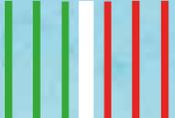


SCARLOTTI'S Ristorante & Bar



ANTIPASTO

Selection of Italian cold cuts, cheeses, marinated mixed olives and stuffed pimientos £13.50

PANE & BRUSCHETTA

Stuffed olives £5
 Selection of Italian breads (V) £5
 Doughballs with garlic aioli & marinara sauce (V) £6
 Bruschetta & a variety of cherry tomatoes (V) £7
 Bruschetta & Gorgonzola, Parma ham & honey £8

ANTIPASTI

Melon & Prosciutto ham with balsamic dressing £9.50
 Pate di fegatini with chunks of garlic panini £9.50
 Hand-picked crab with Cos lettuce, avocado & marinated king prawns £11.50
 Calamari fritti with garlic aioli £9
 Polpettine al Pomodoro meatballs in spicy tomato sauce £10

INSALATA

Chicken Caesar salad. Traditional Cos lettuce tossed with olives, ciabatta croutons, pancetta, fresh anchovies & our very own Caesar dressing £16.60
 Tuna Steak Nicosia. Cos lettuce, cherry tomatoes, anchovies, olives, shallots, poached egg & caper dressing £17
 Caprese salad. Buffalo mozzarella, variety tomatoes & fresh basil oil £16.50

PIZZA

Margherita. Tomato, Mozzarella & fresh basil £13
 Romana. Tomato, Prosciutto ham, forest mushrooms, Mozzarella & fresh basil £15.50
 Bistecca Dolce Latte. Tomato, sliced steak & Dolce Latte £18
 Festa della Carne. Pepperoni, Prosciutto ham, Milano salami, Aosta sausage, tomato, Mozzarella & fresh basil £17
 Vegetariana. Tomato, asparagus, forest mushroom, sliced olives, peppers, Mozzarella (V) £15.50
 Pescatore. Tomato, olives, anchovies, prawns, crabmeat & Mozzarella £18
 Calabrese. Tomato, pepperoni, Mozzarella finished with Gorgonzola £16.50
 Zola Picante. Tomato, pepperoni, Gorgonzola, Mozzarella, chilli & dressed with rocket £16.50
 Quattro Formaggio. Gorgonzola, Ricotta, Parmesan & buffalo Mozzarella £16

PASTA

Simply ragu. Spaghetti Bolognese with 8 hour slow cooked minced beef ragu £16
 Pesto linguini. Fresh herbs, pine nuts, garlic & Parmesan shavings (V) £14.50
 Gamberoni linguini infused with fresh chilli, garlic, cherry tomatoes & fresh basil £19.50
 Spaghetti carbonara, egg yolk, cream & pancetta £14
 Polpettine al Pomodoro. Meatballs in spicy tomato sauce with spaghetti £17
 Lasagne al Forno. Layers of pasta with Mozzarella Parmesan sauce & 8 hour beef ragu £15.50

PORTATA PRINCIPALE

Chargrilled 8oz fillet steak with wild mushroom risotto & slow roasted cherry tomatoes £31
 Suprema di Pollo chicken parmigiano £20
 Italian pork loin with garlic sauce £20
 Veal Milanese spaghetti pomodoro £25
 Spaghetti al Merluzzo cod fillet, Aosta sausage, shallots and sugar snaps £23
 Risotto al Funghi. Selvatici wild mushrooms & Parmesan (V) £16
 Aosta sausage risotto with spinach & Parmesan £17

