



◆ CENETTA ◆
— RISTORANTE —

WHILE YOU WAIT

Mixed olives plain or garlic & chilli	3.75
Garlic bread	4.50
Garlic bread with tomato	4.75
Garlic bread with cheese	4.75
Garlic bread with cheese & tomato	4.95

ANTIPASTI PER DUE

Ideal to share

BRUSCHETTA PER DUE

Three toasted ciabattas topped with marinated amore vine tomatoes, mozzarella & chilli & prosciutto & artichoke	10.95
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ANTIPASTO PER DUE

A selection of Italian cured meats with mozzarella, olives, toasted focaccia, dolcelatte, pequillo peppers & feta cheese & polenta	14.75
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ALLERGIES & INTOLERANCES

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



£6.95 per person supplement on this dish for Sleep & Dine Guests.

ANTIPASTI

SOUP OF THE DAY

5.50

BRUSCHETTA

Toasted ciabatta, amore cherry vine tomatoes, mini mozzarella, garlic, red onion & basil oil	5.75
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CAPRESE SALAD

Mozzarella & tomato with a pesto & rocket salad	7.25
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WILD MUSHROOM & PARMESAN ARANCINI

Saffron mayonnaise	7.75
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GLAZED BBQ PORK RIBS

Meaty pork ribs slow cooked in tomato, fragrant herbs & spices	9.75
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DUCK LIVER & SMOKED BACON PÂTÉ

Red onion chutney & toasted ciabatta	7.50
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PORK & BEEF MEATBALLS

In a tomato & herb sauce served with rosemary & sea salt ciabatta	8.50
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SAUTÉED MUSHROOMS WITH CUMBRIAN SMOKED PANCETTA

Mushrooms with a garlic, white wine & cream sauce with smoked pancetta	7.75
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ANTIPASTO

Selection of Italian cured meats with mozzarella, olives & toasted focaccia	8.95
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CHORIZO PICANTE & TIGER PRAWNS

Sliced chorizo sautéed with tiger prawns in a rich tomato sauce & finished with gremolata	8.95
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CRISPY CALAMARI

Deep fried calamari served with lemon & chive mayonnaise	8.95
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SEARED KING SCALLOPS

Braised pancetta, asparagus, broad beans & pea	11.25
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STEAMED MENAI MUSSELS

Tomato & garlic sauce	8.95
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VEGETARIAN ANTIPASTO

Dolcelatte, peppers stuffed with feta cheese, olives, polenta, rocket & toasted ciabatta	7.50
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PASTA

TUSCAN SAUSAGE GNOCCHI BAKE

Tuscan sausage & chorizo in a spicy tomato sauce

PEA, ASPARAGUS & WHITE TRUFFLE RISOTTO

A creamy risotto with pea, asparagus & white truffle
WITH CHICKEN

SPINACH & RICOTTA CANNELLONI

Spinach & ricotta stuffed pasta tubes with tomato sauce
& mozzarella

SPAGHETTI BOLOGNESE

Minced beef, garlic, tomato, oregano & red wine

TAGLIATELLE CARBONARA

Cream, egg, pancetta & parmesan
WITH CHICKEN

'NDUJA & MASCARPONE RAVIOLI

A spicy tomato sauce with cherry tomato & chorizo

PORK & BEEF MEATBALL SPAGHETTI

Pork & beef meatballs in a tomato & herb sauce

LASAGNE

Layers of pasta with beef ragu, tomato & cheese sauce

PAELLA

Chicken, chorizo, mussels, squid, prawns & saffron

TIGER PRAWN & CHILLI SPAGHETTI

King prawns with red & green chillis & peri peri butter sauce

GRILLED SALMON TAGLIATELLE

Smoked salmon, asparagus, peas,
broad beans & samphire

SHELLFISH TAGLIATELLE

Tomato, oregano, mussels, squid, prawns & black olives

STARTER

7.50

7.50

7.50

7.50

7.50

16.95

8.25

8.50

7.75

9.50

8.75

8.75

8.75

MAIN

14.50

13.95

16.95

13.75

13.50

13.95

16.95

14.75

14.25

13.50

15.75

15.75

15.75

15.75

PIZZA

MARGHERITA

Tomato, mozzarella, oregano & fresh basil

10.75

FETA CHEESE & PEQUILLO PEPPER

Tomato, mozzarella, red onion chutney & red peppers

11.95

DIABOLO

Tomato, mozzarella, spicy 'Nduja sausage, chorizo, chilli,
rocket & a garlic & herb sauce

