



PANE CASERECCIO

| | | |
|--|---|--|
| PANE ALL'AGLIO (V)(VE) £4.45 Garlic, rosemary and sea salt pizza bread | CON FORMAGGIO (V) £4.95 Garlic bread with mozzarella cheese and onions | CON BRUSCHETTA (V)(VE) £4.75 Tomatoes with basil, garlic and olive oil on bread |
| CON PEPERONCINO (V)(VE) £4.95 Garlic pizza bread with tomato and chilli | CON POMODORO (V) £4.95 Garlic pizza bread with tomato and pesto | |

ANTI-PASTI

| | | |
|---|---|---|
| COCKTAIL GAMBERETTI £5.95 Tiger prawns and Greenland prawns with Marie Rose sauce and crisp leaves | GAMBERONI £8.25 Pan-fried king prawns served your way: • Garlic butter, white wine and parsley (GF) • Tomato, Pernod and cayenne pepper (GF) • Cream cheese and mustard thermidor sauce | TORTA DI PESCE £5.95 Breaded Salmon and cod fish cake, served with Panzanella salad and farmhouse dressing |
| ZUPPA DEL GIORNO £4.95 Soup of the moment | ANTIPASTI (GF) £6.95 A selection of Italian meats, cheeses, marinated vegetables or £11.95 for 2 people | BRACIOLA DI MANZO £7.25 Thin cut beef fillet, stuffed with spinach and beef ragu, braised in herb tomato sauce |
| CAPRESE SALAD (V) £6.45 Buffalo mozzarella, tomato wedges and pesto | BUDINO NERO CON UOVO £6.25 Doreen Black pudding with poached egg and Parma ham | COZZE £7.45 Fresh mussels cooked in a sauce of either: • White wine, cream and garlic • Tomato, chilli and garlic (GF) |
| BRUSCHETTA AL POMODORO (V) £5.45 Diced tomatoes, red onion, garlic and basil | | |

PASTA

Choose from spaghetti, tagliatelle, fusilli or penne

| | |
|--|---|
| BOLOGNESE £7.95 Traditional bolognese sauce made with minced beef and pancetta | ARRABBIATA (V)(VE)(GF) £7.95 Crushed chillies in a tomato, basil and garlic sauce |
| CARBONARA £7.95 Diced smoked bacon in a creamy parmesan sauce | FRUITTI DI MARE £12.95 Pan-fried king prawns, squid, cod, salmon, clams and mussels in a garlic and white wine sauce, served with toasted bread and drizzled with extra virgin olive oil |
| PESTO POLLO £8.25 Sliced chicken fillet with pesto, sun dried tomato, green beans and goat cheese | CANNELLONI (V) £8.95 Fresh pasta tubes filled with ricotta and spinach, baked in a tomato sauce |
| GAMBERONI E CHORIZO £11.95 Chorizo and king prawns served in a cream and parmesan sauce | LASAGNE £8.45 Layers of pasta with bolognese, béchamel and cheese |
| BISTECCA E PASTA £14.95 Grilled 6oz Sirloin Steak, cooked to your liking served on egg tagliatelle, roasted chilli & lemon butter | |

Gluten Free pasta available upon request

PIZZA

Ask for 'Veganella' cheese to make (VE) - (GF) also available

| | |
|--|---|
| MARGHERITA (V) £6.95 Mozzarella, tomato and basil | CALZONE £8.45 Ham, mushrooms and onion, folded |
| AMERICANA £7.95 Pepperoni sausage | DIABOLO £8.95 Hot spiced beef, pepperoni, red onion, tabasco and hot green jalapeños |
| MEDITERRANEAN (V) £7.95 Tomato, mozzarella cheese, grilled aubergine, courgette, peppers and crumbled feta cheese | TROPICALE £8.25 Ham and chargrilled pineapple |
| POLLO £8.45 Chicken, sweet peppers, red onion, Cajun spices and garlic | FRUITTI DI MARE £9.95 Prawns, tuna, smoked salmon and anchovies |
| CLARISSA £7.95 Tomato, mozzarella cheese, peppers, caramelized onion, rocket and shaved Parmesan cheese | |

BISTECCA

All served with mushrooms, tomato and thick-cut chips

| |
|---|
| 8OZ CONTROFILETTO (GF) £18.95 8oz sirloin steak |
| 7OZ FILETTO (GF) £19.95 7oz fillet steak |
| MARE E MONTI (GF) £24.95 Surf and turf of 7oz fillet steak and 2 Gamberoni served in garlic butter |

