

SOFT DRINKS

Tomato Juice	£1.99
Draught Pepsi	£1.99
Diet Pepsi	£1.99
Lemonade	£1.99
Soda	£0.99
Britvic 55 (Orange/Apple) & J20s	£1.99
Tonic Water, Ginger Ale	£1.79
Bitter Lemon	£1.79

DESIGNER DRINKS

Smirnoff Ice/WKD	£2.99
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WHISKIES

Famous Grouse	£2.99
Bells	£2.99
Jamesons Irish	£2.99
Jim Beam	£2.99
Jack Daniels	£2.99

GINS

Gordons with tonics	£3.99
Bombay Sapphire with tonics	£4.59

ARMAGNAC

1972 Armagnac	£7.99
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COGNACS

Marie Antoinette VSOP	£3.99
Roi Soleil XO	£4.99
Henri VIII XO Extra	£5.99
Vecchia Romagna	£2.99

CALVADOS

Calvados Vielle Reserve	£4.99
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RUMS

Lambs Navy	£2.99
Bacardi	£2.99

VODKA

Smirnoff	£2.99
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MARTINI

Bianco, Rosso, Dry and Cinzano	£2.99
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PORTS

Croft and Grahams	£3.99
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SHERRIES

Fino, Amontillado, Cream	£2.99
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LIQUEURS & SPECIALITIES

Pimms No. 1	£2.99
Malibu	£2.99
Taboo	£2.99
Pernod	£2.99
Tequila Jose Cuervo	£2.99
Amaretto	£2.99
Drambuie	£2.99
Tia Maria	£2.99
Cointreau	£2.99
Grand Marnier	£2.99
Galliano	£2.99
Benedictine	£2.99
Campari	£2.99
Archers	£2.99
Cherry Brandy	£2.99
Sambuca (Black & White)	£2.99
Baileys	£2.99
Limoncello	£2.99
Strega	£2.99
Amaro	£2.99
Grappa	£2.99

GLASS HOUSE WINE

Red, White or Rose 250ml	£5.59
Red, White or Rose 175ml	£4.29
Red, White or Rose 125ml	£3.59

HOT DRINKS

	Medium	Large
Coffee Filtered	£1.99	£2.99
Coffee Decaf	£1.99	£2.99
Espresso	£2.29	£3.59
Cappuccino	£2.79	£3.59
Mochaccino		£3.59
Macchiato		£3.59
Hot Chocolate		£1.99
Tea		£1.89
Herbal Tea		£1.89
Any Liqueur Coffee		£3.99

PARTY BOOKINGS

Our Restaurant is ideal for any occasion. We welcome parties and will be pleased to discuss all the requirements you may have.

La Favorita is the perfect place to enjoy a true Italian meal. All our food is prepared on the premises using the finest fresh produce and ingredients, many of which are specially imported from Italy.

NEWCASTLE OPENING HOURS (OPEN 7 DAYS A WEEK)

Monday - Saturday 12.00 - 3.00 | 17.00 - 22.00
Sunday 12.00 - 21.00

STONE OPENING HOURS (OPEN 7 DAYS A WEEK)

Monday - Saturday 12.00 - 3.00 | 18.00 - 23.00
Sunday 12.00 - 21.00

Service charges are not included, gratuities are left to your discretion



MENU

All our Food is freshly prepared on our premises and cooked to order

125 High Street,
Newcastle Under Lyme,
Staffordshire,
ST5 1PS

Tel: 01782 617 610
Fax: 01782 622 967

12 High Street, Stone,
Staffordshire,
ST15 8AW

Tel: 01785 813 214
Fax: 01785 819 632

www.lafavorita.biz

STARTERS

ANTI PASTO

Calamari Fritti	£5.99
Battered Squid Rings with Salad and Home Made Dip	
Gamberoni Fritti	£6.99
Battered King Prawns with Salad and Home Made Dip	
Scampi Fritti	£6.49
Battered Scampi with Salad and Home Made Dip	
Broccoletti Fritti ②	£4.49
Battered Broccoli with Salad and Home Made Dip	
Breaded Goujons of Lemon Sole	£5.49
Peperoni Rossi Di Tonno	£5.49
Roasted Red Peppers Stuffed with Tuna, Dressed with Extra Virgin Olive Oil	

