

Chianti Ristorante Pizzeria

www.chiantirestaurant.co.uk

Starters

Cozze (seasonal) Mussels.....	£6.20	King Prawns in Garlic.....	£6.90
Fried Mushrooms in Garlic Sauce.....	£5.30	Garlic Bread.....	£2.40
Garlic Bread with Fresh Tomato & Basil.....	£3.70	Garlic Bread with Cheese.....	£3.20
Asparagus All' Italiana.....	£4.90	Avocado All' Italiana.....	£5.90
With fried egg & parmesan cheese			
Prosciutto & Melone.....	£7.30	Home Made Chicken Liver Pate'.....	£6.70
Scampi Fritti.....	£4.80	Prawn Cocktail.....	£4.60
White Bait.....	£5.20	Avocado Prawns.....	£5.10
Calamari.....	£5.70	Mixed Salad.....	£2.90
Minestrone Soup.....	£3.50	Antipasto.....	£7.30
Melon.....	£3.80	Bread & Butter.....	£0.90
		Pasta also available as a starter.....	£6.20

Pizzas

Margherita.....	£6.90	Prosciutto.....	£7.80
Mozzarella, tomato & oregano		Mozzarella, tomato, ham & oregano	
Contadina.....	£8.80	Funghi.....	£7.80
Mozzarella, tomato, egg, bacon & oregano		Mozzarella, tomato, mushrooms & oregano	
Pescatore.....	£8.60	Quattro Stagioni.....	£8.90
Mozzarella, tomato, anchovies, tuna & oregano		Mozzarella, tomato, onions, mushrooms, artichoke, peppers & oregano	
Rustica.....	£8.80	Diavola.....	£7.80
Mozzarella, tomato, chicken, sweetcorn & oregano		Mozzarella, tomato, chillies, spicy sausage & oregano	
Sardegna.....	£8.10	Pizza Capricciosa.....	£9.10
Mozzarella, tomato, peppers, garlic, olives & oregano		Mozzarella, tomato, parma ham, asparagus, garlic & oregano	
Tropicale.....	£8.50	Chianti.....	£10.20
Mozzarella, tomato, pineapple, hame & oregano		Mozzarella, tomato, peppers, salami, onion, olives, anchovies & mushrooms	
Extra (per ingredient).....	£1.20	Marinara.....	£10.70
Extra Garlic.....	£0.50	Mozzarella, tomato, king prawns, mussels, sea food & garlic	

Pasta

Tagliatelle con piselli e funghi.....	£7.50	Spaghetti Bolognese.....	£7.90
With peas & chestnut mushrooms cooking in cream sauce		Meat Sauce	
Spaghetti Carbonara.....	£9.10	Totellini al pate'.....	£9.50
Bacon & cream sauce		Cooked in cream & tomato sauce with pate'	
Penne All' Arrabiata.....	£9.10	Penne Della Mamma.....	£9.10
Bacon, tomato, chilli & garlic		Chicken, cream, mushrooms & tomato sauce	
Tagliatelle Al Salmone.....	£9.50	Tortellini Alla Chianti.....	£9.70
Salmon steak in cream sauce and dill		Ham, mushrooms, cream & tomato sauce	
Linguine Ai Frutti Di Mare.....	£11.30	Lasagna.....	£9.50
With Scampi, prawns, mussels, squid, white wine, chillies, garlic & tomato sauce		White pasta filled with bolognese & bejamelle	
Risotto Con Pesce.....	£11.50	Pasta con vegetali.....	£9.50
Rice with Tuna, clams, prawns, mussels, squid, garlic & tomato sauce		With roasted vegetables, sundried tomatoes & olives	
Vegetarian Risotto.....	£9.90	Cannelloni.....	£9.50
Rice with vegetables, white wine & tomato		Green pasta filled with meat and spinach	

Meat *(Served with vegetables or salad)*

<i>Sirlion Steak</i>	£14.10
Charcoal grilled	
<i>Fillet Steak</i>	£18.50
Charcoal grilled	
<i>Fillet Alla Boscaiola</i>	£19.50
Cooked in red wine, mushrooms & onion	
<i>Fillet Al Pepe Verde</i>	£19.50
Pepper Steak	
<i>Sirlion Pizzaiola</i>	£16.30
Cooked in red wine, tomato, garlic, olives, capers, mushrooms, & peppers	
<i>Vitello Alla Milanese</i>	£14.30
Escalope of veal cooked in breadcrumbs	
<i>Vitello Alla Crema</i>	£15.20
Veal cooked in white wine, cream & mushrooms	
<i>Vitello Alla Pizzaiola</i>	£15.30
Escalope of veal in tomato & garlic sauce, capers, mushrooms, peppers & olives	

Salads

<i>Chianti Salad</i>	10.50
Parma Ham, avocado, chicken, parmesan cheese & salmon	
<i>Caesar Salad</i>	£9.50
Chicken, bacon, anchovies, croutons & parmesan dressing	

Bar

<i>Aperitifs</i>	£2.80
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<i>Spirits</i>	£2.90
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<i>Liqueurs</i>	£3.00
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Champagne & Sparkling Wines

<i>Champagne Brut Rose</i>	£39.50
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<i>Cuvee Reservee</i>	£32.00
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<i>Moet et Chandon</i>	£42.50
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<i>Asti Spumante Doc</i>	£17.90
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Italy's famous sparkling wine, noted for its refreshing sweetness

<i>Prosecco</i>	
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Italian Dry crisp sparkling wine

