

Cenetta [Che – ne – ta] – means “delicious dinner, usually informal and intimate”

While you wait

Mixed Olives plain or garlic & chilli	2.75
Garlic bread	3.25
Garlic bread with tomato	3.75
Garlic bread with cheese	3.75
Garlic bread with cheese & tomato	4.25

Antipasti

Bruschetta toasted ciabatta, amore cherry vine tomatoes, mini mozzarella, garlic, red onion & basil oil	4.95
Caprese Salad Mozzarella & tomato with a pesto & rocket salad	6.50
Vegetarian Antipasto Dolcelatte, peppers stuffed with feta cheese, olives, polenta, rocket & focaccia	7.50
Minestrone with pancetta, parsley, lemon & garlic	4.95
Glazed BBQ Pork Ribs meaty pork ribs slow cooked in tomato, fragrant herbs & spices	8.50
Duck Liver & Smoked Bacon Pate served with red onion chutney & toasted ciabatta	6.50
Pork & Beef Meatballs in a tomato & herb sauce served with rosemary & sea salt focaccia	7.25
Sauté Mushrooms with Cumbrian Smoked Pancetta mushrooms with a garlic, white wine & cream sauce with smoked pancetta	6.50
Antipasto selection of Italian cured meats with mozzarella, olives & toasted focaccia	8.25
Chorizo picante & tiger prawns sliced chorizo sautéed with tiger prawns in a rich tomato sauce & finished with gremolata	7.95
Crispy Calamari deep fried calamari served with garlic mayonnaise	7.50
Smoked Salmon Tian layers of smoked salmon filled with a poached salmon remoulade	7.75
Seared King Scallops with sliced prosciutto, sauce vierge & lemon balm	9.50
Steamed Menai Mussels with a creamy garlic & white wine sauce	6.95

Antipasti per due

Ideal to share

Bruchetta per due – three toasted ciabattas topped with marinated amore vine tomatoes, mozzarella and chilli and prosciutto and artichoke

Antipasto per due – a selection of Italian cured meats with mozzarella, olives, toasted focaccia, dolcelatte, peppers stuffed with feta cheese and polenta

	STARTER	MAIN
Dolcelatte Gnocchi blue cheese gnocchi served with pine nuts, pesto & rocket	6.95	11.95
Risotto Primavera asparagus, broad beans, garden pea & spinach risotto, finished with goats cheese fritters & rocket with chicken	6.95	11.95 15.50
Yellisons Goats Cheese Cannelloni goats cheese, sun dried tomato & pesto cannelloni	6.75	11.95
Butternut Squash Ravioli in a cream & basil sauce with crushed pine nuts	7.50	12.50
Spaghetti Bolognese minced beef, garlic, tomato, oregano & red wine	6.50	11.95
Tagliatelle Carbonara cream, egg, pancetta & parmesan with chicken	6.50	12.50 15.50
Spicy Beef Penne a spicy tomato sauce with fillet beef strips, cherry tomatoes & chorizo	6.95	12.50
Pork & Beef Meatball Spaghetti pork & beef meatballs in a tomato & herb sauce	6.95	12.50
Lasagne layers of pasta with beef ragu, tomato & cheese sauce	6.50	11.95
Paella with chicken, chorizo, mussels, squid, prawns & paprika	7.95	13.95
Tiger Prawn & Chilli Spaghetti king prawns with red & green chillis & peri peri butter sauce	7.95	13.95
Grilled Salmon Tagliatelle gremolata, smoked salmon, asparagus, peas, broad beans & samphire	7.95	13.95
Shellfish Tagliatelle tomato, oregano, mussels, squid, prawns & black olives	7.50	13.50

Pizza

Margarita tomato, mozzarella, oregano & fresh basil	9.50	
Yellisons Goats Cheese tomato, mozzarella, goats cheese, red onion chutney & red peppers	10.95	
Mediterranean Vegetable tomato, mozzarella, asparagus, red pepper, cherry tomato finished with basil pesto	10.95	
Diavolo tomato, mozzarella, spicy N’Duja sausage, chorizo, chilli, Rocket & a garlic & herb sauce	10.95	
Prosciutto, Artichoke and Black Olive tomato, mozzarella, prosciutto, artichoke & black olive	10.95	
BBQ Pork and Rocket tangy bbq base, shredded pork rib, chicken, red onion topped with rocket	11.50	
Beef Fillet & Dolcelatte tomato, mozzarella, strips of beef fillet, dolcelatte, mushrooms, red onion, capers, rocket & balsamic reduction	12.50	
Chicken Caesar tomato, mozzarella, chicken, anchovies, rocket salad, parmesan & Caesar dressing	11.50	
Seafood Marinara mozzarella, oregano, mussels, squid, anchovies, king prawns & black olives	10.95	
Create Your Own Pizza Margarita @ 9.50 & add additional toppings @ 1.25 each		
Prosciutto ham	Mushrooms	Pepperoni
Olives	Peppers	Red onions
Chorizo	Chilli’s	Chicken
Anchovies	Goat’s cheese	Mozzarella

