



◆ CENETTA ◆

— RISTORANTE —

## WHILE YOU WAIT

Mixed olives plain or garlic & chilli	3.25
Garlic bread	3.95
Garlic bread with tomato	4.25
Garlic bread with cheese	4.25
Garlic bread with cheese & tomato	4.50

## ANTIPASTI PER DUE

*Ideal to share*

### BRUSCHETTA PER DUE

Three toasted ciabattas topped with marinated amore vine tomatoes, mozzarella & chilli & prosciutto & artichoke	9.95
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### ANTIPASTO PER DUE

A selection of Italian cured meats with mozzarella, olives, toasted focaccia, dolcelatte, pequillo peppers & feta cheese & polenta	13.50
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## FOOD ALLERGIES & INTOLERANCES

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

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



£5 per person supplement on this dish for Sleep & Dine Guests

## ANTIPASTI

### BRUSCHETTA

Toasted ciabatta, amore cherry vine tomatoes, mini mozzarella, garlic, red onion & basil oil	4.95
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### CAPRESE SALAD

Mozzarella & tomato with a pesto & rocket salad	6.75
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### SAFFRON ARANCINI

With a truffle & spicy tomato dips	6.95
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### SOUP OF THE DAY

	4.95
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### GLAZED BBQ PORK RIBS

Meaty pork ribs slow cooked in tomato, fragrant herbs & spices	8.95
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### DUCK LIVER & SMOKED BACON PATE

Served with red onion chutney & toasted ciabatta	6.95
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### PORK & BEEF MEATBALLS

In a tomato & herb sauce served with rosemary & sea salt ciabatta	7.75
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### SAUTÉ MUSHROOMS WITH CUMBRIAN SMOKED PANCETTA

Mushrooms with a garlic, white wine & cream sauce with smoked pancetta	6.95
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### ANTIPASTO

Selection of Italian cured meats with mozzarella, olives & toasted focaccia	8.50
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### CHORIZO PICANTE & TIGER PRAWNS

Sliced chorizo sautéed with tiger prawns in a rich tomato sauce & finished with gremolata	8.25
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### CRISPY CALAMARI

Deep fried calamari served with garlic mayonnaise	7.95
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### GOATS CHEESE CROTTIN

Pickled beetroot and candied walnuts	7.75
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### SEARED KING SCALLOPS

Prosciutto and sauce vierge	10.50
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### STEAMED MENAI MUSSELS

With a creamy garlic & white wine sauce	7.95
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## PASTA

### BAKED MEDITERRANEAN GNOCCHI

Sauté vegetables, tomato sauce topped with halloumi & toasted pinenut crumb

6.95

12.50

### RISOTTO PRIMAVERA

Tomato based risotto with Mediterranean vegetables & parmesan crisp

6.95

12.95

### WITH CHICKEN

15.95

### YELLISONS GOATS CHEESE CANNELLONI

Goats cheese, sun dried tomato & pesto cannelloni

6.95

12.95

### SPAGHETTI BOLOGNESE

Minced beef, garlic, tomato, oregano & red wine

6.95

12.50

### 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

13.50

### 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

12.50

### 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

14.50

### 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

13.95

## 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

### DIABOLO

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

### KING PRAWN & CHORIZO

Tomato, mozzarella, king prawns, chorizo, capers, red onion & black olive

11.50

### CALZONE OF THE DAY

Please ask a member of the team for today's special

11.95

### CREATE YOUR OWN PIZZA

Margherita @ 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

23.95

### 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

## PESCE

### PAN FRIED COD

With spicy tomato & chorizo gnocchi

18.50

### 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

## CARNE

### CENETTA TRIO FOR ONE

Fillet tail, rump of lamb & marinated chicken served with seasonal vegetables, dauphinoise potatoes, marsala & spicy tomato sauces

22.95

### 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

21.95

### 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 roast beetroot wild mushrooms and fondant potato

19.95

### PESTO CHICKEN

Pan fried chicken breast in a creamy pesto sauce with potato fondant & fresh vegetables

16.50

### SPICY NDUJA STUFFED CHICKEN

Breast of chicken stuffed with Italian Nduja sausage, parmesan polenta & piperade

16.95

**“La buona cucina rende allegri”**

– laughter is brightest where food is the best.

