smooth finish	
32. VILLALTA - Valpolicella Ripasso - Italy	45.95
Intense, rich & juicy. Black cherry & plums dominate the palate with star anise & raisins on the finish	
33. GIRIBALDI DOCG - Barolo - Italy	49.95
Dry, elegant & complex. This rich, full-bodied barolo is full of blackcurrants with complimentary licorice	
34. ROCCA - Amarone Della Valpolicella - Italy	52.50
Elegant Amarone with strong black cherry & jammy fruits. Beautifully structured & complex, with a long, silky finish.	
35. LAZZERETTI BRUNELLO DI MONTALCINO - Sangiovese - Italy	56.95
Oak & smoke! This stunner has complex jammy fruit flavours & a lingering finish	

WINE BY THE GLASS

	BOTTLE	250ML	175ML	125ML
PARIGI - Pinot Grigio - Italy				
A crisp pinot grigio with melon & pear flavours. Citrus acidity on the finish	21.50	7.50	5.95	4.75
PARIGI - Pinot Blush - Italy				
This dry blush has redcurrant flavours & citrus acidity	21.95	7.75	6.25	5.25
VILLA BARBARO - Valpolicella - Italy				
Easy drinking red wine with chocolate & cherry notes	22.95	7.95	6.50	5.25
THE GAVEL - Chardonnay - Australia				
A vibrant, fruity, un-oaked Chardonnay, with pineapple & pears	25.95	7.95	6.75	5.55
OCEAN BAY - Zinfandel Rose - USA				
A delicate Californian zinfandel with summer flavours, strawberries & cream sweetness	21.95	7.75	6.50	5.25
EL CADEJO - Malbec - France				
Juicy malbec with flavours of cherries & vanilla. Enjoy balanced acidity & delicate tannins	25.50	8.75	7.50	5.75
HOUSE Prosecco - Italy				
A light & fresh prosecco with flavours of peach & pear. Fine bubbles, a highly enjoyable fizz	27.95			7.95
BOTTEGA GOLD - Prosecco - Italy - 200ml	9.50			
BOTTEGA ROSE GOLD - Spumante - Italy - 200ml	9.50			