

SANGIOVANNI

RESTAURANT

TO SHARE

GARLIC BREAD ITALIANO - (VG) 5.95 Tomato, Cheese and Basil Pesto	GARLIC BREAD WITH TOMATO - (V VG) 5.45 Stone baked with wild Garlic and basil Tomato Sauce	GARLIC BREAD WITH CHEESE 5.45 100 % Mozzarella (VG) Vegan Cheese optional (50p Supplemental Charge)	PANE ALL'AGLIO -GARLIC BREAD (V VG) 5.25 Hand stretched & stone baked with wild garlic
OLIVES & PIADINA - (V VG) Flatbread with Sicilian Hummus dip and Marinated Olives 3.95			

STARTERS

SOUP OF THE DAY 5.45 Our fresh, home made soup of the day
BRUSCHETTA AL POMODORO - (V VG) 5.45 Toasted Italian bread topped with chopped tomatoes, basil, olive oil, sliced olives & red onion
GAMBERONI 8.95 Sautéed Atlantic king prawns with garlic and chilli butter, toasted ciabatta
FUNGHI AL AGLIO (V) 5.95 Mushrooms sautéed in butter, garlic and white wine
CALAMARI FRITTI 7.45 Light Dusted Salt and Pepper calamari rings, mayonnaise
CAPRESE VEGANA 6.75 Fresh Avocado, Red Onion, plum Tomatoes and Sundried Tomato (V VG)

PASTA & RISOTTO

LASAGNE 9.45 Layers of pasta filled with slow cooked minced beef, oven baked with béchamel and basil tomato sauce	Half
TAGLIATELE BOLOGNESE 6.95 9.85 Tagliatele in traditional bolognese sauce	
BUTTERNUT & SAGE TORTELLINI (V VG) 6.95 8.95 In Basil Sauce with marinated Tomatoes	
LINGUINE AI GAMBERONI Pan fried king prawns, garlic, courgettes, cherry tomato & hint of chilli	
TAGLIATELLE CARBONARA 6.95 9.95 Smoked bacon, flat leaf parsley & a creamy parmesan sauce	
LINGUINE AMATRICIANA 6.95 9.75 Smoked bacon, onions, garlic and tomato, with a hint of chilli	
LINGUINE MARINARA Baby Prawns, mussels, calamari, cooked in garlic & spicy tomato sauce	
PENNE ALL'ARABIATTA 6.95 8.95 Fresh chillis, shallots, garlic in tomato ragu, (Add Chicken or Pepperoni for 2.00)	
RAVIOLI LOBSTER 7.45 11.85 Lobster ravioli, baby prawns, creamy tomato & basil sauce	
PENNE DELLA CASA N 6.95 9.85 Char grilled chicken, pine nuts and broccoli in peppercorn sauce	
PENNE DI POLLO 7.45 10.95 Chicken, mushroom, courgettes, touch of chilli, cream and tomato sauce	

RISOTTO PROSCIUTTO 9.85 Creamy Pea & Asparagus Risotto with Crispy Prosciutto, Goat Cheese and Pea Shoots

RISOTTO DEL BOSCO V 9.85 Risotto with Wild Mushrooms, Rock Salt, Fresh Asparagus, Sage, White Wine & a splash of cream

MEAT & FISH

FILLET STROGANOFF 17.95 Prime Fillet strips, onions, mushroom, cream & fresh mustard. Served with rice
POLLO CACCIATORE 15.95 Pan fried chicken breast with sweet roasted pepper dews, mushrooms shallots a red wine jus with a hint of tomato ragu.
POLLO AL FUNGHI 15.95 Roasted chicken breast with a wild mushroom garlic cream sauce on a bed of crushed baby potatoes.
STINCO D'AGNELLO 15.95 5 hour slow roasted shank of lamb in red wine, fresh mint and garlic sauce
PAN FRIED FILLET OF SEABASS (2 Fillets) 15.95 Sea bass fillets cooked in butter and lemon sauce
SALMONE ALLAGRIGLIA 15.95 Grilled salmon fillet served with roasted julienne vegetables

