



À LA CARTE MENU

NIBBLES

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

STARTERS

MINISTRONE Chunky vegetable soup with orzo and cavolo nero, served with toasted Altamura bread	£6.95	BRUSCHETTA AL POMODORO Classic tomato and basil on toasted Altamura bread [VGI]	£7.50
ARANCINI Truffle and Parmesan	£7.50	CAPRESE SALAD San Marzano tomatoes, buffalo mozzarella and aged balsamic [GF]	£8.50

ANTIPASTI, ITALIAN MEATS & CHEESES

3 FOR £13.50 | 5 FOR £20.50 | Choice of 2

PROSCIUTTO DI PARMA <i>Parma</i> Parma pigs are fed exclusively on a diet of grain and whey matured for at least 13 months [NGI]	£3.95	GORGONZOLA DOLCE DOP <i>Bassi, Piedmont</i> 100% cow's milk cheese. Silky, sensuous and a mouthful is a moment of pure indulgence [NGI]	£4.50
OSSOCOLLO <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 [NGI]	£4.50	BURRATA <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 [NGI]	£5.95
SALAMI MILANO <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 [NGI]	£4.50	PECORINO GRAN SARDO <i>Cooperativa Allevatori Orvini, Sardinia</i> 100% sheep's milk cheese. A hard and compact cheese with scattered eyes, which becomes increasingly peppery as it matures [NGI]	£4.50
SOPRESSA PUNTA DI COLTELLO <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 [NGI]	£4.95	FONTINA <i>Castello</i> 100% cow's milk cheese. Incredibly rich and creamy, the texture is semi hard and smooth [NGI]	£4.95
TALEGGIO DOP <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 [NGI]	£4.95	TUMADLA PAJA <i>Langa, Farigliano</i> 100% sheep's milk cheese. Once tasted, is appreciated for its delicate milky aroma and the subtle hint of hazelnuts [NGI]	£4.50

ANTIPASTI DI MONTAGNA*

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

MAIN DISHES

SIRLOIN 225G Dry aged on the bone for a minimum of 28 days, served with fries, pesto topped tomato and garlic butter [NGI] <input type="radio"/> £12.50 Supplement	£29.50	AUBERGINE & HALLOUMI PARMIGIANA BAKE Thickly sliced grilled aubergine and halloumi with a chunky tomato sauce [VGIA]	£12.95
MEATBALL PIZZAIOLA A generous veal meatball, slowly braised in a pizzaiola tomato sauce and glazed under fontina cheese	£14.95	CATCH OF THE DAY Citrus pickled fennel and ruccola salad	£14.95
SICILIAN ROAST CHICKEN Rosemary, lemon and polenta roast potatoes	£15.95	RISOTTO NERO Roasted scallops and squid seared in the pan served on a black squid ink risotto [NGI]	£16.95
		SICILIAN CAPONATA A warm stew with aubergines, tomatoes and capers, topped with baked ricotta [VGIA/NGCI]	£7.95 £12.95

PASTA

LINGUINI ALLA CARBONARA Pancetta, Parmesan, black pepper and cream	£13.50	RAVIOLI OF PUMPKIN & SAGE Beurre noisette, wild ruccola, Parmesan and pine nuts [V]	£15.95
SPAGHETTI ALLE VONGOLE Clams, garlic, chilli, white wine and parsley	£14.50	RIGATONI CON SALSICCIA Sausage, peperoncino and fennel	£13.95
FUNGI PAPPARDELLE Porcini mushrooms and tarragon cream sauce [VGIA]	£12.95	SPAGHETTI A LA PUTTANESCA Rich tomato sauce, olives, capers and basil [VGIA]	£12.95

PIZZA

MARINARA Tomato and oregano [V]	£10.50	ANCHOVIES, CAPERS, OLIVES & ONION	£12.95
TOMATO & MOZZARELLA	£11.95	PROSCIUTTO E FUNGI Prosciutto and mushroom	£13.50
PEPPERONI & GUINDILLA CHILLI	£12.95		

SALADS

CANNIZARO HOUSE SALAD Baby kale, edamame beans, quinoa and alfalfa sprouts [VGI/NGI]	£10.95	SALAD ADD-ONS Chicken £3.00 Sardines £4.00 Halloumi £2.50 <input type="radio"/> 1 topping included
CLASSIC CAESAR SALAD Romaine lettuce, croutons, Parmesan and Caesar dressing	£10.95	

SIDES*

FRIES	£3.95	SPINACH With olive oil and lemon [VGI/NGI]	£3.95
PARMESAN & TRUFFLE FRIES	£4.95	CARROTS Steamed with caper berries [V/NGI]	£3.95
ZUCCHINI FRITTI Deep fried shoestring courgettes	£4.50		
HOUSE SALAD [V/NGI]	£3.95		

'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.



THE BURNT CHEF PROJECT

DESSERTS

PANNA COTTA Figs poached in honey and marsala [NGI]	£6.95	AFFOGATO Vanilla ice cream and a shot of espresso poured over [V/NGI]	£4.50
TARTUFFE DI CIOCCOLATO Chocolate truffle cake with crème fraîche [V/NGI]	£6.95	ICE CREAM & SORBET [V/NGI]	per scoop £2.50
TIRAMISU Layers of mascarpone, coffee and sponge finished with cocoa powder. A real Italian classic!	£6.95	THE CHEESE PLATE A selection of Italian cheese, served with biscuits and chutney <input type="radio"/> £2.00 Supplement	£8.95

Supplement for dinner inclusive guests | * Not included for dinner inclusive guests

Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on the package) from the Nibbles/Starters and/or Desserts and Mains/Pasta/Pizza/Salads menu options. Supplements apply to some dishes, as indicated above.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [NGI] = Does not include any gluten containing ingredients. [NGIA] = Alternative available that does not include any gluten containing ingredients. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. [VA] = Vegetarian alternative available. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill.



For further information on allergens please scan here.

HOTELDUVIN.com