

## À LA CARTE MENU

### CICCHETTI E PANE

**ITALIAN OLIVES** (177kcal) £5.95

A colourful variety and texture of three superb olives, Nocellara from Sicily, Cerignola from Puglia and Gaeta from Lazio [VGI/NGI]

**TRUFFLE & PECORINO MIXED NUTS** (453kcal) £5.95

A delicious selection of cashews, almonds, macadamia, pistachio and pecans, covered in a truffle and pecorino seasoning [NGI]

**FRIED TRUFFLE GNOCCHI** (288kcal) £8.95

Stuffed with ricotta and truffle, served with porcini mushroom sauce [V]

**BRUSCHETTA AL POMODORO** (536kcal) £8.95

Classic tomato and basil on toasted Altamura bread [VGI]

**MARINARA** (782kcal) £7.95

Pizza base with tomato and oregano [V]

**FOCCACIA** (502kcal) £7.50

Freshly baked, served with garlic butter and marinara sauce [V]

**GARLIC BREAD** (763kcal) £7.95

Pizza base with garlic butter

### ANTIPASTI

**MINISTRONE** (201kcal) £9.95

Chunky vegetable soup with orzo and cavolo nero, served with toasted Altamura bread [V]

**ARANCINI** (302kcal) £9.50

Truffle and Parmesan

**CAPRESE SALAD** (474kcal) £9.95

San Marzano tomatoes, buffalo mozzarella and aged balsamic [V/NGI]

**BRESAOLA** (344kcal) £8.95

Fine slices of lean tender cut cured beef, rucola, Parmesan shavings, Parmesan and truffle dressing

**CLASSIC CAESAR SALAD** (427/641kcal) £7.95 | £11.95

Romaine lettuce, croutons, Parmesan and Caesar dressing

**FRITTO MISTO** (299) £9.95

Fried squid, tiger prawns, mullet and anchovies  £2.00 Supplement

**TIGER PRAWNS** (576kcal) £12.95

Garlic butter and aioli dip [NGI]  £5.00 Supplement

**ANTIPASTI DI MONTAGNA** (821kcal) £14.50

Prosciutto di Parma, Ossocollo, salami Milano, Sopressa Punta di Coltello, Taleggio, Gorgonzola, pecorino Gran Sardo, balsamic onions, Lombardi peppers, Altamura bread, focaccia, grissini and pesto. Price per person, for a minimum of two people sharing.

£4.50 Supplement

### PASTA

**LINGUINI ALLA CARBONARA** (1,045kcal) £15.50

Pancetta, Parmesan, black pepper and cream

**TORTELLINI DI SPINACIE RICOTTA** (739kcal) £15.95

Roasted walnuts, Parmesan and baby spinach [V]

**RIGATONI CON SALSICCIA** (657kcal) £15.50

Sausage, peperoncino and fennel

**SPAGHETTI ALLE VONGOLE** (481kcal) £16.95

Clams, garlic, chilli, white wine and parsley

**SPAGHETTI MEATBALLS** (740kcal) £15.50

Beef and pork meatballs in a rich tomato marinara sauce

### PIZZA

**MARGARITA** (1,069kcal) £12.95

Classic tomato marinara base with mozzarella [V]

**CARCIOFI** (1,217kcal) £14.95

Grilled artichokes, tomato, green olives, mozzarella, Taleggio and pecorino [V]

**ANCHOVIES, CAPERS, OLIVES & ONION** (1,123kcal) £13.50

**PEPPERONI & GUINDILLA CHILLI** (1,180kcal) £14.95

**PROSCIUTTO E FUNGI** (1,190kcal) £14.50

Prosciutto and mushroom

**PORCHETTA BIANCA** (1,605kcal) £16.95

Slow-roasted pork belly with rosemary, mozzarella, mascarpone, white truffle oil and pecorino

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 13.5% will be added to your bill.



For further information on allergens please scan here.

