Digestive liqueurs

Try an Italian liqueur believed to aid digestion after dining;
Limoncello, Vecchia Romagna, Grappa or Amaro Averna
Or try the longer version;
Lemontini; Vodka, limoncello, lemonade, lemon & ice
The Italian Job; Vecchia Romagna Brandy, Amaretto, soda, ice

CHILDREN'S MENU

£7.75 for 2 courses; child's main course AND dessert (kids under 10)
OR £10.50 for a 3/4 size main course PLUS dessert (11-14 yr olds)
Let us know if you'd like your child's meal immediately or with your starters or mains

MAIN COURSE

PIZZA MARGHERITA VGNO, DFO
plain or with up to 2 free toppings;
ham, chicken, salami, olives, mushroom, pepperoni, peppers,
dairy-free cheese, sweetcorn, pineapple, tuna or onion
SPAGHETTI BOLOGNESE DFO
SPAGHETTI CARBONARA
CREAMY CHICKEN RISOTTO GF, DFO
SPAGHETTI NAPOLI pasta in tomato sauce V, VGN, DFO
PENNE ALLA PANNA ham & cream sauce
CHICKEN BREAST NUGGETS chips & salad garnish
BREADED CHEESE NUGGETS chips & salad garnish GF
PENNE PESTO Pasta in our nut free– pesto cream VGN, DF
SPAGHETTI AL BURRO Spaghetti in butter VGNO, DFO

DESSERTS

(Want a dairy free dessert? We have plenty of options, just ask)
ICE CREAM ROLL; Ice cream sponge roll with raspberry ripple sauce V
TOFFEE SUNDAE; meringue, cream, caramel & ice cream V, GF
ICE CREAM SUNDAE pick two flavours, with sauce & cream V, GF
TRIPLE CHOCOLATE BROWNIE
hot chocolate sauce & whipped cream
(ice cream £1.50 extra) V, GF

KID'S DRINK CHOICES; Ribena, J2o, Coke, Diet Coke, lemonade, cordial & water/soda, fruit juice, milk (all charged individually)

(V= Vegetarian VGN= Vegan/Dairy free VGNO= vegan optional GF= Gluten free GFO= Gluten free optional DF= Dairy free)

Open up for our Festive Specials & Handmade Desserts

Cocktail of the Month; VIN BRULE
Traditional Italian festive treat of warm mulled wine with honey and Cointreau orange liqueur **9.50**

Pre-Dinner Aperitivos & Christmas Cocktails £9.50 each

Defined as 'a refreshing, bitter sweet drink served pre-meal to whet the appetite'. We prefer liquid starter!

SPRITZ; *Sparkling prosecco & soda cocktail from Italy.*
Choose from; APEROL, LIMONCELLO or HUGO (Elderflower liqueur)

BELLINI; *Sparkling prosecco cocktail from Venice with Mango or Strawberry*

GIN-BERRY; *Gin, cranberry juice. A dash of lemonade and frosted berries*

KIR ROYALE; *Creme de Cassis liqueur & sparkling Italian wine*

SNOW BALL; *A retro Christmas classic. Advocaat, lime & lemonade (ask your mum)*

THE GRINCH; *Midori, tequila, sugar syrup and lime shaken over ice*

ESPRESSO MARTINI; *Vanilla vodka, coffee liqueur & espresso shaken over ice*

MOCKTAIL; *VIRGIN ON THE BEACH- strawberry, orange & cranberry juice on ice £6.25*

Free Wifi; scan for BT Guest Wifi
Despite a taxi rank outside, Taxi's aren't too easy to find in Carlisle so check out **www.hailhere.co.uk** for options

CHEF'S SPECIALS

Let the chef's spread their wings and try one of their specials

Starters

GARLIC MUSHROOMS *V, VGNO,GFO £8.50*
creamy garlic mushrooms on toasted garlic ciabatta bread