SIDES & SAUCES

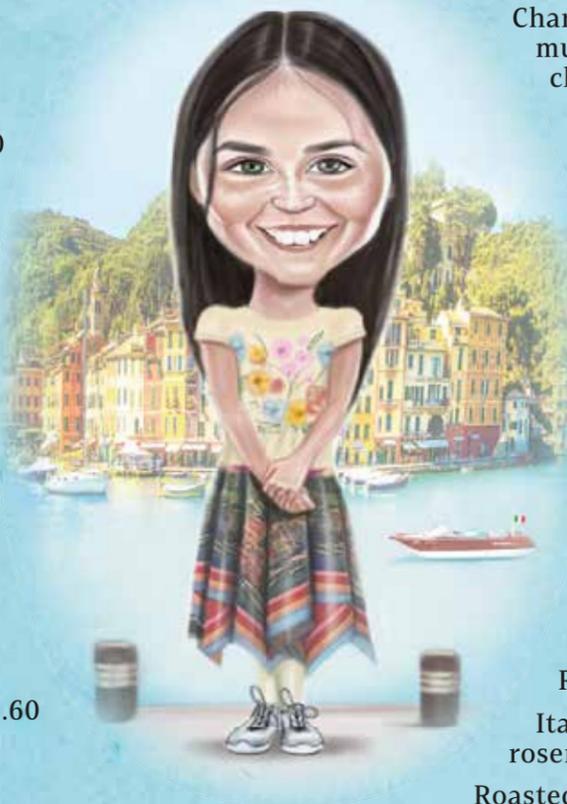
Peppercorn sauce £3.50
 Gorgonzola sauce £3.50
 Red wine sauce £3.50
 Italian roasted potatoes, garlic, rosemary & basil (V) £4.50
 Roasted Mediterranean vegetables (V) £4.50
 Rocket salad with Parmesan shavings (V) £4
 Chargrilled asparagus spears (V) £4.50
 Skinny fries (V) £4
 Oven roasted chips (V) £5

II DOLCE

Classic Tiramisu £8.50
 Cheeseboard. Parmesan souffle, Gorgonzola & Talleggio £13
 Lemon tart with Sicilian meringue £8.50
 Apple strudel with Grappa cream £9.50
 Chef's panna cotta £9
 Affogato - how it should be £11.50
 Neapolitan ices. Vanilla ice cream, chocolate gelato & strawberry sorbet £8

CAFFÈ

Espresso £4
 Cappucino £5
 Latte £5
 Liqueur coffee, Amaretto, floating cream £10.50



VINO BIANCO

1. Pinot Grigio Ca Lunghetta I.G. (Veneto, N.IT)

With an unmistakable and immediate nose of acacia flowers, the palate is dry with ripe lime fruit.

Bottle: £22.50 Glass 175ml: £8.50 Glass 125ml: £6

2. Fiano Masseria Settearchi (Salento, S.IT)

A lovely freshness, combined with a warm-toned texture, is the distinguishing trait of Fiano's Character.

Bottle: £24.50

3. Vernaccia di San Gimignano DOCG Trambusti (Tuscany, Ctl.IT)

Vernaccia was the first Italian wine given DOC status back in 1966. And it was upgraded to DOCG status in 1993.

Bottle: £27

4. Lugana DOC Monteci (Lake Garda, S.IT & Isles)

Lugana DOC is a white wine produced near the southern shore of Lake Garda, between the provinces of Brescia and Verona.

Bottle: £27.50 Glass 175ml: £9.75 Glass 125ml: £7

5. Vermentino di Sardegna DOC Prendas Dolianova (Sardinia, N.IT)

"Intense and persistent, with delicate and characteristic almond notes on the finish."

Bottle: £35

6. Gavi di Gavi DOCG La Caplan (Piedmont, N.IT)

Gavi is known for its straw yellow colour as well as fine intensity and good consistency. Its aroma is intense with the scent of white flower.

Bottle: £36

7. Falanghina San Salvatore (Campania, S.IT)

A fresh white wine with nicely balanced stone & tropical fruit flavours.

Bottle: £38

8. Verdicchio dei Castelli di Jesi DOC (Marches, Ctl.IT)

A fantastic well balanced crisp white. Harvested late to ensure richness and concentration.

Bottle: £39

VINO ROSATO

9. Pinot Grigio Ca Lunghetta Rose (Veneto, N.IT)

A light rosé colour with an elegant nose of acacia flowers lead on to a soft and well-balanced palate.

Bottle: £26.50 Glass 175ml: £9.50 Glass 125ml: £7

10. Rosada Cannonau DOC Dolianova Rose (Sardinia, S.IT & Isles)

The grapes are harvested from medium altitude hills in the Parteolla region. Fermentation takes place at controlled temperatures in cement tanks.

