In an enchanting corner in the Montalcino region of Tuscany lies the Palazzo estate owned by the Loia family. Bought as a farm in 1983 they planted their first vines and pursuing their dreams in 1995 they celebrated their first vintage Brunello and today they produce the finest wines.

## VINO...

Vino Rosso Red wine		Glass 250ml	Bottle
House - Sangiovese (12.5%)			£25.95
Primitivo "Codici" Salento, (14%)			
Syrah Terre Siciliane "Montalto" (13.5%)			£27.95
Montepulciano d'Abruzzo Bisanzio "Citra" (13%)			
Merlot Trentino "Concilio" (13%)			£26.95

Vino Bianco White wine	Glass 175ml	Glass 250ml	Bottle
House Grillo "Giacondi" (12.5%)			£25.95
Sauvignon Bianco "Arjent" Trentino (12.5%) Single vineyard! Elderflower and fig leaf on the nos with a long finish on the palate.			£25.95
Pinot Grigio "Concilio" Trentino (13%)			
Chardonnay Victoria Friulli doc (12.5%)		£8.60	£25.95

Vino Rosato Rosso wine	Glass 175ml	Glass 250ml	Bottle
House - Nerod'avola (12%)			£25.95
Pinot Grigio Blush delle Venezie "Concilio" (1 Dry, full and fresh. Notes of pear with floral aromas.		£8.60	£25.95

Spumante Sparkling wine	Glass	Bottle
	125ml	
Prosecco Victoria (11%) Fine, reminiscent of wisteria and acacia flower fragrance. Soft and elegant fruity flavour.	£5.70	£28.95
Prosecco Rose Contarini (11%)		£28.95

## BIRRE Beers

We have a variety of bottled beer and ciders as well as non alcoholic beer and a large selection of spirits, malts, liqueurs and brandies

Moretti Draught Beer	
½ pint£3.85	pint£6.70
Bottled Beers	from £4.85

# EATaliano





A LA CARTE

Welcome to EATaliano's... if this is your first visit then we hope it won't be your last and for those that return welcome back! EATaliano's offers a relaxed atmosphere and hopes to bring to your table the two most important things to all Italians, good food and fine wine. Cooked with Italian passion using the freshest and finest ingredients. So relax and enjoy your experience. Buon Appetito

AN	[T]	PA	ST	I

Antipasto (plural antipasti) means "before the meal" and is the traditional first course of a formal Italian meal.

Minestrone Soup $\nu$	£5.45
Zuppa del Giorno	£5.95
Antipasti Misti (for 1 or 2 to share)  A selection of Italian meats, salami, mortadella, parma ham, tomat olives and mozzarella served with Italian bread and drizzled with ba	0,

Buffalo alla Parma .....£10.95 Buffalo mozzarella and parma ham served with tomato, basil and olive oil.

Pate della Casa ......£7.95 Homemade chicken liver pate, served with caramelised red onion

and Italian toast.

Calamari Fritti.....£10.95 Calamari rings, deep fried and served with garlic mayonnaise. Funghi Ripieni v......£7.95

Breaded mushrooms stuffed with cheese, deep fried with garlic dip. Mozzarella in Carrozza v.....£7.95

Sticks of mozzarella cheese coated in breadcrumbs, deep fried and served with a tomato and chilli dip.

Cozze al Vapore.....£10.95 Mussels steamed with garlic, chilli, herbs, white wine and tomato sauce served with garlic bread. or Mussels steamed with garlic, herbs, white wine and cream

served with garlic bread.

Gamberoni Inferno .....£10.95 King prawns cooked in a chilli, garlic and tomato sauce served with garlic bread.

Gamberoni ......£11.95 Fresh king prawns on a bed of black pudding (Ramsay of Carluke), with a red wine and brandy sauce finished with a touch of cream.

EATaliano Salsiccia .....£10.95 Homemade EATaliano sausage with borlotti beans cooked in a tomato, Rosemary, chilli and garlic sauce.

Layers of black pudding, buffalo mozzarella and tomato drizzled with basil oil.

Caprese v......£8.95 Mozzarella and tomatoes topped with basil oil..

## BRUSCHETTA...

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Pomodoro v	£6.95
Tomatoea and basi, drizzled with extra virgin basil oil.	
Funghi	£6.95
Mushrooms in a pesto sauce.	
Capra	£7.95
Goat's cheese and sun dried tomatoes.	
Crostini Misti (for sharing)	£17.95
A selection of crostini - pomodori, chicken liver pate, caramelised onions,	

Some of the above are available with Gluten Free bread, please ask your waiter for details. (80p Supplement)

tomatoes, roasted peppers topped with Parma ham. Served with Italian bread.