COZZE AL VINO BIANCO *GF £9.95*
Light risotto with mussels, white wine, cream & garlic butter

ZUPPA TOSCANA *V, VGN, GFO £7.75*
Delicious tomato, basil & bean soup with toasted garlic bread

BRUSCHETTA DI FEGATO *GFO £8.25*
Chef's liver, garlic & pancetta pate on toasted garlic bread

INSALATA POLLO E PESTO *GF 8.95*
Tossed chicken & rocket salad in parmesan & pesto dressing

Main Course

CHEF'S EXTRA-SPECIAL LASAGNE *14.95*
Spicy pulled pork & N'duja lasagne, salad or garlic bread

AGNELLO ROMANA *GF 16.95*
Roman stuffed lamb, creamy mash, broccolini & red wine jus

TAGLIATELLE TOSCANA *13.95*
Pasta in deliciously creamy sauce with crumbled Tuscan pork & fennel sausage, white wine and mushrooms

PIZZA PIRI PIRI *14.50*
XL pizza- garlic butter, spiced pulled chicken, cheese & hot honey

GAMBERONI AI FUNGHi *GF 16.50*
Peeled king prawns & mushrooms in creamy garlic butter sauce served with rice or mashed potatoes

BOCCONCINI DI BISTECCA *GFO 17.95*
Tender braised beef, onion & mushrooms in creamy peppercorn sauce pasta, chips or rice

POLLO PARMIGIANA *15.95*
Topped with garlic, tomato & cheese on a creamy pesto pasta

SALMON FILLET 'PUTTANESCA' *17.50*
Bold tomato, garlic, olive, caper & wine sauce, veg & potatoes

RISOTTO SPEZIALE *GF 14.25*
Creamy chicken and chorizo risotto with onions & peppers

(V= Vegetarian VGN= Vegan/Dairy free VGNO= vegan optional
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Homemade Desserts

WINTERBERRY & APPLE CRUMBLE (V, VGNO) 8.50
Baked under buttery cinnamon crumble with vanilla ice cream & pouring cream

FROSTED SNOW BALL (GF, V) 8.50
Crushed meringue & honeycomb ice cream bomb, white chocolate sauce & frosted berries

FESTIVE ITALIAN PANETTONE PUDDING (V) 8.50
Italian Raspberry Brioche Bread & Butter pudding served warm with cream & ice cream

WHITE CHOCOLATE PROFITEROLES (V) 8.50
Profiteroles in dreamy white chocolate ganache cream sprinkled with amaretto crumbs

CHEESE & PORT WINE (V) 12.50
Dolcelatte Blue, Mature Cheddar & creamy Fontina cheeses with cream crackers, olive tapenade & a glass of Port or Sicilian dessert wine

Dolcetti - Little Treats

5.99 each or included with our 3 course express menu

BAILEY'S TIRAMISU (V, GF)
GF coffee soaked sponge between layers of Bailey's & chocolate whipped mascarpone cream

CHOCOLATE BROWNIE (V, GF)
Served warm with chocolate sauce and whipped cream. (+ ice cream 1.50)

MANGO CHEESECAKE (V)
Mascarpone cheesecake with a buttery biscuit base & luscious mango (+ ice cream 1.50)

A LITTLE MESSY (V, GF, VGNO)
Ice cream, whipped cream, crushed meringues & lush, juicy berries

CAFÉ AFFOGATO (V, GF, VGNO)
An Italian tradition; 'Drowned coffee'- vanilla ice cream drowned with a shot of espresso

Tea & Coffee;

We have all the usual freshly ground Italian coffees, *Caramel, Amaretto, Hazelnut, Mint or Vanilla* Cafe lattes, a choice of Decaff, Tea, Herbal Teas, Cadbury's hot chocolate

Liqueur Coffees;

Black Italian coffee with liqueur topped with whipped cream
Choose from; Whiskey, Brandy, Baileys, Cointreau or Tia Maria