

# Rugby Menu



## •••• Antipasti ••••

- Calamari Fritti**  
squid, lightly coated in flour and deep fried, served with lemon
- Gamberoni**  
pan fried king prawns in a garlic and white wine sauce served with fresh lemon
- Funghi con Aglio** ✓  
pan fried mushrooms in a garlic and white wine sauce
- Bruschetta Napoli** ✓  
ciabatta bread topped with marinated tomatoes, sweet red onions and garlic
- Coppa di Gamberetti**  
classic prawn salad with marie rose sauce and fresh lemon
- Minestrone di Verdure** ✓  
traditional homemade vegetable soup
- Caprese** ✓  
mozzarella and tomato with olive oil
- Bruschetta con Peperoni e Formaggio** ✓  
ciabatta bread topped with mixed roasted peppers and goats cheese
- Bruschetta con Mozzarella** ✓  
warm garlic ciabatta bread topped with mozzarella
- Capesante (£3 supplement)**  
pan fried scallops in lemon and garlic butter sauce

## •••• Secondi ••••

- Spaghetti all'Abruzzese**  
thin laces of pasta, lamb meatballs, diced pancetta, sliced roasted peppers, cherry tomatoes, red wine and chilli
- Calzone Kiev**  
folded pizza filled with chicken pieces, spinach, garlic, mozzarella and tomato sauce, served with mixed leaf salad
- Salmone**  
oven baked salmon served with potatoes, tenderstem broccoli, dill and cream sauce
- Merluzzo**  
oven roasted cod with mixed peppers, red onion, garlic, black olives and cherry tomatoes served with potatoes
- Spaghetti Frutti di Mare**  
thin laces of pasta, mixed seafood, garlic and napoletana sauce
- Controfiletto alla Griglia (£7 supplement)**  
char-grilled 10oz british sirloin steak served with flat mushroom, vine tomatoes and sauteed potatoes
- Risotto con Verdure** ✓  
arborio rice, asparagus, peas, spinach and tenderstem broccoli
- Tagliatelle con Spezzatino**  
ribbons of pasta, slices of fillet steak, mushrooms, garlic, a touch of chilli and tomato sauce
- Pollo alla Crema**  
breast of chicken in a mushroom, onion, white wine and cream sauce, served with vegetables of the day
- Pollo Nero**  
breast of chicken, black pepper, red wine, brandy, french mustard and a touch of chilli
- Ravioli con Ricotta e Spinaci** ✓  
fresh hand made pasta filled with spinach and ricotta cheese, served with a choice of butter and gran moravia cheese or napoletana sauce

## •••• Dolci ••••

- Tiramisu**  
layers of homemade sponge biscuits, drenched in espresso liqueur, topped with mascarpone cream, dusted with cocoa
- Pannacotta**  
homemade melt in the mouth italian speciality served with a choice of fruit coulis
- Profiteroles**  
light choux buns filled with crème chantilly, enrobed with a light chocolate sauce
- Affogato al Caffè**  
luxury vanilla bean ice cream with a shot of espresso coffee
- Torta al Formaggio**  
ginger biscuit base cheesecake topped with soft cheese and limoncello liqueur

## •••• Contorni ••••

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|---|-------|---|-------|
| <b>Patatine Fritte</b> ✓<br>fries   | £3.50 | <b>Insalata Mista</b> ✓<br>mixed leaves, red onion, olive oil and balsamic vinegar                    | £3.50 |
| <b>Insalata Calabrese</b> ✓<br>tomato and red onion salad                                       | £3.50 | <b>Spinaci Saltati con Aglio e Peperoncino</b> ✓<br>sauteed spinach with garlic and chilli            | £4.95 |
| <b>Broccoli Affogati</b> ✓<br>pan fried tenderstem broccoli, fresh chilli, garlic and olive oil | £4.95 | <b>Trio di Verdure</b> ✓<br>asparagus, tenderstem broccoli and french beans with olive oil and garlic | £6.00 |