Melanzane Mozzarella ②	£5.29
Aubergine baked with Bechamel Sauce and Mozzarella Cheese	
Carciofini Speciale ②	£5.49
Artichoke Hearts stuffed with Olives in Tomato Sauce and topped with Mozzarella Cheese	
Broccoletti ②	£4.29
Baked Broccoli with Cream and Mozzarella Cheese	
Lasagne	£5.29
Cannelloni	£5.29
Garlic Mushrooms ②	£5.29
Garlic Bread ②	£4.99
With cheese or tomato	
Ananas Con Gamberetti	£5.49
Prawns, Fresh Pineapple & Maria Rose Sauce	
Char-grilled Vegetables ②	£5.49
Aubergines, Courgettes & Peppers with mixed Crispy Lettuce	
Prosciutto Con Melone	£6.79
Parma Ham and Melon	
Affettato Misto	£6.99
A selection of Cold Italian Meat on a Bed of Mixed Salad with Flakes of Parmesan	
Prosciutto Caprese	£6.99
Parma ham with Buffalo Mozzarella with mixed Salad, Olives dressed with Extra Virgin Olive Oil	
Cocktail Di Gamberetti	£5.49
Prawns served on a bed of Lettuce topped with Marie Rose sauce	
Gamberetti All Aglio	£6.99
Hot Peeled Prawns with Chilli, Garlic, White Wine and Fresh Tomato	
Gravalax	£6.99
Scotch Smoked Salmon served with Ricotta cheese, Chopped Dill and Cracked Black Pepper	
Carpaccio Di Salmone	£6.99
Thin layers of Smoked Salmon dressed with Lemon juice, Olive Oil, Fresh Sliced Mushrooms, Salad Leaves & Parmesan Flakes	

SOUPS

Zuppa Di Minestrone ②	£4.29
Home Made Vegetable Soup	
Zuppa Di Pomodoro Con Basilico ②	£4.79
Homemade Tomato Soup served with Cream & Fresh Basil	
Zuppa Di Minestrone Con Pesto ②	£4.79
Homemade Vegetable Soup with Cannellini Beans & Pesto	
Zuppa Di Pirata	£4.99
Homemade Tomato and Prawn Spicy Soup (hot)	

SALADS

Insalata Ai Gamberetti	£5.29
Peeled Prawns, Soured Cream, Mayonnaise, fresh Chopped Dill & Chives, Lemon Juice, served with Toasted Bread	
Insalata Ciliegie ①	£5.29
Mixed Lettuce with Olives, Tomatoes, Cucumber, Mozzarella Cheese dressed with Homemade dressing	
Insalata Ai Frutti Di Mare	£5.29
Mixed Seafood Salad topped with Mayonnaise	
Insalata Fagioli Di Tonno	£4.99
Tuna and Beans salad with Onion	
Insalata Di Avocado Con Gamberetti	£5.99
Avocado, Prawns Salad topped with Marie Rose sauce	
Insalata Tre Colori ②	£5.99
Mozzarella Salad, Tomato with Avocado	
Insalata Mista ②	£4.99
Mixed Salad	
Insalata mista Con Feta ①	£5.29
Mixed Salad with Feta Cheese	
BRUSCHETTA	
Bruschetta Della Casa ②	£4.99
Fresh Chopped Tomatoes, Basil, Garlic and Olive Oil on Toasted Bread	
Bruschetta Con Peperoni ②	£4.99
Marinated Fresh Peppers with Parsley and Olive Oil on Toasted Bread	
Bruschetta Casalinga	£4.99
Marinated Tiger Prawns with Garlic, Basil and Olive Oil on Toasted Bread	
Bruschetta Con Carciofini ②	£4.99
Artichoke hearts, Garlic and Olive Oil on Toasted Bread	

