## Welcome to

## Giuseppe's Restaurant and Bar

## Wi-Fi Name: Giuseppe's2019

## Allergy and Intolerance Notice

If you have any food related allergies or intolerances please discuss with a member of management, whilst we will always endeavour to accommodate, we cannot $100 \%$ guarantee to be able to meet your
requirements.
(Gluten-free garlic bread is available on request for a $£ 1.95$ surcharge)
OLIVE MISTE (Ve)
Bowl of marinated mixed olives.
PANE FRESCO (Ve)
Homemade fresh bread, served with olives and a balsamic vinegar and olive oil dip.
PANE ALL'AGLIO (Ve)
Garlic bread, oregano and olive oil.
PANE AL POMODORO (Ve)
Garlic bread, tomato sauce base and oregano.
PANE AL FORMAGGIO (V)
Garlic bread, mozzarella cheese and oregano.
PANE PICCANTE (Ve)
Garlic bread, tomato sauce base, oregano, chilli and onions.
PANE MEZZO MEZZO (V)
Garlic bread, half tomato sauce base, half mozzarella cheese base, with oregano.
FOCACCIA AL ROSMARINO(Ve)
Garlic bread, rosemary, rock salt, olive oil.

## CHEF'S TOMATO AND BASIL SOUP (Ve)

Blended basil, garlic, onion, tomato, seasoning, served with homemade bread.
INSALATA CAPRESE (V) (GF)
Fresh mozzarella and vine tomato salad, olive oil and basil.
BRUSCHETTA CLASSICA (V)
Toasted homemade bread, garlic, chopped fresh tomatoes, red onion, basil, olive oil.

BRUSCHETTA FUNGHIE GORGONZOLA (V)
Toasted homemade bread, topped with pan fried sliced chestnut mushrooms, gorgonzola, seasoning and cream.

BRUSCHETTA DI CHORIZO E HALLOUMI
Toasted homemade bread, topped with spicy chorizo salami, cooked with red onions, roast peppers, red wine, chilli, demi glace and halloumi.

POLPETTE AL POMODORO
Traditional Italian beef meatballs, Napoli sauce, egg, parsley, garlic, salt, pepper, breadcrumbs, topped with parmesan shavings.

## COSTOLETTE DI MAIALE (GF)

Spare ribs cooked in a tasty $B B Q$ sauce.
GAMBERONI PICCANTI (GF)
King prawns in spicy jerk seasoning, onions and mixed peppers.
PATÉ DI POLLO
Homemade chicken liver paté, onions, butter, garlic, cream, rosemary and pancetta. Served with chutney and toasted bread.

FORMAGGIO FRITTO (V) (GF)
Deep fried halloumi fingers, served with a sweet chilli dip.
FRITTATA DI FORMAGGIO (V)
£8.75
Halloumi fritters containing peas, coriander, turmeric, flour, egg, Cajun spices, garlic.
Served with a sweet chilli dip.
(Gluten free garlic breads and pizzas are available on request for a $£ 1.95$ surcharge)

PIZZA MARGHERITA (V)

Tomato sauce base, mozzarella, oregano.

PIZZA VEGETARIANA (V)
Tomato sauce base, mozzarella, cherry tomatoes, red peppers, mushrooms, red onions and sweetcorn.

PIZZA FORMAGGI (V)

Mozzarella, gorgonzola and goats cheese.

PIZZA PARMA E FORMAGGIO DI CAPRA

Tomato sauce base, mozzarella, Parma ham, goats cheese, cherry tomatoes and parmesan shavings.

PIZZA PESCATORA

Tomato sauce base, mozzarella, smoked salmon, anchovies, tuna and baby prawns.

PIZZA CALABRESE

Tomato sauce base, mozzarella, Italian salami and fresh chilli.

PIZZA PROSCIUTTO E FUNGHI

Tomato sauce base, mozzarella, ham and mushrooms.

PIZZA HAWAIIAN

Tomato sauce base, mozzarella, ham and pineapple.

PIZZA CARNEVALE

Bolognese base, mozzarella, grilled chicken, fresh chilli, sliced chorizo and salami.