2 Courses £21.95\* / 3 Courses £26.95

\*starter & main ONLY

## VINI BIANCHI



### PIENO SUD BIANCO, IGT

Sicily  
175ml £5.95 250ml £7.50 Btl £19.95

### ORVIETO AMABILE, CLASSICO, DOC, ANTINORI

Umbria  
Btl £23.95

### GRILLO ANGELO, DOC, TERRE SICILIANA

Sicily  
Btl £24.95

### ORVIETO SECCO, CLASSICO, DOC, ANTINORI

Umbria  
Btl £24.95

### VERMENTINO / NURAGUS, SILENZI BIANCO, PALA

Sardinia  
Btl £24.95

### VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE, DOC, VIGNAMATO

Marche  
Btl £25.95

### SOAVE LEVARI CLASSICO, DOC, MASI

Veneto  
Btl £26.95

### CHARDONNAY, CASTEL FIRMIAN, DOC, MEZZACORONA

Trentino  
Btl £27.95

### SAUVIGNON BLANC, CASTEL FIRMIAN, DOC, MEZZACORONA

Trentino  
175ml £7.15 250ml £10.25 Btl £27.95

### PINOT GRIGIO, CASTEL FIRMIAN, DOC, MEZZACORONA

Trentino  
175ml £7.15 250ml £10.25 Btl £27.95

### GAVI DI GAVI, LA CONTESSA, BROGLIA

Piemonte  
Btl £29.95

### PECORINO VELLODORO, UMANI RONCHI

Abruzzo  
Btl £32.95

### GRECO DI TUFO, VILLA MATILDE

Campania  
Btl £34.95

## VINI ROSATI



### PIENO SUD ROSATO, IGT,

Puglia  
175ml £5.50 250ml £7.50 Btl £19.95

### ZINFANDEL ROSE, IGT, FAMIGLIA CORTERIO

Puglia  
175ml £5.95 250ml £7.95 Btl £22.95

### PINOT GRIGIO ROSATO, IGT, CAPRIANO

Veneto  
175ml £5.85 250ml £8.40 Btl £22.95

## VINI FRIZZANTI



PROSECCO, SARTORI ERFO £29.95

PROSECCO ROSATO £29.95

## VINI ROSSI



### PIENO SUD ROSSO, IGT

Sicily  
175ml £5.95 250ml £7.50 Btl £19.95

### PRIMITIVO DEL SALENTO, IGT, VISCONTI DELLA ROCCA

Puglia  
175ml £5.95 250ml £7.50 Btl £19.95

### SALICE SALENTINO, DOC, RISERVE DUCALE

Puglia  
Btl £23.95

### MONTEPULCIANO, DOC, ITYNERA

Abruzzo  
175ml £7.15 250ml £10.25 Btl £27.95

### CABERNET SAUVIGNON, CASTEL FIRMIAN, DOC, MEZZACORONA

Trentino  
Btl £27.95

### MERLOT, CASTEL FIRMIAN, DOC, MEZZACORONA,

Trentino  
Btl £26.95

### BARDOLINO CLASSICO, FRESCARIPA, DOC, MASI

Veneto  
Btl £27.95

### CANNONAU, I FIORI, DOC, PALA

Sardinia  
Btl £28.95

### VALPOLICELLA CLASSICO SUPERIORE, BONACOSTA, DOC, MASI

Veneto  
Btl £29.95

### CHIANTI CLASSICO, PEPPOLI, DOCG, ANTINORI

Toscana  
Btl £32.95

### CHIANTI CLASSICO RISERVA, DOCG, ANTINORI

Toscana  
Btl £37.95

### BAROLO SUPERIORE, DOCG, PRUNOTTO

Piemonte  
Btl £59.95

### BRUNELLO DI MONTALCINO, DOCG, ANTINORI

Toscana  
Btl £64.95

### COSTASERA AMARONE DELLA VALPOLICELLA, CLASSICO, DOCG, MASI

Veneto  
Btl £64.95

## BIRRA



### PERONI NASTRO AZZURO (33cl)

£4.50

### ICHNUSA (33cl)

£4.50

### ORCHARD GOLD CIDER (50cl)

£5.50

## BIBITE



POST MIXERS £0.95

BOTTLED MIXERS £1.50

COCA COLA / DIET COCA COLA / LEMONADE (25cl) £2.50

FRUIT JUICE (25cl) £2.50

SAN PELLEGRINO, SPARKLING WATER (50cl) £2.95

ACQUA PANNA, STILL WATER (50cl) £2.95

SAN PELLEGRINO, LEMON, ORANGE, BLOOD ORANGE (33cl) £2.95