SIDE DISHES

French Fries ①	£2.79
Spinach Sauteed with Garlic & Shallots ②	£3.99
Sauteed Potato with Onions ②	£2.99
Tomato & Onion Salad with Olive Oil ②	£3.99
Broccoli with Butter & Garlic ②	£2.99
Courgettes with Shallots ②	£2.99
Sauteed Onion Rings ②	£2.79
Asparagus with Butter & Wedges of Lemon ②	£3.99

MAIN COURSES

PIZZA

Margherita ②	£7.59
Cheese, Tomato and Herbs	
Prosciutto Ananas	£11.99
Tomato, Cheese, Ham, Pineapple and Herbs	
Quattro Stagioni	£11.99
Cheese, Tomato, Salami, Peppers, Prawns and Herbs	
Alba ②	£10.99
Cheese, Tomato, Artichokes, Mushrooms, Garlic, Egg and Herbs	
Ai Funghi ②	£10.99
Cheese, Tomato, Mushrooms and Herbs	
Pizza Carciofo ②	£11.59
Cheese, Tomato, Artichokes and Onions with a touch of Extra Virgin Olive Oil	
Pizza Vegetariana ②	£10.99
Cheese, Tomato with Red Peppers, Courgettes, Onions, Mushrooms, Olives and Sweetcorn	
Quattro Formaggi ②	£10.99
Tomato, Four Delicious Cheeses and Herbs	
Marinara	£11.99
Cheese, Tomato, Prawns, Cockles, Mussels, Olives, Calamari, Garlic and Herbs	
Tonno	£11.29
Tomato, Cheese, Tuna, Sweetcorn, Onions and Herbs	
Calzone	£12.99
A folded Pizza filled with Cheese, Chicken, Salami, Garlic Sausage, Pepperoni, Mushrooms and Herbs served with Tomato Sauce	
Toscana	£11.99
Tomato, Cheese, Mushrooms, Diced Chicken, Mixed Peppers, Onions and Herbs	
Della Mamma	£11.59
Tomato, Cheese, Tuna, Prawns, Olives, Calamari, Garlic and Herbs	
Bolognese	£11.59
Cheese, Tomato, Bolognese Sauce, Onions and Herbs	
Pepperoni	£12.99
Tomato, Cheese, Pepperoni, Mixed Peppers and Herbs	
Pizza Napoletana	£11.99
Anchovies, Olive, Capers and Herbs	
Pizza Spinaci ②	£11.59
Tomato, Cheese, Spinach, Mushrooms, Garlic and Poached Egg	
Pizza La Campagna ②	£11.59
Tomato, Cheese, Onions, Peppers, with a touch of Extra Virgin Olive Oil	
Americana	£12.99
Tomato, Cheese, Pepperoni, Onions, Mushrooms and Fresh Chillies (Hot)	
Funghi E Prosciutto Di Parma	£11.99
Tomato, Cheese, Parma Ham and Mushrooms	
Pizza Rustica	£11.59
Tomato, Cheese, Rocket Leaves and Parma Ham	
Pizza Funghi E Gamberetti	£11.99
Tomato, Cheese, Mushrooms and Prawns	
Pizza Legumi ②	£11.59
Tomato, Cheese, Chargrilled Vegetables and Fresh Basil	

AL FORNO (OVEN BAKED DISHES)

Lasagne Al Forno	£11.99
Baked to a traditional recipe	
Cannelloni	£10.99
Rolls of Pasta filled with Minced Beef and Vegetables	
Crespolini ②	£11.99
Rolls Pancake filled with Ricotta Cheese, Spinach, Garlic, Chillies, Shallots, Bechamel, Tomato Sauce and Mixed Cheese	
Gnocchi Al Forno	£11.99
Potato & Flour Dumplings oven baked with cream, garlic, green herbs, parma ham and fontino cheese	