Secondi per due

Ideal to share

Cenetta 450g Chateaubriand roast fillet of beef with wild mushrooms, spinach, balsamic onions, seasonal vegetables, pepper sauce, mushroom sauce & dauphinoise potatoes

47.50

(please allow at least 30 minutes cooking time dependant on cooking degree)

Cenetta Trio fillet of beef, lamb rack & a chicken breast stuffed with mushrooms, seasonal vegetables, dolcelatte sauce, marsala sauce & dauphinoise potatoes

42.95

Secondi Flambé

200g Fillet Steak fresh bay leaf, pancetta, brandy & black pepper butter, port sauce with dauphinoise potatoes & seasonal vegetables

23.50

Dolcelatte Glazed 250g Rib Eye Steak With a dolcelatte sauce & dauphinoise potatoes

21.50

Peppered 250g Rib Eye Steak prime rib eye steak cooked with cracked black pepper, green peppercorns & served with dauphinoise potatoes

20.95

Carne

Grilled 250g Rib Eye Steak prime rib eye steak served with grilled tomatoes, garlic mushrooms & chunky chips

19.95

Duo of Beef Fillet wild mushrooms sauce & pink peppercorn cream sauce served with Dauphinoise potatoes & seasonal vegetables

23.50

200g Fillet Rossini with duck liver pate, marsala sauce & fondant potato

23.95

Rack of Lamb “Moussaka” two bone rack of lamb with aubergine, tomato, fondant potato & moussaka

19.95

Pesto Chicken pan fried chicken breast in a creamy pesto sauce with potato fondant & fresh vegetables

15.95

Chicken Piperade Breast of chicken with a spicy tomato sauce, parmesan polenta, spinach & piperade

15.95

Prosciutto and Dolcelatte Chicken Stuffed with mushrooms and served with seasonal vegetables, fondant potato & dolcelatte sauce

15.95

Braised Pork Belly with boulangere potatoes, apple puree & honey roast chantenay carrots

18.50

Pesce

Whole Grilled Lemon Sole with brown shrimps & tarragon butter. Served with creamed gnocchi, lemon, capers & pine nut crumble

19.50

Pan Fried Seabass with lemon crushed new potatoes, served with braised fennel & sauce vierge

18.50

Pan Fried Cod Loin with Parmesan polenta chips, red pepper puree, balsamic onions, spinach & deep fried olives

18.95

Insalata

Red Pepper & Feta Cheese Salad mini roast peppers stuffed with feta cheese, red onion, croutes, olives, sun blushed tomato & balsamic dressing

5.95 12.95

Chicken Caesar Salad breast of chicken with baby gem lettuce, crispy bacon, parmesan, croutons & Caesar salad dressing, with or without anchovies

6.50 13.50

Poached Salmon & King Prawns avocado, tomato & rocket salad dressed with balsamic vinegar

6.50 13.50

Sides & Sauces

Parmesan Polenta Chips	3.50
Fresh Chips	3.50
Dauphinoise Potatoes	3.50
Sautéed Potatoes	3.50
Rocket & Parmesan Salad	3.50
Braised Fennel and Almond Salad	3.50
Seasonal Vegetables	3.95
Crispy Deep Fried Courgettes	3.50
Cenetta Onion Rings	3.25
Mixed Salad	3.25
Pepper Sauce	3.50
Marsala Sauce	3.50
Wild Mushroom Sauce	3.50
Dolcelatte Sauce	3.50

“La buona cucina rende allegri” –
laughter is brightest where food is the best.

Make sure you leave room for one of our fantastic homemade desserts. Or try one of our fantastic new dessert cocktails!

You could try our **Espresso Martini**, where you choose what flavour spirit to add to make this classic your own.

Or what about a **Sicilian Lemon Tart?**
Lemoncello blended with crème de cacao blanc & double cream!

Go straight to **Cloud Nine** with our toffee vodka, baileys & vanilla ice cream cocktail. It is delicious.

An optional 10% service charge will be added to all parties of 8 or more.