

## White Wine

### HOUSE WINE

Straw yellow on colour. A fruity, floral bouquet with hints of citrus and a full bodied, fresh and harmonious flavour. 12% vol BOTTLE 17.50  
 ½ BOTTLE 10.90  
 GLASS 175ml 4.90

### FRASCATI DOC SUPERIORE

The wine has a bright, straw yellow colour, a delicately fruity bouquet and a young, vivacious taste. An elegant and harmonious wine. 12.5% vol BOTTLE 21.50

### SOAVE DOC

This classic and typical Soave has a light straw colour with slight greenish reflections a delicate bouquet and a typical almond bitter aftertaste. 12.5% vol BOTTLE 23.50

### VERDICCHIO CLASSICO DOC ANFORA

A classic Verdicchio in the famous Anfora bottle. The wine has a brilliant straw colour with green tints, a fresh & fruity bouquet with hints of citrus and a full bodied, fresh and harmonious flavour. 12.5% vol BOTTLE 21.50

### LIVON PINOT GRIGIO COLLIO DOC 2021

Straw yellow in colour, fragrant bouquet, recalling scents of vanilla and lime. Rich on the palate, long finish. 12.5% vol BOTTLE 29.90  
 ½ BOTTLE 14.90

### GAVI DE GAVI

The Dezzani Gavi DOCG has ripe peach and almond fruit on the nose with a full, persistent and balanced taste. 12% vol BOTTLE 27.50

### ORVIETO CLASSICO AMABILE "Villa dei Papi" DOC

Medium sweet fruity wine. 11% vol BOTTLE 21.50

### FALANGHINA

100% Falanghina - this wine has a rich and intense bouquet with hints of citrus fruits. Fresh and clean on the palate. 13% vol BOTTLE 27.90

### LIVON SAUVIGNON BLANC COLLIO DOC 2021

Stylish intense, dry and fruity with hints of green pepper and melon. Lively with lovely crisp acidity. 12.5% vol BOTTLE 29.90

### FEUDO ANTICO PECORINO DOP TULLUM 'BIOLOGICO'

White peach and apricot, delicious fresh acidity. Medium weight with a long elegant finish. 13% vol BOTTLE 27.90

### PINOT GRIGIO BLUSH

Salmon pink colour, a light fresh fruity aroma. Aromatic note of freshly crushed cranberries and mineral elements. Dry light taste. Delicious balance of citrus, cherry and fruity red berry flavours. 12% vol BOTTLE 21.90

## Champagne

### MOET ET CHANDON

49.90

### VEUVE CHEQUOT

95.00

### LAURENT PERRIER ROSÉ

120.00

## Spritzers

### SPRITZER

White wine, lemonade or soda 5.50

### APEROL SPRITZER

Prosecco, Aperol and soda water 7.90

### LIMONCELLO SPRITZER

7.90

### CAMPARI SPRITZER

7.90

## Prosecco

### PROSECCO BRUT

Dull straw yellow colour with fine persistent aromatic fruity bouquet. Reminiscent of acacia flower naturally fermented in autoclaves champagne...tiny bubbles. Small 200ml 12.50  
 BOTTLE 31.90

## Sparkling Red Wine

### MALVASIA DI CASTELNUOVO DOC DON BOSCO NV

Cherry red, notes of raspberries, strawberries and rose on the nose. Sweet to taste, black cherry and red fruits. Alc 5.5 BOTTLE 23.50

## Red Wine

### HOUSE WINE

This wine has a ruby-red colour with purple tints, a fruity, fragrant bouquet with hints of wild berries and a fresh, delicate taste. 12% vol BOTTLE 17.50  
 ½ BOTTLE 10.90  
 GLASS 175ml 4.90

### MONTEPULCIANO D'ABRUZZO DOP COLLE CAVALIERI

Ruby red in colour with purple highlights. Small red berry fruits on the palate. Morello cherry and a delicate and spicy touch on the finish. Medium bodied, well structured with soft and well balanced tannins. 13% vol BOTTLE 24.50  
 ½ BOTTLE 13.50

### NERO D'AVOLA IGT SICILIA

A great value for money Nero d'Avola. A red of unmistakable personality. Harmonious and rounded with intense aromas of jammy fruits and juniper berries. 13% vol BOTTLE 23.50

### VALPOLICELLA ZENATO

Ruby red in colour. A fine vinous ethereal bouquet. Dry taste, smooth with a hint of bitter. 13.5% vol BOTTLE 27.90  
 ½ BOTTLE 15.50