## FOCACCIA...

Plain Drizzled with extra virgin olive oil v	£7.95
Garlic Garlic and extra virgin olive oil v	£8.95
Rosemary Sea salt and extra virgin olive oil v	£8.95
Cherry Tomatoes Sea salt and extra virgin olive oil v	£8.95
Parma Ham Sea salt and extra virgin olive oil, rocket	

### DOLCI...

Sweets and desserts...

Gelati Misto£4.90	)
3 scoops of Italian ice cream. Please ask your waiter.	
Sticky Toffee Pudding£6.60  Hot sticky toffee pudding with toffee sauce and ice cream.	)
Chocolate Fudge Cake £6.40  Double chocolate fudge served hot or cold with ice cream.	)
Dessert of the day £6.40 Please ask your waiter.	)
Affogato£6.40 Vanilla ice cream with a single shot of espresso.	)
Vanilla Milkshake	5
SUNDAES	
Fresh Strawberry Delight£7.55	5
Knickerbocker Glory£7.55	5

Toffee Fudge.....£7.55

## CAFFÈ E BEVANDE...

Coffee and drinks...

## Coffees

Coffee	£2.60
White coffee	£2.90
Espresso	£2.50
Double espresso.	£2.90
Cafe macchiato	£2.70
Double macchiato	£3.30
Decaffeinated coffee	£3.20
Latte	£3.70
Cappuccino	£3.60
Mocha	£3.60
Hot chocolate	£3.70
Liqueur coffee	£7.30
Tea	£2.60

## **Soft Drinks**

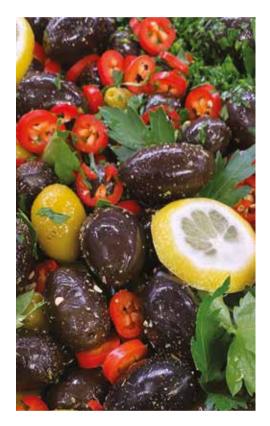
Mineral Water	Large £4.60Small £3.55
San Pellegrino Italian sweet orange	£2.90
San Pellegrino Italian lemonade	£2.90
Coca Cola (Bottled 330ml)	£3.40
Diet Cola (Bottled 330ml)	£3.30
Irn Bru	£3.00
Diet Irn Bru	£2.90
Ginger Beer	£2.70

7up.....£2.70 Fresh Orange ......£2.70

# CONTORNI...

Side dishes...

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Hand cut chips	£3.95
Sautéed potatoes	£3.95
Lyonnaise potatoes	£3.95
Wilted spinach in garlic	£3.90
Mixed grilled vegetables	£4.35
Sautéed mushroom with herb	£3.95
Insalata mista (mixed salad)	£3.95
Tomato and onion salad	£3.95
Mixed marinated olives	£4.35
Italian bread	£2.95
Garlic bread	£3.90
Garlic bread with mozzarella	£5.50









# PASTA...

Choose your pasta...

Spaghetti • Penne • Linguini

We also have gluten free pasta (£1.00 Supplement)

# Choose your sauce...

Napoli v	£10.95
Bolognese Rich beef ragu.	£11.95
Polpette	£12.95
Carbonara Bacon and garlic with cream.	£12.95
Arrabbiata v	£11.95
Marinara Rosso Mixed shellfish, onion, garlic, chilli and tomato.	£16.95
Marinara Scoglio	£16.95
Aglio olio e peperoncino v	£10.45
Norcina EATaliano sausage, onions, chillies in a tomato and cream sauce.	£13.95
Casalinga Chicken breast, mushrooms and roast peppers in a cream and pesto sauce	£11.95 ÷.
Amatriciana	£11.95
EATaliano	£15.95
Gamberoni	£15.95
Paesana EATaliano sausage, roast peppers, garlic, chilli and spinach in a rich tomato and basil sauce.	£13.95
Alla Toscana	£15.95
Lasagna al forno	£12.95
Lasagna al verde v	£12.95

RISOTTO	
Caruso	£13.95
Della Casa Chicken breast with mushrooms and asparagus cooked with white wine, garlic and cream.	£13.95
Pesce	£16.95
Funghi Crema v	£11.95
Salsiccia Crema	£13.95

Pizzas at EATaliano's ... all our pizzas are made in a Morello Forni turning, heated bedplate oven. Quick baking creates a thin crust and nice toppings, with a soft middle! High temperature produces flavours which can't be achieved by slow cooking and the high heat also adds an interesting look to our pizzas, with a crisp crust and really great cheese on top. The heat lifts pizzas into another dimension compared to conventional ovens.