12.75

BOLOGNAISE

Beef ragu topped with mozzarella & mushroom

12.75

SPICED ITALIAN MEAT

Capocollo, milano salami, prosciutto & pepperoni

13.50

SPICY CHICKEN

Spicy peri-peri chicken, piccolo pepper & red chilli

12.50

KING PRAWN & CHORIZO

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

12.50

WILD MUSHROOM & PROSCIUTTO

Wild mushroom & prosciutto on a tomato base

11.95

ROAST MEDITERRANEAN VEGETABLE

Roast red pepper, onion, aubergine, courgette & pesto

11.95

CREATE YOUR OWN PIZZA

Margherita @ 10.75 & add additional toppings @ 1.75 each

Prosciutto ham

Olives

Chorizo

Anchovies

Mushrooms

Peppers

Chilli's

Pepperoni

Red onions

Chicken

Mozzarella

Any
2 Pizzas
&
2 Mixed
2 Salads
£22

ENJOY ANY 2 OF OUR FRESHLY PREPARED
PIZZAS & 2 MIXED SALADS FOR ONLY £22

Want to be creative?


Create your own pizza by choosing two of your
preferred toppings to go on top of our Margherita base

Available Monday to Thursday 5.00pm to 6.30pm & Friday 5.00pm to 6.00pm

SECONDI PER DUE


Ideal to share

CENETTA 16OZ CHATEAUBRIAND

Roast fillet of beef with wild mushrooms, spinach, seasonal vegetables, pepper sauce, mushroom sauce & dauphinoise potatoes  53.50


(please allow at least 30 minutes cooking time)

CENETTA TRIO


Fillet tail, chicken stuffed with mushrooms & prosciutto, lamb rump served with seasonal vegetables, dauphinoise potatoes & dolcelatte sauce  49.95

SECONDI FLAMBÉ

8OZ FILLET STEAK

Fresh bay leaf, pancetta, brandy & black pepper butter, port sauce with dauphinoise potatoes & seasonal vegetables  27.50

SURF & TURF

8oz fillet steak with a tiger prawn & chorizo skewer, spicy tomato sauce & dauphinoise potatoes  28.95

PEPPERED 8OZ RIBEYE STEAK

Prime ribeye steak cooked with cracked black pepper, green peppercorns & served with dauphinoise potatoes 23.95

PESCE

OVEN BAKED HAKE

Smoked pancetta, leek & broad bean risotto 18.95

PAN FRIED SEABASS

Pesto tagliatelle, plum tomato & red onion salsa 18.95

PAN SEARED SALMON

Chorizo patatas bravas, spinach, lemon & chive crème fraîche 18.75

CARNE

CENETTA TRIO FOR ONE

Fillet tail, rump of lamb & marinated chicken served with seasonal vegetables, dauphinoise potatoes, marsala & spicy tomato sauces 25.50

GRILLED 10OZ RIBEYE STEAK

Prime ribeye steak served with grilled tomatoes, garlic mushrooms & chunky chips 23.95

DUO OF BEEF FILLET

Wild mushrooms sauce & pink peppercorn cream sauce served with dauphinoise potatoes & seasonal vegetables  25.95

8OZ FILLET ROSSINI

With duck liver pâté, marsala sauce & fondant potato  27.50

ROAST RUMP OF LAMB

Sweet potato fondant & roast Mediterranean vegetables 21.95

CHICKEN CACCIATORE

Pan fried chicken in a rich tomato sauce with peppers & mushrooms & served with polenta chips 17.50

CHICKEN DOLCELATTE

Oven baked chicken stuffed with mushroom & prosciutto & served with fondant potato & a creamy dolcelatte sauce 17.75

“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

STARTER	MAIN
7.25	13.75
7.75	14.25
7.75	14.25

SIDES & SAUCES

Parmesan polenta chips

4.25

Fresh chips

4.25

Dauphinoise potatoes

4.25

Rocket & parmesan salad

4.25

Creamy garlic mushrooms

4.25

Seasonal vegetables

4.25

Crispy deep fried courgettes

4.25

Cenetta onion rings

3.95

Mixed salad

3.95

Pepper sauce

4.25

Marsala sauce

4.25

Wild mushroom sauce

4.25

Dolcelatte sauce

4.25



THE ROYAL TOBY
 — HOTEL —

available
from
£115
 FOR 2
 GUESTS

ENJOY THE FULL ROYAL TOBY EXPERIENCE WITH
 THE OPTION OF TWO GREAT RESTAURANTS

Upgrade to one of our Superior
 Bedrooms from £20

Includes – three course meal,
 overnight stay & breakfast

Terms and conditions apply.

