

APPETISERS

Marinated Olives **£3.15**

Fresh olives marinated in garlic ... perfect for any pairing

GFO, VGO, V, DFO*

Rosemary & Sea Salt Focaccia **£4.95**

Homemade focaccia bread combining fresh rosemary and sea salt

V*, VGO, DFO

Garlic Bread **£6.75**

Homemade pizza base coated in flavourful garlic butter

GFO, V*, VGO

Garlic Bread With Tomato Sauce **£7.50**

Homemade pizza base coated in a combination of san marzano tomato sauce and garlic butter..

GFO, V*, VGO , DFO

Add cheese for £1.00

Garlic Bread With Mozzarella **£8.05**

Homemade pizza base coated in garlic butter and topped with fresh mozzarella

GFO, VGO, V*, DFO

Starters

Chefs Special **£7.25**

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

Bruschetta con pomodoro **£7.25**

Homemade altumera bread topped with a recipe of garlic, basil, sun-dried tomatoes, olive oil, rocket salad and pesto **N*, V*, VGO, GFO , DFO**

Capra Grill **£7.25**

Ciabatta bread baked with goat's cheese, served with onion and plum chutney, drizzled with a balsamic glaze **V*, GFO**

Brie **£7.25**

Deep fired brie, coated in panko breadcrumbs, served with apple and plum chutney and garnished with rocket **V***

Chicken Wings **£8.25**

Roasted and served with either a homemade spicy sauce or garlic mayo, and a side salad

GFO , DFO

Funghi Formi **£8.25**

Mushrooms in cream and spinach sauce, with mix di formaggio and homemade flatbread

V*, GFO

Calamari **£8.95**

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

Gamberoni a la Diavola **£8.95**

Juicy king prawns cooked in a spicy tomato, chilli and garlic sauce, served with homemade flatbread

GFO , DFO

Arancini al Verdura **£7.25**

Arborio rice balls, stuffed with mozzarella and roasted peppers, coated in fresh breadcrumbs, served with an arancini sauce

V*

Mushroom Crostini **£7.75**

Homemade altumera bread topped with baby mozzarella, prosciutto, mushrooms and balsamic glaze

GFO

BBQ Pork Ribs **£8.75**

Oven baked tender pork ribs coated in barbecue sauce and orange juice

GFO, DFO

Homemade Meatballs **£7.95**

Homemade meatballs cooked in a spicy tomato sauce topped with mozzarella and served with homemade focaccia

DFO

Sharing Platters

Antipasto Platter **£16.45**

Milano salami, prosciutto, chorizo and caprese sausage, served with baby mozzarella, sun-dried tomatoes, olives, apple and plum chutney and homemade flatbread

Antipasto for one £7.95

GFO , DFO

Vegetarian Platter **£15.75**

Chef's special aubergine arancini balls with a spicy arrabiata sauce, baby mozzarella, sun-dried tomatoes, olives, apple and plum chutney and homemade flatbread **V***

Al Forno Specialities

Belly Pork **£18.95**

Slow cooked belly pork served with crushed potatoes, broccoli and cabbage in a rosemary and red wine sauce **GFO, DFO**

Pollo Marsala Funghi **£18.50**

Roasted chicken breast cooked in a mushroom, pancetta, spinach, tomato, cream and masala wine sauce served with crushed potatoes, broccoli and green beans **GFO, DFO**

Salmon Rustica **£18.95**

Oven baked salmon fillet, cooked in a lemon and butter sauce, with mushrooms sun-dried tomatoes, capers, olives and preserved lemon, served with crushed potatoes, roasted broccoli and green beans

GFO

Tegamaccio **£19.95**

Baked fish stew with clams, mussels, prawns, baby squid, potatoes, capers and olives in a tomato sauce served with homemade rosemary focaccia

GFO, DFO

Casareece Pollo Pesto **£15.95**

Oven baked casareece pasta in a creamy béchamel and pesto sauce with chicken, mushrooms and onions, topped with a sizzling layer of mozzarella and pesto dressing, and served with a side salad

GFO, N*

Rigatoni al Manzo Piccante **£17.55**

Oven baked rigatoni with homemade beef meatballs and a ragu bolognese, roasted peppers and chillies cooked in a pomodoro sauce, served with a side salad. **DFO**

Lasagne **£15.25**

Oven baked homemade bolognese, layered lasagne pasta and topped with a béchamel sauce, mix di formaggio, and mozzarella, served with a side salad

