



À LA CARTE MENU

NIBBLES

ITALIAN OLIVES <small>(177kcal)</small> 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 <small>(215kcal)</small> Garlic butter [V]	£5.50
SWEET CAPLA PEPPERS <small>(271kcal)</small> Stuffed with feta and herbs [V/NGI]	£6.50	BREAD BASKET <small>(502kcal)</small> Focaccia, grissini, piano and freshly baked Altamura bread, served with olive oil and balsamic	£7.50

STARTERS

MINISTRONE <small>(201kcal)</small> Chunky vegetable soup with orzo and cavolo nero, served with toasted Altamura bread	£6.95	BRUSCHETTA AL POMODORO <small>(536kcal)</small> Classic tomato and basil on toasted Altamura bread [VGI]	£7.50
ARANCINI <small>(302kcal)</small> Truffle and Parmesan	£7.50	CAPRESE SALAD <small>(474kcal)</small> San Marzano tomatoes, buffalo mozzarella and aged balsamic [GF]	£8.50

ANTIPASTI DI MONTAGNA*

A SELECTION OF OUR HOUSE FAVOURITE ITALIAN ARTISAN CURED MEATS, SALAMI & CHEESE (1,642kcal) £24.95
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

ANTIPASTI, ITALIAN MEATS & CHEESES

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

PROSCIUTTO DI PARMA <small>(133kcal)</small> Parma Parma pigs are fed exclusively on a diet of grain and whey matured for at least 13 months [NGI]	£3.95	GORGONZOLA DOLCE DOP <small>(182kcal)</small> Bassi, Piedmont 100% cow's milk cheese. Silky, sensuous and a mouthful is a moment of pure indulgence [NGI]	£4.50
OSSOCOLLO <small>(167kcal)</small> Friuli Venezia Giulia Aged for 4 months, Coppa fans will appreciate the charms of it's satisfying flavour, full of deep umami notes [NGI]	£4.50	BURRATA <small>(316kcal)</small> Puglia 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 <small>(164kcal)</small> Lombardy 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 <small>(291kcal)</small> Cooperativa Allevatori Ovini, Sardinia 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 <small>(228kcal)</small> Friuli Venezia Giulia Aged for 4 months. A larger salami, made with spices and slivers of garlic soaked in the local sweet wine [NGI]	£4.95	FONTINA <small>(280kcal)</small> Castello 100% cow's milk cheese. Incredibly rich and creamy, the texture is semi hard and smooth [NGI]	£4.95
TALEGGIO DOP <small>(316kcal)</small> Lombardy 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	TUMA DLA PAJA <small>(189kcal)</small> Langa, Farigliano 100% sheep's milk cheese. Once tasted, is appreciated for its delicate milky aroma and the subtle hint of hazelnuts [NGI]	£4.50

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.

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. Calorie calculations are as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories is 2,000 for women and 2,500 for men. 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.

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MAIN DISHES

SIRLOIN 225G <small>(838kcal)</small> 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 PARMIGLIANA BAKE <small>(489kcal)</small> Thickly sliced grilled aubergine and halloumi with a chunky tomato sauce [VGIA]	£12.95
MEATBALL PIZZAIOLA <small>(523kcal)</small> A generous veal meatball, slowly braised in a pizzaiola tomato sauce and glazed under fontina cheese	£14.95	RISOTTO NERO <small>(608kcal)</small> Roasted scallops and squid seared in the pan served on a black squid ink risotto [NGI]	£16.95
SICILIAN ROAST CHICKEN <small>(1,012kcal)</small> Rosemary, lemon and polenta roast potatoes	£15.95	SICILIAN CAPONATA <small>(348/612kcal)</small> A warm stew with aubergines, tomatoes and capers, topped with baked ricotta [VGIA/NGCI]	£7.95 £12.95
CATCH OF THE DAY <small>(343kcal)</small> Citrus pickled fennel and rucicola salad	£17.95		

PASTA

LINGUINI ALLA CARBONARA <small>(1,045kcal)</small> Pancetta, Parmesan, black pepper and cream	£13.50	RAVIOLI OF PUMPKIN & SAGE <small>(835kcal)</small> Beurre noisette, wild rucicola, Parmesan and pine nuts [V]	£15.95
SPAGHETTI ALLE VONGOLE <small>(481kcal)</small> Clams, garlic, chilli, white wine and parsley	£14.50	RIGATONI CON SALSICCLA <small>(657kcal)</small> Sausage, peperoncino and fennel	£13.95
FUNGI PAPPARDELLE <small>(367kcal)</small> Porcini mushrooms and tarragon cream sauce [VGIA]	£12.95	SPAGHETTIA LA PUTTANESCA <small>(401kcal)</small> Rich tomato sauce, olives, capers and basil [VGIA]	£12.95

PIZZA

MARINARA <small>(782kcal)</small> Tomato and oregano [V]	£10.50	CANNIZARO HOUSE SALAD <small>(284kcal)</small> Baby kale, edamame beans, quinoa and alfalfa sprouts [VGI/NGI]	£10.95
TOMATO & MOZZARELLA <small>(1,069kcal)</small>	£11.95	CLASSIC CAESAR SALAD <small>(427kcal)</small> Romaine lettuce, croutons, Parmesan and Caesar dressing	£10.95
PEPPERONI & GUINDILLA CHILLI <small>(1,180kcal)</small>	£12.95	SALAD ADD-ONS Chicken <small>(117kcal)</small> £3.00 Sardines <small>(193kcal)</small> £4.00 Halloumi <small>(206kcal)</small> £2.50	
ANCHOVIES, CAPERS, OLIVES & ONION <small>(1,123kcal)</small>	£12.95	<input type="radio"/> 1 topping included	
PROSCIUTTO E FUNGI <small>(1,190kcal)</small> Prosciutto and mushroom	£13.50		

SIDES*

FRIES <small>(450kcal)</small>	£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.	
PARMESAN & TRUFFLE FRIES <small>(541kcal)</small>	£4.95	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.	
ZUCCHINI FRITTI <small>(386kcal)</small> Deep fried shoestring courgettes	£4.50		
HOUSE SALAD <small>(150kcal)</small> [V/NGI]	£3.95		
SPINACH <small>(137kcal)</small> With olive oil and lemon [VGI/NGI]	£3.95		
CARROTS <small>(112kcal)</small> Steamed with caper berries [V/NGI]	£3.95		

DESSERTS

PANNA COTTA <small>(491kcal)</small> Figs poached in honey and marsala [NGI]	£6.95	AFFOGATO <small>(74kcal)</small> Vanilla ice cream and a shot of espresso poured over [V/NGI]	£4.50
TARTUFFE DI CIOCCOLATO <small>(508kcal)</small> Chocolate truffle cake with crème fraîche [V/NGI]	£6.95	ICE CREAM & SORBET <small>(52kcal)</small> [V/NGI] per scoop	£2.50
TIRAMISU <small>(473kcal)</small> Layers of mascarpone, coffee and sponge finished with cocoa powder. A real Italian classic!	£6.95	THE CHEESE PLATE <small>(606kcal)</small> A selection of Italian cheese, served with biscuits and chutney <input type="radio"/> £2.00 Supplement	£8.95