

WINE



CENETTA

RISTORANTE

Italian Whites

	£/BOTTLE
1. Verdicchio Dei Castelli Di Jesi - Marche A dry and rounded white wine from the Marche area of Eastern Italy. Soft apple and pear fruit is interlaced with notes of green plum and a touch of lime zest.	21.95
2. Soave Classico - Veneto Dry yet soft with an appealing baked apple and mild almond character, this wine has a refreshing citrus character that adds zest on the finish.	22.50
3. Pinot Grigio - Pure - Puglia Refreshing apple and citrus fruit flavours are to the fore, with well-balanced acidity and notes of almond on the nose.	21.95
4. Fiano - Carlomagno - Puglia, Italy Straw yellow shot with green; very full and intensely fruity on the nose with exotic fruit such as melon and banana, featuring hints of citrus reminiscent of grapefruit. On the palate it is very well balanced, with a good acidity backbone and length.	24.95
5. Frascati - Villafranca - Rome Made from Trebbiano grapes grown on terraced vineyards north and east of Rome itself. Dry yet with a lovely honeyed character and soft in the mouth.	25.95
6. Grillo, Rupe Secca - Sicily, Italy Intense bouquet and lovely palate of citrus and tropical fruit flavours and refreshing acidity. Elegant, crisp and delicate, a superb example of what can be achieved from this grape.	26.95
7. Gavi 'I Risi' - Mario Giribaldi - Piemonte A full fresh perfume with fruity notes. Full and round in the mouth with a discrete structure and clean sensations of exotic fruit and golden apple. A light acidic note, it's a pleasure to drink with all varieties of food.	29.95

Whites from around the world

8. Sauvignon Blanc - Wanui Springs - Marlborough, New Zealand Typical Marlborough Sauvignon with gooseberry and passion fruit in the lingering finish.	21.95
9. Rioja Blanco - Vega - Spain The nose has aromas of conference pear, white flowers and some limey notes. Fresh, clean and crisp in the mouth with good length and balance. A simple, easy drinking wine.	20.95
10. Albarino - Alba - Vega - Spain The local Albarino grapes grow well here, retaining a refreshing citrus tang even when the wine is loaded with typical peach skin, apricot and baked apple flavours.	23.95
11. Chablis - Domaine de Testut - Burgundy - France Elegant crisp and delicate, produced from vineyards positioned perfectly between the Grand Cru Blanchot and Premier Cru Montee De Tonnerre.	28.95
12. Sancerre - Loire Valley - France A crisp and focused steely fresh note makes Sancerre such an appealing wine with food. Expect notes of fresh mown grass, flowers, minerals and a slight hint of gooseberry.	29.95

Rose from around the world

13. Zinfandel Rose - Ocean Bay - California, USA A sweet Rose with hints of berry fruit to soften the sweetness.	18.25
14. Provence Rose - Henri Gaillard - Provence, France Shiny pink with pink petal reflections Develops aromas of mouth-watering strawberries and raspberries while also releasing light tones of exotic fruits. A well-balanced structure, full and fresh, with a lingering aromatic finish.	24.95

Italian Reds

15. Primitivo - Del Salento This wine is a blockbuster! Richly structured and dense with layers of sweet red berries, burnt raisin and vanilla oak. Big, powerful, and so, so satisfying with a good steak.	20.95
16. Sangiovese Ca' Tesore - Puglia, Italy Aromas of dark plum, blackberry and spicy typical of the Nero d'Avola variety. The palate is full flavoured with soft tannins and a smooth rich finish, showing more blackberry and spice notes. Excellent value for money.	22.95

17. Chianti Classico - Sigliani Antinori - Tuscany Classico Chianti at its best - with the spice, plum and cherry jam flavours of ripe Sangiovese grapes showing well, bound with layers of sweet spicy oak and notes of chestnut and damson.	24.95
18. Valpolicella Classico Ripasso - Vilalta - Veneto This is supercharged Valpolicella! - richer, sweeter, more rounded and spicy fruit notes, including cherry, chocolate and raisin.	28.95
19. Vino Nobile De Montepulciano - Abruzzi Made in the heartland of the Abruzzi region, this wine shows a great depth and character, typical of the region, yet with more oak, rich sweet lush red fruits.	33.00
20. Barolo - Giribaldi - Piedmont Often called the King of Wines and the Wine of Kings. This is a brooding, full bodied, generous and spicy red, with flavours of cherry, damson, plum and black fruits.	36.95
21. Amarone - Lonardi - Valpolicella Only made in certain years, and is made from only the best hand-picked grapes, dried on grass mats in the rafters of the winery so they shrink and concentrate like raisins.	43.95

Reds from around the world

22. Shiraz - Broken Back - Australia A lighter style of Shiraz with just enough spice.	19.95
23. Malbec - Xavier Roger - Languedoc-Roussillon - France Deep dark red. Beautiful flavours of dark fruits, amplified with hints of coffee, cocoa & subtle rosemary.	23.95
24. Rioja Vega Crianza - Rioja, Spain A bright, fruit driven Rioja with notes of cherry and cassis and a soft vanilla edge from the oak. Smooth, soft and fruit driven.	26.95

Italian Bubbly

25. Prosecco - S.Osvaldo - Veneto - Italy Elegant, clean cut & fruity. Refreshing acidity with a soft gentle finish.	23.95
26. Rose Spumante - Casalotta - Italy This sparkling rose has strawberry and raspberry aromas giving soft berry notes and cherry notes with an off dry palate.	24.95
27. Prosecco - Gold DOC - Bottega - Veneto Elegant & fresh. Aromas of golden apple, Poire William & acacia flower.	32.95
28. Prosecco Rose - Gold - Bottega - Veneto Fresh & elegant with aromas of mixed berries.	32.95