ADD VEGETABLES - PAN FRIED ROASTED GARLIC POTATOES & SEASONED BROCCOLI SUPPLEMENTARY CHARGE (2.45)

 ALLERGENS- PLEASE ASK

PATE DELLA CASA 5.95 Home made fresh chicken liver pate, served with slices of crispy toast and butter
BRUSCHETTA AL FUNGHI (V) 6.25 Classic Roasted Button Mushroom with a Cream & Garlic Thyme on a Toasted ciabatta
COZZE MARINARA 7.50 Rope caught mussels cooked in shallots, garlic, white wine and cream, toasted ciabatta
SPICY STEAMED 'Nduja mussels 7.50 Rope caught Mussels with punchy 'Nduja and light basil tomato sauce

PIZZERIA

Our Pizza dough is freshly made and stone baked Gluten Free Bases available

MARGHERITA V 7.95 The classic Cheese and Tomato (Vegan Cheese Available - Supplemental Charge (0.50))
FUNGHI & PROSCIUTTO 9.45 Herbed Ham and mixed Mushrooms
DIAVOLA 10.95 Spicy Chorizo, Caramelised Red Onions, Olives, fresh chilli
CALABRESE 10.95 Spicy N'Duja Sausage, Buratta and Rocket (soft Calabrian Sausage paste that melts into the pizza-Beware it's hot!)
BBQ POLLO 10.95 Chargrilled Chicken breast strips, Red Onion, Smoked Bacon and Pepper Dews on a BBQ base
VEGAN GIARDINIERA 10.95 Mediterranean Vegetables, Closed Cup Mushroom, Red Onion and Black Olives with Tomato, Vegan Mozzarella, Garlic Oil and finished with Fresh Parsley (VG)
CALZONE 11.45 Folded Pizza filled with Mozzarella, Tomato, Mushroom, Ham and Pepperoni, Finished With basil, olive oil & tomato sauce

AVAILABLE ON REQUEST Vegan mozzarella cheese, Supplemental charge 0.50

OUR CLASSIC BURGER

Our signature beef marrow burger is stacked with lettuce, tomato with crispy bacon, cheese, mayonnaise & onion rings served in a seeded bun

11.95

SALADS

CHOPPED ITALIAN SALAD 5.75 Mixed leaves, chopped salami Milano, red onions, parmesan chards, balsamic & Extra virgin olive oil drizzle
INSALATA DI RUCOLA (V) 3.85 Rocket & parmesan chards, extra virgin olive oil drizzle
CAPRINO 4.95 Goats cheese, mixed leaves & cherry tomatoes with extra virgin olive oil

FLATTENED RUMP STEAK (225G) 15.95 <small>Recommened pink</small>	8 OZ CHARGRILLED FILLET (225G) 23.95
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SAUCES

PEPPERCORN Cracked black pepper, Fresh cream, splash of brandy
PORCINI Toasted porcini mushrooms Fresh cream
DIANE Wild mushrooms, onions, red wine & cream sauce
GORGONZOLA White wine, splash of cream, Gorgonzola cheese

ADD VEGETABLES - PAN FRIED ROASTED GARLIC POTATOES & SEASONED BROCCOLI SUPPLEMENTARY CHARGE (2.45)

SIDES

ZUCCHINE FRITTE V VG Italian fried courgettes 3.45
GARLIC & ROSEMARY ROASTED POTATOES V VG 3.45
JULIENNE FRIES V VG 3.45

SOFT DRINKS

	HALF	PINT
PEPSI OG	2.15	2.70
LEMONADE	2.15	2.70
J20 ORANGE & PASSION		2.75
AQUA PANA STILL WATER		2.85
SAN PELEGRINO SPARKLING		2.85
ORANGE		1.95
CRANBERRY		1.95
APPLE		1.95
SLIMLINE TONIC & LEMON		1.95

