



◆ CENETTA ◆

— RISTORANTE —

WHILE YOU WAIT

Garlic bread	4.25
Garlic bread with tomato	4.50
Garlic bread with cheese	4.50

ANTIPASTI PER DUE

Ideal to share

BRUSCHETTA PER DUE

Three toasted ciabattas topped with marinated amore vine tomatoes, mozzarella & chilli & prosciutto & artichoke	10.50
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ANTIPASTO PER DUE

A selection of Italian cured meats with mozzarella, olives, toasted focaccia, dolcelatte, pequillo peppers & feta cheese & polenta	13.95
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ANTIPASTI

SOUP OF THE DAY	4.95
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BRUSCHETTA

Toasted ciabatta, amore cherry vine tomatoes, mini mozzarella, garlic, red onion & basil oil	5.25
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CAPRESE SALAD

Mozzarella & tomato with a pesto & rocket salad	6.95
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GLAZED BBQ PORK RIBS

Meaty pork ribs slow cooked in tomato, fragrant herbs & spices	9.25
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DUCK LIVER & SMOKED BACON PATE

Served with red onion chutney & toasted ciabatta	7.25
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PORK & BEEF MEATBALLS

In a tomato & herb sauce served with rosemary & sea salt ciabatta	7.95
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SAUTÉ MUSHROOMS WITH CUMBRIAN SMOKED PANCETTA

Mushrooms with a garlic, white wine & cream sauce with smoked pancetta	7.25
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CHORIZO PICANTE & TIGER PRAWNS

Sliced chorizo sautéed with tiger prawns in a rich tomato sauce & finished with gremolata	8.50
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SEARED KING SCALLOPS

Prosciutto & sauce vierge	10.75
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PASTA

RISOTTO PRIMAVERA

Tomato based risotto with Mediterranean vegetables & parmesan crisp	7.25	13.25
WITH CHICKEN		16.25

YELLISONS GOATS CHEESE CANNELLONI

Goats cheese, sun dried tomato & pesto cannelloni	7.25	13.25
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TAGLIATELLE CARBONARA

Cream, egg, pancetta & parmesan	7.25	13.25
WITH CHICKEN		16.25

SPICY BEEF PENNE

A spicy tomato sauce with fillet beef strips, cherry tomatoes & chorizo	7.75	13.75
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PORK & BEEF MEATBALL SPAGHETTI

Pork & beef meatballs in a tomato & herb sauce	7.95	13.25
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LASAGNE

Layers of pasta with beef ragu, tomato & cheese sauce	7.25	12.75
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TIGER PRAWN & CHILLI SPAGHETTI

King prawns with red & green chillis & peri peri butter sauce	8.25	14.75
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GRILLED SALMON TAGLIATELLE

Gremolata, smoked salmon, asparagus, peas, broad beans & samphire	8.25	14.75
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SPAGHETTI BOLOGNESE

Minced beef, garlic, tomato, oregano & red wine	7.25	12.75
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PESCE

PAN FRIED COD WRAPPED IN PARMA HAM

With a garden pea & herb risotto	18.75
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OVEN BAKED SEABASS

Fondant potato, braised fennel, sauce vierge	18.75
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ROAST FILLET OF SALMON

Lemon crushed new potatoes, wilted greens & lemon & caper butter	18.25
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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

PIZZA

MARGHERITA

Tomato, mozzarella, oregano & fresh basil	10.25
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YELLISONS GOATS CHEESE

Tomato, mozzarella, goats cheese, red onion chutney & red peppers	11.25
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DIABOLO

Tomato, mozzarella, spicy 'Nduja sausage, chorizo, chilli, rocket & a garlic & herb sauce	12.25
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BBQ PORK AND ROCKET

Tangy bbq base, shredded pork rib, chicken, red onion topped with rocket	12.25
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CHICKEN CAESAR

