RONE
ESTAURANT

RTE MENU

White Wines

House White (ITALY) — 175ml 250ml Bottle
£7.75 £9.75 £25.95
Charmingexpressionof the Trebbiano grape,

Chardonnay (Italy). **£7.95 £10.50 £26.95**
Balanced Sicilian Chardonnay, floral and lemony on the nose, honeyed and buttery in the mouth.

Pinot Grigio (ITALY) **£8.45 £10.95 £28.95**
Gently exuding flavours ofpears,peachesandnuts and the scent of fresh flowers.

Verdicchio di Jesi DOC Classico (ITALY) **£31.95**
Elegant whitewithchamomile,lemonzest,andan almond finish

Sauvignon Blanc (ITALY) **£8.95 £11.95 £33.95**
Intensely aromatic with notes ofmint, herbanda mouthful of tropical fruit and Sicilian lemons

Vermentino (ITALY) **£34.95**
Agolden, herbal, aromatic wine made from Sardinia's best-known white grape, offering a pleasant mouthful of herbs and almonds

Pecorino (ITALY) **£36.95**
Herbaceousandlemony with a slice or twoof green apple

Gavi di Gavi (ITALY) **£13.95 £16.95 £41.95**
Aromasof acaciaandpeach,withhintsofherbs and a swirl of apple, lemon, and melon

Fiano di Avellino (ITALY) **£43.95**
Goldenwinefrom southern Italy, rich with apples, pears and tropical fruit, particularly a warm, appealing aroma of banana

Fine White Wine

Sancerre (FRANCE) **£45.00**
Crisp gooseberry notes softened by tropicalfruit aromas, with the flinty elegance typical of Sancerre in the Loire Valley

Chablis 1er Cru Montmain (FRANCE) **£60.00**
Vibrant andlemony,withabouquet of flowers and a whiff of brioche and green apple and zippy citrus in the mouth

Puligny Montrachet 8 Climats (FRANCE) **£85.00**
Exotic,beguiling whiteBurgundy, bursting with ripe tropical fruit, including pineapple and guava, balanced by a concentrated jet of lime-flavoured acidity and a fragrance of spicy oak

Rose Wines

House Rosé (ITALY) — 175ml 250ml Bottle
£7.75 £9.75 £24.95
Subtle floralbouquetand pleasantlyfreshand velvety taste

Pinot Grigio Blush (ITALY) **£8.25 £10.75 £27.95**
Easy-drinking PinotGrigio Blush, with cranberry, citrus, and red berries — its name means 'the sigh.'

Cotes de Provence Rose Comte de Provence (FRANCE) **£34.95**
Delightful, light pinkProvençal rosé, awash with wild strawberries, lavender and rosemary: if sunshine had a flavour, it would be something like this

Red Wines

House Red (ITALY) — 175ml 250ml Bottle
£7.75 £9.75 £25.95
Spicy, berry-filled Sangiovese,perfumed with roses, violets and potpourri, followed by a mouthful of blackcurrant

Montepulciano d'Abruzzo (ITALY) **£7.95 £10.50 £26.95**
Classic,plum-filled Montepulciano d'Abruzzo, pleasantly scented with violets, peonies and more plums

Baglio Cumale Nero d'Avola DOC Sicilia (ITALY) **£8.45 £10.95 £28.95**
Afull-bodiedredwine with ripe cherry and blackberry aromas, hints of oregano and pepper, and a long, satisfying finish with notes of dark chocolate and licorice

Malbec (ARGENTINA) **£8.95 £11.95 £33.95**
It presents intenseblackberry aromas withhints of currant and plum, while the palate reveals ripe plum notes and smooth, elegant tannins

Merlot (ITALY) **£9.45 £12.45 £34.95**
Itoffers subtledried cherry,cedar, andherb aromas, with crisp acidity, medium body, and soft, supple tannins

Puente de Salceda Crianza Rioja (SPAIN) **£36.95**
Ripe sloe andplum dominate,with smoky, peppery notes; the palate is full and balanced, finishing with black fruit, vanilla, and spice

Valpolicella Classico Ripasso (ITALY) **£42.95**
Ripassois thefuller, richer style ofValpolicella: spice and vanilla on top of the familiar bowlful of red cherries

Chianti Classico Riserva (ITALY) **£45.95**
Amass of red fruit,likeabowl filledwith cherries, raspberries and blackberries, complemented by a savoury, earthy perfume

Primitivo della Puglia (ITALY) **£49.95**
Brilliant ruby-red in color,aromasof black cherries and baking spices complement undertones of tobacco and mint

Fine Red Wine

Barolo DOCG, (ITALY) **£60.00**
Rich andfragrant Barolo, heady with sweetspice and leather, with a delicious chewiness reminiscent of underbrush and dried flowers

Amarone Classico DOCG (ITALY)
£70.00
Rich,complex Amarone, many-layered yetinstantly likeable, with long-lasting notes of dried fruit, tobacco and hints of vanilla

Brunello di Montalcino (ITALY) **£90.00**
Anintense bouquet ofripe berries, vanilla,and spice leads to a rich palate of dark fruit, firm tannins, earthy hints, and a long, silky finish