### CHIANTI

A ruby red medium intensity, the wine is of good freshness on the nose with very perceptible fruity and floral notes. Pleasurable and versatile in its flavors with a balanced acidity and ripe and balanced tannins. A wine to be drunk young, it is ideal with salami, cheese, and red meat. 12.5% vol BOTTLE 26.90

### MERLOT IGT SICILIA

Rich spicy and plummy flavours on the nose, classic Mediterranean notes on the palate with hints of tobacco and black pepper. Full bodied wine. 14% vol BOTTLE 23.50

### CASTEL DEL MONTE RISERVA 'IL FALCONE'

Dense garnet red in colour; complex nose offering ripe fruit, leather and tobacco leaf. Very generous in the mouth, displaying great structure and a lingering, well-balanced finish. 13.5% vol BOTTLE 34.90

### SALICE SALENTINO

Deep ruby-red in colour tending towards garnet. Intense aromas of cherry and plump with notes of spices and balsamic vinegar. 13.5% vol BOTTLE 27.90

### CHIANTI RISERVA

This deep ruby red wine has a rich structure and notes of ripe fruit and spices with persistent smooth perfumes. 13% vol BOTTLE 36.90

### BAROLO

Garnet red colour with characteristic orange tints which become more evident as the wine ages. 13.5% vol BOTTLE 49.90

### AMARONE

Full bodied harmonic taste, garnet red colour amply structured and long on the palate. 15% vol BOTTLE 49.90

### BRUNELLO DI MONTALCINO

This wine is one of the great red wines of Tuscany. The distinctive and imposing bouquet is matched by a dry, warm, well-balanced and persistent taste. 14.5% vol BOTTLE 59.90

### CORVO ROSSO

Made with mainly Nero D'avola - it is garnet in colour, fruity with scents of morello cherry, Dry and full bodied. 12.5% vol BOTTLE 24.50

## Rose Wine

### CHIARETTO BARDOLINO

A muted salmon pink colour with an intense fresh and and fruity bouquet and an elegant, gentle taste. BOTTLE 22.50  
 12.5% vol GLASS 175ml 5.50

### PROSECCO BRUT

Dull straw yellow colour with fine persistent aromatic fruity bouquet. Reminiscent of acacia flower naturally fermented in autoclaves champagne...tiny bubbles. 31.90

### ITALIAN BEERS Moretti and Peroni

4.00

### CIDER

4.50

### APERITIFS - SPIRITS - LIQUEURS

from 4.00

### SOFT DRINKS

2.00

### JUICE

2.00

### FRESH ORANGE JUICE

4.00

### MINERAL WATER

2.50



# LA FATTORIA

## ITALIAN RESTAURANT PIZZERIA

# Buon Appetito



10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 6 PEOPLE OR MORE

If you have any allergies please speak to a member of staff



## Starters

v BRUSCHETTA 5.90	v GARLIC PIZZA TOMATO BREAD 5.90	v FOCACCIA 5.90
v OLIVE GIGANTI Big green olives with herbs 3.00	v MELANZANE PARMIGIANA Baked aubergines with tomato and mozzarella cheese 9.50	
v INSALATA TRICOLORE Avocado mozzarella and tomato 7.90	v ANTIPASTO PRIMAVERA Toasted goat cheese served on a bed of rocket and sun-dried tomatoes 9.20	
v MOZZARELLA CAPRESE Tomato, mozzarella and fresh basil 6.90	MELANZANE, ZUCCHINE, MOZZARELLA E PROSCIUTTO Grilled aubergine, courgettes, mozzarella cheese and Parma ham 9.50	
TONNO, FAGIOLI E CIPOLLA Tuna fish, bean and onion salad 6.50	INSALATA DI POLLO Large mixed salad served with grilled chicken breast, goat cheese and olives 9.90	
AVOCADO PRAWNS With a cocktail sauce 6.50	SALMONE AFFUMICATO Smoked Scottish salmon 7.90	
PROSCIUTTO & MELONE Parma ham and melon 6.90	CHEF'S SALAD Lettuce, mixed veg, avocado, tuna, prawns and mozzarella 9.50	
v BOSCO Mushrooms stuffed with mixed vegetables and tomato sauce 6.50	CALAMARI ZUCCHINE Deep fried calamari and zucchini 9.50	
ANTIPASTO MISTO Mixed meat salami 9.90	INSALATA DI FRUTTI DI MARE Seafood salad 9.20	
CALAMARI CALABRITANI Squids with garlic, tomato and touch of chilli served with toasts 9.50	BRESAOLA, RUCOLA & PARMIGIANO Smoked beef with rocket and parmesan flakes 9.20	
BUFALA PROSCIUTTO Buffalo Mozzarella & Parma ham 9.90		
COZZE ALLA PROVINCIALE Mussels in fresh tomatoes, garlic and white wine sauce 9.00		
v MOZZARELLA IN CARROZZA Deep fried mozzarella in breadcrumbs and tomato sauce 6.00		

