

WHILE YOU WAIT

Mixed olives plain or garlic & chilli
 Garlic bread
 Garlic bread with tomato
 Garlic bread with cheese
 Garlic bread with cheese & tomato

ANTIPASTI PER DUE

Ideal to share

BRUSCHETTA PER DUE

Three toasted ciabattas topped with marinated amore vine tomatoes, mozzarella, chilli, prosciutto & artichoke

ANTIPASTO PER DUE

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

4.75
4.95
4.95
4.95
5.25

10.95

14.95

ANTIPASTI

SOUP

Soup of the day with thyme croutons 5.95

BRUSCHETTA

Toasted ciabatta, amore cherry vine tomatoes, mini mozzarella, garlic, red onion & basil oil 6.95

CAPRESE BURRATA

Fresh mozzarella burrata cherry Tomatoes with pesto & rocket 7.95

NDUJA ARANCINI

Spicy nduja sausage sun blush tomato, chive creme fresh 8.25

GLAZED BBQ PORK RIBS

Meaty pork ribs slow cooked with tomato, fragrant herbs & spices 10.75

DUCK LIVER & SMOKED BACON PÂTÉ

Red onion chutney & toasted ciabatta 8.50

PORK & BEEF MEATBALLS

In a tomato & herb sauce served with rosemary & sea salt ciabatta 8.95

SAUTÉED MUSHROOMS WITH CUMBRIAN SMOKED PANCETTA

Mushrooms with a garlic, white wine & cream sauce with smoked pancetta 7.95

ANTIPASTO

Selection of Italian cured meats with mozzarella, olives & toasted focaccia 8.95

CHORIZO PICANTE & TIGER PRAWNS

Sliced chorizo sautéed with tiger prawns in a rich tomato sauce & finished with gremolata 9.75

CRISPY CALAMARI

Deep fried calamari served with paprika mayonnaise 8.95

SCALLOPS

Pan seared scallops chorizo roast red pepper & tomatoes salsa 11.75

STEAMED MENAI MUSSELS

Creamy white wine & garlic sauce 10.50

VEGETARIAN ANTIPASTO

Dolcelatte, peppers stuffed with feta cheese, olives, polenta, rocket & toasted ciabatta 8.50

ALLERGIES & INTOLERANCES

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



£7.50 per person supplement on this dish for Sleep & Dine Guests.



CENETTA

— RISTORANTE —

PASTA

GNOCCHI

Roast red pepper & Sun blush tomato gnocchi, Parmesan & pine nut crumble

STARTER

8.75

MAIN

15.75

CHICKEN, CHORIZO & PICCOLO PEPPER RISOTTO

Parmesan crisp

8.75

15.75

CANNELLONI

Nduja, chorizo & mascarpone filled pasta tubes with piccolo pepper tomato sauce & Parmesan.

8.75

15.75

SPAGHETTI BOLOGNESE

Minced beef, garlic, tomato, oregano & red wine

8.75

15.50

SPICED VEGETARIAN PENNE ARRABIATA

Roast Mediterranean vegetables in a spicy tomato sauce

8.75

15.75

MAKE IT MEATY

Pepperoni & chorizo

9.50

16.50

TAGLIATELLE CARBONARA

Cream, egg, pancetta & parmesan

8.75

15.75

WITH CHICKEN

BUTTERNUT SQUASH TORTELLINI

butternut squash filled tortellini with roast butternut squash spinach & chestnut in creamy white wine sauce