PASTA

Spaghetti Napoli ②	£7.59
Tomato Sauce with Garlic and Fresh Herbs	
Spaghetti All Aglio E Olio ②	£7.59
Spaghetti served with Olive Oil, Garlic, Chilli and Fresh Herbs	
Spaghetti Epomeo ②	£11.99
Spaghetti served with Mushrooms, Red and Green Peppers, cooked in a Creamy Sauce with Tomato, Chilli, Wine and Fresh Coriander	
Penne Sicilia	£11.99
Tubes of Pasta served with Tuna, Mushrooms, Olives in a Spicy Tomato Sauce	
Penne Mezzocelano	£11.99
Tubes of Pasta, Pepperoni in Fresh Tomato Sauce with Red Wine, Chilli and Herbs	
Spaghetti Bolognese	£11.59
Spaghetti served with Minced Beef, Red Wine, Tomato and Herbs	
Spaghetti Marinara	£11.99
Spaghetti served with Mixed Seafood in Fresh Tomato Sauce with Red Wine, Calamari, Olives and Garlic	
Spaghetti Alla Puttanesca	£11.79
Spaghetti served with Fresh Tomatoes, Chilli, Anchovy Fillets, Sweet Red Peppers, Garlic, Black Olives and Tomato Sauce	
Penne Al Pollo	£11.99
Tubes of Pasta, pieces of Chicken Breast cooked in Tomato Sauce, Olives, Chilli and Herbs	
Penne Con Polpettine	£10.99
Tubes of Pasta, Meatballs with Tomato and Basil sauce	
Penne Casa Italia ②	£10.99
Tubes of Pasta, Shallots, Garlic, Green Peppercorns, Peas and Fresh Herbs with Creamy Sauce	
Penne Ai-Gamberetti	£11.99
Fresh Pasta Tubes with Prawns, Garlic, Mushrooms, Crushed Peppercorns and Cream Sauce	

Penne Della Casa	£11.99
Fresh Pasta Tubes with Smoked Salmon, Tomato, Garlic and Cream Sauce	
Tortellini Alla Provençiale ②	£11.59
Stuffed Pasta with Cheese and Spinach, served with Mushrooms, Peas, Garlic and Tomato Sauce	
Tortellini Casa Italia ②	£11.59
Stuffed Pasta with Cheese and Spinach, Shallots, Garlic, Green Peppercorns, Peas and Fresh Herbs in a Creamy Sauce	
Tortellini Quattro Formaggi ②	£11.59
Stuffed Pasta with Delicious Four Cheeses, Spinach, Garlic, Shallots, a hint of Gorgonzola Cheese in a Creamy Sauce	
Tagliatelle Carbonara	£11.59
Flat Egg Noodles with Ham, Onions, Egg Yolk, Parmesan Cheese and Cream Sauce	
Tagliatelle Panza	£11.99
Flat Egg Noodles with pieces of Chicken Breast, Mushrooms cooked in Wine, Cream, Tomato and Herbs	
Tagliatelle Filetto	£12.99
Flat Egg Noodles with Succulent Strips of Fillet of Beef cooked with Mushrooms, Tomato, Cream and White Wine Sauce	
Tagliatelle Quattro Formaggi ②	£11.29
Flat Egg Noodles with a blend of Four Cheese with Mushrooms, Onions, Garlic and Cream Sauce	
Tagliatelle Al Salmone	£11.29
Pasta strips with Smoked Salmon Cream Sauce	
Gnocchi Di Patate All Arrabbiata ②	£11.59
Potato and Flour Dumplings Cooked in a delicious Tomato Sauce with Garlic, Chilli and Olives	
Gnocchi Di Patate Alla Romana ②	£10.99
Potato and Flour Dumplings cooked in a delicious Mushrooms, Peas, Garlic and Cream Sauce	
Gnocchi Di Patate Alla Gorgonzola ②	£11.99
Potato and Flour Dumplings Cooked in a delicious Gorgonzola Cheese, Wild Mushrooms, Courgettes & Cream Sauce	