TO BOOK CALL 01706 861861(1)

- D E S S E R T S -

DOLCE

TIRAMISÙ

Italian classic served with a shot of Amaretto 6.50

ITALIAN CUSTARD TART

Topped with pine nuts, fresh strawberries & clotted cream 6.50

CHOCOLATE DELICE

Amaretti biscuits & chantilly cream 6.50

LEMON CHEESECAKE

Crushed meringue & raspberry coulis 6.50

CHEESE PLATTER

A selection of British & Continental cheeses, served with quince jelly & grapes 8.50

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 5.95

SELECTION OF ICE CREAMS

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

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

SELECTION OF SORBETS

Raspberry • Orange • Mango

Choose 2 or 3 scoops of our delicious fruit sorbets

2 SCOOPS 4.75

3 SCOOPS 5.75

Cenetta [Che - ne - ta] - means
 “Delicious dinner, usually informal and intimate”

DOLCE PER DUE

Ideal to share - **LEMON CHEESECAKE, CHOCOLATE DELICE & AFFOGATO** 9.95

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 5.25

FIOR D'ARANCIO – Veneto – Italy
 A sparkling dessert wine with orange blossom flavours & refined bubbles. 750ml 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 Ameretto

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

2.95

MACCHIATO

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

3.25

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

3.25

CAFÉ LATTE

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

3.95

COFFEE & CREAM

Coffee with a layer of cream

3.75

LIQUEUR COFFEES

Enjoy any of our Liqueur coffees

5.95

Italian: Sambuca

French: Brandy

Calypso: Tia Maria

Gaelic: Whiskey

Caribbean: Dark Rum

Seville: Cointreau

Dubliner: Baileys

Baileys Latte

WHITES FROM AROUND THE WORLD

- 1. WITH LOVE FROM THE CAPE** - Chenin Blanc - South Africa
 A classic Chenin from South Africa, with gentle floral aromas, white peach & pear

23.50
- 2. WITH LOVE FROM THE CAPE** - Sauvignon Blanc - South Africa
 Delicious Sauvignon with cut grass on the nose, a broad savoury palate, & lively mineral finish

23.50
- 3. CORTEFRESCA** - Pinot Grigio - Italy
 A light & bright Pinot, with lemon, lime & grapefruit

24.50
- 4. PETIT MAZET** - Viognier - France
 A complex & delicate wine with flavours of white fleshed fruit, quince & a touch of floral honey

24.95
- 5. JAARA** - Vermentino - Sicily
 Well-balanced Sicilian Vermentino with green apples & nectarines

29.95
- 6. BIANCO DI STELLE** - Grillo - Sicily
 Golden Sicilian white with fruity aromas; apples & lemons on the palate

29.95
- 7. BODEGAS FLORENTINO** - White Rioja - Spain
 An intense, fruity & fresh unoaked white rioja

31.95
- 8. PEDRA DE AUGA RIAS BAIKAS** - Albarino - Spain
 Golden, bright & perfect with seafood. Apples, pears & a well balanced acidity

32.95
- 9. SAINT PEYRE** - Picpoul de Pinet - France
 Golden, bright & perfect with seafood. Apples, pears & a well balanced acidity

33.95
- 10. AULICO** - Gavi de Gavi - Italy
 Soft, engaging aromas, green fruit flavours, & a long harmonious finish

34.95
- 11. LOUIS MOREAU** - Chablis - France
 Classic Chablis Chardonnay, with apples & pear flavours. Acidity & minerality balanced in harmony

39.95
- 12. DOMAINE LES CHAUMES** - Sancerre - France
 Intense & elegant Sauvignon Blanc from the Sancerre appellation in the eastern Loire. Candied citrus fruits with a fresh, refreshing finish

44.95
- 13. CLOUDY BAY** - Sauvignon Blanc - New Zealand
 The benchmark of quality when it comes to New Zealand Sauvignon Blanc. Lemon, limes & passionfruit in abundance from these celebrated vineyards

52.95

ROSÉS FROM AROUND THE WORLD

- 14. WITH LOVE FROM THE CAPE** - Rosé - South Africa
 An easy drinking rosé with red berry fruits, & crisp, dry finish

22.95
 - 15. CORTEFRESCA** - Pinot Blush - Italy
 Light & delicate blush. Soft summer fruits give way to refreshing acidity

23.95
 - 16. WHISPERING ANGEL** - Provence Rosé - France
 The most popular Provence rosé of the past few years with creamy apricot & red berries. A well balanced, luxurious rose

42.95
- ## ITALIAN BUBBLY
- 17. VALDORA** - Prosecco - Italy
 A light & fresh Prosecco with flavours of peach & pear. Fine bubbles, a highly enjoyable fizz

25.95
 - 18. VALDORA ROSÉ** - Spumante - Italy
 A dry, fresh & zesty rose spumante with summer fruit flavours & citrus finish

27.50
 - 19. BOTTEGA GOLD** - Prosecco - Italy
 Don't just be dazzled by the bottle, this is an elegant Prosecco which harmonously balances melon & pear with a refreshing acidity

39.95
 - 20. BOTTEGA ROSÉ GOLD** - Spumante - Italy
 This rose spumante is dry & crisp. Redcurrants & raspberries dominate the palate with a long fresh finish