Vegetarian Lasagne **£14.75**

Homemade vegetarian lasagne with spinach, goat's cheese, aubergine, béchamel sauce and pesto, baked in the oven with mozzarella. Served with a side salad **V*, N***

Cannelloni **£15.95**

Homemade rolls of pasta filled with ricotta cheese, spinach, and mix di formaggio, oven baked in a rich tomato sauce and topped with a layer of creamy béchamel sauce and mozzarella, served with a side salad. **V***

Pastas

Linguine Bolognese **£15.75**

Linguine in a classic beef ragu sautéed in tomatoes, garlic, red wine and fresh herbs **GFO, DFO**

Linguine Carbonara **£15.75**

A creamy egg sauce with crispy pancetta, black pepper and mix di formaggio served over homemade

linguine **GFO**

add chicken £2.00

Linguine Fruitti Di Mare **£18.95**

Clams, mussels, king prawns and baby squid in a lemon, white wine and hot chilli pomodoro sauce,

served over homemade linguine **GFO, DFO**

Linguine Al Pomodoro **£13.95**

Linguine in a rich tomato sauce with garlic, basil and sun-dried tomatoes, finished off with baby

mozzarella **VGO, GFO, DFO**

add chicken or spicy nduja sausage £2.00

Rigatoni Polpetti **£17.75**

Homemade beef meatballs, cooked with mushrooms and hot chillies in a vibrant pomodoro sauces

served with rigatoni **DFO**

Rigatoni Arrabiata **£14.95**

Rigatoni pasta cooked in a spicy pomodoro sauce, with chillies, cherry tomatoes, baby mozzarella and basil **VGO, GFO, DFO**

add chicken or spicy nduja sausage £2.00

Casareece A la Verdura **£14.95**

Casareece pasta served in a light creamy tomato sauce with marinated sun-dried tomatoes, spinach,

peas and leeks **VGO, GFO, DFO**

add chicken or spicy nduja sausage £2.00

Linguine Gamberoni Piccante **£17.95**

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

topped with a rocket salad and a wedge of lemon **GFO, DFO**

Casareece Pollo Genovese **£16.95**

Casareece pasta served in a creamy pesto sauce with chicken, mushroom, roasted peppers and creme

fraiche **N*, GFO**

Lobster Ravioli **£19.95**

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

Ravioli Ricotta **£16.95**

Ricotta and spinach filled ravioli served in a creamy garlic sauce with baby spinach and chestnut

mushrooms

Seafood Risotto **£18.95**

Arborio rice, cooked in a spicy cream and pomodoro sauce with garlic oil, mussels, clams, king

prawns, baby squid and chilies **GFO, DFO**

Risotto Pollo Funghi **£16.95**

Arborio rice, cooked in a creamy white wine sauce with chicken, mushrooms, fresh thyme and mix di

formaggio **GFO**

Risotto Verdura **£14.95**

Arborio rice, cooked in a tomato sauce with courgette, artichoke, peas, spinach and mascarpone **V*,**