② - Stands for meals which are suitable for Vegetarians
All our Pizzas are 11 inches.
Any extra topping - £2.49

RISOTTO

Risotto Primavera All Zafferano ②	£10.99
Rice, Courgettes, Asparagus, Wild Mushroom, Peas, Garlic, Parmesan, Cheese, Cream & Saffron	
Risotto Rottara	£11.99
Rice, Pieces of Chicken Breast, Seasonal Vegetables, Garlic, Onions, Tomato, Wine and Herbs	
Risotto Marinara	£11.99
Rice, Mixed Seafood, Calamari, Tomato, Olives, Garlic, Wine and Herbs	
Risotto Speciale	£11.99
Rice, Pieces of Chicken Breast, Calamari Mushrooms, Prawns, Tomato, Onions, Garlic, White Wine, Fresh Coriander and Herbs	
Risotto Mediterraneo	£12.99
Rice with Monk Fish, King Prawns, Garlic, Fresh Basil and Tomato Sauce	
Risotto Della Casa	£11.99
Rice cooked in Tomato, Cream with Mushrooms, Prawns and Smoked Salmon	
Risotto Vegetariana ②	£10.99
Creamy rice with fresh chopped tomatoes, Spinach, wild Mushrooms, Peas, Garlic, flavoured with Cheese and Basil	
Risotto Tutto Italia	£12.99
Rice with sauteed King Prawns, Peeled Prawns, Wild Mushrooms, Garlic, Parmesan, Tomato, Cream and Fresh Green Herbs	

All speciality main courses come with mixed Vegetables and Sautéed Potatoes

SPECIALITY

CARNE (MEAT)

Filetto Stroganoff	£18.99
Succulent strips of Fillet, Green and Red Peppers, Mushrooms with Mustard, Brandy and Cream Sauce	
Filetto Casa Italia	£18.99
Succulent strips of Fillet with Green Peppercorns, Mushroom, Peas, Asparagus and Cream Sauce	
Filetto Al Pepe	£20.99
A Tender Fillet Steak with a classic Piquant Green Peppercorns and Cognac Sauce	
Filetto Napolitana	£20.99
Fillet Steak with Shallots and Mushrooms, Garlic Olives, Capers, Anchovies and Tomato Sauce	
Filetto Speciale	£21.99
A Fillet Steak with Onions, Garlic, Mushrooms, Prawns and Creamy White Wine Sauce	
Filetto Diavola	£20.99
Fillet Steak cooked with Brandy, French Mustard Tomato and Cream Sauce	
Filetto Pizzaiola	£21.99
Fillet Steak smothered in Napoli Sauce Topped with Mozzarella Cheese, Olives and Wine	
Filetto Funghi	£20.99
A Fillet Steak cooked in a wine, Cream and Mushroom Sauce	
Filetto Gorgonzola	£20.99
A Fillet Steak with Cream & Gorgonzola Cheese Sauce	

POLLASTRO (CHICKEN)

Pollo Mustarda	£16.59
Breast of Chicken cooked with Garlic, Wild Mushrooms, Mustard, Tarragon and Cream Sauce	
Pollo Pomodoro	£16.59
Breast of Chicken, Wild Mushrooms, Chilli and Garlic	