SALSE BISTECCA

All sauces are £2.95 each

| | |
|---------------|------------|
| PEPPERCORN | THERMADOR |
| DIANE | DOLCELATTE |
| PIZZIOLA (GF) | |

LA PORTRATE PRINCIPALE

All served with baby roast potatoes and a selection of vegetables, or thick-cut chips

| | |
|---|---|
| POLLO KIEV £13.45 Breaded chicken breast stuffed with melting garlic butter | GAMBERONI £15.95 Pan-fried king prawns with one of the following sauces: • Garlic butter, white wine and parsley (GF) • Tomato, Pernod and cayenne pepper (GF) • Cream cheese and mustard thermidor sauce |
| POLLO £12.95 Pan-fried chicken breast with a choice of sauces: Diane, Pepper, Rosemary or tomato | PESCE GRIGLIA (GF) £16.95 A grilled selection of salmon, seabass, red mullet, squid, king prawns and mussels served with garlic butter |
| STINCO D'AGNELLO £16.95 Succulent slow cooked Lamb shank with garlic and rosemary, served with butter and peppery mash potato | SICILIANA BASS (GF) £15.95 Fillets of Sea Bass topped with tomato, garlic, aubergine, courgette & oregano dressing |
| MISTO ALLA GRIGLIA ITALIANO £17.25 Mixed grill of sirloin steak, lemon and herb marinated chicken breast, pork chop, chorizo sausage and black pudding with onion rings, grilled tomato and mushroom | FILETTO DI ROMBO £14.95 Pan grilled Turbot fillet, served with mussel and chorizo sauce |
| PANCETTA £13.95 Rolled belly pork stuffed with bacon, apricot and spinach, served with roast onion gravy | |

SIDES

All sides are £2.95 each

| | |
|--|---|
| HOMEMADE THICK-CUT CHIPS (V) (VE) (GF) | SAUTÉED MUSHROOMS IN GARLIC BUTTER (V) (GF) |
| MIXED SALAD (V) (VE) (GF) | CRISPY BEER BATTERED ONION RINGS (V) (VE) |

PIATTO DOLCE

| | | |
|--|---|--|
| CROSTATATA DI PERE £4.95 Baked caramelized pear tart, served with vanilla ice cream | BUDINO AL CAMELLO £4.95 APPICCIOSO (V) Sticky toffee pudding with butterscotch sauce and vanilla gelato | FORMAGGI (V) £6.95 Local and international cheeses served with Farmhouse chutney, grapes and biscuits |
| TIRAMISU (V) £4.95 'Pickmeup' - layers of sponge, soaked in amaretto and coffee with sweetened mascarpone | TERRINA DI CIOCCOLATO £4.95 Chocolate Ganache, served with pistachio crust and fresh raspberries | GELATO £3.95 Three scoops served with homemade biscotti, choose from Vanilla, Chocolate, Strawberries and Cream, Mango, Pistachio, Honeycomb, Raspberry Ripple or Panacotta |

(V) VEGETARIAN (GF) GLUTEN FREE (VE) VEGAN

Before placing your order, please inform a member of staff if you, or anyone in your party, has a food allergy. Our products may contain wheat, egg, dairy, soy, or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts - (GF) does not guarantee a gluten free preparation and cooking environment

ORA A PREZZO RIDOTTO

Lunchtimes: Mon to Sat 12.00pm - 2.30pm

Dinner: Mon to Fri 5.00pm - 6.45pm Sat 5.00pm - 6.00pm

Excluding steak and seafood

2 Courses for £7.95 - Starter and any pizza or pasta

3 Courses for £9.95 - Starter, any pizza or pasta, and a dessert

ANTI PASTI

ZUPPA DEL GIORNO

Chef's soup of the moment served with homemade Italian bread

FOCACCIA BRUSCHETTA (V)

Chopped tomatoes with basil, garlic and olive oil on soft focaccia bread

BUCCE DI PATATE (V)

Potato skins with a garlic mayonnaise or sweet chili dip

ANELLI DEL CALAMARO

Squid rings with garlic mayonnaise

COCKTAIL GAMBERETTI

Small prawns with a cocktail sauce, topped with crisp salad

FUNGHI TRIFOLATI (V)