9.50

16.25

PORK & BEEF MEATBALL SPAGHETTI

Pork & beef meatballs in a tomato & herb sauce

9.50

16.25

LASAGNE

Layers of pasta with beef ragu, tomato & cheese sauce

8.75

15.50

PAELLA

Chicken, chorizo, mussels, squid, prawns & saffron

9.95

17.25

TIGER PRAWN & CHILLI SPAGHETTI

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

9.75

17.25

GRILLED SALMON TAGLIATELLE

Smoked salmon, asparagus, peas, broad beans & samphire

9.95

17.25

CHORIZO & PRAWN GAMBERINI

Sliced chorizo & sautéed king prawns with tagliatelle

9.95

17.25

VE-DU-YA SPAGHETTI

Rich hot calabrian chilli, sweet peppers, sunblushed tomato & olives

8.95

16.25

PIZZA

MARGHERITA

Tomato, mozzarella, oregano & fresh basil

11.95

FETA CHEESE & PEQUILLO PEPPER

Tomato, mozzarella, red onion chutney & red peppers

12.95

DIAVOLO

Tomato, mozzarella, spicy 'Nduja sausage, chorizo, chilli & rocket.

13.95

BOLOGNESE

Beef ragu topped with mozzarella & mushroom

13.95

SPICED ITALIAN MEAT

Capocollo, milano salami, prosciutto & pepperoni

14.75

SPICY CHICKEN

Spicy peri-peri chicken, piccolo pepper & red chilli

13.95

KING PRAWN & CHORIZO

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

13.95

WILD MUSHROOM & PROSCIUTTO BURRATA PIZZA

Wild mushroom & prosciutto on a tomato base topped with a mozzarella Burrata & rocket

13.50

ROAST ARTICHOKE, RED PEPPER SPINACH, OLIVE PIZZA

On a tomato base with mozzarella

13.50

VE-DU-YA

Rich hot calabrian chilli, sweet peppers, red onion, sunblushed tomato & vegan mozzarella

13.50

CREATE YOUR OWN PIZZA

Margherita @ 11.95 & add additional toppings

2.35 EACH

Prosciutto ham

Chorizo

Pepperoni

Chicken

Ribs

1.65 EACH

Olives

Anchovies

Burrata

Mushrooms

Peppers

Chilli's

Red onions

Mozzarella


“La buona cucina rende allegri”

– laughter is brightest where food is the best.


SECONDI PER DUE

Ideal to share

CENETTA 160Z CHATEAUBRIAND


Roast fillet of beef with wild mushrooms, spinach, seasonal vegetables, pepper sauce, mushroom sauce & dauphinoise potatoes (please allow at least 30 minutes cooking time)  57.95

CENETTA TRIO


Fillet tail, chicken stuffed with nduja & lamb rump served with seasonal vegetables, dauphinoise potatoes & spicy tomato sauce  55.95

SECONDI FLAMBÉ

80Z FILLET STEAK

Fresh bay leaf, pancetta, brandy & black pepper butter, port sauce with dauphinoise potatoes & seasonal vegetables  29.95

SURF & TURF

An 8oz fillet steak with a tiger prawn & chorizo skewer, spicy tomato sauce & dauphinoise potatoes  31.95

PEPPERED 80Z RIBEYE STEAK

Prime ribeye steak cooked with cracked black pepper, green peppercorns & served with dauphinoise potatoes 25.95

PESCE

OVEN BAKED HAKE

Lyonnaise potato, braised fennel, wilted greens saffron hollandaise. 19.95

PAN SEARED SEABASS

Fondant potato red chilli & mango salsa 19.95

PAN SEARED SALMON


Prawn chilli & ginger spaghetti Panko coated mussels 20.95

TRIO OF FISH FOR ONE

Salmon, seabass & tempura king prawns Saffron sauté Lyonnaise potatoes, seasonal vegetable & saffron hollandaise 21.95

CARNE


CENETTA TRIO FOR ONE

Fillet tail, rump of lamb & marinated chicken served with seasonal vegetables, dauphinoise potatoes, marsala & spicy tomato sauces  28.95

GRILLED 100Z RIBEYE STEAK

Prime ribeye steak served with grilled tomatoes, garlic mushrooms & chunky chips 26.50

DUO OF BEEF FILLET

Wild mushrooms sauce & pink peppercorn cream sauce served with dauphinoise potatoes & seasonal vegetables  29.50

80Z FILLET ROSSINI

With duck liver pâté, marsala sauce & fondant potato  29.95

ROAST RUMP OF LAMB

Rosemary mash, braised pancetta & honey glazed carrot blackberry sauce 24.95

CHICKEN PIPERADE

Pan seared chicken breast red pepper piperade polenta chips with a spicy tomato sauce 18.95

CHICKEN ALA CREMA

Pan seared chicken breast fondant potato in creamy mushroom sauce 18.95

Join us for...



