



À LA CARTE MENU

NIBBLES

<p>ITALIAN OLIVES [VG] £4.95 A colourful variety and texture of three superb olives, Nocellara from Sicily, Cerignola from Puglia and Gaeta from Lazio [V/GF]</p> <p>TRUFFLE & PECORINO MIXED NUTS [GF] £5.50</p> <p>SWEET CAPELA PEPPERS £6.50 Stuffed with feta and herbs [V/GF]</p>	<p>DOUGH BALLS £4.50 Garlic butter [V]</p> <p>BREAD BASKET £7.50 Focaccia, fougasse, grissini, piano and freshly baked Altamura bread, served with olive oil and balsamic</p>
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STARTERS

<p>MINISTRONE £6.95 Chunky vegetable soup with orzo and cavolo nero, served with toasted Altamura bread</p> <p>ARANCINI £7.50 Truffle and Parmesan</p>	<p>BRUSCHETTA AL POMODORO £5.50 Classic tomato and basil on toasted Altamura bread [VG]</p>
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ANTIPASTI, ITALIAN MEATS & CHEESES

3 FOR £13.50 | 5 FOR £20.50

<p>PROSCIUTTO DI PARMA £3.95 <i>Parma</i> Parma pigs are fed exclusively on a diet of grain and whey matured for at least 13 months.</p> <p>OSSOCOLLO £4.50 <i>Friuli Venezia Giulia</i> Aged for 4 months, Coppa fans will appreciate the charms of it's satisfying flavour, full of deep umami notes.</p> <p>SALAMI MILANO £4.50 <i>Lombardy</i> Aged for 6 weeks this is one of Italy's most popular cured meats. Prepared with lean pork, it has a mild rounded taste.</p> <p>SOPRESSA PUNTA DI COLTELLO £4.95 <i>Friuli Venezia Giulia</i> Aged for 4 months. A larger salami, made with spices and slivers of garlic soaked in the local sweet wine.</p> <p>TALEGGIO DOP £4.95 <i>Lombardy</i> 100% cow's milk cheese. Loved the world over for its perfumed orange rind and yielding texture. The gentle, aromatic flavour is fruity.</p>	<p>GORGONZOLA DOLCE DOP £4.50 <i>Bassi, Piedmont</i> 100% cow's milk cheese. Silky, sensuous and a mouthful is a moment of pure indulgence.</p> <p>BURRATA £5.95 <i>Puglia</i> Burrata mean 'buttered' in Italian, is a fresh cow's milk cheese, made from mozzarella and cream. The outer shell of the cheese is mozzarella and the inside is soft.</p> <p>PECORINO GRAN SARDO £4.50 <i>Cooperativa Allevatori Ovini, Sardinia</i> 100% sheep's milk cheese. A hard and compact cheese with scattered eyes, which becomes increasingly peppery as it matures.</p> <p>FONTINA £4.95 <i>Castello</i> 100% cow's milk cheese. Incredibly rich and creamy, the texture is semi hard and smooth.</p> <p>TUMA DLA PAJA £4.50 <i>Langa, Farigliano</i> 100% sheep's milk cheese. Once tasted, is appreciated for its delicate milky aroma and the subtle hint of hazelnuts.</p>
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ANTIPASTI DI MONTAGNA

A SELECTION OF OUR HOUSE FAVOURITE ITALIAN ARTISAN CURED MEATS, SALAMI & CHEESE £24.95
Prosciutto di parma, ossocollo, salami Milano sopreso punta di coltello, taleggio, gorgonzola, pecarino gran sardo, balsamic onions, Lombardi peppers, altamura sourdough bread, focaccia, grissini and pesto

MAIN DISHES

<p>SIRLOIN 225G £29.50 Dry aged on the bone for a minimum of 28 days, served with fries, pesto topped tomato and garlic butter</p> <p>MEATBALL PIZZAIOLA £13.50 A generous veal meatball, slowly braised in a pizzaiola tomato sauce and glazed under fontina cheese</p> <p>SICILIAN ROAST CHICKEN £14.50 Rosemary, lemon and polenta roast potatoes</p>	<p>AUBERGINE & HALLOUMI PARMIGIANA BAKE £12.95 Thickly sliced grilled aubergine and halloumi with a chunky tomato sauce [V]</p> <p>BAKED SARDINES £13.50 Citrus pickled fennel and rucicola salad</p> <p>RISOTTO NERO £14.95 Roasted scallops and squid seared in the pan served on a black squid ink risotto [GF]</p>
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PASTA

<p>LINGUINI ALLA CARBONARA £10.00 Pancetta, Parmesan, black pepper and cream</p> <p>SPAGHETTI ALLE VONGOLE £12.95 Clams, garlic, chilli, white wine and parsley</p> <p>PENNE CON ZUCCHINI E RICOTTA £10.00 Yellow and green courgettes, ricotta and basil pesto [V]</p>	<p>RAVIOLI OF PUMPKIN & SAGE £15.95 Beurre noisette, wild rucicola, Parmesan and pine nuts [V]</p> <p>RIGATONI CON SALSICCIA £10.00 Sausage, peperoncino and fennel</p>
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PIZZA

<p>MARINARA £10.50 Tomato and oregano [V]</p> <p>TOMATO & MOZZARELLA £12.00</p> <p>PEPPERONI & GUINDILLA CHILLI £13.00</p>	<p>ANCHOVIES, CAPERS, OLIVES & ONION £13.00</p> <p>PROSCIUTTO E FUNGI £13.50 Prosciutto and mushroom</p>
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SALADS

<p>CANNIZARO HOUSE SALAD £10.95 Baby kale, edamame beans, quinoa and alfalfa sprouts [VG/GF]</p> <p>CAPRESE SALAD £8.50 £14.50 San Marzano tomatoes, buffalo mozzarella and aged balsamic [GF]</p>	<p>CLASSIC CAESAR SALAD £10.95 Romaine lettuce, croutons, Parmesan and Caesar dressing</p> <p>SALAD ADD-ONS</p> <p>Chicken £3.00 Sardines £4.00 Halloumi £2.50</p>
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SIDES

<p>FRIES £4.00</p> <p>PARMESAN & TRUFFLE FRIES £4.00</p> <p>ZUCCHINI FRITTI £4.00 Deep fried shoestring courgettes</p> <p>HOUSE SALAD [V/GF] £4.00</p>	<p>SPINACH £4.00 With olive oil and lemon [VG/GF]</p> <p>CARROTS £4.00 Steamed with caper berries [V/GF]</p>
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'BURNT CHIPS' £2.50

We are delighted to be in partnership with 'The Burnt Chef Project', challenging mental health stigma within the hospitality sector. By ordering these (invisible) burnt chips, you will be donating to an incredibly worthwhile cause, helping us to raise awareness and reinvest money into mental health training and resources across our industry.



DESSERTS

<p>PANNA COTTA £6.95 Figs poached in honey and marsala [GF]</p> <p>TARTUFFE DI CIOCCOLATO £6.95 Chocolate truffle cake served with crème fraîche [V/GF]</p> <p>TIRAMISU £6.95 Layers of mascarpone, coffee and sponge finished with cocoa powder. A real Italian classic!</p>	<p>AFFOGATO £4.50 Vanilla ice cream and a shot of espresso poured over [V/GF]</p> <p>ICE CREAM & SORBET [V/GF] per scoop £2.50</p> <p>THE CHEESE PLATE £8.95 A selection of Italian cheese, served with biscuits and chutney</p>
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For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill. [VG] = Vegan, [GF] = Gluten Free, [V] = Vegetarian.



For further information on allergens please scan here.

HOTELDUVIN.com