

APPETISERS

Marinated Olives **GFO, VGO, DFO** **£4.25**

*Fresh mixed olives marinated in garlic...perfect for sharing **

Rosemary & Sea Salt Focaccia **GFO, VGO, DFO** **£5.25**

Homemade focaccia bread with rosemary, sea salt and black pepper. Served with extra virgin olive oil and balsamic vinegar

Garlic Bread **GFO, VGO, DFO** **£8.95**

Hand stretched pizza base coated in a flavourful garlic butter

A £1.50 surcharge applies for gluten free garlic breads

Add San Marzano Tomato Sauce **£1.95**

Add Mozzarella **£1.95**

Add Vegan Mozzarella **£1.95**

Starters

Bruschetta Con Avocado **GFO*, DFO*, VGO*** **£7.25**

Rustic Italian bread topped with avocado, cherry tomatoes, lemon juice, red onion, olive oil balsamic glaze and rocket leaves

Chef's Special Aubergine **VGO, GFO, DFO** **£7.25**

Mashed aubergine cooked in a cumin and coriander sauce with tomatoes, garlic, chillies and served with homemade rosemary focaccia

Mushroom Al Forno **V*** **£7.95**

Oven baked stuffed mushroom, with onion, breadcrumbs, mozzarella and garlic. Served with garlic mayo

Prosciutto Caprese **GFO** **£9.25**

A lighter option...parma ham & buffalo mozzarella served with rocket, basil and extra virgin olive oil

Deep Fried Brie **V*** **£8.25**

A wedge of brie, coated with panko breadcrumbs and deep fried. Served with apple & plum chutney and garnished with rocket

Funghi Al Formaggio **GFO*, V*** **£8.45**

Mixed Mushrooms, with spinach in a creamy, garlic sauce with mix di formaggio and served with rosemary and sea salt focaccia

Calamari Aglio **£10.95**

Crispy deep fried breaded calamari, served with garlic aioli and a lemon wedge

Gamberoni Al Marinara **GFO*, DFO*** **£10.95**

Juicy king prawns expertly sauteed with cherry tomatoes and a fragrant medley of garlic, fresh chilli, white wine and tomato sauce. Served with rosemary and sea salt focaccia

Mushroom Mozzarella Arancini **V*** **£7.95**

Crispy chef's mushroom risotto balls stuffed with mozzarella, coated in breadcrumbs and deep fried. Served with a spicy sauce

Tuscan Ribs & Wings **DFO*** **£9.95**

Spare pork ribs and chicken wings cooked in a sweet honey barbecue sauce. Served with a side salad

Sicilian Meatballs **GFO*, DFO*** **£9.95**

Homemade Italian meatballs cooked in a rich tomato sauce with fresh chillies. Topped with mozzarella and oven baked, served with rosemary and sea salt focaccia

Cozze Alla Marinara **GFO*, DFO*** **£11.95**

Freshly steamed mussels cooked with spicy nduja sausage, garlic oil in a tomato white wine sauce and served with rosemary and sea salt focaccia

Sharing Platters

Meat Platter for 2 **GFO*, DFO*** **£17.45**

All the good things in life... Milano salami, prosciutto, and caprese sausage, served with mixed salad, baby mozzarella, sundried tomatoes, marinated olives and apple & plum chutney and our delicious rosemary and sea salt focaccia

Vegetarian Platter for 2 **GFO*, DFO*, V** **£16.45**

A sampling of some of our exquisite vegetarian starters. Chef's special aubergine, mushroom mozzarella arancini, mushroom al forno and spicy arrabiata sauce, served with mixed salad, baby mozzarella, sundried tomatoes, marinated olives and apple & plum chutney and our delicious rosemary and sea salt focaccia.