## INSALATA

### RED PEPPER & FETA CHEESE SALAD

Marinated pequillo peppers, red onion, croutes, olives, sun blushed tomato & balsamic dressing

### CHICKEN CAESAR SALAD

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

### POACHED SALMON & KING PRAWNS

Avocado, tomato & rocket salad dressed with balsamic vinegar

## SIDES & SAUCES

Parmesan polenta chips

Fresh chips

Dauphinoise potatoes

Rocket & parmesan salad

Braised fennel and almond salad

Seasonal vegetables

Crispy deep fried courgettes

Cenetta onion rings

Mixed salad

Pepper sauce

Marsala sauce

Wild mushroom sauce

Dolcelatte sauce

STARTER	MAIN
<p>.....</p> <p>6.50</p> <p>.....</p> <p>6.95</p> <p>.....</p> <p>6.95</p>	<p>.....</p> <p>12.95</p> <p>.....</p> <p>13.50</p> <p>.....</p> <p>13.50</p>

3.50

3.50

3.50

3.50

3.50

3.95

3.50

3.25


3.25

3.50

3.50

3.50

3.50



# 2 Pizza or Pasta mains & 2 sides

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**ENJOY ANY 2 PIZZA OR PASTA MAIN  
COURSES AND ANY 2 SIDES  
(EXCLUDING GARLIC BREAD)**

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**ONLY £22**

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Available from 5:00pm until 6:30pm Monday to Friday

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La buona cucina rende allegri -  
Laughter is brightest where the food is best.

## - D E S S E R T S -

### DOLCE

#### TIRAMISU

Italian classic served with a shot of Amaretto.

4.95

#### APRICOT PANNA COTTA

With almond biscotti.

5.50

#### CHOCOLATE & SEVILLE ORANGE DELICE

With dark chocolate crumble.

5.50

#### SICILIAN LEMON TART

With Italian meringue and raspberry sorbet.

5.50

#### CHEESE PLATTER

A selection of British & Continental cheeses, served with quince jelly & grapes.

7.95

### GELATO

#### AFFOGATO

Select vanilla, salted caramel or peanut butter ice cream & “drown it” in fresh espresso & your choice of either; Kahlua, Tia Maria or Baileys.

4.95

### DOLCE PER DUE

Ideal to share - **CHOCOLATE & SEVILLE ORANGE DELICE, SICILIAN LEMON TART & AFFOGATO.**

7.95

### DESSERT DRINKS

#### ENHANCE YOUR DESSERT

**PACHERENC DE VIC BILH** – Gascony Plaimont – France

Full bodied dessert wine with honey, marmalade & lime flavours. 125ml.

6.00

**PEDRO XIMÉNEZ** – Jerez - Spain

A luscious, sweet sherry with flavours of molasses, liquorice & toffee. 50ml.

4.50

**FIOR D’ARANCIO** – Veneto – Italy

A sparkling dessert wine with orange blossom flavours & refined bubbles. 750ml bottle.

24.95

### SELECTION OF ICE CREAM

With a choice of toppings served at the table & a choice of raspberry coulis, passion fruit syrup or warm, dark chocolate sauce.

Pistachio • Salted Caramel • Vanilla • Peanut butter • Chocolate • Strawberry.

### SELECTION OF SORBETS

Choose 2 or 3 scoops of our delicious fruit sorbet Raspberry • Orange • Mango.

**2 SCOOPS** 3.95

**3 SCOOPS** 4.95

## DESSERT COCKTAILS

### ESPRESSO MARTINI

Vodka & Kahlua shaken with chilled espresso.  
Choose an extra flavour to add to this classic.

Add your choice of:

Toffee Vodka, Cointreau, Baileys or Ameretto

Served with or without an indulgent layer of cream.

7.50

### CENETTA LATT-INI

Created by the team, a cocktail which has become a favourite with our guests.