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## THE ORANGERY

### PRIMI

**SIRLOIN STEAK 250G** (838kcal) £36.95

50 day aged grain fed beef, served with confit pesto tomato and fries  £21.00 Supplement

**OSSO BUCCO** (714kcal) £34.95

Braised rose veal shanks, garnished with gremolata and served with risotto alla Milanese  £13.00 Supplement

**MEATBALL PIZZAIOLA** (523kcal) £23.95

A generous veal meatball, slowly braised in a pizzaiola tomato sauce and glazed under fontina cheese

**RISOTTO NERO** (608kcal) £17.95

Roasted scallops and squid seared in the pan served on a black squid ink risotto

**AUBERGINE & HALLOUMI PARMIGLIANA BAKE** (489kcal) £14.95

Thickly sliced grilled aubergine and halloumi with a chunky tomato sauce [VGI]

**SICILIAN ROAST CHICKEN** (1,012kcal) £16.50

Rosemary, lemon and polenta roast potatoes [NGI]

**BAKED SARDINES** (391kcal) £14.95

Citrus pickled fennel and rucola salad

**SOLE MEUNIÈRE** (553kcal) £32.95

Lemon sole lightly pan-fried with caper and parsley butter [NGI]  £17.00 Supplement

**FRITTO MISTO** (598kcal) £18.95

Fried squid, tiger prawns, mullet and anchovies, served with rucola and Parmesan salad  £3.00 Supplement

**CANNIZARO HOUSE SALAD** (284kcal) £11.50

Baby kale, edamame beans, quinoa and alfalfa sprouts [V/NGI] Add: Chicken (117kcal) £3.00 | Smoked mackerel (193kcal) £3.00

Halloumi (206kcal) £3.00 [V]  1 topping included

### SALCE £3.00

**GORGONZOLA** (254kcal)

**PORCINI MUSHROOM** (77kcal)

**GARLIC BUTTER** (422kcal)

**SALSA VERDE** (133kcal)

**PIZZAIOLA TOMATO** (79kcal)

### CONTORNI

**FRIES** (450kcal) [V] £4.50

**PARMESAN & TRUFFLE FRIES** (541kcal) [V] £4.95

**ZUCCHINI FRITTI** (386kcal) £4.95

Deep fried shoestring courgettes [V]

**SPINACH** (137kcal) £4.50

With olive oil and lemon [V]

**CARROTS** (112kcal) £4.50

Steamed with caperberries [V]

**RUCCOLA & PARMESAN SALAD** (150kcal) £4.50

Balsamic dressing [V/NGI]

### DOLCE

**PANNA COTTA** (491kcal) £8.95

Sweet set cream, served with figs poached in honey and Marsala

**TIRAMISU** (473kcal) £10.95

Layers of mascarpone, coffee and sponge finished with cocoa powder. A real Italian classic! [V]

**TARTUFFE DI CIOCCOLATO** (508kcal) £9.95

Chocolate truffle cake with crème fraîche [V]

**AFFOGATO** (74kcal) £4.50

Vanilla ice cream and a shot of espresso poured over [V]

**ICE CREAM & SORBET** (52kcal) [V/NGI] per scoop £2.75

### PIATTO DI FORMAGGI

A selection of Italian cheese served with biscuits and chutneys, including Gorgonzola, Taleggio, fontina and pecorino (606kcal) £9.50

£2.00 Supplement

Supplement for dinner inclusive guests

Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Cicchetti e Pane or Antipasti and/or Dolce and Pasta, Pizza or Primi, with a side dish or sauce. Supplements apply to some dishes, as indicated.



## THE ORANGERY WINE LIST

*Wine; the very lifeblood of our Hotel. You will find us passionate, but not pretentious; excited, but not elitist.*

*We are here to help you explore, discover, or simply enjoy your favourites. Our expert in-house wine ambassadors and bar teams can draw from a cellar with an extensive mix of wines from around the world, from traditional quality Bordeaux and Burgundy through to trendy wines from the New World. It promises something for everyone ~ from a simplified selection of quaffable wines by the glass, to sophisticated and complex varieties from leading wine makers from every continent.*

*How you enjoy wine at Hotel du Vin Cannizaro House is up to you. From a perfectly chilled crisp Chablis with friends in the bar through to our own label Malbec with a steak in The Orangery. By joining us for an informal yet informative wine tasting with our sommeliers and wine ambassadors; or perhaps one of our fabulous wine dinners, co-hosted by some of the world's greatest producers.*



## THE ORANGERY WINE MAP

*Whilst we have a range of wines from around the world available as part of our extensive list, we have a selection of wines we are immensely proud of, from across the many of the notable wine appellations in France.*

*Here you will find an overview of each of the regions and the wines currently featured within this list:*

### CHAMPAGNE

*\* Cuvée Hotel du Vin, Lombard  
\* Lanson Père et Fils  
\* Lanson Rosé  
Lombard, Blanc de Noir, Brut Nature, Grand Cru, Verzenay  
Lanson, Blanc de Blancs  
Laurent-Perrier Vintage  
Grand Siècle By Laurent-Perrier*