41.50

CHAMPAGNE

- 21. BILLECART SALMON BRUT** - Champagne - France
 Superb quality Champagne from one of the few houses still owned by the original founding family. A rich & complex Champagne with toasted brioche & hazelnut notes

79.95
- 22. BILLECART SALMON BRUT ROSÉ** - Champagne - France
 Superb quality Champagne from one of the few houses still owned by the original founding family. A bright pink rose Champagne with elegant red berry flavour & citrus zest

95.50
- 23. LAURENT PERRIER BRUT ROSÉ** - Champagne - France
 World famous, Salmon pink bubbly. Enjoy soft red fruits in this dry, elegant Champagne

84.95

REDS FROM AROUND THE WORLD

<p>24. WITH LOVE FROM THE CAPE - Pinotage - South Africa Mulberry bush nose, strawberry, peaches & plums on a broad, elegant finish</p> <p>25. COQUILLE DE TERRE - Carignan - France From old vines comes this luscious purple-red wine. Enjoy blackberry flavours & a lingering finish. Perfect with pizza</p> <p>26. BATS BLOOD - Merlot - Romania Award winning wine from Transylvania. Damsons & vanilla with a luscious, smooth finish</p> <p>27. MONTE CLAVIJO - Rioja - Spain An easy drinking favourite, gently perfumed with ripe wild berries. Full bodied & full of flavour</p> <p>28. ROCCA - Primitivo - Italy An Italian classic which combines big, bold, jammy fruit with subtle spice</p> <p>29. ROCCA - Chianti - Italy Ruby-red with an elegant aroma. Bags of fruit flavour, balanced by herbal notes</p> <p>30. DI STELLE - Nero D'avola - Sicily Hugely underrated Sicilian red, which has lots of shiraz character. Blackberry & blackcurrant on the nose & palate, delicate spice & black pepper on the finish</p> <p>31. LES ARGELIERIES - Pinot Noir - France Light & elegant Languedoc red. Subtle raspberry & cherry flavours, with smokey notes & a silky smooth finish</p> <p>32. VILLALTA - Valpolicella Ripasso - Italy Intense, rich & juicy. Black cherry & plums dominate the palate with star anise & raisins on the finish</p> <p>33. MARIO GIRIBALDI DOCG - Barolo - Italy Dry, elegant & complex. This rich, full-bodied Barolo is full of burst of blackcurrants with complimentary licorice</p> <p>34. PASQUA - Amarone Della Valpolicella - Italy A great intensity with chocolate & cherry notes combined with figs & molasses. Powerful & complex with a silky texture, & long finish</p> <p>35. LAZZERETTI BRUNELLO DI MONTALCINO - Sangiovese - Italy Oak & smoke! This stunner has complex jammy fruit flavours & a long, lingering finish</p>	<p>22.95</p> <p>24.95</p> <p>24.95</p> <p>26.95</p> <p>27.95</p> <p>28.95</p> <p>29.95</p> <p>30.50</p> <p>42.50</p> <p>46.95</p> <p>48.95</p> <p>52.95</p>
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WINE BY THE GLASS

	BOTTLE	250ML	175ML	125ML
<p>PARIGI - Pinot Grigio - Italy A crisp Pinot with melon & pear flavours. Citrus acidity on the finish</p> <p>PARIGI - Pinot Blush - Italy This dry blush has redcurrant flavours & citrus acidity</p> <p>SAPURI - Merlot - Italy Smooth, easy drinking red with black cherry flavours</p> <p>THE GAVEL - Chardonnay - Australia A vibrant, fruity, un-oaked Chardonnay, with pineapple & pears</p> <p>OCEAN BAY - Zinfandel Rose - USA A delicate Californian Zinfandel with summer flavours, strawberries & cream sweetness</p> <p>HORNHEAD - Malbec - France Juicy Malbec with flavours of cherries & vanilla. Enjoy balanced acidity & delicate tannins</p> <p>VALDORA - Prosecco - Italy A light & fresh Prosecco with flavours of peach & pear. Fine bubbles, a highly enjoyable fizz</p>	<p>19.95</p> <p>20.50</p> <p>21.95</p> <p>24.95</p> <p>21.50</p> <p>21.50</p> <p>25.95</p> <p>9.50</p> <p>9.50</p>	<p>6.95</p> <p>6.95</p> <p>7.25</p> <p>8.50</p> <p>7.50</p> <p>7.50</p>	<p>5.50</p> <p>5.50</p> <p>5.75</p> <p>6.75</p> <p>6.50</p> <p>6.50</p>	<p>4.50</p> <p>4.50</p> <p>4.75</p> <p>5.75</p> <p>5.50</p> <p>5.50</p> <p>7.50</p>