Al Forno Specialities

Lasagne Al Forno **£15.95**

Layers of fresh pasta with slow cooked beef Bolognese sauce and homemade creamy bechamel sauce, topped with mozzarella and parmesan. Oven baked to perfection

Vegetable Lasagne **N* V*** **£15.95**

Layers of fresh pasta with oven baked aubergine, fresh spinach, goat's cheese and pesto with a creamy homemade bechamel sauce, rich tomato sauce, mozzarella, mix di formaggio and fresh basil.

Spinach and Ricotta Cannelloni **V*** **£15.95**

Rolled pasta sheets filled with ricotta cheese, spinach and mix di formaggio, oven baked in a rich tomato sauce and topped with a layer of homemade creamy bechamel sauce and mozzarella.

Casarecce Manzo Piccante **DFO*** **£17.95**

Oven baked casarecce pasta with homemade beef meatballs, roasted onions and fresh chillies in a pomodoro and bolognese sauce.

Casarecce Pollo Pesto **N*** **£17.45**

Oven baked casarecce pasta with chicken, mushrooms and roasted onions in a creamy pesto sauce, topped with a sizzling layer of parmesan.

Meat & Fish

Red Wine and Mushroom Sirloin **GFO*, DFO*** **£25.95**

8oz sirloin steak cooked to your preference with garlic, mushrooms, mixed peppers, spinach and tomatoes in a red wine sauce. Served with seasonal vegetables

Chicken Spinach Marsala **GFO*, DFO*** **£18.95**

Roasted chicken breast cooked with mushroom, spinach and chorizo in a creamy, marsala wine sauce with a touch of tomatoes. Served with seasonal vegetables

Salmon Al Gamberoni **GFO*, DFO*** **£23.95**

Roasted salmon fillet, cooked with juicy king prawns, spinach and diced red peppers in a lemon butter sauce. Served with green beans and asparagus

Sea Bass Branzino **GFO*, DFO** **£22.45**

Pan fried sea bass fillet cooked with juicy king prawns, chillies, black olives, capers and garlic in a creamy tomato sauce. Served with green beans and asparagus

Tegamaccio Al Forno **GFO*, DFO** **£20.45**

Baked fish stew with clams, mussels, prawns, squid, potatoes, olives and green chilli in a creamy, tomato sauce. Served with our homemade rosemary and sea salt focaccia

Pasta

All of these pasta dishes are available with our gluten free fusilli for a £1.50 surcharge

Linguine Bolognese **GFO*, DFO** **£14.75**

Linguine in a classic beef ragu sautéed in tomatoes with, garlic oil, cherry tomatoes, red wine and fresh herbs

Rigatoni Meatball Piccante **GFO*, DFO*** **£15.95**

Homemade beef meatballs, cooked with mushrooms and chillies in a vibrant pomodoro sauce, served with rigatoni

Linguine Alla Marinara **GFO*, DFO*** **£19.45**

Clams, mussels, king prawns and baby squid cooked with extra virgin olive oil, chillies and parsley in a garlic, white wine, pomodoro sauce, served over linguine

Rigatoni Al Pomodoro **GFO*, DFO*, VGO*** **£13.95**

Linguine in a rich pomodoro & pizza sauce with garlic, basil and sundried tomatoes, finished off with baby mozzarella

Add Chicken or Spicy Nduja sausage **£2.00**

Linguine Al Carbonara **GFO*, DFO** **£15.45**

Our take on an authentic Roman recipe featuring salty, crispy pancetta in a sauce made with cream, egg yolk, black pepper and pecorino. Served with linguine

Add Chicken **£2.00**

Casarecce Arrabiata **GFO*, DFO*, VGO*** **£13.95**

Casarecce pasta cooked with chillies, garlic, basil, parsley and cherry tomatoes in a pomodoro sauce topped with baby mozzarella to light up your day!