**Bottomless
BRUNCH**
 90 Minutes of delicious Italian food & unlimited drinks!
 AVAILABLE EVERY SATURDAY 1-3PM & EVERY SUNDAY 3-5PM!
 £38.95pp

INSALATA

RED PEPPER & FETA CHEESE SALAD

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

CHICKEN CAESAR SALAD

Breast of chicken with baby gem lettuce, pancetta, parmesan, croutons & Caesar 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

Creamy garlic mushrooms

Seasonal vegetables

Crispy deep fried courgettes

Cenetta onion rings

Mixed salad

Pepper sauce

Marsala sauce

Wild mushroom sauce

Dolcelatte sauce

STARTER	MAIN
<p>7.95</p> <p>8.95</p> <p>8.95</p>	<p>15.95</p> <p>16.50</p> <p>16.50</p>




THE ROYAL TOBY
HOTEL

From
£125
 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 & 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 6.95

BAKED CHOCOLATE TART

Honeycomb ice cream & chocolate sauce 6.95

ORANGE OLIVE OIL CAKE

Blackberries & Mascarpone cream 6.95

LIMONCELLO CHEESECAKE

Dried raspberries & Chantilly cream 6.95

CHEESE PLATTER

A selection of British & continental cheeses, served with quince jelly & grapes 8.95

GELATO

AFFOGATO

Select vanilla, salted caramel or pistachio ice cream & “drown it” in fresh espresso & your choice of either; Kahlua, Tia Maria or Baileys 6.50

GRANDPA GREENE’S ICE CREAM SELECTION

Award winning ice cream with over 100 years of local heritage.

Choose from

**Vanilla | Pistachio | Chocolate | Raspberry Ripple | Salted Caramel |
Mint Chocolate Chip | Honeycomb | Vegan Strawberry**

SELECTION OF SORBETS

Raspberry • Orange • Mango

Choose 2 or 3 scoops of our delicious fruit sorbets

2 SCOOPS 5.50

3 SCOOPS 6.50

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

DOLCE PER DUE

IDEAL TO SHARE - Limoncello cheesecake, orange olive oil cake & Affogato 11.50

DESSERT DRINKS

ENHANCE YOUR DESSERT

PACHERENC DU VIC-BILH- Gascony Plaimont - France

Full bodied dessert wine with honey, marmalade & lime flavours. 125ml 6.95

PEDRO XIMÉNEZ - Jerez - Spain

A luscious, sweet sherry with flavours of molasses, liquorice & toffee.
50ml 5.95

DESSERT COCKTAILS

ESPRESSO MARTINI

Vodka & Kahlúa 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

9.75

CENETTA LATT-INI

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

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

9.95

TIRAMISU MARTINI

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

Khalua, Amaretto & Baileys shaken together over ice.

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

9.95

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

9.75

CLOUD NINE

A toffee fudge ice cream cocktail

Toffee vodka, shaken with Baileys & vanilla ice cream.

Strained into a glass with butterscotch sauce

9.75

COFFEES

ESPRESSO

A short, invigorating shot of coffee

3.50

MACCHIATO

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

3.75

FLAT WHITE

A double espresso with smooth, textured milk served short

4.25

CAPPUCCINO

A mix of espresso with steamed milk & frothed milk

4.25

AMERICANO

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

3.75

CAFÉ LATTE

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

4.35

COFFEE & CREAM

Coffee with a layer of cream

3.95

LIQUEUR COFFEES

Enjoy our Liqueur coffees

Italian: Sambuca

French: Brandy

Calypso: Tia Maria

Gaelic: Whiskey

Caribbean: Dark Rum

Seville: Cointreau

Dubliner: Baileys Baileys Latte

6.95



◆ CENETTA ◆

— RISTORANTE —

WHITES FROM AROUND THE WORLD

1. LE CHARME - SAUVIGNON BLANC - FRANCE

“This must be one of the best value sauvignons in Britain.” Oz Clarke. Crisp, fresh white with flavours of cut grass, lime & gooseberry.