Tignanello Antinori (ITALY) **£260.00**
Deep aromas of darkberries,sandalwood,and cedar meet a full body, polished tannins, bright acidity, and remarkable depth

AMARONE
ITALIAN RESTAURANT

Sparkling Wine & Champagne

NV Prosecco, Via Vai (ITALY) — 125ml Bottle
£8.95 £31.95
LivelyProsecco, fragrant with white flowers,with a delicate lemon and lime tang in the mouth

Prosecco Rosé Stelle d'Italia (ITALY) **£34.95**
DOC Millesimato Brut
A fresh, light sparklingrosé withvibrant red berry notes, hints of strawberry, a creamy mousse, and a crisp finish

NV Brut Tradition, Gobillard **£55.00**
Awonderful freshand fruitychampagnewith soft vibrant strawberry flavours

NV Special Cuvée, Bollinger (FRANCE) **£79.95**
Notesof toast and briocherising with the bubbles, the mouth rounded and satisfying with a fine thread of redcurrant

Cuvee Dom Perignon, Moet and Chandon (FRANCE) **£240.00**
Delicious Dom,a delicatebouquet of pastel flowers, a handful of candied fruits and a scattering of toast, hay and liquorice

Bottled Beer & Cider

Corona (330ml)	**£4.95**
Moretti (330ml)	**£4.75**
Peroni Gran Riserva (330ml)	**£5.95**
Peroni Libera (Alcohol Free)	**£4.95**
Magners (Cider - 500ml)	**£5.95**
Doom Bar ale (500ml)	**£5.95**
Old Mout Kiwi & Lime 500ml	**£5.95**

Draught Beer

Peroni **HalfPint £4.25** **Pint £ 7.50**

Soft Drinks

Aquapanna (stillwater) 50cl	**£4.55**
S. Pellegrino (sparkling water) 50cl	**£4.55**
San Pellegrino Limonata, lemon	**£3.85**
San Pellegrino Aranciata, orange	**£3.85**
Coca Cola / Diet coke / Coke Zero	**£3.85**
Fanta	**£3.85**
Sprite	**£3.85**
Appletiser	**£3.85**
Orange Juice	**£3.55**
Apple Juice	**£3.55**
Pineapple Juice	**£3.55**
Cranberry Juice	**£3.55**
J2O Apple & Raspberry	**£3.75**
J2O Orange & Passion fruit	**£3.75**
Soda, lemonade, tonic, slimline tonic, ginger ale, ginger beer, bitter lemon (200ml btls)	**£3.50**

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Aperitivi

APEROL SPRITZ	**£11.50**
NEGRONI	**£11.50**
CAMPARI SPRITZ	**£11.50**

Per Iniziare

OLIVE MARINATE (V) **£5.50**
Mixed marinated olives with herbs & olive oil

PANE FRESCO DELLA CASA (V) **£5.95**
Fresh homemade bread served with olive oil

PANE ALL'AGLIO - GARLIC PIZZA BREAD (V)

Plain	**£8.95**
With cheese	**£9.95**
With tomato	**£9.50**

ZUCCHINI FRITTI (V) **£7.50**
Crispy fried courgettes

ANTIPASTO ALL'ITALIANA **£15.95**
Selection of Italian cured meats & cheeses

Side Orders

TRUFFLE ANDPARMESANFRIES	**£6.95**
PATATINE FRITTE French fries	**£4.50**
INSALATAMISTA Mixed Salad	**£4.50**
POMODORO E CIPOLLA Tomato and onion salad	**£4.50**
VERDURE DEL GIORNO Vegetables of the day (ask server)	**£4.75**
SAUTÉED POTATOES	**£4.50**
ROCKET & PARMESAN SALAD	**£4.50**

Allergen Information

Due to the presence of nuts andgluten in our restaurant, there is a small possibility that traces of nuts & gluten may be found in any of our items.
(N) denotes dishes which contain nuts or traces of nuts.
(V) denotes dishes which are suitable for vegetarians.
For details of allergens please speak to a member of our team.
ALL PRICES ARE INCLUSIVE OF VAT

Antipasti

BRUSCHETTA CLASSICA (V) £8.95
Toasted sourdough with vine tomatoes, garlic, basil & olive oil

Bruschetta Funghi(V) £8.95
Toasted sourdough with garli butter mushrooms and parsley

INSALATA CAPRESE (V) £8.95
Vine tomatoes with buffalo mozzarella, fresh basil & balsamic glaze

BURRATA (V) £9.50
Fresh burrata with cherry tomatoes, basil pesto & olive oil

Gamberoni All'Aglio £12.95
King prawns cooked with white wine sauce,garlic, chilli ,butter and home made bread

Funghi Fritti (v) £8.95
Crispy breaded mushrooms served with garlic mayonnaise

CALAMARI PICCANTI £9.50
Crispy squid with chilli, lime & garlic mayonnaise

Cozze Alla Mediterranea £12.50
Fresh mussels cooked with garlic, chilli, white wine & tomato sauce, served with toasted bread

