



408 Uxbridge Road  
Hatch End  
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# Menu

4 Church Street,  
Rickmansworth  
WD3 1BU  
01923 770699



Tripadvisor



Rosta

## Starters

Mixed Olives <b>Vegan</b>	5.50
Bread and Butter	1.50
Arancini <b>V</b>	8.50
Balls of risotto rice, saffron, mozzarella cheese, breaded, served with a spicy tomato sauce	
Focaccia con rosmarino <b>Vegan</b>	6.50
Flat oven-baked pizza bread with rosemary and olive oil	
Focaccia con aglio e mozzarella <b>V</b>	8.50
Flat oven-baked pizza bread with olive oil, garlic and mozzarella cheese	
Caprese <b>V</b>	8.50
Sliced tomato, Buffalo mozzarella and basil on a bed of rocket	
Tricolore <b>V</b>	10.50
Sliced tomato, avocado, buffalo mozzarella and fresh basil	
Tagliere di verdure <b>Vegan</b> (Serves Two)	15.50
Peppers, aubergines, courgettes, artichokes, rapini, asparagus and butternut squash served cold with a plain foccacia.	

Bruschetta con pomodori <b>Vegan</b>	5.50
Toasted bread topped with chopped tomatoes, garlic, onions, oregano and basil.	
Melanzane alla Parmigiana <b>V</b>	10.50
Sliced fried aubergines interlaced with tomato sauce, mozzarella, vegetarian cheese, basil and oregano.	
Bufala su tartare di pomodoro e olive <b>V</b>	9.50
Buffalo mozzarella on a bed of chopped tomatoes, onions, garlic, olives, basil and oregano.	
Burrata con Melanzane <b>V</b>	9.00
Burrata with grilled aubergines.	
Calamari e zucchine fritti	13.50
Fried fresh squid with courgettes served with homemade tartare sauce.	
Gamberoni alla provinciale	13.50
King prawns, garlic, white wine, chilli, tomato and parsley sauce.	
Tagliere di affettati e formaggi (Serves Two)	17.50
Parma ham, spianata, milano salami, pancetta, parmigiano, provola affumicata, burrata e olives served with a plain foccacia.	
Frittelle della zia <b>V</b>	7.50
Fresh courgettes sliced, fried in a parmesan and pecorino batter, on a bed of rocket.	

## Pizza

Margherita <b>V</b>	11.80
Tomato, fiordilatte, basil, olive oil	
Marinara <b>Vegan</b>	10.80
Tomato, oregano, garlic, basil, olive oil	
La Vegana <b>Vegan</b>	15.50
Tomato, vegan mozzarella, rapini, asparagus, chilli, sundried tomato, rocket	
La Tricolore <b>V</b>	14.80
Tomato, oregano, garlic, black olives, baked cherry tomatoes, buffalo mozzarella and topped with fresh rocket before serving	
Calabrese	14.00
Tomato, fiordilatte, spicy salami, onions, basil, olive oil	
Nduja	14.00
Tomato, smoked provola, Nduja sausage, basil, olive oil	
Parma e Burrata	16.50
Tomato, fiordilatte, Parma ham, burrata, basil, olive oil	
Crudaiola	16.00
Tomato, fiordilatte, Parma ham, rocket, parmesan shavings, basil, olive oil	
Bufalina <b>V</b>	14.50
Tomato, Buffalo mozzarella, cherry tomatoes, basil, olive oil	
Ortolana <b>V</b>	14.50
Tomato, fiordilatte, artichokes, peppers, courgettes, basil, olive oil	

Tonno e Cipolla	15.00
Tomato, fiordilatte, tuna, red onions, chilli, olive oil, basil	
Calzone Minori	15.50
Folded pizza filled with ricotta cheese, cooked ham, fiordilatte, tomato, basil and black pepper.	
Cacio, pepe e pancetta	14.80
Fiordilatte, pecorino, pancetta, black pepper, basil, olive oil	
Salsiccia e friarielli	14.00
Smoked provola, sausage meat, Rapini or broccoli rabe sautéed in garlic and chillies	
San Gennaro <b>V</b>	14.00
Fiordilatte, cherry tomatoes, olives, garlic, parsley, oregano, fresh chillies, basil, olive oil	
Norcina	15.50
Buffalo mozzarella, smoked provola, porcini mushrooms, fresh sausage, truffle paste, truffle oil, basil	
Cotto e Funghi	14.50
Tomato, fiordilatte, cooked ham, mushrooms, basil and olive oil	
Traditional - Original sour dough left to proof for 48 hours	
Without gluten -	extra 2.00

Although ingredients are gluten free, there are traces of gluten as there is contamination during the pizza making process. Not suitable for celiacs.