## Soups

v MINISTRONE DELLA CASA Fresh vegetable soup 4.90	v PASTA E FAGIOLI Pasta and beans soup 4.90
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## Paste

TAGLIATELLE AL SALMONE With salmon, peas and pink sauce 11.50	v PENNE ALL'ARRABBIATA With tomato, garlic and chilli sauce 10.90
TAGLIATELLE CON POLPETTE With meatballs, garlic in tomato sauce 11.50	PENNE ALLA TONNO With garlic, onion, tuna, black olives and tomato sauce 11.50
TAGLIATELLE ALLA MARINARA With seafood, garlic and tomato sauce 11.90	v PENNE ALLA CAPRESE With tomato and mozzarella cheese 10.90
TAGLIATELLE A FUNGHI With ham, cream, onions and mushroom sauce 11.50	PENNE ALLA VODKA Cherry tomato, garlic, prawns, vodka and mushrooms 11.50
TAGLIATELLE ALLA CARBONARA With egg, bacon, onions and cream 11.50	FUSILLI PAESANA With Italian sausage, broccoli, cherry tomatoes, garlic and a touch of chilli 11.50
SPAGHETTI ALLA BOLOGNESE With fresh meat sauce 11.90	FUSILLI A GAMBERI E ZUCCHINE With king prawns, courgettes and cream sauce 11.50
SPAGHETTI ALLE VONGOLE VERACI With fresh clams, garlic, white wine, cherry tomatoes and touch of chilli 11.50	RIGATONI ALL'AMATRICIANA Bacon, red wine, onions, garlic and tomato sauce 11.50
v SPAGHETTI NAPOLI With fresh tomato sauce and basil 10.50	RIGATONI DI POLLO With broccoli, chicken, garlic, onions and cream 11.50
LINGUINE PUTTANESCA With garlic, anchovies, capers, black olives and tomato sauce 11.50	RIGATONI 500 With garlic, onion, mixed vegetables, chicken, goat cheese and a dash of cream 11.50
v LINGUINE SICILIANA With garlic, onion, aubergines, tomato sauce, basil and a touch of cream 11.00	RIG BIANCA MARIA Onions, king sausage, mushrooms and mascarpone cheese 11.90
LINGUINE CON COZZE E VONGOLE With mussels, clams, garlic, fresh tomatoes and olive oil 11.90	LASAGNE Home-made lasagna "mamma's delight" 12.50
v LINGUINE AL PESTO With basil and garlic (home made pesto) 10.90	v CANNELLONI Pasta filled with ricotta cheese and spinach 11.50
LINGUINE GAMBERI E RUCOLA With King prawns, garlic, tomato and a touch of cream 11.50	v RAVIOLI FIORENTINA With spinach, onions and cream sauce 11.50
LINGUINE SCOGLIO With garlic, cherry tomatoes, king prawns, mini lobster, fresh spinach 11.90	v RAVIOLI FATTORIA With mushrooms, tomato sauce and a touch of cream 11.50
LINGUINE MARE E MONTI With garlic, black olives, courgettes, king prawns and broccoli in a white wine sauce 11.50	RAVIOLI SOFIA Filled with lobster and crab meat, garlic, mushroom, prawns, tomato and a dash of cream 11.90
LINGUINE SUPER MARIO Onion, garlic, sun dried tomatoes, anchovies, rocket and parmesan flakes in white wine sauce with a touch of pesto 11.50	v RISOTTO A PORCINI Italian rice with wild mushrooms, onions, in white wine sauce, dash of cream 11.50
v GNOCCHI ALLA PAPALINA With tomato, basil and a dash of cream 11.50	RISOTTO ALLA MARINARA Italian rice with seafood, garlic, olive oil and fresh tomato 11.90
v GNOCCHI A QUATTRO FORMAGGI With four cheese sauce and a touch of tomato 11.50	ANY ½ PASTA 9.90

