

An aerial photograph of a vibrant coastal town, likely Portofino in Italy. The town is built on a steep, lush green hillside that descends to a harbor. The buildings are multi-story and painted in a variety of bright colors, including yellow, orange, red, and white, with green shutters. The harbor is filled with numerous small boats, many of which are covered with white tarps. In the foreground, the masts and rigging of a large sailboat are visible, suggesting the viewer is looking down from a high vantage point. The sky is a clear, bright blue with a few wispy white clouds. The overall scene is picturesque and idyllic.

Menu

ANTIPASTI

- CLASSIC ONION SOUP** £7.20
Topped with melted Gruyère cheese
- FUNGHI TOSCANA** £7.50
Mushrooms, white wine, tomato and lots of garlic and herbs
- INSALATA CAPRESE** £6.95
Sliced vine tomatoes and sliced mozzarella, drizzled with freshly made pesto
- ADVOCADO E GAMBERI** £8.50
Avocado pear with salad, prawns and Marie Rose sauce
- GAMBERETTI ALL'AGLIO** £7.95
Prawns in hot garlic butter
- CRAB E AVOCADO** £8.95
Crab and avocado pear in a light curried sauce topped with parmesan and baked in the oven
- SOLE FRITTI** £11.95
Lemon sole in breadcrumbs, deep fried until crispy, served with homemade tartare sauce
- CALAMARI FRITTI** £11.50
Tender pieces of squid rings in breadcrumbs, deep fried and served with a selection of homemade dips
- GAMBERONI ALLA GRIGLIA** £11.95
King prawns in or out of the shell with garlic, chilli and peppers

PIZZA

- MARGHERITA** £11.95
Tomato, cheese, olives and herbs
- PROSCIUTTO E FUNGHI** £13.95
Tomato, cheese, ham and mushroom
- SICILIANA** £13.95
Tomato, cheese, anchovies and olives
- MARINARA** £14.95
Tomato, cheese, prawns, tuna and anchovies
- AMALFI** £14.95
Tomato, cheese, peppers, prawns and ham
- CAPRICCIOSA** £14.50
Tomato, cheese, ham, mushrooms, spicy sausage and courgettes
- AMERICANA** £13.95
Tomato, cheese, spicy sausage and olives
- QUATTRO STAGIONE** £13.95
Tomato, cheese, peppers, onions, mushrooms and courgettes
- AL TONNO** £14.95
Tomato, cheese, tuna and onion
- MILANO** £14.95
Tomato, mozzarella, gorgonzola and ham
- PIZZA DIABLO** £14.95
Cheese, tomato, spicy sausage, chilli and chicken
- *ALL OUR PIZZAS CAN BE MADE CALZONE STYLE UPON REQUEST (FOLDED PIZZA)*

PASTA

- LASAGNE CASALINGA** £14.95
A favourite dish, meat sauce in between layers of pasta topped with béchamel and mozzarella and baked in the oven
- TORTELLINI SAN REMO** £14.50
Pork filled pasta shells in a creamy béchamel sauce with ham and mushrooms, topped with mozzarella cheese and oven baked
- TAGLIATELLI AL SALMONE** £15.95
Noodles in a creamy white wine sauce with smoked salmon
- MACCHERONI TRICOLORE** £13.95
Pasta in a creamy béchamel sauce with courgettes, topped with mozzarella cheese and tomato and oven baked
- FUSILLI BUON GUSTAIO** £15.00
Pasta spirals in a light creamy curried sauce with peas and prawns, topped with mozzarella cheese and oven baked
- SPAGHETTI NAPOLI** £12.95
Pasta in a fragrant tomato, basil and garlic sauce
- SPAGHETTI BOLOGNESE** £13.95
Pasta in a traditional meat sauce with red wine and herbs
- LINGUINI MIRABELLA** £14.95
Pasta in a fragrant tomato, basil and garlic sauce, topped with garlic mushrooms and drizzled with pesto
- MACCHERONI AMATRICIANA** £14.95
Pasta in a tomato and white wine sauce with pancetta, onions and a touch of chilli
- LINGUINI SORRENTO** £15.50
White noodles in a spicy tomato and white wine sauce with peppers, king prawns and rocket
- MACARONI PICCANTE** £14.95
Spicy tomato sauce with chilli and chicken