**EXTRA TOPPINGS:** Tomato sauce, fresh chillies, rocket, cherry tomatoes, olives, garlic, rapini, peppers, courgettes, avocado, onions, artichokes, sliced tomato, mushrooms, asparagus, basil, capers, parsley, anchovies **1.50 each**

- Fiordilatte, Buffalo mozzarella, fresh sausage, Spianata, Nduja, Parma ham, parmesan cheese, pecorino cheese, truffle oil, gorgonzola, sun dried tomatoes, tuna, truffle paste, pancetta, cooked ham **2.50 each** - Porcini, prawns **3.50 each** - Burrata **4.50**

## Pasta

Penne Arrabbiata <b>Vegan</b>	14.00
Penne with tomato sauce, garlic and fresh chillies.	
Linguine ai frutti di mare	17.50
Linguine pasta, tomato sauce, garlic, mussels, squid and prawns.	
Gnocchi aglio e peperoncino con mozzarella <b>V</b>	14.50
Baked Fresh Gnocchi di patate, tomato sauce, garlic, fresh chillies, topped with mozzarella.	
Paccheri alla Norma <b>V</b>	16.50
Large tubes of pasta, aubergines, tomato sauce, dry ricotta cheese and basil.	

Spaghetti ai pomodori secchi <b>Vegan</b>	15.50
Spaghetti, sun dried tomatoes, garlic, chillies, a touch of tomato sauce and basil.	
Lasagna vegetariana <b>V</b>	16.50
Layers of pasta interlaced with ricotta cheese, spinach, mushrooms, courgettes, bechamel, tomato, garlic and oregano with parmesan cheese.	
Lasagna di cinghiale e porcini	17.50
Layers of pasta interlaced with Wild Boar ragù, Porcini mushrooms, bechamel sauce and parmesan cheese.	
Pappardelle ragù di Cinghiale con olio di Tartufo Nero	17.50
Pasta, served with a wild boar ragù, black truffle oil	
All our pastas can be served as starter portions.	
A gluten free pasta option is available, please ask our staff	10.00

## Mains

Pollo crema e funghi (halal)	18.50
Pan fried chicken breasts, cream sauce, sliced mushrooms, served with a selection of daily vegetables and roast potatoes.	
Pollo Milano (halal)	18.50
Chicken breast in breadcrumbs served with spaghetti in a tomato sauce.	
Vitello alla milanese	18.50
Veal escalope in breadcrumbs served with spaghetti in a tomato sauce.	
Polpettine di agnello con pasta	18.00
Spicy lamb meatballs in tomato sauce served on a bed of spaghetti.	
Parmigiana <b>V</b>	15.00
Sliced fried aubergines interlaced with tomato sauce, mozzarella, vegetarian cheese, basil and oregano.	

## Salads


Our salads, unless already specified are served with only a drizzle of olive oil.

Fennel and beetroot salad <b>Vegan</b>	8.00
Roasted peppers and artichoke salad <b>Vegan</b>	9.40
Green salad (side) <b>Vegan</b>	4.50
Green salad, cucumber, green olives	
Mix salad (side) <b>Vegan</b>	5.00
Tomato, cucumber, olives, mixed lettuce, red onions	

Although ingredients are gluten free, there are traces of gluten as there is contamination during the pizza making process. Not suitable for celiacs

Did you know our buffalo mozzarella, fiordilatte and our burrata contain vegetarian rennet (microbial rennet) and the bread we use for our bruschetta and serve is freshly baked on the premises by our pizzaioli

## Children (this menu will be strictly available to children of 13 years and under)

<b>Baby Margherita</b> 	4.75
Tomato, fiordilatte and basil	
<b>Baby Marinara</b> <b>Vegan</b>	4.25
Tomato, oregano, garlic and basil	
<b>Baby Pizza Con salsiccia</b>	5.25
Tomato, fiordilatte, fresh sausage	
<b>Baby Gnocchi al pomodoro</b> <b>Vegan</b>	5.25
Fresh gnocchi di patate in a tomato sauce	
<b>Baby Spaghetti pomodoro</b> <b>Vegan</b>	5.20
Spaghetti in a tomato sauce	

<b>Baby Penne pomodoro</b> <b>Vegan</b>	5.20
Penne in a tomato sauce	
<b>Baby Penne crema</b> 	5.25
Penne with a cream sauce	
<b>Baby Pollo Milano e patatine (halal)</b>	9.00
Strips of chicken breast in breadcrumbs served with chips	
<b>Baby Spaghetti al ragù</b>	5.50
Spaghetti with wild boar ragu	
<b>Chips</b>	2.50
<b>Extra Pizza Topping</b>	75p Each
<small>Usually your child menu choice is served with your starters</small>	

## White Wine

<b>Pinot Grigio (House Wine)</b>	<b>Glass 175ml 6.70</b>
	<b>Glass 250ml 8.50</b>
	<b>75cl 23.50</b>

Fine and persistent bouquet. The taste is dry and fresh.