Add Chicken or Spicy Nduja sausage **£2.00**

Rigatoni Alle Verdure **GFO*, DFO*, VGO*** **£13.95**

Broccoli, asparagus, sundried tomatoes and spinach in a creamy pesto sauce served with rigatoni

Linguine King Prawn Piccante **GFO*, DFO*** **£18.75**

Linguine with juicy king prawns in a creamy tomato sauce with chillies, capers and lemon juice topped with a rocket salad

Ravioli

Lobster Ravioli **£19.45**

Lobster filled ravioli served with king prawns in a creamy tomato and brandy sauce

Nduja Ricotta Ravioli **V*** **£17.95**

Ricotta and spinach filled ravioli cooked with mushroom and spicy nudja sausage in a creamy parmesan sauce

Truffle Mushroom Ravioli **£17.95**

Ravioli stuffed with truffles and mushrooms cooked with sautéed mushrooms and spinach in a creamy sauce, topped with mix di Formaggio

Risotto

Risotto Pescatore **GFO*, DFO*** **£19.95**

Risotto, cooked in garlic oil, with mussels, clams, king prawns, baby squid and chilies in a creamy white wine and lemon sauce

Risotto Pollo Funghi **GFO*, DFO*** **£18.45**

Risotto, cooked in a creamy, porcini mushroom sauce with chicken, fresh thyme and a hint of tomato and mix di formaggio

Risotto Alle Zucchine **GFO*, DFO*, VGO*** **£17.45**

Risotto, cooked with courgette, artichoke, peas, spinach in ceamy tomato sauce

Gnocchi

Gnocchi Alla Sorrentina **GFO*, DFO*, VGO*** **£15.95**

Italian gnocchi cooked with basil, garlic, and pecorino mushroom in a pomodoro sauce, garnished with buffalo mozzarella and fresh basil

Pizzas

All of our pizzas can be made as a calzone for no additional charge
All of our our pizzas may be made gluten free for a £1.50 surcharge

Margherita Di Bufala GFO*, DFO*, VGO* £13.25
San marzano tomato sauce, with buffalo mozzarella, fresh basil and Sicilian oregano

Diavolo Pizza GFO*, DFO* £14.25
San marzano tomato sauce, mozzarella and spicy pepperoni with extra virgin olive oil
Add chillies £1.00

Queen of Pizza GFO*, DFO* £16.25
San marzano tomato sauce, mozzarella, pepperoni, prosciutto, mushrooms and olives

Al Forno Pizza GFO*, DFO* £16.25
San marzano tomato sauce, mozzarella, pepperoni, prosciutto, artichoke and roasted peppers

Caprina Pizza GFO*, V* £14.95
San marzano tomato sauce, mozzarella, goat's cheese, caramelised onion, garlic oil, spinach and Sicilian oregano

Pizza Calabrese Piccante GFO*, DFO* £16.45
San marzano tomato sauce, mozzarella, calabrese sausage, spicy nudja sausage and spicy peppers, garnished with rocket, buffalo mozzarella and a pesto dressing

Fiorentina Salsiccia Pizza GFO*, DFO* £15.95
San marzano tomato sauce, mozzarella, pepperoni, spinach topped with garlic oil, an egg and mix di formaggio

Chicken Astra Pizza GFO*, DFO* £15.95
San marzano tomato sauce, mozzarella, chicken, red onions, chilies, spinach opped with extra virgin olive oil, and Sicilian oregano

Napolitana Pizza GFO*, DFO* £14.45
San marzano tomato sauce, mozzarella, anchovies, olives, capers and chillies garnished with garlic oil, Sicilian oregano and rocket

Giardino Pizza GFO*, DFO*, VGO* £13.95
San marzano tomato sauce, mozzarella, roasted peppers, olives, artichokes, spinach and mushrooms, garnished with rocket

Enoteca Pizza GFO*, DFO* £16.45
San marzano tomato sauce, mozzarella, chicken, pepperoni, salami and red onion, topped with rosemary and garlic oil

Calzone

Any of our pizzas can be folded into a calzone at no additional charge.