Pollo Al-Limone Asparago	£16.59
Breast of Chicken in a delicate Lemon and Cream Asparagus Sauce	
Pollo Alla Cacciatore	£16.59
A Tender breast of Chicken served with a sauce made of Tomato, Mushrooms, Shallots and Herbs	
Suprema Di Pollo Alla Crema	£16.59
Pan Fried Chicken Breast, White Wine, a Touch of Tomato, Mushrooms and cream Sauce with Fresh Green Herbs	
Hot Salad	£11.99
A Succulent hot sliced Breast of Chicken with Garlic Mushrooms and Peppers on a bed of Fresh Mixed Salad with warm Vinaigrette	
PESCE (FISH)	
Bistecca Di Tonno Napolitana	£20.99
Tuna Steak served with Shallots, Olives, Anchovies, Capers, Mushrooms, Garlic and Tomato Sauce	
Lombo Alla Toscana	£22.99
Prime Steak of Halibut baked with White Wine Sauce, Onions, Garlic, Cream and Prawn Sauce	
Pesce Marinato Ai Funghi	£19.99
Marinated Salmon Fillet, Wild Mushrooms, White Wine Tarragon and Cream Sauce	
Pesce Alla Calabrese	£20.99
Cubes of Monkfish with Garlic Shallots, Mustard, Green Peppercorns, Cream & Cognac Sauce	
Misto Pesce Al Pomodoro	£21.99
King Prawns, Scampi, Cubes of Monkfish, Garlic and Shallots in Basil and Tomato Sauce	
Gamberoni All Aglio	£19.99
Sautéed King Prawn with Garlic, Shallots, a hint of Tomato & Cream sauce	
Scampi Livornese	£19.99
Sautéed Scampi cooked in rich Tomato Wine Sauce	
Scampi Al Vino Bianco	£119.99
Sautéed Scampi, Mushrooms and White Wine Sauce	
Salmone Al-Forno	£19.99
Baked Fillet of Salmon, on a bed of Char-grilled vegetables	
Spada Alla Palermo	£20.99
Sword Fish with Garlic, Olives & Tomato Sauce	
Spigola Al Forno	£20.99
Baked Sea Bass Fillet filled with fresh Spinach and Garlic	

ALLA GRIGLIA

Bistecca Di Tonno Alla Griglia	£19.99
Grilled Tuna to your Taste, Served on a Bed of Mixed Vegetables	
Bistecca Di Halibut Alla Griglia	£20.99
Grilled Halibut to your Taste, Served on a Bed of Vegetables	
Salmone Alla Griglia	£18.99
Grilled Salmon to your Taste, Served on a Bed of Mixed Vegetables	
Spada Alla Griglia	£19.99
Grilled Sword Fish to your Taste, Served on a Bed of Mixed Vegetables	
Pollo Alla Griglia	£15.99
Grilled Chicken Served on a Bed of Mixed Vegetables	
Filetto Alla Griglia	£19.99
Grilled Fillet of Beef to your Taste, Served on a Bed of Mixed Vegetables	

HIGHLY RECOMMENDED FROM THE AMARONE

1 Vino DAutore	£17.99
Dark, blackcurrant damson nose with a hint of vanilla, sweet and juicy with a velvet finish.	
2 Valpolicella	£17.99
Black prune colour, intense fruity fragrance, rich and creamy red with good substance, leaves the palate very satisfied with fuller mouth of fruit	
3 Soffio Del Creato, Accordini	£17.99
Red granite almost verging into black. Jammy taste of raspberries and cherries with a soft voluminous body, very long in the palate with double action of fruit. Three years in oak, Superb!!	
4 Ripasso	£19.99
Remarkable black cherry colour, exhaulting a bouquet of sweet prune jelly, full bodied with dates and chocolate, remaining on the palate.	
5 Amarone,	£31.99
Deep pomegranate, powerful, intense with opulent plum and black cherry aromas plus dried red fruits, very approachable rich fruit palate.	

SUPER RED VENETIANS

6 Schiopettino	£17.99
From the indigenous Friuli grape, Black Ribolla, originally drunk by local Friulians. Intense ruby red, purple glints, raspberry aromas and hints of chestnut. Lingering vanilla tones	
7 Merlot	£18.99
Truly elite Merlot, ruby red flecked with purple glints. Terrific intensity of dried raspberry fruits giving way to a	

SUPER WHITE VENETIANS

8 **Fruilano** £17.99

The perfect Tocai. Light yellow with a nose of green aromas and yellow plums opening on a palate of pears, zesty and fresh tasting, flaunting a citrus veined finish.