<b>Falanghina Beneventano I.G.T.</b>	<b>75cl 32.50</b>
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Straw yellow color with greenish hues which demonstrates its freshness.

The bouquet has notes of apple, banana, pineapple. There is also an aromatic note which gives elegance to this wine, the typical acidity in the mouth leads to a fresh and pleasant finish.

<b>Inzolia I.G.P.</b>	<b>Glass 175ml 7.70</b>
	<b>Glass 250ml 10.00</b>
	<b>75cl 28.00</b>

An elegant white wine made from the powerful yet resistant inzolia grape.

<b>Gavi Di Gavi</b>	<b>75cl 50.50</b>
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Fausto Gemme harvest the grapes by hand and immediately pressed using a soft squeezing machine. The must obtained is fermented in steel tanks at a controlled temperature. The result is a wine that conquers for the transparency and dry flavour typical of Gavi D.O.C.G.

<b>La Segreta Bianco, Planeta</b>	<b>75cl 34.50</b>
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La Segreta wine is a wine focusing on notes of pleasant citrus flower freshness, which provide a harmony unique among its Mediterranean notes and an unforgettable freshness. Elegant on the nose with notes of peach, papaya, yellow melon and chamomile, refined and intriguing on the palate.

<b>Vermentino</b>	<b>75cl 34.50</b>
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Light straw coloured with a light greenish glint, flowery intense, fresh and fruity. Best paired with seafood and grilled fish.

<b>Zibibbio (Medium Sweet)</b>	<b>Glass 175ml 7.00</b>
	<b>Glass 250ml 9.00</b>
	<b>75cl 26.00</b>

## Rose Wine

<b>Pinot Grigio Blush</b>	<b>Glass 175ml 7.20</b>
	<b>Glass 250ml 9.00</b>
	<b>75cl 25.00</b>

Fruity and refreshing with flavours of apricot, peach and strawberries.

Excellent with appetisers, soups, fish or white meat dishes.

## Champagne

<b>House Champagne</b>	<b>75cl 55.00</b>
<b>Louis Roederer Brut Premier Non Vintage Champagne</b>	<b>75cl 95.00</b>
<b>Laurent Perrier NV Brut</b>	<b>75cl 90.00</b>
<b>Moet &amp; Chandon NV Brut</b>	<b>75cl 87.00</b>

## Sparkling

<b>Prosecco Rosa</b>	<b>75cl 34.50</b>
<b>Prosecco</b>	<b>Glass 125ml 6.95</b>
	<b>75cl 29.50</b>
<b>Baby Prosecco</b>	<b>20cl 8.50</b>

## Beer

<b>Moretti Zero 330ml Lager (0.5% volume)</b>	<b>5.60</b>
<b>Ichnusa 330ml</b>	<b>5.90</b>
<b>Moretti 330ml</b>	<b>5.80</b>
<b>Peroni Draught Beer</b>	<b>Half Pint 3.50</b>
	<b>Pint 6.10</b>

## Red Wine

<b>Nero D Avola DOC Roceno (House wine)</b>	<b>Glass 175ml 7.70</b>
	<b>Glass 250ml 9.75</b>
	<b>75cl 25.00</b>

Very apparent in the glass with a firm presence of aromas like blackcurrant, red fruit, spices, slightly peppery and soft round tannins. Subtle with the right finesse.

<b>Primitivo Salento, Boheme</b>	<b>75cl 35.00</b>
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Medium bodied, fresh and fruit forward, this will pair very well with starters, charcuterie, pasta and pizzas.

<b>Biferno Rosso Riserva DOC Palladino</b>	<b>75cl 40.50</b>
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Aglanico grapes, a lovely, easy drinking red wine with a nose of blueberry aromas. Oak ageing has given it a soft, velvety texture underlaid by spices, as well as a rustic warmth.