BEER

PERONI (BOTTLE)	3.55
PERONI DRAUGHT PINT	4.80
PERONI DRAUGHT HALF	2.55
MORETTI	3.55
BECKS BLUE 0% ALC	2.95
CORONA EXTRA	3.65

RED WINE

MONTEPULCIANO - ABRUZZO	4.95	6.20	18.00
You've just got to have this! Delicious wine with soul and attitude. Lots of dark and red cherry fruit, chocolate & spice - rich and full bodied			
VALPOLICELLA - VENETO	3.95	5.95	17.00
Ruby red full fruit and well rounded with a clean and pleasant finish.			
NERO D'AVOLA	3.95	5.95	17.00
Charming ruby red with light garnet hues, this wine has a warm and delicate nose of ripe berries, inparticular blueberries and cherries followed by a spicy, balsamic note concluding with vanilla notes			
SANGIOVESE - SICILY			19.00
Sangiovese intense ruby red colour, pleasant and persistent nose, with delicate hints of violet, a dry but fruity harmonious wine.			
BAROLO			45.00
Amongst Italy's finest wines, from the Nebbiolo grape. Aged in large oak barrels			
AMARONE - VENETO			47.00
The grapes are left to dry on racks for several months then pressed. The wine, aged in oak barrels, creates a spectacular richness and depth			
CHIANTI CLASSICO			20.00
This classico wine is aged in Slavonian or French oak barrels for upto 10 months, a vibrant ruby red colour with a fruity nose producing hints of light spiciness released by the wood of the barrels.			
CABERNET SAUVIGNON, MERLOT DUGAL			29.00
Intense ruby red colour, harmonious bouquet with aromas of wild berries and spices. On the palate this wine is full bodied with a persistent flavour and fruity finish.			
VALPOLICELLA SUPERIORE			28.00
Rich and luminous ruby red colour. Aromas of dried fruit and tart cherry with a touch of leather. Clean flavours on the palate with delicate woody undertones with well balanced and smooth tannins. Lengthy and persistent aftertaste.			
HOUSE RED	3.90	5.45	15.95

SIGNATURE GIN

PINK GIN	6.95
Gordon's pink gin, prosecco, fresh strawberries, rose lemonade	
HENDRICK'S & ELDERFLOWER	5.95
Hendrick's Gin, cucumber, lime, mint, Elderflower Tonic	
BLOOD ORANGE	5.75
Beef eater blood orange gin, rosemary, mint, lemon & mediterranean tonic	

CHAMPAGNE

PROSECCO	21.95
MOET & CHANDON	49.00
BOLLINGER	59.50
LAURENT-PERRIER CUVÉE ROSE BRUT NV	65.00

WHITE WINE

FALANGHINA			19.00
100% Falanghina - this wine has a rich and intense bouquet with hints of citrus fruits. Fresh and clean on the palate.			
PINOT GRIGIO	3.95	5.95	16.95
A smooth, dry, crisp, elegant style of this hugely popular grape variety.			
SAUVIGNON BLANC	3.95	5.95	17.00
A fresh, lemony crispy wine with a light touch of oak. Well balanced with an attractive butter finish			
CHARDONNAY	3.95	5.95	16.95
A very drinkable and award winning style wine. Rich, smooth and tropical aromas.			
VERDICCHIO CLASSICO			18.95
From the Marche region. Very elegant with soft, fresh style. Hints of hazelnut to the finish			
GAVI			18.95
If you like Pinot Grigio try this! This delicious wine is crispy and fresh with ripe fruits on the palate			
HOUSE WHITE	3.90	5.45	15.95

ROSE WINE

PINOT GRIGIO	3.95	5.95	16.90
If you like Pinot Grigio try this! This delicious wine is crispy and fresh with ripe fruits on the palate			