9 **Ribolla Gialla** £17.99

The Ribolla Gialla is one of the oldest vine varieties. Yellow in colour with golden highlights, the aromas are of chestnut honey and acacia. Fresh and lively with pineapple touches and an uplifting dry finish.

NATURAL REDS

10 **Merlot Costa Magna** £18.99

A rare Lazio Merlot with a slightly spicy, blackcurrant nose, and a warm plum and cherry, velvety smooth palate.

11 **Cabernet** £17.99

Lison Prammaggiore terrain unites the, Cabernet Sauvignon and Cabernet Franc with a forthcoming bouquet of redcurrants and a blackcurrant palate

NATURAL WHITES

12 **Chardonnay** £17.99

Winner of a Diploma at Vinitaly. Instant peach fruit nose and a delicious taste of fresh melons from the elite Lison Prammaggiore Region

13 **Frascati Superiore** £17.99

The best from Lazio Gleaming silvery gold with vivid pears on the nose, medium dry, full juicy finish

14 **Pinot Grigio Cru** £20.99

A famous cru from Lison Prammaggiore. Light pale silver with smokey reflections, an intense well defined bouquet of nutmeg and acacia blossom, refreshingly dry.

SELECTED REDS

15 **Bardolino Classico,** £17.99

Lake Garda produces this pinky red coloured wine with a juicy raspberry nose and cherry fruit flavours and a gentle snap to the finish

16 **Refosco** £17.99

The strawberry grape from Lison Prammaggiore tastes of ripe, full, juicy berries. Superb fullness

17 **Sicilia Rosso,** £17.99

One of Southern Italys best, and well known grapes, usually used in a blend, showing its crimson glory, a juicy, soft cherry nose and a clean palate of soft summer fruits.

18 **Primitivo** £18.99

An extra concentrated red from Puglia. Negroamaro and Primitivo produce a superb red wine with aromas of fruit and spices, with forward fruit on an almost New World style palate

19 **Chianti Classico** £19.99

Tuscans beautiful wine, persistent scents and harmonious, subtle, oaky, juicy fruit flavours of Sangiovese

20 **Cabernet Sauvignon,** £19.99

Warm dark colour with red tints. Bouquet surging with cedar and blackcurrant with a lovely backbone of ripened mulberries.

21 **Chianti Classico Riserva,** £20.99

A Tuscan classic. An excellent wine oak aged for 3 years, it is ruby red with a warm mature fruit flavour

SELECTED WHITES

22 **Sicilia Bianco** £16.99

The Grecanico grapes of Sicily produce a fresh wine with a sprint sensation on a crisp apple palate

23 **Bianco Manzoni** £16.99

A new discovery by the great Manzoni. A rare Venetian wine, aromatic and dry from a crossing of Riesling and Pinot Bianco

24 **Pinot Grigio** £19.99

Glimmering silver gold, deliciously appetising with aromas of lime and fresh biscuits. Venetos most favoured wine

25 **Lugana** £18.99

Light gold, bursting with yellow peach and kiwi. Refreshing dry with a lingering and citrusy finish.

26 **Gavi** £18.99

Light gold, fragrant pear nose, lemony refreshing palate with a great silky texture.

27 **Sivoy** £17.99

Veronelli Gold Award Guide Vini d'Italia Slow Food Gambero Rosso Light yellow with a tinge of green, sensations of ripe pear, white damsons intermingled with roasted hazel nut. A pioneers delight.

GROWERS RED CHOICE

28 **Camparo Barbera** £17.99

Awarded in Gambero Rosso. Deep red black, an exquisite Barbera with a lovely plum and wild berry taste, a warm velvety finish. Highly recommended.

29 **Roggio Dei Roveri** £21.99

The Refosco Roggio dei Roveri from preselected vines and aged 12 months in small oak barrels, reveals a ruby violet colour, aromas of mulberries and damsons, spice notes, full bodied, generous with a final touch of vanilla

30 **Grignolino DAsti** £18.99

Unique Grignolino grape of Piemonte. Light red in colour showing cherry and strawberry fruit on the palate with a full finish.