## PIZZA ROSSA...

with tomato sauce
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with tomato sauce	
Margherita v. Tomato sauce, mozzarella and basil.	£11.95
Pizza Reginella $\nu$	
Pizza Napoletana	£12.95
Pizza Funghi v	£12.95
Pizza Diavola	£12.95
Pizza Calabrese	£13.95
Pizza Hawaii Tomato sauce, mozzarella, ham and pineapple.	£13.95
Pizza Vegetarian v	
Pizza 4 Stagioni	£13.95
Pizza Pavarotti	£13.95
Pizza al Bosco	£13.95
Pizza Scoglio	£17.95
Pizza Fiorentina v	
Pizza il Broccoli v	
Pizza Tonno e Cipolla	£12.95
Pizza EATaliano	
Pizza Marinara	£14.95
Pizza Pollo Tomato sauce, mozzarella, sweetcorn, chilli and chicken.	£13.95
Pizza a la Carte  Tomato, mozzarella and to complete it pick your own toppings - see bel	£11.95 ow.
Pizza Calzone	£15.95
Pizza Romana	£14.95

## PIZZA BIANCA...

without tomato sauce

Pizza Broccoli e Salciccia	£13.95
Pizza Abruzzo Mozzarella, mushroom and Parma ham.	£13.95
Pizza Dolomiti	£13.95

**Extra Toppings** 

From: Veg £1.30 / Meat £1.60

## BURGERS...

lurger	£14.95
oz burger served with lettuce, tomato, onion, chips and tomato sauce on t	
Al Pollo	£14.95
Chicken Milanese Burger	£14.95
add cheese £1.10 • add bacon £1.40	

## ALLA GRIGLIA GRILL...

or with chips. Garnished with tomato and mushroom.

Fillet steak on toasted bread with pate and a red wine sauce.

Bistecca	£28.95
or with chips. Garnished with tomato and mushroom.	
Sauces: Diane £1.95 • Peppercorn £1.95	
Stroganoff	£22.95
Strips of beef, coated in paprika, cooked with mushroom and flamed with brandy and red wine. Served with rice.	

Filletto Rossini .....£34.95

Filetto Grigliato. .....£32.95

9oz fillet steak grilled to your liking served with (potatoes and vegetables)

#### POLLO...

Chicken..

Pollo alla Valdostana
Breaded chicken breast topped with ham and mozzarella cheese and placed on tomato and cream sauce. Served with potatoes and vegetables.
Pollo Cacciatore
Chicken breast pan fried with rosemary, onion, peppers, mushrooms, in a tomato sauce served with chips.

Chicken breast cooked with wild mushrooms, white wine, garlic and cream.

Served with potatoes and vegetables.

Pollo Milanese £18.95

Breaded chicken breast, pan fried and served with penne arrabiatta.

Chicken Caesar Salad .....£15.95

Grilled chicken, Caesar dressing, croutons and parmesan shavings.

Branzino......£22.95

# PESCE...

Fish...

garlic and white wine sauce. Served with potatoes and vegetables.
Gamberoni alla Griglia£22.95
King prawns finished with white wine, cherry tomatoes, chilli and garlic. Served with rice.
Merluzzo£16.95
Hand cut fillet of skinless battered haddock. Served with chips and tartar sauce.
Zuppa de Pesce£21.95
Homemade soup stock with king prawns, mussels, sea bass and haddock.

Served with garlic bread.

Fritto Misto for sharing ......£27.95

Selection of deep fried fish and vegetables..

## CARNE DI VITELLO...

Fillet of sea bass and king prawns seared with a chilli,

Veal.

Veal	
Vitello Milanese	£19.95
Scaloppini of veal, breaded and pan fried served with traditional spaghetti pomodoro and basil.	
Vitello Funghi alla Crema	.£20.95
Scalannini of yeal, nan fried with mixed wild mushrooms, garlic, white wine	

Scaloppini of veal, pan fried with mixed wild mushrooms, garlic, white wine and cream sauce served with spaghetti Alfredo.