<b>Cannonau Riserva 2019</b>	<b>75cl 43.00</b>
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A dark, intense expression of Cannonau, with blackberry and cherry jam aromas, spicy and full in the mouth, with real drive and length. This is consistently one of Sardinia's greatest red wines.

<b>Amicone 2018</b>	<b>Glass 175ml 10.50</b>
	<b>Glass 250ml 14.50</b>
	<b>75cl 42.00</b>

The healthiest and most developed grapes are chosen during harvest to undergo a further drying process in controlled temperatures which guarantees the superb quality of this wine. These laborious steps produce a full bodied yet soft wine with aromas of fresh raspberry and black cherry. Slow maturation in oak barrels gives notes of sweet spices and chocolate.

<b>Amarone Della Valpolicella DCG Masi 2015</b>	<b>75cl 95.00</b>
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Made from Corvina grapes and Rondinella with 5% Molinara grapes. Proud, majestic, complex and exuberant this is Masi's gentle giant. A benchmark for the Amarone category which, together with Barolo and Brunello makes up the aristocracy of the Italian wine world. Full bodied with an aroma of fruit.


<b>Coke 330ml (Glass)</b>	<b>3.50</b>
<b>Coke Zero 330ml (Glass)</b>	<b>3.50</b>
<b>San Pellegrino Lemonade 330ml</b>	<b>3.50</b>
<b>San Pellegrino Aranciata 330ml</b>	<b>3.50</b>
<b>Soda 200ml</b>	<b>2.50</b>
<b>Tonic water 200ml</b>	<b>2.50</b>
<b>Ginger Ale 200ml</b>	<b>2.50</b>
<b>Slimline Tonic 200ml</b>	<b>2.50</b>
<b>Apple juice 250ml (Glass)</b>	<b>3.50</b>
<b>Peach juice 250ml (Glass)</b>	<b>3.50</b>
<b>Pineapple juice 250ml (Glass)</b>	<b>3.50</b>
<b>Orange juice 250ml (Glass)</b>	<b>3.50</b>
<b>Tomato juice 200ml (Glass)</b>	<b>3.00</b>
<b>Panna 500ml</b>	<b>2.75</b>
<b>San Pellegrino 500ml</b>	<b>2.90</b>
<b>Panna 750ml</b>	<b>3.75</b>
<b>San Pellegrino 750ml</b>	<b>3.75</b>
<b>Red Bull 250ml</b>	<b>4.55</b>

Olives may contain stones

If you have any allergen or dietary requirements, please inform our staff before you order.

All our dishes are freshly prepared in our kitchen,

unfortunately we cannot guarantee that they are 100% free of allergens or contaminants.

 **is for Vegetarian Vegan**

A 10% service charge will be added to your bill



# Dessert and Coffee Menu



Tripadvisor



Rosta

A 10% service charge will be added to your bill

# Desserts

<b>Babà al Rhum invecchiato</b> Babà soaked in aged Rum. Served with whipped cream and fresh fruit decoration	6.50
<b>Torta della Nonna</b> Sugar shortcrust pastry, lemon scented custard. The top is studded with crunchy pine nuts and dusted with icing sugar	6.50
<b>Torta di Carote</b> Classic carrot cake, gluten free	6.50
<b>New York style Cheesecake</b> The national American cake made of cream cheese. Served with whipped cream and fresh fruit decoration	6.50
<b>Tiramisù</b> Sponge fingers dipped in coffee and brandy interlaced with marscapone cream, dusted with cocoa	6.50
<b>Cassata Siciliana</b> Sponge cake with a paste of almonds and pistaccio, filled with cream ricotta	6.50
<b>Torta di cioccolato</b> Two layers of chocolate flavoured sponge filled with fudge icing, all coated with a rich chocolate fudge. Served warm with a scoop of vanilla ice cream	7.50
<b>Apple Pie</b> Apple Pie, served warm with custard	6.50
<b>Pere e cioccolato</b> Pear and chocolate. A single portion version of the famous cake with an elegant 70% dark chocolate mousse	6.50
<b>Delizia al limone Amalfitano</b> Sponge cake and lemon custard, covered with a lemon cream scented with grated peel of Costa d'Amalfi IGP lemons	6.50
<b>Affogato</b> Double espresso with a scoop of vanilla ice cream	5.00
<b>Minori Mess</b> Our version of the famous Eton mess, pieces of Panettone, whipped cream, ice cream, amarene cherries, baby meringue and chocolate chips	6.50