Pastas

Pappardelle Alla Bolognese £15.95
Slow-cooked beef ragù finished with Parmesan cheese

Spaghetti Alla Carbonara £15.95
Pancetta, egg yolk, black pepper & aged Parmesan

LINGUINE AI GAMBERONI £18.95
King prawns with courgette, garlic, chilli, white wine & cherry tomatoes

LINGUINE AI FRUTTI DI MARE £19.95
Prawns, mussels & squid in a garlic, chilli & tomato sauce

LASAGNA AL FORNO £16.95
Traditional layered pasta with beef ragù, béchamel & mozzarella

CANNELLONI (V) £16.95
Ricotta & spinach filled pasta baked in tomato sauce & mozzarella

TORTIGLIONI ALL'ARRABBIATA (V) £13.95
Spicy tomato sauce with garlic, chilli & parsley

Papparddelle Di Spinach (V) £17.95
Spinach Pesto ,garlic walnuts basil and Parmesan

Tortiglioni Gorgonzola £17.95
Creamy Gorgonzola sauce topped with walnuts and parsley

Pappardelle Con Pollo Fungi £16.95
Chicken and mushrooms in a creamy white wine sauce

Tortiglioni Al Forno £17.95
Chicken, mushrooms & roasted peppers in a creamy sauce, topped with mozzarella cheese

Ravioli Porcini Mushrooms £18.95
Handmade porcini mushroom-filled pasta in a creamy Parmesan sauce

Risottos

RISOTTO AL POLLO (V without Chiken) £15.95
Arborio rice cooked with garlic, chilli, butter parsley, vegetables of the day, chicken, white wine and Parmesan cheese

Risotto Truffle (V) £18.95
Arborio rice cooked with mushrooms truffle,butter and parmesan

RISOTTO AI FRUTTI DI MARE £19.95
Arborio rice in saffron sauce with sea bass, king prawns, squid, mussels, chilli, garlic, and parsley

Pizza

MARGHERITA (V) £13.95
Tomato, mozzarella and basil

PROSCIUTTO E FUNGHI £15.95
Tomato, mozzarella,Parma Ham and mushrooms

Mortadella Pistachio £17.95
Mozzarella Chesse,Mortadella Ham topped with pistachios and basil pesto

DIAVOLA £16.95
Tomato, mozzarella, spicy pepperoni & fresh chilli

Pepperoni £14.50
Tomato mozzarella & Spicy pepperoni

VEGETARIANA (V) £16.95
Tomato, mozzarella, mushrooms, courgettes & olives

NAPOLETANA £17.75
Tomato, mozzarella, tuna, anchovies, olives & red onion

POLLO PARMIGIANO £17.95
Tomato, mozzarella, roasted chicken, mushrooms & Parmesan shavings

Fruti Di Mare £19.95
Tomato, mozzarella, anchovies, king prawns, squid,mussels & chilli

AMARONE £18.95
Tomato, mozzarella, chicken, spicy salami, Parma Ham, Rocket & Parmesan shavings

CALZONE CARNE PICCANTE £18.95
Folded pizza with tomato, mozzarella, chicken, mushrooms and spicy pepperoni

Meats and Fish

Saltimbocca Alla Romana £21.50
Pork loin with sage and Parma ham, pan-fried and finished with red wine reduction, served with sautéed potatoes

BRANZINO £23.95
Pan-fried sea bass fillets with cherry tomatoes, garlic, chilli, and butter, served with sautéed potatoes and rocket

ANATRAARROSTO £22.95
Pan-fried duck breast with sun-dried prunes, spring onions, honey, pancetta, and cherry tomatoes, served with sautéed potatoes

SALMONE ALLA CHAMPAGNE £24.95
Oven-roasted salmon with king prawns in Champagne and saffron sauce, served with sautéed potatoes

POLLO VALDOSTANA £20.95
Chargrilled chicken breast, topped with cotto ham & mozzarella cheese, cooked in white wine and tomato sauce, served with sautéed potatoes

AGNELLO BRASATO £23.95
Slow-cooked lamb shank in red wine sauce, served with mashed potatoes and vegetables of the day

Vitello Crema E Funghi £24.95
Pan fried Veal with mushrooms in creamy sauce,served with sautéed potatoes

Grill

SIRLOIN 10oz **£27.95**
Chargrilled 10oz sirloin steak, served with mixed herb butter and a side of your choice

FILLET STEAK 8oz **£29.95**
Chargrilled 8oz fillet steak, served with mixed herb butter andaside ofyourchoice

Sauces To Accompany Your Steak

MUSHROOM	**£3.50**
PEPPERCORN	**£3.50**
DOLCELATTE SAUCE	**£3.50**

Cheff Recommentations

Stuffato Di Pesce **£27.95**
Fish stew with king prawns,squid,muscles sea bass,in white wine,tomato,chilli & garlic sauce.Served with toasted bread

Pasta E Bistecca **£31.95**
Sliced sirloin steak with Tortiglioni mushrooms,creamy white wine sauce ,rocket and Parmesan salad

Vegan - Vegetarian & Gluten Free Menu

Kids Meals

Ask Server

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