MAIN COURSES

FILLET STEAK	£28.50
Prime aged fillet steak cooked to your liking	
SIRLOIN STEAK	£23.95
Prime aged sirloin steak cooked to your liking	
WHY NOT ADD A SAUCE TO YOUR STEAK:	
Green peppercorn sauce	} £3.95
Gorgonzola sauce	
Diane sauce	
Pizzaiola sauce	
POLLO MILANESE	£17.95
Breaded breast of chicken topped with mozzarella and tomato and oven baked	
POLLO KIEV	£17.95
Boned breast of chicken filled with garlic butter, breaded and deep fried	
POLLO GORGONZOLA	£17.95
Boned breast of chicken filled with gorgonzola cheese, breaded and deep fried	
POLLO CACIATORE	£17.95
Breast of chicken cooked in tomato and wine sauce with roasted peppers, onions, mushrooms and olives	
POLLO CREMA E FUNGHI	£17.95
Pan fried breast of chicken topped with creamy white wine and mushroom sauce	
POLLO ALLA GRIGLIA	£17.50
Grilled breast of chicken topped with lemon and olive oil on a bed of rocket	
COSTELETTE DI AGNELLO	£21.95
Welsh lamb cutlets grilled with rosemary and cooked to your liking	
SALTIMBOCCA ALLA ROMANA	£18.50
Fillet of pork with parma ham and pan fried with white wine, sage and butter	
PORK MARSALA	£18.50
Pork medallions in a rich Marsala wine sauce with mushrooms	
BRANZINO SICILIANA	£18.95
Seabass simply grilled and dressed with olive oil, lemon, herbs and garlic	
SOGLIOLA MUGNAIA	£28.50
Fresh fillet of lemon sole pan fried with a lemon and butter sauce	

SIDE DISHES

Garlic bread	£4.50
...with cheese	£5.50
...with tomato	£5.50
Bruschetta	£5.50
Hand cut chips and aioli	£4.50
Sautéed potatoes	£4.50
Creamed garlic spinach	£4.95
Sautéed peas and onion	£4.95
Sautéed peas and pancetta	£4.95
Mixed vegetables	£4.50
Mixed house salad	£4.95

DESSERTS

ZABAGLIONE	£8.95
(Made to order – allow up to 15 minutes)	
Egg yolk, white wine and Marsala wine and sugar, whisked to creamy perfection	
TIRAMISU	£7.30
A true Venetian speciality – layers of sponge fingers flavoured with liqueur, whipped cream, topped with chocolate	
MIXED ICE CREAM	£6.95
Please ask for our daily selection	
CREPES AL GRAND MARNIER	£8.95
Pancakes filled with crème patissière, flamed with Grand Marnier liqueur and served with ice cream	
CHOCOLATE FONDANT	£7.30
Rich, warm chocolate sponge served with ice cream	
SEMI-FREDDO	£6.95
Almond and Amaretto parfait, served with a bitter toffee sauce	

HOUSE WHITE WINE

Per bottle	£23.95
Glass (standard 125ml)	£5.20
Glass (large 250ml)	£8.50

WHITE WINE

Sauvignon Blanc	£26.95
Pleasant and fruity from the slopes of Sicily	
Chardonnay	£25.95
Floral and fruity notes with a creamy finish	
Verdicchio DOC	£28.94
Crisp and dry with hints of citrus fruits and almonds	

Pinot Grigio	£24.95
A light dry wine with subtle hints of melon and citrus fruits	

Gavi di gavi	£35.95
Crisp, floral, peachy with aromatic qualities	

Grillo Inzola DOC, Cataldo	£29.95
Brilliant yellow colour, note of white flowers. Hints of almonds and aromatic herbs	

SPARKLING WINE

Prosecco	£34.50
Spumante Rosé Brut, Le Manzane	£34.50
Strong fruity perfumes, fresh taste and strong flavour of red berry	

FROM THE BAR

Italian bottled beer	£4.50
Italian mineral water	£2.95
(still or sparkling)	
Soft drinks	£2.95
J ₂ O	£3.00
Apple & mango, orange & passion fruit	
Spirits (from)	£4.50
Liqueurs (from)	£4.95
Brandy (from)	£4.95

HOUSE RED WINE

Per bottle	£23.95
Glass (standard 125ml)	£5.20
Glass (large 250ml)	£8.50

RED WINE

Merlot	£25.60
Fresh and fragrant with red cherry and plummy characteristics	

Chianti classic	£31.50
Ruby red in colour with notes of wild berries and violets	

Primitivo (Puglia)	£29.95
Intensely flavoured deep coloured red, distinguished with mouth-watering tannins	

Nero d'avola (Southwest Sicily)	£29.95
Dry and deep red with aromas of plums and ripe berries	

Ripasso 'Solane', Santi	£42.00
Complex and very intense bouquet with strong hints of fresh red fruits, wild cherry jam & vanilla	

Cabernet Sauvignon IGT Cataldo	£26.95
Red intense colour with garnet reflections, rich and spicy bouquet. Dry with notes of red fruits, tobacco and vanilla	

ROSÉ WINE

Per bottle	£25.50
Glass (standard 125ml)	£6.20
Glass (large 250ml)	£8.95

BEVERAGES

COFFEE	
Liqueur coffee	£6.50
Cappuccino	}
Espresso	
Macchiato	
Latte	£3.60
Tea	£3.50
Hot chocolate	£3.95

Ristorante e Pizzeria Italia

14 Bromborough Road, Bebington, Wirral CH63 7RE

Telephone: 0151 644 9575