<b>Minori Bomb</b>	<b>6.00</b>
Shot of Espresso, ice cream and chocolate syrup	
<b>Bomba Maggiore</b>	<b>6.50</b>
Shot of Espresso, ice cream, with a choice of Kalua, Tia Maria or Baileys	
<b>Pizza Nutella</b>	<b>7.20</b>
Baked pizza dough topped with Nutella and white chocolate	
<b>Straccetti con Nutella</b>	<b>6.90</b>
Fried strips of pizza dough topped with Nutella and decorated with sprinkles	

## Ice Cream

<b>Venetian Ice Cream</b>	<b>2.20 per scoop</b>
<b>Special Cones</b>	<b>50p</b>

### Flavours

Vanilla • Chocolate • Stracciatella

Strawberry • Pistacchio

Cookie • Nocciola • Mint chocolate chip

Rum and Raisin • Amarena

Mango • Lemon • Vegan Vanilla

<b>Soft Ice Cream</b>	<b>2.20</b>
<b>Special Cones</b>	<b>50p</b>
<b>Flake</b>	<b>50p</b>

# Coffee

Cappuccino	2.80
Latte	2.80
Mocha Latte	2.80
Americano	2.80
Espresso	1.70
Double Espresso	3.20
Macchiato single	1.80
Double Macchiato	3.20
Flat White	3.00
Iced coffee	3.20
Hot Chocolate	2.80
White Hot Chocolate	2.80
Hot Chocolate with Marshmallows	3.30

Add a shot of syrup 40p

Tea 2.20 per pot

Breakfast Tea

Green Tea

Peppermint Tea

Earl Grey Tea

Fresh Mint Tea

Fruit Tea

Camomile Tea

Liqueur Coffee 6.50

Irish Coffee

Brandy Coffee

Tia maria Coffee

Baileys Coffee



# Vegan Menu

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100% free of allergens or contaminates**

**A 10% service charge will be added to your bill**



Tripadvisor



Rosta

## Starters

<b>Mixed Olives</b>	5.50
<b>Straccetti</b> Little rugs of pizza dough served with olive oil and balsamic vinegar	4.50
<b>Focaccia con rosmarino</b> Flat oven-baked pizza bread with rosemary and olive oil	6.50
<b>Focaccia all'aglio</b> Flat oven-baked pizza bread with olive oil & garlic	6.50
<b>Tagliere di verdure (serves 2)</b> Peppers, aubergines, courgettes, artichokes, rapini, asparagus and butternut squash served with a plain foccacia	15.50
<b>Zuppa del giorno</b> Soup of the day, please ask	4.70
<b>Bruschetta con pomodori</b> Toasted bread topped with chopped tomatoes, garlic, onions, oregano and basil	5.50

## Pasta

<b>Penne Arrabbiata</b> Penne with tomato sauce, garlic and fresh chillies.	14.00
<b>Gnocchi aglio e peperoncino con mozzarella</b> Baked fresh gnocchi di patate, tomato sauce, garlic, fresh chillies, topped with <b>vegan</b> mozzarella	14.50
<b>Linguine al pesto</b> Pasta with fresh basil pesto and cherry tomatoes	15.70
<b>Spaghetti ai pomodori secchi</b> Spaghetti, sun dried tomatoes, garlic, chillies, a touch of tomato sauce and basil	15.50
<b>Penne or spaghetti al pomodoro</b> Pasta in a tomato and basil sauce	13.00
<b>Penne con Asparagi</b> Pasta with asparagus, garlic, chilli and cherry tomatoes	15.00
<b>Penne Ortolana</b> Tomato Sauce, garlic, broccoli, mushroom, onions and mixed peppers	16.00
<b>All our pastas can be served as starter portions.</b> <b>A gluten free pasta option is available, please ask our staff</b>	10.00

## Salads

- Fennel and beetroot salad	8.00
- Roasted peppers and artichoke salad	9.40
- Green salad (side) Green salad, cucumber, green olives	4.50
- Mix salad (side) Tomato, cucumber, olives, mixed lettuce, red onions	4.50

