



À LA CARTE MENU

NIBBLES

ITALIAN OLIVES <small>(177kcal)</small>	£4.95	TRUFFLE & PECORINO MIXED NUTS <small>(453kcal)</small>	£5.50
A colourful variety and texture of three superb olives, Nocellara from Sicily, Cerignola from Puglia and Gaeta from Lazio [VGI/NGI]			
SWEET CAPLA PEPPERS <small>(271kcal)</small>	£6.50	BREAD BASKET <small>(502kcal)</small>	£7.50
Stuffed with feta and herbs [V/NGI]			

STARTERS

MINISTRONE <small>(201kcal)</small>	£7.95	BRUSCHETTA AL POMODORO <small>(536kcal)</small>	£8.95
Chunky vegetable soup with orzo and cavolo nero, served with toasted Altamura bread [V]			
ARANCINI <small>(302kcal)</small>	£7.50	TIGER PRAWNS <small>(576kcal)</small>	£12.95
Truffle and Parmesan			
		OCTOPUS CARPACCIO <small>(48kcal)</small>	£9.95
		Pink grapefruit, rucicola and caperberries	

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 and pesto

ANTIPASTI, ITALIAN MEATS & CHEESES

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

PROSCIUTTO DI PARMA <small>(133kcal)</small>	£3.95	GORGONZOLA DOLCE DOP <small>(182kcal)</small>	£4.50
Parma Parma pigs are fed exclusively on a diet of grain and whey matured for at least 13 months [NGI]			
OSSOCOLLO <small>(167kcal)</small>	£4.50	BURRATA <small>(316kcal)</small>	£5.95
Friuli Venezia Giulia Aged for 4 months, Coppa fans will appreciate the charms of it's satisfying flavour, full of deep umami notes [NGI]			
SALAMI MILANO <small>(164kcal)</small>	£4.50	PECORINO GRAN SARDO <small>(291kcal)</small>	£4.50
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]			
SOPRESSA PUNTA DI COLTELLO <small>(228kcal)</small>	£4.95	FONTINA <small>(280kcal)</small>	£4.95
Friuli Venezia Giulia Aged for 4 months. A larger salami, made with spices and slivers of garlic soaked in the local sweet wine [NGI]			
TALEGGIO DOP <small>(316kcal)</small>	£4.95	TUMA DLA PAJA <small>(189kcal)</small>	£4.50
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]			

Supplement for dinner inclusive guests

Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Entrées and/or Desserts and Plats Principaux, with a side dish or sauce. 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 for adults is around 2,000 a day. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



For further information on allergens please scan here.

HOTELDUVIN.com

MAIN DISHES

SIRLOIN STEAK 250G <small>(838kcal)</small>	£36.95	AUBERGINE & HALLOUMI PARMIGLIANA BAKE <small>(489kcal)</small>	£13.95
50 day aged grain fed beef, served with pommes frites and bearnaise sauce			
<input type="radio"/> £12.50 Supplement			
OSSO BUCCO <small>(714kcal)</small>	£23.95	RISOTTO NERO <small>(608kcal)</small>	£16.95
Braised rose veal shanks, garnished with gremolata and served with risotto alla Milanese			
MEATBALL PIZZAIOLA <small>(523kcal)</small>	£15.95	SOLE MEUNIÈRE <small>(553kcal)</small>	£28.95
A generous veal meatball, slowly braised in a pizzaiola tomato sauce and glazed under fontina cheese			
SICILIAN ROAST CHICKEN <small>(1,012kcal)</small>	£15.95	FRITO MISTO <small>(598kcal)</small>	£18.95
Rosemary, lemon and polenta roast potatoes			

PASTA

LINGUINI ALLA CARBONARA <small>(1,045kcal)</small>	£14.50	MARINARA <small>(782kcal)</small>	£10.50
Pancetta, Parmesan, black pepper and cream			
SPAGHETTI ALLE VONGOLE <small>(481kcal)</small>	£16.95	TOMATO & MOZZARELLA <small>(1,069kcal)</small> [V]	£12.95
Clams, garlic, chilli, white wine and parsley			
RIGATONI CON SALSICCIA <small>(657kcal)</small>	£14.50	PEPPERONI & GUINDILLA CHILLI <small>(1,180kcal)</small>	£14.95
Sausage, peperoncino and fennel			
FUNGI PAPPARDELLE <small>(367kcal)</small>	£12.95	ANCHOVIES, CAPERS, OLIVES & ONION <small>(1,123kcal)</small>	£13.50
Porcini mushrooms and tarragon cream sauce [VGIA]			
SPAGHETTI PUTTANESCA <small>(401kcal)</small>	£13.50	POLLO <small>(1,094kcal)</small>	£14.95
Rich tomato sauce, olives, capers, garlic and anchovies [VGIA]			

SALADS

CANNIZARO HOUSE SALAD <small>(284kcal)</small>	£10.95	POACHED PEAR, WALNUT & GORGONZOLA SALAD <small>(743kcal)</small>	£8.50 £14.50
Baby kale, edamame beans, quinoa and alfalfa sprouts [V/NGI]			
CAPRESE SALAD <small>(474/616kcal)</small> [V/NGI]	£8.50 £14.50	Watercress, radicchio di Treviso, rucicola and dandelion leaves, honey mustard dressing [V]	
San Marzano tomatoes, buffalo mozzarella and aged balsamic			
CLASSIC CAESAR SALAD <small>(427/641kcal)</small>	£7.95 £11.95	SALAD ADD-ONS	
Romaine lettuce, croutons, Parmesan and Caesar dressing			
<input type="radio"/> 1 topping included			

SIDES

FRIES <small>(450kcal)</small> [V]	£3.95	GORGONZOLA <small>(254kcal)</small>	
PARMESAN & TRUFFLE FRIES <small>(541kcal)</small> [V]	£4.95	PORCINI MUSHROOM <small>(77kcal)</small>	
ZUCCHINI FRITTI <small>(386kcal)</small>	£4.50	GARLIC BUTTER <small>(422kcal)</small>	
Deep fried shoestring courgettes [V]			
SPINACH <small>(137kcal)</small>	£3.95	SALSA VERDE <small>(133kcal)</small>	
With olive oil and lemon [V]			
CARROTS <small>(112kcal)</small>	£3.95	PIZZAIOLA TOMATO <small>(79kcal)</small>	
Steamed with caperberries [V]			

SAUCES £2.50 each

'BURNT CHIPS' £2.50

In partnership with 'The Burnt Chef Project', challenging mental health stigma within the hospitality sector.

By donating an order of burnt chips, you will be supporting a worthwhile cause.



THE BURNT CHEF PROJECT

DESSERTS

PANNA COTTA <small>(491kcal)</small>	£8.95	AFFOGATO <small>(74kcal)</small>	£4.50
Figs poached in honey and marsala			
TARTUFFE DI CIOCCOLATO <small>(508kcal)</small>	£8.95	ICE CREAM & SORBET <small>(52kcal)</small> [V/NGI]	per scoop £2.75
Chocolate truffle cake with crème fraîche [V]			
TIRAMISU <small>(473kcal)</small>	£8.95	THE CHEESE PLATE <small>(606kcal)</small>	£8.95
Layers of mascarpone, coffee and sponge finished with cocoa powder. A real Italian classic! [V]			
A selection of Italian cheese, served with biscuits and chutney			
<input type="radio"/> £2.00 Supplement			