31 **Indr Castello** £25.99

A rare treasure, the original true ancient Barolo grape in Piemonte. Rich with a sensational red berry nose and tastes of smokey fruit and truffles

33 **Ruleja Barbera** £18.99

A top rank Barbera from the feudal castle of Montegrosso. Deep garnet which offers blackberry and truffle over resin balsam. Sheer elegance.

34 **Barolo** £34.99

Plum colour, complex medley of pepper, spice and soft tannins. Full bodied, firm but lacy with perfect Nebbiolo taste.

35 **Brunello Di Montalcino** £38.99

Tuscans greatest red. Full of sun and ever lasting flavours. Oak aged for over 3 years, it has great finesse, an intense fruit nose with a silky, mature plums on the palate. An experience.

SELECTED ROSES

36 **Bardolino Chiaretto** £18.99

Lake Gardas Sweet smelling of rose hips, tangy and lively with cherry fruit and a mouth watering finish

37 **Salento Rosato** £18.99

Deep from the Puglia South. A lively wine with a perfect nose of blueberries and strawberries and a firm, fresh palate. Tear drop method

38 **Julius Caesar** £18.99

Strawberry colour followed by instant impace of raspberries with a soft, quite firm taste linger on with plenty of little summer fruits.

DESSERT WINE

39 **Soandre** £18.99

Late harvested Verduzzo grapes. Light gold, aromas of pear drops, taste recalling honey and ripened Kiwis give a delicate sweet sensation

CHAMPAGNE

40 **Ayala Brut Majeur Blanc** £41.99

Under the vinification of Bollinger. Pinot Noir black fruit dominance brilliant golden yellow, dried apricots on the nose, plenty of fruit, full bodied with a skillful balance.

41 **Bollinger Grand Cuvee** £48.99

Superbly full bodied and dry with a fine and attractive mousse and stunning flavours

42 **Vintage Louis Roederer, Blanc De Blanc** £47.99

Only produced in exceptional vintages for Chardonnay and available in extremely limited quantities

43 **Laurent Perrier, Ros Brut** £55.99

The definitive Ros Champagne. Soft, strawberry aromas and gentle mousse. The most ripe upfront fruit on the palate and a long, mouthwatering finish.

SPARKLING

44 **Prosecco Spumante Brut Cristal** £19.99

Light silver colour, sparkling, lovely fresh aromas and bouncy, medium dry flavours with a light texture.

ITALIAN CARAFE HOUSE WINES

45 **House Red Wine** Litre £19.99 Half £10.99

Rich red colour, woodland fruit bouquet, gentle on the palate with a satisfying taste

46 **House White Wine** £19.99 £10.99

Clear silver green colour, supple fruity dry taste of freshly picked gooseberries and acacias.

47 **House Rose Wine** £19.99 £10.99

Clear pink crispy finish and clean on the pallet. With a lasting refreshing finish.

ITALIAN MINERAL WATER

47 **Still** Half £2.59 Litre £3.99

48 **Sparkling** £2.59 £3.99

DRAUGHT BEERS

Stella 1/2 Pint £2.49 Pint £4.29

Carling £2.49 £4.29

Boddingtons £2.49 £4.29

Peroni £2.49 £4.99

Magners Cider bottle £3.99

SOFT DRINKS

Tomato Juice £1.99

Draught Pepsi £1.99

Diet Pepsi £1.99

Lemonade £1.99

Soda £0.99

Britvic 55 (Orange/Apple) & J20s £1.99

Tonic Water, Ginger Ale £1.79

Bitter Lemon £1.79

DESIGNER DRINKS

Smirnoff Ice/WKD £2.99

WHISKIES

Famous Grouse £2.99

Bells £2.99

Jamesons Irish £2.99

Jim Beam £2.99

Jack Daniels £2.99

GINS

Gordons with tonics £3.99

Bombay Sapphire with tonics £4.59

ARMAGNAC

1972 Armagnac £7.99