**Our salads, unless already specified are served with only a drizzle of olive oil.**

## Pizza

<b>Calzone di verdure</b> Folded pizza filled with vegan mozzarella, tomato, mushrooms, courgettes, peppers, chillis and onions	15.50
<b>La vegana</b> Tomato, vegan mozzarella, rapini, asparagus, chilli, sundried tomato, rocket	15.50
<b>Margherita vegana</b> Tomato, vegan mozzarella, basil, olive oil	11.80
<b>Marinara</b> Tomato, oregano, garlic, basil, olive oil	10.80
<b>San Gennaro</b> vegan mozzarella, cherry tomatoes, olives, garlic, parsley, oregano, fresh chillies, basil, olive oil	14.00
<b>Ortolana vegana</b> Tomato, vegan mozzarella, artichokes, peppers, courgettes, basil, olive oil	14.50
<b>Extra Pizza Topping</b> - Tomato sauce, fresh chillies, rocket, cherry tomatoes, olives, garlic, rapini, peppers, courgettes, avocado, onions, artichokes, sliced tomato, mushrooms, asparagus, basil, capers, parsley - Vegan Mozzarella	1.50 each 2.50

**Although ingredients are gluten free, there are traces of gluten as there is contamination during the pizza making process. Not suitable for celiacs**

## Dessert

Vanilla ice cream	2.00 per scoop
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## Children's Menu

**(this menu will be strictly available to children of 13 years and under)**

<b>Straccetti</b> Little rugs of pizza dough served with olive oil and balsamic vinegar	4.50
<b>Margherita Vegana</b> Tomato, vegan mozzarella, basil, olive oil	4.75
<b>Baby Marinara</b> Tomato, oregano, garlic and basil	4.25
<b>Baby Penne pomodoro</b> Penne in a tomato sauce	5.20
<b>Baby Spaghetti pomodoro</b> Spaghetti in a tomato sauce	5.20
<b>Chips</b>	2.50
<b>Extra Pizza Topping</b>	75p each
<b>Without gluten -</b>	extra 1.50



## Starters

### **Focaccia con aglio** **Vegan**

Flat oven baked pizza bread with garlic and olive oil

or

### **Arancini** (V)

Balls of risotto rice, saffron, mozzarella cheese, breaded, served with a spicy tomato sauce

or

### **Funghi All' Aglio** (V)

Garlic mushrooms

or

### **Avocado con Gamberetti**

Avocado with prawns

or

### **Zuppa del giorno** **Vegan**

Soup off the day

or

### **Bianchetti fritti**

Whitebait deep fried. Served with tartare sauce

or

### **Caprese** (V)

Sliced tomato, Buffalo mozzarella and basil on a bed of rocket

## Main Course

### **Penne Arrabbiata** **Vegan**

Penne with tomato sauce, garlic and fresh chillies

or

### **Paccheri alla Norma**

Large tubes of pasta, aubergines, tomato sauce, dry ricotta cheese and basil

or

### **Lasagna Vegetariana** (V)

Layers of pasta interlaced with spinach, peas, bechamel, tomato sauce and mozzarella cheese

or

### **Gnocchi Tricolore**

Fresh tricolore gnocchi in a tomato and basil sauce

or

### **Margherita Pizza** (V)

Tomato, fiordilatte, basil, olive oil

or

### **Nduja Pizza**

Tomato, smoked provola, Nduja sausage, basil, olive oil

or

### **Calabrese Pizza**

Tomato, fiordilatte, spicy salami, onions, basil, olive oil

or

### **San Gennaro Pizza**

Fiordilatte, cherry tomatoes, olives, garlic, parsley, oregano, fresh chillies, basil, olive oil

or

### **Pollo crema e funghi (Halal)**

Pan fried chicken breasts, cream sauce, sliced mushrooms, served with a selection of daily vegetables and roast potatoes

## Desserts

### **Torta di cioccolato**

Two layers of chocolate flavoured sponge filled with fudge icing, all coated with a rich chocolate fudge. Served warm with a scoop of vanilla ice cream

or

### **Torta di Carote**

Classic carrot cake, gluten free

or

### **Apple Pie**

Apple pie, served warm with custard

or

### **Torta della Nonna**

Sugar shortcrust pastry, lemon scented custard. The top is studded with crunchy pine nuts and dusted with icing sugar

or

### **9New York style Cheesecake**

The national American cake made of cream cheese. Served with whipped cream and fresh fruit decoration