VGO, GFO, DFO

Pizzas

Margherita Pizza <i>San marzano tomato sauce, with baby mozzarella and basil</i> GFO, VGO, V*, DFO	£13.25
Diavolo Pizza <i>San marzano tomato sauce, mozzarella and sliced pepperoni</i> GFO, DFO add hot chillies	£14.25 £1.00
Queen of Pizza <i>San marzano tomato sauce, mozzarella, mushrooms, prosciutto, pepperoni and olives</i> GFO, DFO	£16.25
Al Forno Pizza <i>San marzano tomato sauce, mozzarella, pepperoni, prosciutto, chicken and roasted peppers</i> GFO, DFO	£16.25
Caprina Pizza <i>San marzano tomato sauce, mozzarella, goats cheese, caramelised onion, garlic oil, spinach and red onions</i> V*, GFO, DFO	£14.55
Calabrese con Picante <i>San marzano tomato sauce, mozzarella, calabrese, nudja sausage and roasted peppers garnished with a rocket salad, baby mozzarella and pesto dressing</i> GFO, N*, DFO	£17.95
Fiorentina Pizza <i>San marzano tomato sauce, mozzarella, spinach, olives, garlic oil and mix di formaggio.</i> V*, GFO, DFO	£14.95
Chicken Astra Pizza <i>San marzano tomato sauce, mozzarella, chicken, red onions, roasted peppers, hot chillies, spinach and cajun spice</i> GFO, DFO	£15.95
Napolitana Pizza <i>San marzano tomato sauce, mozzarella, anchovies, olives, capers and hot chillies</i> GFO, DFO	£14.95
Giardino Pizza <i>San marzano tomato sauce, mozzarella, roasted peppers, leeks, chefs special aubergine and mushrooms</i> V*, VGO, GFO, DFO	£14.25
Enoteca Pizza <i>San marzano tomato sauce, mozzarella, chicken, pepperoni, salami, rosemary and garlic oil</i> GFO, DFO	£14.95
Tuscany Pizza <i>San marzano tomato sauce, mozzarella, artichoke, mushroom, roast peppers and olives topped with rocket and garlic oil</i> GFO, DFO	£14.25
Zucchini Pizza £15.95 <i>San marzano tomato sauce, mozzarella, courgette, king prawns, anchovies, creme fraiche and capers</i> GFO, DFO	
Calzone Verdura <i>San marzano tomato sauce, mozzarella, goats cheese, spinach, mushrooms and a pesto dressing</i> Served with a side salad. N*	£14.95
Calzone Pollo Piccante <i>San marzano tomato sauce, mozzarella, chicken, mushrooms, peperoni and hot chillies.</i> Served with a side salad. DFO	£15.95
Meatballs Calzone <i>San marzano tomato sauce, mozzarella, meatballs, ragu beef and hot chillies</i> Served with a side salad. DFO	£15.95

Steaks

10oz Ribeye Steak <i>28 day matured ribeye steak seasoned with rosemary and olive oil, panfried to your own preference and served with steak cut chips and a fresh side salad</i> GFO, DFO	£23.95
10oz Sirloin Steak <i>28 day matured sirloin steak seasoned with rosemary and olive oil, panfried to your own preference and served with steak cut chips and a fresh side salad</i> GFO, DFO	£22.95
10oz Rump Steak <i>28 day matured rump steak seasoned with rosemary and olive oil, panfried to your own preference and served with steak cut chips and a fresh side salad</i> GFO, DFO	£20.95

Steak Sauces

Peppercorn Sauce GFO	£3.50
Diane Sauce GFO	£3.50
Garlic and Herb Butter GFO	£2.95

Salads

Capra Grill Salad <i>Oven baked slices of ciabatta bread topped with goat's cheese and drizzled with balsamic glaze served with apple and plum chutney, mixed salad leaves, tomatoes, cucumber, green beans and roasted peppers</i> V*, GFO	£14.95
Pollo Piccante Salad <i>Mixed salad topped with deliciously spicy chicken, cooked in butter with roasted peppers, olives, avocados and spinach. Served with a honey mustard dressing and homemade flatbread</i> GFO, DFO	£15.95
Insalata Funghi <i>A vibrant salad of rocket, cucumber, fresh spinach, baby mozzarella and sun-dried tomatoes with avocado, sautéed garlic mushrooms, homemade focaccia and a balsamic glaze</i> V*, VGO, GFO, DFO add chicken	£14.95 £2.00
Salmon Salad <i>Mixed salad with rocket, spinach, avocado, green beans, radishes, cucumber and capers with a juicy roasted salmon fillet, dressed with lemon and tarragon</i> GFO, DFO	£17.95
King Prawns Piccante Salad <i>King prawns cooked in a garlic butter, coriander and chilli dressing, served with flatbread and a mix of rocket, spinach, cherry tomatoes, radishes, avocado, cucumber and red onions</i> GFO, DFO	£17.95

Sides

Chips <i>Flavourful potato chips, the perfect side to any dish</i> V*, VGO, DFO	£3.50
Rocket and Parmesan Salad <i>A combination of rocket, sun-dried tomatoes and mix di formaggio, an authentic Italian side dish</i> GFO, V*	£4.25
Mixed Salad <i>A fresh seasonal salad dressed in creamy honey mustard</i> GFO, VGO, V*, DFO	£4.25
Roast Vegetables <i>A combination of seasonal roasted vegetables</i> GFO, V*, VGO, DFO	£4.50
Spiced Potato Wedges <i>Potato wedges with cumin and garlic oil</i> GFO, V*, VGO, DFO	£4.50
Salted New Potatoes <i>New potatoes with salt, pancetta, onion and rosemary</i> GFO, DFO	£4.75



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 12.5% 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