



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
- duck spring roll**
homemade duck roll served with plum sauce
- belly pork**
tender pieces of slow roasted belly pork, lightly floured and fried, served with a spicy red onion marmalade
- 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
- galician octopus**
sous vide Galician octopus, pan fried chorizo, served on a bed of buttery mash
- 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 speciale**
please ask for today's risotto

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 - 5.00PM

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