Wine by the glass

	BOTTLE	250ML	175ML	125ML
Pinot Grigio - Parigi - Veneto	17.95	6.00	4.50	3.50
Pinot Grigio Blush - Parigi - Veneto	17.95	6.00	4.50	3.50
Botter "Senso" Sangiovese - Emilia Romagna	17.95	6.00	4.50	3.50
Rioja Blanco - Vega - Spain	20.95	7.95	5.25	3.95
Malbec - Xavier Roger	23.95	8.50	5.50	4.50
Prosecco - S.Osvaldo - Veneto	23.95			6.50
Prosecco - Bottega - 200ml	8.95			
Prosecco - Bottega Rose - 200ml	8.95			

FOOD



CENETTA

RISTORANTE

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

While you wait

Mixed olives plain or garlic & chilli	2.95
Garlic bread	3.50
Garlic bread with tomato	3.95
Garlic bread with cheese	3.95
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	6.75
Saffron arancini with a truffle & spicy tomato dips	6.95
Soup of the day	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	6.75
Pork & beef meatballs in a tomato & herb sauce served with rosemary & sea salt ciabatta	7.50
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
Salmon & dill gravadlax with capers, baby gherkins, & horseradish crème fraiche	7.75
Seared king scallops with butternut squash, pumpkin seeds & a lemon & herb dressing	9.95
Steamed Menai mussels with a creamy garlic & white wine sauce	7.50

Antipasti per due

Ideal to share

Bruschetta per due – three toasted ciabattas topped with marinated amore vine tomatoes, mozzarella & chilli & prosciutto & artichoke	9.95
Antipasto per due – a selection of Italian cured meats with mozzarella, olives, toasted focaccia, dolcelatte, pequillo peppers & feta cheese & polenta	12.95

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

Pasta

	STARTER	MAIN
Baked Mediterranean gnocchi sauté vegetables, tomato sauce topped with halloumi & toasted pinenut crumb	6.95	11.95
Butternut squash risotto with roast butternut squash, toasted pumpkin seeds, crème fraiche & pea shoots	6.95	11.95
with chicken		15.50
Yellisons goats cheese cannelloni goats cheese, sun dried tomato & pesto cannelloni	6.95	12.50
Spaghetti Bolognese minced beef, garlic, tomato, oregano & red wine	6.95	11.95
Tagliatelle carbonara cream, egg, pancetta & parmesan	6.95	12.95
with chicken		15.95
Spicy beef penne a spicy tomato sauce with fillet beef strips, cherry tomatoes & chorizo	7.50	12.95
Pork & beef meatball spaghetti pork & beef meatballs in a tomato & herb sauce	7.50	12.95
Lasagne layers of pasta with beef ragu, tomato & cheese sauce	6.95	11.95
Chicken tomato & chorizo risotto Topped with rocket & parmesan	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	14.50
Shellfish tagliatelle tomato, oregano, mussels, squid, prawns & black olives	7.50	13.50

Pizza

Margarita tomato, mozzarella, oregano & fresh basil	9.95
Yellisons goats cheese tomato, mozzarella, goats cheese, red onion chutney & red peppers	10.95
Feta cheese, olive & pequillo pepper topped with fresh rocket	10.95
Diavolo tomato, mozzarella, spicy Nduja sausage, chorizo, chilli, rocket & a garlic & herb sauce	11.95
BBQ pork and rocket tangy bbq base, shredded pork rib, chicken, red onion topped with rocket	11.95
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	11.50
Calzone of the day please ask a member of the team for today's special	11.95
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 tail, Nduja stuffed chicken, lamb rump served with seasonal vegetables, dauphinoise potatoes, marsala & spicy tomato sauces	43.95

Secondi Flambé

200g fillet steak fresh bay leaf, pancetta, brandy & black pepper butter, port sauce with dauphinoise potatoes & seasonal vegetables	23.50
Surf & turf 200g Fillet steak with a tiger prawn & chorizo skewer, spicy tomato sauce & dauphinoise potatoes	26.95
Peppered 250g rib eye steak prime rib eye steak cooked with cracked black pepper, green peppercorns & served with dauphinoise potatoes	21.95

Carne

Cenetta trio for one fillet tail, rump of lamb & marinated chicken served with seasonal vegetables, dauphinoise potatoes, marsala & spicy tomato sauces	22.50
Classic steak Diane prime rib eye steak served with Diane Sauce, dauphinoise potatoes & seasonal vegetables	21.95
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
Roast rump of lamb with Parmentier potatoes, pancetta & garden peas. Dish by Phil Hayward winner of The Deckers Chef Competition 2018	19.95
Pesto chicken pan fried chicken breast in a creamy pesto sauce with potato fondant & fresh vegetables	15.95
Spicy Nduja stuffed chicken breast of chicken stuffed with Italian Nduja sausage, parmesan polenta & piperade	16.50
Braised pork belly with fondant potato, apple puree & honey roast chantenay carrots	18.50
Crispy battered fillet of lemon sole with wilted greens, baby pearl onions, salsa verde & chips	18.95
Pan fried sea bass with braised fennel, crispy capers & fondant potato	18.50
Roast fillet of salmon with chorizo, new potatoes, asparagus, spinach & cherry tomatoes	17.95

Pesce

Insalata

	STARTER	MAIN
Red pepper & feta cheese salad Marinated pequillo peppers, 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
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 excellent 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.

FOOD ALLERGIES & INTOLERANCES

Please speak to a member of the team about the ingredients in your meal when you order, Thank you.