Fabulously aromatic

25.50

2. MINERALIUM - CHENIN BLANC - FRANCE

A dry, delicious, lip-smacking Chenin, with citrus flavours and limestone minerality.

26.50

3. BELLA MODELLA - PINOT GRIGIO - ITALY

A beautifully, light, vibrant white to be appreciated for its zesty, citrus and green apple character and refreshing quality.

27.50

4. LES ARGELIERES - VIOGNIER - FRANCE

This Viognier from the Languedoc region of Southern France enjoys ripe, juicy apricot and mango flavours, and a long lingering finish.

28.95

5. WAINA TONU - SAUVIGNON BLANC - NEW ZEALAND

Gooseberry & passion fruit on the nose with exotic fruits in the lingering finish

29.95

6. COQUILLE DE MER - VERMENTINO - FRANCE

A wonderfully exotic & lighter style of dry white, using grapes grown within sight of the azure Mediterranean. Ripe peach & tropical notes on the palate.

33.95

7. DEI CASTELLI DI JESI - VERDICCHIO - ITALY

This wine has a slightly perfumed, almond aroma. Attractive lemon balancing acidity. A creamy texture with a savoury character and a clean citrus finish.

33.95

8. RUPE SECCA - GRILLO - ITALY

Intense bouquet and lovely palate of citrus and tropical fruit flavors and refreshing acidity.

35.95

9. SAND BOY - ALBARINO - SPAIN

An elegant Albarino with ripe juicy stone fruit. Fresh, and well balanced.

36.95

10. ROLONA PIEMONTE CASTELLARI - GAVI DI GAVI - ITALY

A real classy Gavi with flavours of pear and green apples. Citrus notes and minerality provide a clean, fresh finish.

38.95

11. TOSCANA BIANCO - SANGIOVESE - ITALY

Brightly and clearly straw yellow colour. Sour cherries and orange blossoms enhance the aromatic complexity of this wine, while hints of quince linger in the background.

45.95

12. DOMAINE LES BONNARD - SANCERRE - FRANCE

Intense & elegant Sauvignon Blanc from the Sancerre appellation in the eastern Loire. Candied citrus fruits with a fresh, refreshing finish

49.95

ROSÉS FROM AROUND THE WORLD

13. BELLA MODELLA - ROSÉ - ITALY

This delicate rosé is fresh and fruity, with light notes of wild flowers and fresh fruit. The palate is fresh, balanced and persistent.

25.95

14. LE VERSANT - GRENACHE ROSÉ - FRANCE

Delicate, pale pink colour. Perfumed with strawberries & raspberries. Wonderfully balanced with citrus zest

37.95

15. WHISPERING ANGEL - PROVENCE ROSÉ - FRANCE

The most popular Provence rosé of the past few years with creamy apricot & red berries. A well balanced, luxurious rosé

47.95

ITALIAN BUBBLY

16. HOUSE PROSECCO - ITALY

A light & fresh prosecco with flavours of peach & pear. Fine bubbles, a highly enjoyable fizz

29.95

17. HOUSE ROSÉ PROSECCO - ITALY

A dry, fresh & zesty rosé spumante with summer fruit flavours & citrus finish

29.95

18. BOTTEGA GOLD - PROSECCO - ITALY

Don't just be dazzled by the bottle, this is an elegant prosecco which harmoniously balances melon & pear with a refreshing acidity

44.50

19. BOTTEGA ROSÉ GOLD - SPUMANTE - ITALY

This rosé spumante is dry & crisp. Redcurrants & raspberries dominate the palate with a long fresh finish

45.95

CHAMPAGNE

20. 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

85.95

21. 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 rosé champagne with elegant red berry flavour & citrus zest