## Set Lunch Menu

Not available sunday

**£12.50 (2 courses)**

**£15.50 (3 courses)**

A 10% service charge will be added to your bill



*Breakfast at*  
**MINORI'S**



Breakfast is served from

**8am - 2pm**

A 10% service charge will be added to your bill

# Breakfast Menu

- Full English Breakfast** 10.00  
Back bacon, homemade sausages, grilled tomatoes, rosti, sautéed mushrooms, baked beans and choice of two free range eggs, fried or poached or scrambled. Please specify your preference to your waiter. Our breakfast is served with freshly baked sour dough bread, sliced and toasted. Served with one hot drink.
- Vegetarian English Breakfast** 10.00  
Vegetarian sausages, crushed avocado, grilled tomatoes, rosti, sautéed mushrooms, baked beans and a choice of two free range eggs, fried or poached or scrambled. Please specify your preference to your waiter. Our breakfast is served with freshly baked sour dough bread, sliced and toasted. Served with one hot drink.
- Continental Breakfast** 7.50  
Freshly baked cornetti (similar to croissant), Danish pastries, sourdough bread toasted, jam, marmalade and honey. Served with one hot drink.
- Eggs Benedict** 7.50  
2 poached eggs on muffin with a choice of cooked ham or bacon topped with our hollandaise sauce.
- Eggs Florentine** 7.50  
2 poached eggs on muffin with spinach and our hollandaise sauce.
- Eggs Royal** 9.50  
2 poached eggs on muffin, smoked salmon, and our hollandaise sauce.
- Omelette** 7.50  
3 eggs with filling of your choice: tomatoes, cheese, mushrooms, peppers, courgettes, onions or spinach.
- Scottish smoked salmon** 8.50  
With cottage cheese, chives and toasted bagel.
- Greek style yogurt with mixed berries** 5.50
- Eggs and toast** 3.75  
2 free range eggs fried, poached or scrambled. Served on white or brown toast or toasted muffin.
- Bacon on toast** 4.50  
Back bacon served with white or brown toast or toasted muffin.
- Scrambled eggs and salmon** 8.50  
Scrambled free range eggs, slices of smoked salmon served with choice of sourdough bread toasted or white or brown toasts.
- Avocado & poached eggs** 5.50  
Smashed avocado on toasted sourdough bread with 2 poached eggs.

**Gluten free bread available on request**

### Extra toppings

Eggs (1)	1.00
Mushrooms, avocado, hollandaise sauce, toast, beans	1.50 each
Bacon, sausage	2.50 each
Smoked Salmon	3.50
<b>Toast and Jam</b>	<b>2.50</b>
<b>Choice of croissant</b>	<b>2.50</b>
Freshly baked on premises	

## Coffee

Cappuccino	2.80
Latte	2.80
Mocha Latte	2.80
Americano	2.80
Espresso	1.70
Double Espresso	3.20
Macchiato single	1.80
Double Macchiato	3.20
Flat White	2.80
Iced Coffee	3.00
Hot Chocolate	2.80
Hot Chocolate with Marshmallows	3.30
Add a shot of syrup	40p

## Tea

2.20 per pot

Breakfast Tea, Green Tea, Peppermint Tea, Earl Grey Tea, Fresh Mint Tea, Fruit Tea, Camomile Tea