Vodka, Kahlua, Frangelico & Baileys blended with chilled espresso,  
topped with chocolate shards.

7.95

### TIRAMISU MARTINI

Our favourite Italian dessert as a boozy cocktail – what could be better?

Kahlua, Amaretto & Baileys shaken together over ice.

Topped with thick cream, cocoa & served with a savoiardi biscuit & a spoon!

7.95

### SICILIAN LEMON TART

A creamy, dreamy, lemon tart flavoured martini.

Limoncello shaken with crème do cacao blanc & double cream over ice.

Strained & served with shortbread biscuit crumbs.

6.95

### STRAWBERRY SHORTCAKE

Boozy summer berry milkshake – without the milk.

Strawberry puree is blended with Baileys & crème de cacao blanc

& shaken with ice. Strained & finished with shortbread biscuit

crumbs & freeze dried raspberries.

6.95

### CLOUD NINE

A toffee fudge ice cream cocktail.

Toffee vodka, shaken with Baileys & vanilla ice cream.

Strained into a glass with butterscotch sauce.

6.95

## COFFEES

### ESPRESSO

A short, invigorating shot of coffee

2.75

### MACCHIATO

A shot of espresso ‘marked’ with a little frothed milk.

2.95

### FLAT WHITE

A double espresso with smooth, textured milk served short.

3.50

### CAPPUCCINO

A mix of espresso with steamed milk & frothed milk.

3.50

### AMERICANO

A shot of espresso mixed with hot water to create a long black coffee.

2.95

### CAFÉ LATTE

A mixture of espresso & steamed milk with a smooth layer of frothed milk.

3.75

### COFFEE & CREAM

Coffee with a layer of cream.

3.50

### LIQUEUR COFFEES

Enjoy any of our Liqueur coffees.

4.95

**Italian:** Sambuca

**French:** Brandy

**Calypso:** Tia Maria

**Gaelic:** Whiskey

**Caribbean:** Dark Rum

**Seville:** Cointreau

**Dubliner:** Baileys

**Baileys** Latte

## - W I N E L I S T -

### ITALIAN WHITES

- 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.

22.50
- 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.

23.50
- 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.

22.50
- 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.

25.95
- 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.

26.95
- 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.

27.95
- 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.

31.50

### 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.

22.95
- 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.

22.50
- 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.

26.95
- 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.

32.50
- 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.

32.50

### ROSE FROM AROUND THE WORLD

- 13. ZINFANDEL ROSE** - Ocean Bay - California, USA  
A sweet Rose with hints of berry fruit to soften the sweetness.

18.95
- 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.

25.95



## 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. 21.95
- 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 FONTELLA DOCG 2016** - Trento – Italy  
Vivid red and medium bodied with classic cherry characters and pipe berry aromas. 24.95
- 18. VALPOLICELLA CLASSICO RIPASSO** - Valalta - 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 CONTEA DI CASTIGLIONE DOCG 2013** - Castel Bologniese - Italy  
Strawberry, dried cherry and cinnamon spice with delicate floral and violet notes and firm tannins. 36.95
- 21. AMARONE DELLA VALPOLICELLA DOCG 2014** - Verona - Italy  
Densely textured with sweet, silky tannins and layers of cherry, red berries and dried fruits. 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
<b>PINOT GRIGIO</b> - Parigi - Veneto	17.95	6.00	4.50	3.50
<b>PINOT GRIGIO BLUSH</b> - Parigi - Veneto	17.95	6.00	4.50	3.50
<b>BOTTER "SENSO" SANGIOVESE</b> - Emilia Romagna	17.95	6.00	4.50	3.50
<b>RIOJA BLANCO</b> – Vega – Spain	20.95	7.95	5.25	3.95
<b>MALBEC</b> – Xavier Roger	23.95	8.50	5.50	4.50
<b>PROSECCO</b> - S.Osvaldo - Veneto	23.95			6.50
<b>PROSECCO</b> - Bottega - 200ml	8.95			
<b>PROSECCO</b> - Bottega Rose - 200ml	8.95			