Sautéed garlic mushrooms

POLPETTINE

Braised meatballs in a spicy tomato sauce

LA PORTATE PRINCIPALE

All main courses are served with the Chef's selection of vegetables unless otherwise stated

ANY PIZZA OR PASTA £5.95

Excluding seafood

SALTIMBOCCA £8.25

MAIALE (GF)

Thinly sliced pork loin sautéed in butter with Parma ham, sage and a creamy mushroom sauce

BISTECCA DI GIRELLO £9.45

8oz rump steak served with a Diane, pepper, pizzola or red wine sauce

GAMBERONI £9.75

King, tiger and Greenland prawns served in either garlic and white wine (GF), tomato and basil (GF), or thermidor sauce

POLLO CREMA £8.75

Pan-fried chicken breast served with a sauce of cream, sherry, pecorino cheese and rosemary

POLLO SCALLOPINI £8.95

Breaded escalope of chicken breast served with a tomato and basil sauce

DOLCI

Choose from Tiramisu, Appiccicoso or Gelato from the main menu, or:

PASTICCERIA DI CHOUX (V)

Choux pastry profiteroles filled with cream and topped with chocolate sauce

BROWNIE AL

CIOCCOLATO (V)

Chocolate, brownie chunks, fresh cream, raspberry coulis and chocolate sauce

PANACOTTA DI FRUTTA

Fruits of the forest panacotta

BIRRA E SIDRO IN BOTTIGLIA

PERONI 330ml

BUDWEISER 330ml

HEINEKEN 330ml

OLD MOUT CIDER:

PASSIONFRUIT & APPLE 500ml

KIWI & LIME 500ml

POMEGRANATE & STRAWBERRY 500ml

BIRRE ALL SPINA

MORETTI

FOSTERS

JOHN SMITHS

STRONGBOW

SOCIAL MEDIA

[f](#) /THEITALIANFARMHOUSE

[t](#) @ITALIANFARM

[i](#) @ITALIANFARM

[globe](#) WWW.THEITALIANFARMHOUSE.CO.UK



VINO BLANCO

| | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| CASTELBELLO BIANCO, ITALIA | £4.15 | £5.45 | £14.95 |
| PARINI TREBBIANO DEL RUBICONE | £4.15 | £5.45 | £14.95 |
| PARINI PINOT GRIGIO DELLE VENEZIE | £4.45 | £6.05 | £16.95 |
| TEKENA SAUVIGNON BLANC, CENTRAL VALLEY | £4.45 | £6.05 | £16.95 |
| CULLINAN VIEW CHENIN BLANC, WESTERN CAPE | | | £19.95 |
| BETWEEN THORNS CHARDONNAY, SOUTH EASTERN AUSTRALIA | | | £24.95 |
| GAVI DI GAVI, TOLEDANA, DOMINI VILLA LANATA | | | £25.95 |

VINO ROSE

| | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| CASTELBELLO ROSATO, ITALIA | £4.15 | £6.05 | £14.95 |
| PARINI PINOT GRIGIO ROSATO DELLE VENEZIE | | | £16.95 |
| WICKED LADY WHITE ZINFANDEL, CALIFORNIA | | | £19.95 |

VINO ROSSO

| | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| CASTELBELLO ROSSO, ITALIA | £4.15 | £6.05 | £14.95 |
| VITA SANGIOVESE, PUGLIA | £4.15 | £6.05 | £14.95 |
| VINUVA ORGANIC NERO D'AVOLA, TERRE SICILIANE | £4.95 | £6.25 | £16.95 |
| BETWEEN THORNS SHIRAZ, SOUTH EASTERN AUSTRALIA | £4.65 | £6.05 | £17.95 |
| MARQUÉS DE MORANO RIOJA JOVEN | | | £17.95 |
| SALICE SALENTINO, 35 PARALLELO, PUGLIA | | | £22.95 |
| POGGIO CHETO CHIANTI CLASSICO, TENUTE PICCINI | | | £24.95 |
| VALPOLICELLA CLASSICO, BOLLA | | | £23.95 |

CHAMPAGNE E SCINTILLANTE

| | 125ml | Bottle |
|--|-------|--------|
| GALANTI SPUMANTE ROSATO | £5.95 | £19.95 |
| ALBERTO NANI PROSECCO BRUT ORGANIC DOC | | £27.95 |
| MOËT ET CHANON BRUT N/V | | £49.95 |
| MOËT ET CHANON ROSÉ IMPERIAL | | £59.95 |