



PINOCCHIO'S

RISTORANTE & PIZZERIA
ESTD 1982

www.sanmarcogroup.co.uk

STARTERS

- soup of the day (gf)**
freshly prepared - please ask

spicy chicken wings (gf)
served in a garlic and chilli sauce

fegatini alla veneziana (gf)
chicken livers sautéed with onions and chilli

a.m.b. (gf)
avocado, mozzarella and crispy bacon salad

fish cake
served with sweet chilli mayonnaise

melone fantasia (v) (gf)
seasonal melon and exotic fruits served with a fruit coulis

calamari fritti
deep fried squid served on salad leaves with tartar sauce

deep fried brie (v)
served with cranberry sauce

mussels marinara (gf)
cooked with tomato, garlic, white wine and a hint of chilli

shredded duck salad
slow-cooked shredded duck tossed with a rich hoisin sauce, crisp bean sprouts and a sprinkle of toasted sesame seeds

teriyaki crispy belly pork
tender pieces of crispy belly pork, served with an Asian style slaw

tempura king prawns
served with a sweet chilli mayonnaise

Italian antipasto (gf)
selection of cured Italian meats, with leaves and olives

salmon and prawns (gf)
finest Scottish smoked salmon, prawns, salad leaves, marie rose sauce, served with bread and butter

goats cheese (v) (gf)
on a large field mushroom and crouton of polenta with a pesto dressing, roasted vegetables and salad leaves

black pudding & salami bruschetta
pan fried with balsamic vinegar, caramelised onions and served on toasted bread

pâté della casa (gf)
served with toasted bread and cranberry

funghi ripieni (v)
button mushrooms filled with garlic butter and breadcrumbs

caprese salad (v) (gf)
mozzarella, tomato and fresh basil

vegetarian antipasto (v) (gf)
asparagus, courgette, roasted peppers, aubergine, artichoke, balsamic baby onions and bibanesi breadsticks

williams salad (v) (gf)
thin pear slices and stilton served with a honey and citrus dressing

- seafood salad (gf)**
poached calamari, mussels, prawns, crayfish, julienne of carrot and celery, marinated and served on salad leaves

bresaola (gf)
thinly sliced cured Italian beef served with parmesan shavings, rocket leaves and olive oil

whitebait
deep fried , served on salad leaves with tartar sauce

bruschetta classica (v)
toasted bread with chopped tomatoes, garlic, basil and olive oil

MAIN DISHES

- scaloppine pinocchio (gf)**
escalopes of pork cooked with peppers in a fresh cream and brandy sauce

chicken caesar salad (gf)
grilled chicken breast on salad leaves with crispy bacon, parmesan shavings and croutons, bound with a classic Caesar dressing

rump steak (gf)
thinly pounded rump steak cooked with freshly ground black and green pepper in a cream and brandy sauce

lemon sole
fillets of lemon sole rolled and filled with seasoned spinach, served in a creamy asparagus and crayfish sauce with a crab filled ravioli

spicy chicken (gf)
tender strips of chicken pan fried in ginger, garlic, spring onion, mushrooms and sweet chilli, served with rice

duck leg à l'orange (gf)
served in an orange and apricot sauce

pigs cheeks
slow cooked in a rich red wine sauce, served with horseradish mash

pollo diane
chicken breast cooked with onions, mushrooms and French mustard finished with brandy, cream and wine

pollo alla crema (gf)
chicken breast cooked in a fresh cream, mushroom, onion and white wine sauce

salmon thermidor (gf)
fillet of salmon served in a crayfish and thermidor sauce

pheasant toscana
pheasant breast pan fried with lardons of pancetta, wild mushrooms and red wine, served with a truffle filled ravioli

PASTA

- vegetarian lasagna (v)**
layers of egg pasta with mediterranean vegetables

penne all'arrabbiata (gf)
pasta tubes in a spicy salami, peppers and tomato sauce

cannelloni
layers of pasta rolled and filled with meat and spinach

ravioli al granchio
large crabmeat filled ravioli served in a tomato, crayfish and basil sauce with a touch of cream

tagliolini al gorgonzola e salsiccia (gf)
thin pasta ribbons in a creamy gorgonzola cheese sauce, with speck ham, Italian sasuage and mushrooms

fettucine al salmone (gf)
pasta ribbons, fresh salmon, smoked salmon, sun dried tomatoes, basil and cream

lasagne
pasta layered with Italian bolognese and béchamel sauce

spaghetti carbonara (gf)
spaghetti pasta in a classic creamy, egg, pancetta and parmesan sauce

tortelloni ricotta (v)
pasta parcels filled with spinach and ricotta served in a cream sauce

tortellini alla crema
meat filled pasta in a cream, ham and mushroom sauce

crespelle orchard
folded pancake filled with chicken, ham and spinach, finished in a creamy cheese sauce with a hint of tomato

casarecce alfredo (gf)
ham, pancetta, spicy salami, mushrooms, Italian sausage, peas, cream and tomato

risotto primavera (v) (gf)
creamy arborio rice cooked with a medley of mediterranean vegetables

PIZZE

- pizza romana**
ham and mushrooms

pizza tonno
tuna and onion

pizza diavola
with spicy salami

pizza zingara
chicken and sweetcorn

pizza hawaiian
ham and pineapple

pizza vegetarian (v)
aubergine, courgettes, peppers & asparagus

pizza pollo piccante
cajun spiced chicken, peppers, red onion

DESSERTS

- (£1.00 supplement with ice cream)

lemon crunch cheesecake

sticky toffee pudding

coffee renoir

Italian bread and butter pudding
served warm with vanilla sauce

meringue nest (gf)
berry compote, fresh meringue and whipped cream

homemade tiramisu

chocolate fudge cake

crème brûlée (gf)

selection of ice cream

SIDE ORDERS

bowl of olives	4.90
rosmarino	7.50
rosemary, olive oil, sea salt	
garlic bread	7.50
garlic bread with tomato	7.90
garlic bread mexicano	7.90
onions, tomato, fresh chilli and garlic	
garlic bread speciale	7.90
chilli, rosemary, pancetta, cherry tomatoes	
garlic bread with cheese	8.50
french fries	4.50
house salad	4.50

MAIN COURSE PLUS
STARTER OR DESSERT
£23.90

3 COURSES
£29.90

OFFER AVAILABLE
MONDAY TO SUNDAY
12PM - 4.30PM

all appropriate main dishes will be served with potatoes and vegetables of the day

(v) denotes dishes which are vegetarian

(gf) all dishes marked (gf) can be prepared gluten-free upon request

please inform a member of staff of any dietary requirements when ordering