All calzones are topped with san marzano tomato sauce and parmesan and served with a side salad

Calzone Di Verdura N*, DFO*, VGO* £15.25
San marzano tomato sauce, pesto, mozzarella, goat's cheese, spinach, roasted onions mushrooms

Calzone Pollo Piccante DFO* £16.25
San marzano tomato sauce, mozzarella, chicken, pepperoni, calabrese sausage, mushrooms and chillies

Meatballs Calzone DFO* £17.25
San marzano tomato sauce, mozzarella, homemade beef meatballs, ragu beef, roasted onions, peppers and chillies

Steaks

All of our steaks are 28 day matured, seasoned with rosemary and olive oil, panfried to your preference and served with chips, onion rings, a fresh side salad and a sauce

8oz Rump GFO*, DFO* £22.95

8oz Sirloin GFO*, DFO* £24.95

8oz Rib Eye GFO*, DFO* £26.95

Steak Sauces

Peppercorn Sauce GFO

Diane Sauce GFO

Garlic and Herb Butter GFO

Chimchurri DFO GFO

Salads

Capra Grill Salad GFO*, V* £15.45

Oven baked rustic Italian bread topped with goat's cheese and apple & plum chutney, served with mixed salad leaves, avocado, tomatoes, cucumber and artichoke. Drizzled with a delicious honey mustard dressing

Chicken and Chorizo Salad GFO*, DFO* £15.95

Deliciously spicy chicken and chorizo, cooked in butter and extra virgin olive oil with mushrooms, topped with mixed salad leaves, spinach, avocado, tomatoes, cucumber and red onions. Served with a honey mustard dressing and our homemade rosemary and sea salt focaccia

Insalata Di Verdure GFO*, DFO*, VGO* £14.45

A vibrant salad showcasing spinach, cucumber, baby mozzarella and sundried tomatoes with avocado, sauteed garlic mushrooms and asparagus. Dressed with lemon and extra virgin olive oil and served with our homemade rosemary and sea salt focaccia

Oak Salmon Salad GFO*, DFO* £17.95

Mixed salad with rocket, spinach, avocado, green beans, radishes, cucumber and capers with a juicy roasted salmon fillet, dressed with lemon and tarragon

Insalata Di Gamberi GFO*, DFO* £17.45

King prawns cooked in garlic butter and parsley, served with mixed salad leaves, spinach, rocket, avocado, cherry tomatoes, red onions, cucumber and chillies. All with a lemon and tarragon dressing and our delicious rosemary and sea salt focaccia

Sides

Chips DFO*, VGO £4.45

Flavourful potato chips, the perfect side to any dish

Rocket Salad GFO*, V* £4.45

A combination of rocket, sundried tomatoes and mix di formaggio, dressed with extra virgin olive oil, an authentic Italian side dish

Mixed Seasonal Salad GFO*, DFO*, VGO* £4.45

A fresh seasonal salad featuring tomato, cucumber, mixed olives and red onions ith a honey mustard dressing

Seasonal Vegetables GFO*, DFO*, VGO* £4.45

A combination of seasonal vegetable, roasted with garlic butter and parsley

Salted New Potatoes GFO*, DFO*, VGO* £4.45

New potatoes cooked in garlic oil with onion and rosemary and parsley topped with sea salt

Caprese Salad N*, GFO* £4.45

Experience the simple elegance of buffalo mozzarella paired with luscious cherry and sundried tomatoes with rocket. Drizzled with a pesto dressing



ENOTECA

RISTORANTE ITALIANO A LA CARTE MENU



Please advise your server of any special dietary requirements. While we try our best to reduce the risk of cross contamination in our kitchen, we cannot guarantee that any of our dishes are free from traces of allergens and therefore cannot accept liability in this respect.

A 10% service charge is added to all bills, which goes directly to our incredible servers. This can be removed upon request. We thank you in advance for your generosity