### CHABLIS

*Chablis 1ER Cru, Vaillons, Olivier Tricon*

### ALSACE

*Riesling, Trimbach, Ribeauvillé  
Dry Riesling, Donnhoff Qba, Nabe  
Gewurztraminer, Classic, Hugel*

### LOIRE VALLEY REGIONS

*\* Muscadet, Sèvre-et-Maine sur Lie La Brétèche, Jérémie Huchet  
Vouvray, Marc Bredif  
Pouilly-Fumé, Villa Paulus, Domaine Masson-Blondelet  
Sancerre, 'Le Pierrier', Domaine Thomas*

### BURGUNDY

*Meursault, Bouchard Père & Fils  
Maranges 1er Cru, La Fuisse  
Puligny Montrachet, Domaine Pernot Belicard  
Chassagne-Montrachet, Thomas Morey, Rouge Vieilles Vignes  
Gevey-Chambertin, Joseph Droubin*

### BEAUJOLAIS

*\* Chenas, Château Belleverne*

### BORDEAUX

*\* Bordeaux Supérieur 'Tradition' Château Penin  
Bordeaux Supérieur, Château de Cazenove  
Saint-Émilion Grand Cru, Château Tour Baladoz  
Château Talbot, Grand Cru Classé Saint-Julien  
Margaux, Château Tayac  
Pomerol, Château Mazeyres*

### RHÔNE VALLEY REGIONS

*Condrieu, La Petite Côte, Yves Cuilleron  
Chateaufort du Pape, Domaine Chante Cigale  
Côte Rôtie, Guigal, Brune et Blonde*

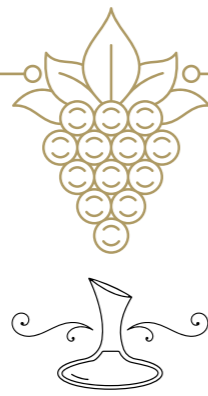
### SOUTH OF FRANCE

*\* Maison Blanc, Rouge & Rosé by Anciens Temps, Vin de France  
\* Viognier, Les Iles Blanches, Cellier des Chartreux, IGP Gard*

### PROVENCE

*\* Côtes de Provence, Château Gairoird Rosé*

*\* This symbol shows wines that are available by the glass.*



### TO DECANT OR NOT TO DECANT?

The question of 'should wine always be decanted' is regularly asked by our guests. Before we can answer this let us look at the two main reasons why we decant wine. Firstly, to oxidate the wine through the transfer of wine from the bottle to the decanter, and the increased surface area of the wine to air contact in the decanter. This oxidation helps to soften the acidity in the wine and makes the wine 'smoother' and more enjoyable to drink. Secondly, the process of decanting helps to remove any sediment from the wine. However, does this mean that all wines should be decanted, and the answer is no!

Styles of wine that get the most benefit from being decanted are those either with high levels of sediment or bigger more full-bodied reds such as Barolo from Italy and Cabernet based wines. These styles of wine are full bodied and high in tannins, the decanting process therefore helps to make these wines softer and more enjoyable to drink. Other wines, for instance most whites and lighter reds such as Pinot Noir, tend not to benefit from the decanting process and may even deteriorate from being decanted. However, ultimately the choice of whether you wish to have your wine decanted or not is yours, we will just recommend the wines that benefit most from the decantation process.

### THE ORANGERY WINE LIST

#### CHAMPAGNE & SPARKLING WINE

	glass 125ml	bottle 750ml
<b>EINS, ZWEI, ZERO, RIESLING</b> Leitz, Germany [Alcohol-Free]	£4.95	£27.95
<b>PROSECCO, EXTRA DRY NV</b> Fiol, Veneto, Italy	£7.95	£39.95
<b>HENNERS BRUT NV</b> East Sussex, England	£11.95	£67.95
<b>CUVÉE HOTEL DU VIN</b> Lombard, France	£11.95	£69.95
<b>LANSON PÈRE ET FILS</b> France	£12.95	£74.95
<b>LANSON ROSÉ</b> France	£14.50	£84.95