White White

<i>Trebbiano D' Abruzzo Doc (House wine)</i>	£13.90
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125ml Glass...£2.70...175ml Glass...£3.60...250ml Glass...£4.80
Fresh, fruity, ripe & full wine

<i>Sauvignon Blanc Torresella</i>	£17.90
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Dry and elegant white

<i>Niersteiner Gutes Domtal</i>	£13.90
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Medium wine with fruity character

<i>Soave Classico Doc</i>	£16.50
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Dry, flowery & a delicate bouquet

<i>Orvieto Doc Classico Abboccato</i>	£16.70
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Round & soft with just hint of sweetness

<i>Pinot Grigio Delle Venezie IGT (available by the glass)</i>	£18.30
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Smooth rich flavour with intense bouquet

<i>Chardonnay Alto Adige Doc (available by the glass)</i>	£18.20
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Intensely fruity, with great finesse and crispness

Chicken *(Served with vegetables or salad)*

<i>Pollo All' Aglio</i>	£11.90
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Chicken cooked in white wine, cream, mushrooms, garlic & olives

<i>Pollo Alla Chianti</i>	£12.50
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Chicken in tomato sauce, mushrooms, capers, peppers, white wine & olives

<i>Pollo All Senape</i>	£11.90
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Chicken cooked in white wine, cream, mushrooms & dijon mustard

Fish *(Served with vegetables or salad, unless otherwise stated)*

<i>Scampi Fritti</i>	£11.90
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Fried scampi

<i>Scampi Provinciale</i>	£16.20
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Cooked in tomato, garlic, white wine & cream, served on a bed of rice

<i>Gamberoni</i>	£16.30
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King prawns in garlic

<i>Calamari</i>	£13.90
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Fried squid

<i>Lemon Sole</i>	£14.90
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Cooked in white wine, butter & lemon juice

<i>Soqliola Alla Griglia</i>	£19.50
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Grilled Dover sole

<i>Trota</i>	£13.70
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Boneless trout with prawns, mushrooms & white wine

Beers & Lagers

<i>Stella (draught) 1/2 pint</i>	£1.80	<i>Pint</i>	£3.50
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<i>Becks (draught) 1/2 pint</i>	£1.80	<i>Pint</i>	£3.50
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<i>Bitter (pint bottle only)</i>	£3.50
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<i>Peroni, Becks & Budweiser (Bottle)</i>	£3.40
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Soft drinks

<i>Coke, Diet Coke, Lemonade & Juices</i>	£1.90
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<i>Mineral Water</i>	£2.30
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<i>Cordials (Tonic, Bitter Lemon & Ginger Ale)</i>	£1.80
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Red Wine

<i>Motepulciano D' Abruzzo Doc (House Wine)</i>	£13.90
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125ml Glass...£2.70...175ml Glass...£3.60...250ml Glass...£4.80
Medium bodied with intense fruit flavours

<i>Merlot Santa Margherita (available by the glass)</i>	£17.90
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Bright, deep ruby red, with hints of ripe cherries and plums

<i>Valpolicella Classico Doc (available by the glass)</i>	£17.90
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Fresh, dry, velvety and pleasantly bitter

<i>Bardolino Classico Doc</i>	£17.90
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Dry & fruity with delicate bouquet

<i>Cabernet Sauvignon Lison Pramaggiore Doc</i>	£18.90
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Velvety with hints of raspberry

<i>Chianti Flask</i>	£20.90
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Clean, plummy fruit, medium bodied

<i>Chianti Classico Doc Braaique (available by the glass)</i> ...	£24.50
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Matured in French oak barriques, with sweet vanilla scents

<i>Barbera Vespa Cascina Castelet</i>	£22.50
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Strong, fragrant bouquet with aromatic overtones of ripe grapes

<i>Barolo Doc Niroasco</i>	£29.90
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Intense & refined, brick red in colour

Rosé Wine

<i>125ml Glass...£3.30...175ml Glass...£5.10...250ml Glass...£6.30</i>	
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<i>Rosé</i>	£17.50
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Fresh & youthful with crisp vinosity

<i>Rosalita Salento</i>	£18.90
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Elegane rose' with intense pink colour, aromas of fresh tropical fruits

Parties of 10 or more 10% Service Charge E&OE

Dessert Menu

Selected Desserts

<i>Bombed by Chocolate</i>	£4.30
Chocolate ice cream with chocolate sauce, covered in real Belgian chocolate	
<i>Bombe Bianco</i>	£4.30
Dairy vanilla ice cream with chocolate sauce, enrobed in a white chocolate topped with a flake	
<i>Tartufo Amaretti</i>	£4.30
Delicious amaretto ice cream with a vanilla centre, covered in crushed amaretti biscuit	
<i>Orange or Lemon Sorbet</i>	£4.30
A whole orange or lemon with flesh removed filled with refreshing orange or lemon sorbet	
<i>Eton Mess</i>	£4.30
Cream ice cream with chocolate pieces, topped with meringue and strawberry pieces	
<i>Tiramisu</i>	£4.30
A portion of traditional Italian dessert	

Other Desserts

<i>Profiteroles</i>	£4.30
<i>Banana Split</i>	£4.30
<i>Mixed Ice Creams</i>	£3.20
<i>Zabaglione</i>	£4.00
<i>Cheese & Biscuits</i>	£4.50

Coffee and Liqueur Coffees

<i>Regular Coffee</i>	£1.90
<i>Espresso Coffee</i>	£2.00
<i>Cappuccino Coffee</i>	£2.30
<i>Latte</i>	£2.50
<i>Hot Chocolate</i>	£2.50
<i>Tea</i>	£1.80
<i>Liqueur Coffee</i>	£4.30