**Milk choice: oat, soya, coconut, semi skimmed milk, skimmed milk, lactose free milk**



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# Bar Menu

## Cocktails List International 8.45

### Negroni

Bitter Campari, red Martini, Gin

### Aperol Spritz

Aperol, Prosecco and a splash of Soda

### Classic Martini

Gin or Vodka, dry vermouth, lemon peel twist or olives

### Strawberry Martini

Malibu, rum, cream, strawberry puree

### Margherita

Tequila, triple sec, fresh lime

### Mango Margherita

Tequila, Mango juice, Triple sec, tajin spice

### Cosmopolitan

Vodka, Triple sec, cranberry juice and lime juice

### Mai Tai

Dark rum, white rum, orange curacao, lime juice, grenadine, orgeat

### Bloody Mary

Vodka, tomato juice, lemon juice, tabasco, pepper, celery, salt

### Pina Colada

Malibu, pineapple juice, coconut cream, gomme

**Weekly Special Cocktail - See Blackboard**

## Vodka 9.45

### Espresso Martini

Vodka, Kalua, vanilla syrup and coffee

### Passion Fruit

Vodka, Malibu, Passion Fruit liqueur, orange juice

## Gin 9.45

### Dirty Martini

Dry gin, dry vermouth, green olives

### Honey Sage Gin Fizz

Gin, Honey and sage syrup, lime juice and soda

## Rum 9.45

### Mojito

Rum, fresh mint, brown sugar, lime & soda

## Non Alcoholic 6.90

### Fruit Punch

Orange juice, apple juice, grenadine, strawberry, peach nectar

### Tropical Punch

Pineapple juice, mango juice, coconut milk

### Virgin Mary

Tomato juice, celery, lemon, tabasco, pepper, salt, lemon juice

### Virgin Colada

Pineapple juice, coconut milk

### Elderflower Fizz

Grapefruit juice, grenadine, elderflower cordial, ginger ale

### Shirley Temple

Ginger Ale, grenadine, lime, cherries

### Virgin Mojito

Fresh mint, brown sugar, lime & soda

## Party Jugs 20.50

### Punch

Contreau, peach nectar, pineapple juice, lime juice, Prosecco and strawberry

### Mojito

White rum, lime, brown sugar, fresh mint, soda

### Pimm's Cup

Pimm's, mint, lemonade, cucumber, apple, orange and lemon slices

## Spirits 25ml 50ml

### Smirnoff Vodka

4.75

7.50

### Greygoose Vodka

5.75

9.00

### Absolut Vodka

5.00

8.00

### Gordons Gin

4.75

7.50

### Bombay Sapphire Gin

5.75

9.00

### Sipsmith Gin

6.00

9.50

### Hendricks Gin

6.00

9.50

### Brockmans Gin

4.75

7.50

### Malfy Gin with Oranges

5.00

7.50

(Citrus zing with a background of juniper and a complex finish)

### Malfy Gin with Lemon

4.75

7.50

(A ripe lemon scented gin with background of juniper and coriander)

### Malfy Gin Rosa

4.75

7.50

(Fresh and zesty Sicilian pink grapefruit with a touch of Italian rhubarb)

### Bells Whisky

4.75

7.50

### Teachers Whisky

4.75

7.50

### Jameson

4.75

7.50

### Johnnie Walker

6.00

9.50

### Glenlivet 12 year Old Malt

6.00

9.50

### The Macallan 12 year Old Whisky

6.00

9.50

### Highland Park Malt Whisky

6.00

9.50

### Chivas Regal

6.00

9.50

### Bacardi

4.75

7.50

### Malibu

4.75

7.50

### Captain Morgan

4.75

7.50

### Jose Cuervo Especial Silver

4.75

7.50

### Jose Cuervo Gold

4.75

7.50

### Jack Daniels

5.00

7.50

### Courvoisier VS

4.75

7.50

### Remy Martin VSOP

6.00

8.50

### Hennessy Fine De Cognac

5.00

9.00

### Vecchia Romanga

6.00

9.00

### Calvados

5.00

8.00

### Hennessy XO Cognac

18.50

### All mixers ( 200ml)

add 2.20

## Apertif

50ml

Averna	7.00
Aperol	7.00
Campari	7.00
Martini Red, Bianco, Dry	7.00
Dubonnet	7.00
Pimms No1	7.00
Punt and Mess	7.00
All mixers (200ml)	add 2.20

## Champagne

House Champagne	75cl	55.00
Louis Roederer Brut Premier		
Non Vintage Champagne	75cl	95.00
Laurent Perrier NV Brut	75cl	90.00
Laurent Perrier NV Rose	75cl	110.00
Moet & Chandon NV Brut	75cl	87.00

## Sparkling

Prosecco	Glass 125ml	6.95	75cl	29.50
Baby Prosecco	20cl	8.50		

## Port / Sherry

50ml

Taylor's 10 years old Tawny Port	7.00
Harveys Bristol cream Sherry	4.50

## Liqueurs

25ml: 5.00    50ml: 8.00

Amaretto di Saronno	Grappa
Archers	Jagermeister
Baileys	Limoncello
Benedictine	Sambuca
Cointreau	Strega
Creme de Cassis	Mirto
Drambuie	Southern Comfort
Frangelico	

Amari (All digestif) 50ml 6.00

## Beer

Moretti Zero 330ml Lager (0.5% volume)	5.90
Ichnusa 330ml	5.90
Moretti 330ml	5.80

## Draught Beer

Peroni	Half Pint: 3.50 Pint: 6.10
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## Soft Drinks

Coke 330ml (Glass)	3.50
Coke Zero 330ml (Glass)	3.50
San Pellegrino Lemonade 330ml	3.50
San Pellegrino Aranciata 330ml	3.50
Soda 200ml	2.50
Tonic water 200ml	2.50
Ginger Ale 200ml	2.50
Slimline Tonic 200ml	
Red Bull 250ml	4.50

## Juices

Apple juice 250ml (Glass)	3.50
Peach juice 250ml (Glass)	3.50
Pineapple juice 250ml (Glass)	3.50
Orange juice 250ml (Glass)	3.50
Tomato juice 200ml (Glass)	3.50

## Water

Panna 500ml	2.75
San Pellegrino 500ml	2.90
Panna 750ml	3.75
San Pellegrino 750ml	3.75

**A 10% service charge will be added to your bill**