99.95

22. LAURENT PERRIER BRUT ROSÉ - CHAMPAGNE - FRANCE

World famous, salmon pink bubbly. Enjoy soft red fruits in this dry, elegant champagne

92.00

REDS FROM AROUND THE WORLD

<p>23. RUPE SECCA - NERO D'AVOLA - ITALY Intense and smooth with red berries, cherries, soft tannins and a juicy finish.</p> <p>24. UMBRELE - MERLOT - ROMANIA Award winning wine from Transylvania. Damsons & vanilla with a luscious, smooth 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. ANTANO CRIANZA - RIOJA - SPAIN Intense blackberry, liquorice & chocolate. Delicious</p> <p>27. LIANTO- PRIMITIVO - ITALY An Italian classic which combines big, bold, jammy fruit with subtle spice</p> <p>28. ROCCA - CHIANTI - ITALY Ruby-red with an elegant aroma. Bags of fruit flavour, balanced by herbal notes</p> <p>29. LES GRES - GRENACHE/SYRAH - FRANCE A classy blend of Grenache & Syrah (Shiraz) made from grapes grown in the Languedoc region. Powerful red fruit flavours. Perfect with a steak, or roast beef</p> <p>30. LES ARGELIÈRIES - PINOT NOIR - FRANCE Light & elegant Languedoc red. Subtle raspberry & cherry flavours, with smokey notes & a silky smooth finish</p> <p>31. GOYENCHEA CENTENARIO - MALBEC - ARGENTINA Dark fruit aromas, delicate smokey notes and a big bold 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. GIRIBALDI DOCG - BAROLO - ITALY Dry, elegant & complex. This rich, full-bodied barolo is full of blackcurrants with complimentary licorice</p> <p>34. CASTELFORTE - AMARONE DELLA VALPOLICELLA - ITALY Elegant Amarone with strong black cherry & jammy fruits. Beautifully structured & complex, with a long, silky finish.</p>	<p>25.95</p> <p>27.95</p> <p>29.55</p> <p>29.95</p> <p>29.95</p> <p>32.95</p> <p>33.95</p> <p>34.95</p> <p>35.95</p> <p>45.95</p> <p>49.95</p> <p>53.50</p>
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WINE BY THE GLASS

	BOTTLE	250ML	175ML	125ML
<p>PARIGI - PINOT GRIGIO - ITALY A crisp pinot grigio 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 A light, easy drinking merlot from the heart of Italy. A lush velvety texture, with aromas of plum, flavours of blackcurrant and gentle tannins.</p> <p>OCEAN BAY - CHARDONNAY - USA Fragrant white peaches, honey dew melons and citrus fruit flavours. A crisp and easy drinking white, full of Californian sunshine</p> <p>OCEAN BAY - ZINFANDEL ROSÉ - USA A delicate Californian zinfandel with summer flavours, strawberries & cream sweetness</p> <p>EL CADEJO - MALBEC - ARGENTINA Juicy malbec with flavours of cherries & vanilla. Enjoy balanced acidity & delicate tannins</p> <p>HOUSE PROSECCO - ITALY A light & fresh prosecco with flavours of peach & pear. Fine bubbles, a highly enjoyable fizz</p>	<p>21.95</p> <p>22.50</p> <p>22.95</p> <p>25.95</p> <p>21.95</p> <p>25.50</p> <p>29.95</p>	<p>7.75</p> <p>7.95</p> <p>7.95</p> <p>7.95</p> <p>7.75</p> <p>8.75</p>	<p>6.25</p> <p>6.35</p> <p>6.50</p> <p>6.75</p> <p>6.50</p> <p>7.50</p>	<p>4.95</p> <p>5.35</p> <p>5.25</p> <p>5.55</p> <p>5.25</p> <p>5.75</p> <p>7.95</p>
<p>BOTTEGA GOLD - PROSECCO - ITALY - 200ML</p> <p>BOTTEGA ROSÉ GOLD - SPUMANTE - ITALY - 200ML</p>	<p>9.50</p> <p>9.50</p>			