#### WHITE WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<b>MAISON BLANC</b> Anciens Temps, Vin de France	£6.50	£8.95	£16.95	£24.95
<b>MUSCADET</b> Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£7.50	£9.95	£19.50	£27.95
<b>RIESLING</b> Hills & Valleys, Pikes, Clare Valley, South Australia	£7.95	£10.50	£20.50	£29.95
<b>VIOGNIER</b> Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	£8.95	£12.50	£23.95	£34.95
<b>VERDEJO</b> Elias Mora, Rueda, Spain	£9.50	£12.95	£24.50	£35.95
<b>PINOT GRIGIO</b> Puiatti, Friuli-Venezia Giulia, Italy	£9.95	£13.50	£25.50	£36.95
<b>SAUVIGNON BLANC</b> Crowded House, Marlborough, New Zealand	£10.50	£13.95	£27.50	£39.95
<b>CHARDONNAY</b> Kendall Jackson, Vintners Reserve, California, USA	£13.50	£18.50	£34.95	£49.95

#### ROSÉ WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<b>MAISON ROSÉ</b> Anciens Temps, Vin de France	£6.50	£8.95	£16.95	£24.95
<b>ROSÉ SAUVAGE BY HOTEL DU VIN</b> Clare Valley, South Australia	£8.95	£12.50	£23.95	£34.95
<b>CÔTES DE PROVENCE</b> Château Gairoird Rosé, France [Organic]	£10.50	£13.95	£27.50	£39.95



### OLD WORLD vs NEW WORLD

Terms used frequently in the wine world, but what do they really mean? Well, there are a number of differences between New World and Old World wine growing countries and all of them have exceptions to the rules! Primarily most European countries are classed as Old World, since wine making originated in these countries and dates back hundreds of years. However, a more significant difference is the labelling terminology. Most wines that originate from Old World countries, such as France, Spain and Italy, are named after the place where they are produced. Whereas wines from the New World are often named after the grape variety or the brand name given by the producer, or both! For example, Chablis, Bordeaux, Rioja, Barolo, Sancerre and Champagne are all places that are iconic for producing wines and they all have strict laws over what they can and cannot do in their grape growing and wine making, even down to which varieties they can or cannot grow. The New World does not have the same type of laws, hence you can have a 'Chardonnay' labelled wine from all over the world. However, unless you know which Old World wine region is permitted to grow which varieties you may not know that Chablis make wines from Chardonnay grapes and Sancerre from Sauvignon Blanc grapes!

### THE ORANGERY WINE LIST

#### RED WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<b>MAISON ROUGE</b> Anciens Temps, Vin de France	£6.50	£8.95	£16.95	£24.95
<b>CABERNET SAUVIGNON</b> 'Man with the Ax' Showdown, California, USA	£7.50	£9.95	£19.50	£27.95
<b>CHIANTI</b> Da Vinci, Italy	£7.95	£10.50	£20.50	£29.95
<b>BEAUJOLAIS</b> Château de Belleverne, Chénas, France	£8.95	£12.50	£23.95	£34.95
<b>MALBEC BY HOTEL DU VIN</b> Mendoza, Argentina	£9.95	£13.50	£25.50	£36.95
<b>BORDEAUX SUPÉRIEUR</b> 'Tradition' Château Penin, France	£10.50	£13.95	£27.50	£39.95
<b>RIOJA RESERVA</b> Lealtanza, Altanza, Spain	£12.50	£16.95	£32.95	£47.95
<b>PINOT NOIR</b> Urlar, Gladstone, New Zealand [Organic]	£13.50	£18.50	£34.95	£49.95

#### DESSERT WINES & PORT

	glass 50ml	glass 100ml	bottle
<b>MOSCATO D'ASTI</b> Alasia, Italy (750ml bottle)			£26.95
<b>LICOR DE TANNAT</b> Familia Deicas, Uruguay (500ml)	£4.95	£8.95	£42.95
<b>TOKAJI</b> Late Harvest, Diznoko, Hungary (500ml)	£5.95	£10.95	£52.95
<b>RESERVE BLENDED PORT</b> Six Grapes by Graham's, Portugal (750ml)	£2.95	£4.95	£32.95
<b>10 YEAR OLD TAWNY</b> Graham's, Portugal (750ml)	£3.95	£6.95	£49.95
<b>20 YEAR OLD TAWNY</b> Graham's, Portugal (750ml)	£5.50	£10.50	£74.95

125ml glasses also available on bottles with by the glass prices, excluding Dessert Wines & Port.  
A discretionary service charge of 13.5% will be added to your bill. All prices in GBP and include VAT.  
For special dietary requirements or allergy information, please speak with our staff before ordering.