PIZZA CHEF

Tomato sauce base, mozzarella, peppers, grilled chicken, sweetcorn and onions
Drizzled with $B B Q$ sauce
(Additional toppings are available, vegetables at $£ 1.25$ per topping, meat/fish/cheese at £1.95 per topping)

## SPAGHETTI BOLOGNESE

Traditional Italian beef mince Bolognese, a touch of Napoli sauce, onions, parsley and seasoning.
SPAGHETTI CARBONARA
Pancetta, parmesan cheese, cream and seasoning.
SPAGHETTI MARINARA
A delectable combination of mixed seafood, including green lipped mussels, king prawns, small clams, prawns and baby squid, in a tomato Napoli chilli and garlic sauce.
PENNE AL POLLO
Napoli sauce, grilled chicken, onions, cherry tomatoes, chilli, rosemary and garlic.
PENNE ARRABBIATA
Napoli sauce, sliced chorizo, sliced salami, garlic, fresh chilli and cherry tomatoes.
PENNE FORMAGGI (V)
Mozzarella, gorgonzola, goats cheese, cream, garlic and black pepper.
PENNE VEGETARIANA (V)
Napoli sauce, chilli, red pepper, mushrooms, red onions, cherry tomatoes, courgettes, topped with basil.

TAGLIATELLE GAMBERI E ZUCCHINE
King prawns and courgettes, garlic, onions, cherry tomatoes, olive oil and a touch of white wine.

TAGLIATELLE FUNGHI E ZUCCHINE (V)
Button mushrooms, courgettes, onions, garlic, truffle oil and a touch of white wine.
tAGLIATELLE SALMONE, PANNA, E PISELLI
Smoked salmon, baby prawns, peas, cream, onions, seasoning, a touch of garlic and white wine.

LASAGNA AL FORNO
Homemade traditional Italian baked pasta, with beef Bolognese sauce, mozzarella, béchamel and Napoli sauce.

RAVIOLI RICOTTA E SPINACI (V)
In a tomato Napoli sauce with garlic and seasoning.
RISOTTO POLLO E FUNGHI
Grilled chicken and mushroom risotto, cream, garlic, white wine, onions, peas and parmesan cheese.

RISOTTO FRUTTI DI MARE
Mixed seafood risotto including green lipped mussels, king prawns, small clams, prawns and baby squid, in a spicy Napoli sauce with garlic and onion.

## POLLO AL PEPE

Chicken breast in a peppercorn sauce, English mustard, cream, demi-glace and peppercorns.
POLLO DIANE
Chicken breast, paprika, onions, mushrooms, cream and French mustard sauce.

Chicken breast in a gorgonzola cheese sauce, with cream and seasoning, topped with peppercorns.
POLLO ETNA
Chicken breast with spicy Napoli sauce, cream, garlic, chilli, red onions and roasted red peppers.
SPIGOLA DELLO CHEF*
Seabass fillet, pan fried with lemon, garlic, butter, cherry tomatoes parsley, black pepper and white wine.

SPIGOLA AL CARTOCCIO*
Seabass fillet, cooked in a foil parcel with spicy Napoli sauce, garlic, baby squid, king Prawns, clams, green lipped mussels.
(All of the above main course dishes are served with seasonal vegetables and seasoned new potatoes.)
FILETTO ALLA GRIGLIA
Grilled 10oz UK prime fillet steak, with a sauce of your choice: peppercorn, gorgonzola, Diane or simply chargrilled. Served with seasonal vegetables and chunky chips. FILETTO RUSTICO

Grilled and sliced prime 10oz UK fillet steak, seasoned in Chef's own steak rub. Served on a wooden platter with grilled tomatoes, mushrooms and onions, with choice of fries or chunky chips.
FILETTO ROSSINI
Grilled 10oz prime UK fillet steak, with chicken liver pate, toasted crouton and an enriched marsala demi-glace sauce. Served with seasonal vegetables and chunky chips.

CHEF'S SPECIALITY DISH
A choice between:
King prawns £25.95

Chicken and lamb £25.95

Halloumi (V)
With Paprika, coriander, Cajun spices, turmeric, onion, peppers, and seasoning. Served with spicy rice on Chef's garlic flatbread, with a salad garnish, drizzled in a mint yoghurt.
*(Please note whilst every care has been taken to remove fish bones, they on occasion may be present in the dish).

## SIDES

(All salads come dressed with olive oil and balsamic vinegar, please let us know if you would like this dressing on the side or removed).
INSALATA MISTA(V) ..... £4.95

Mixed leaf salad.
INSALATA DI POMODORI E CIPOLLE (V)£4.95

Vine tomato and red onion salad.

FRENCH FRIES(V)£3.95

CHUNKY CHIPS(V)

## CHILDREN'S MENU

(For children 7 years old and under only)
STARTER

6 inch garlic bread (a choice of plain, cheese or tomato)
MAIN COURSE$£ 6.95$

Spaghetti or Penne Bolognese

Or

Spaghetti or Penne Carbonara
Or

Spaghetti or Penne Napoli

Or

Fish fingers, fries and peas.

Or

Chicken strips, fries and peas.

Or

6 inch Margherita pizza with two toppings:
Mushrooms, ham, pineapple, sweetcorn, salami and chicken.
Any extra toppings are 50p each.