Tomato, mozzarella, chicken, anchovies, rocket salad, parmesan & Caesar dressing	11.75
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CREATE YOUR OWN PIZZA

Margherita @ 10.25 & add additional toppings @ 1.50 each

Prosciutto ham	Mushrooms	Pepperoni
Olives	Peppers	Red onions
Chorizo	Chilli's	Chicken
Anchovies	Goat's cheese	Mozzarella

CARNE

CENETTA TRIO FOR ONE

Fillet tail, rump of lamb & marinated chicken served with seasonal vegetables, dauphinoise potatoes, marsala & spicy tomato sauces	23.25
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GRILLED 225G SIRLOIN STEAK

Prime sirloin steak served with grilled tomatoes, garlic mushrooms & chunky chips	22.50
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PEPPERED 225G SIRLOIN STEAK

Prime sirloin steak cooked with cracked black pepper, green peppercorns & served with chips	22.50
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DUO OF BEEF FILLET

Wild mushrooms sauce & pink peppercorn cream sauce served with dauphinoise potatoes & seasonal vegetables	23.75
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200G FILLET ROSSINI

With duck liver pâté, marsala sauce & dauphinoise potato	24.25
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200G FILLET STEAK

Port sauce with dauphinoise potatoes & seasonal vegetables	24.25
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SURF & TURF

200g fillet steak with a tiger prawn & chorizo skewer, spicy tomato sauce & dauphinoise potatoes	27.25
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ROAST RUMP OF LAMB

Fondant potato, braised gem lettuce, pancetta & pea puree	20.25
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SPICY 'NDUJA STUFFED CHICKEN

Breast of chicken stuffed with Italian 'Nduja sausage, parmesan polenta chips & piperade	16.95
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INSALATA

CHICKEN CAESAR SALAD

Breast of chicken with baby gem lettuce, crispy bacon, parmesan, croutons & Caesar salad dressing, with or without anchovies	7.25	13.75
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POACHED SALMON & KING PRAWNS

Avocado, tomato & rocket salad dressed with balsamic vinegar	7.25	13.75
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SIDES & SAUCES

Parmesan polenta chips	3.75
Fresh chips	3.75
Dauphinoise potatoes	3.75
Rocket & parmesan salad	3.75
Seasonal vegetables	3.95
Crispy deep fried courgettes	3.75
Cenetta onion rings	3.50
Mixed salad	3.50
Pepper sauce	3.75
Marsala sauce	3.75
Wild mushroom sauce	3.75

- D E S S E R T S

DOLCE

TIRAMISU Italian classic served with a shot of Amaretto.	5.75
STRAWBERRY PANNA COTTA Pistachio biscotti	5.95
PROFITEROLES Chocolate sauce & caramel ice cream	5.95
BAKED VANILLA CHEESECAKE Raspberries & chantilly cream	5.95
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.	5.50
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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


**2 Pizza or
Pasta mains
& 2 sides**

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

ONLY £22

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

DESSERT DRINKS

ENHANCE YOUR DESSERT

PACHERENC DE VIC BILH – Gascony Plaimont – France Full bodied dessert wine with honey, marmalade & lime flavours. 125ml.	6.25
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.	25.50

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 Amaretto Served with or without an indulgent layer of cream.	7.75
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.	8.25
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!	8.25
SICILIAN LEMON TART A creamy, dreamy, lemon tart flavoured martini. Lemoncello shaken with crème do cacao blanc & double cream over ice. Strained & served with shortbread biscuit crumbs.	7.50
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.	7.50
CLOUD NINE A toffee fudge ice cream cocktail. Toffee vodka, shaken with Baileys & vanilla ice cream. Strained into a glass with butterscotch sauce.	7.50

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.	5.50
Italian: Sambuca Calypso: Tia Maria Caribbean: Dark Rum Dubliner: Baileys	French: Brandy Gaelic: Whiskey Seville: Cointreau Baileys Latte



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— R I S T O R A N T E —