## Pizze

v MARGHERITA With mozzarella cheese and tomato sauce 8.90	v MELANZANE E ZUCCHINE With tomato, mozzarella cheese, grilled courgettes and aubergine 11.50
NAPOLI Mozzarella cheese, tomato, anchovies, olives and capers 11.50	AMERICANA With mozzarella, tomato, Italian sausage, peppers and chilli 11.50
DELIZIOSA Tomato, mozzarella, gorgonzola and salami Napoli 11.50	QUATTRO STAGIONI With mozzarella cheese, tomato, mushrooms, Italian sausage, ham, artichokes and olives 12.50
NETTUNO With tomato, tuna, capers and onions and mozzarella 11.50	CALZONE Rolled pizza filled with cheese, tomato sauce, ham and Italian sausage 10.50
CAPRICCIOSA With mozzarella cheese, tomato, ham, peppers, anchovies, egg and olives 11.50	PIZZA SPECIAL With mozzarella, tomato, parma ham and rocket 11.90
v CAMPIONE D'ITALIA Mozzarella, rocket, cherry tomatoes, tomato sauce parmesan cheese 11.50	HAWAIANA With tomato, mozzarella, pineapple and ham 11.50
PROSCIUTTO With mozzarella cheese, tomato and ham 10.50	MESSICANA Tomato, mozzarella, pork mince, onion and chilli 11.50
v FUNGHI With mozzarella cheese, tomato and mushrooms 10.50	BRACCIO DI FERRO With spinach, Italian sausages, bacon and mozzarella 11.50
REGINA With mozzarella cheese, tomato, ham and mushrooms 11.50	SALAME With tomato, mozzarella and salami 10.50
PIZZA DA VINCI Mozzarella, tomato sauce, bacon, ham, salami and chicken 12.50	FATTORIA Mozzarella cheese, sweetcorn, chicken and roast peppers 11.50
v VEGETARIANA With mozzarella cheese, tomato and mixed vegetables 10.90	BERLUSCONI Mozzarella cheese, tomato sauce, parma ham and buffalo mozzarella 12.90
VESUVIO With salami, red onions, cheese, tomato and egg 11.50	PESCATORA Tomato, mozzarella and mixed seafood 11.50
BRESAOLA E RUCOLA With dry fillet of beef, rocket and parmesan flakes 12.50	CHI CHI RI CHI Tomato, mozzarella, goats cheese, peppers, red onion and chicken 11.50
v FIORENTINA With tomato, mozzarella cheese, spinach and egg 11.50	EXTRA TOPPINGS FROM 90p
v QUATTRO FORMAGGI With four cheese and tomato 11.50	

ALL MAIN COURSES ARE SERVED WITH ONE VEGETABLE OF YOUR CHOICE

## Secondi

POLLO ALL'AGLIO Chicken breast with garlic, olive oil and white wine 15.90	COTOLETTA ALLA MILANESE Chicken in breadcrumbs 17.90
POLLO ALLA VALDOSTANA Chicken breast, topped with ham, cheese and touch of tomato 15.90	SALTIMBOCCA ALL ROMANA Veal with parma ham, sage and white wine 15.90
POLLO FATTORIA Chicken breast with tomato, mushrooms, basil and cream 15.90	SCALOPPINE AL FUNGHI Veal escalope in cream and mushroom sauce 15.90
POLLO ASPARAGO Chicken breast with onions, asparagus and cream sauce 15.90	SCALOPPINE SORRENTINA Veal, garlic, mozzarella, tomato, basil and white wine sauce 15.90
POLLO CACCIATORA Chicken breast with garlic, onions, mixed vegetables and tomato sauce and a touch of cream 15.90	CALAMARI FRITTI Deep fried squids 17.90
BISTECCA AL PEPE NERO Sirloin steak with black pepper, cream sauce 18.90	GAMBERONI ALL'AGLIO King prawns cooked in white wine and garlic sauce 19.50
FILETTO A FUNGHI Fillet steak with mushrooms and cream sauce 26.90	STEAK SALMONE Fresh grilled salmon steak 15.90
FEGATO VENEZIANO Calf liver, onions in white wine sauce 15.90	BRANZINO Seabass grilled 15.90
COSTOLETTE D'AGNELLO ALLA GRIGLIA Grilled lamb cutlets 19.90	FRITTURA MISTO DI PESCE Deep fried mixed fish 19.90

## Vegetables

SPINACH 4.00	MUSHROOMS 4.00
ZUCCHINE FRITTE 4.00	FRENCH FRIES 4.00
SAUTE POTATOES 4.00	BROCCOLI 4.00

## Salads

GREEN SALAD 4.00	ROCKET SALAD 4.00
TOMATO & ONIONS 4.00	MIXED SALAD 4.00