Bottle: £32

CHAMPAGNE & PROSECCO

Mionetto DOCG (Valdobbiadene)	£36
Laurent Perrier	£80
Laurent Perrier Pink	£90
Bollinger	£75
Bollinger Rose	£85
Dom Perignon	£199
Cristal	£255

BIRRA E SIDRO ALLA SPINA

Pravha (4.0% abv)	Pint £5	Half £3
Birra Moretti (4.6% abv)	Pint £6	Half £4
Atlantic IPA (4.5% abv)	Pint £5	Half £3
Aspall Cider (4.5% abv)	Pint £5	Half £3

BIRRA IN BOTTIGLIA

Peroni Red (4.7% abv)	£5
Alcohol Free Becks (0.0% abv)	£5
Draught Guinness (4.2% abv)	£5

VINO ROSSI

11. Montepulciano d'Abruzzo Borgata (Abruzzo, Ctl.IT)

Strikingly dark purple with rich and robust layers of ripe berry fruit, cherries and spice.

Bottle: £23 Glass 175ml: £8.50 Glass 125ml: £6

12. Sangiovese Maestro Puglia IGT (Puglia, S.IT)

Fresh, soft and velvety with light jammy flavours. Full aroma of ripe, red berries.

Bottle: £25

13. 3 Passo Rosso - Vegan Organic (Salento, S.IT)

Full and round, with notes of ripe red fruit. SWA Gold award.

Bottle: £30

14. Chianti DOCG Celsus Trambusti Wicker Flask (Tuscany, Ctl.IT)

This great Chianti bottled in the classic raffia flask shows a soft cherry fruit flavour with a smooth rounded finish.

Bottle: £32

15. Chianti Classico Trambusti (Tuscany, Ctl.IT)

An intense and fantastically rich, full-bodied red wine with a superb fruit structure.

Bottle: £36 Glass 175ml: £12 Glass 125ml: £9

16. Nero d'Avola Conte Nero (Sicily, S.IT & Isles)

Deep dark red colour in the glass. Cassis and vanilla aromas accompanied by tart cherry and chocolate on the palate.

Bottle: £35

17. Porconero Aglianico San Salvatore (Campania, S.IT)

A rich, full-bodied red from the Aglianico grape. Intense dark fruits dominate the palate.

Bottle: £37

18. Primitivo di Manduria DOC Gran Maestro (Puglia, S.IT)

Fruity notes of berries and plum jam, with spicy notes like chocolate, vanilla and tobacco.

Magnum: £83 Bottle: £38

19. Valpolicella Ripasso DOC Monteci (Veneto, N.IT)

Sophisticated aromas of forest fruits and morello cherry. Fine and complex.

Bottle: £39.50

20. Barolo D.O.C.G Antariom (Piedmont, N.IT)

Deep in colour with aromas of violet and spice develop in to a full-bodied palate of damson fruit and sun-kissed blackcurrant.

Bottle: £55

21. Amarone Classico della Valpolicella DOCG Monteci (Veneto, N.IT)

Clear, ruby red with garnet reflections. Intense aroma, scented with spices, cherry jam and red berry fruit, velvety to broad.

Bottle: £65

22. Brunello di Montalcino DOCG Trambusti (Tuscany, N.IT)

Ruby red colour with garnet hues from barrel ageing. Intense, concentrated and complex.

Bottle: £75

23. Sassicaia Bolgheri 1998 (Tuscany, N.IT)

The King of Italian reds

Bottle: £1095

GIN

Malfy Originale Single (25ml) £7.50

Malfy Gin Limone (Lemon) Single (25ml) £7.50

Malfy Gin Rosa (Grapefruit) Single (25ml) £7.50

Malfy Gin Con Arancia (Blood Orange) Single (25ml) £7.50

ANALCOLICI

Pepsi £3

Diet Pepsi £3

Lemonade £3

Britvic Orange £3

J20 £3

Fruit Shoot £1

Water (still/sparking) 750ml bottle £4

