



◆ CENETTA ◆
— RISTORANTE —

WHILE YOU WAIT

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

4.95
 5.10
 5.10
 5.10
 5.35

ANTIPASTI

SOUP OF THE DAY

Rosemary croutons

6.25

CAPRESE BURRATA

Fresh mozzarella burrata cherry Tomatoes with pesto & rocket

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

8.75

CHORIZO PICANTE & TIGER PRAWNS

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

10.50

CRISPY CALAMARI

Deep fried calamari served with garlic mayonnaise

9.50

STEAMED MENAI MUSSELS

Creamy white wine & garlic sauce

10.95

VEGETARIAN ANTIPASTO

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

8.95

GLAZED BBQ PORK RIBS

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

10.95

ALLERGIES & INTOLERANCES



Scan the QR code for our allergen menu, if you would prefer a physical copy, please ask your server. Some dishes may be altered on request to remove an allergen.



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

PASTA

CANNELLONI

Goats cheese & sun blush tomato pesto filled pasta tubes, tomato sauce & Parmesan

SPAGHETTI BOLOGNESE

Minced beef, garlic, tomato, oregano & red wine

SPICED VEGETARIAN PENNE ARRABIATA

Roast Mediterranean vegetables in a spicy tomato sauce

MAKE IT MEATY WITH PEPPERONI & CHORIZO

TAGLIATELLE CARBONARA

Cream, egg, pancetta & parmesan

WITH CHICKEN

PORK & BEEF MEATBALL SPAGHETTI

Pork & beef meatballs in a tomato & herb sauce

LASAGNE

Layers of pasta with beef ragu, tomato & cheese sauce

TIGER PRAWN & CHILLI SPAGHETTI

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

GRILLED SALMON TAGLIATELLE

Smoked salmon, asparagus, peas, broad beans & samphire

VE-DU-YA SPAGHETTI

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

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

SALMON & KING PRAWN NICOISE

Classic Niçoise salad with a balsamic dressing

STARTER

MAIN

PIZZA

MARGHERITA

Tomato, mozzarella, oregano & fresh basil

FETA CHEESE & PEQUILLO PEPPER

Tomato, mozzarella, red onion chutney & red peppers

DIABOLO

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

BOLOGNESE

Beef ragu topped with mozzarella & mushroom

SPICED ITALIAN MEAT

Capocollo, milano salami, prosciutto & pepperoni

SPICY CHICKEN

Spicy peri-peri chicken, piccolo pepper & red chilli

KING PRAWN & CHORIZO

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

WILD MUSHROOM & PROSCIUTTO BURRATA PIZZA

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

ROAST ARTICHOKE, RED PEPPER SPINACH, OLIVE PIZZA

On a tomato base with mozzarella

VE-DU-YA

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

CREATE YOUR OWN PIZZA

Margherita @ 12.50 & add additional toppings

2.40 EACH

Prosciutto ham
Chorizo
Pepperoni
Chicken
Ribs

1.70 EACH

Olives
Anchovies
Burrata
Mushrooms
Peppers
Chilli's
Red onions
Mozzarella

“La buona cucina rende allegri”

– laughter is brightest where food is the best.

1. PICK YOUR CARNE OR PESCE

All meat & fish dishes are simply garnished, we recommend 2 side orders per person to accompany your main course.

8OZ RUMP STEAK

13.95

10OZ RIBEYE STEAK

17.95

8OZ FLAMBÉ FILLET STEAK 

21.95

8OZ FILLET DUO 

Served with wild mushrooms sauce & pink peppercorn cream sauce

23.95

RUMP OF LAMB ARROSTO

14.95

PAN SEARED CHICKEN BREAST

11.95

PAN SEARED SEABASS

12.95

PAN SEARED SALMON

12.50

2. PICK YOUR SIDES

PARMESAN POLENTA CHIPS

4.50

FRESH CHIPS

4.50

GARLIC & ROSEMARY ROAST NEW POTATOES

4.50

DAUPHINOISE POTATOES

4.50

BUTTERED KALE, HARICOT BEANS & TOASTED PINENUTS

4.25

GARDEN PEAS, PANCETTA & GARLIC

4.25

FINE BEANS, SUNDRIED TOMATOES & PARMESAN

4.25

CREAMY GARLIC MUSHROOMS

4.25

SEASONAL VEGETABLES

4.25

CRISPY DEEP FRIED COURGETTES

4.25

CENETTA ONION RINGS

4.25

ROCKET & PARMESAN SALAD

4.25

CAPRESE SALAD, FRESH BASIL & BALSAMIC

4.25

MIXED SALAD

4.25

3. PICK YOUR SAUCE

PEPPER SAUCE

3.50

MARSALA SAUCE

3.50

WILD MUSHROOM SAUCE

3.50

DOLCELATTE SAUCE

3.50

A LA CREMA SAUCE

3.50

WHITE WINE CREAM & DILL SAUCE

3.50



90 Minutes of delicious Italian food & unlimited drinks!

£39.95pp

- D E S S E R T S -

DOLCE

TIRAMISÙ

Italian classic served with a shot of Amaretto 7.25

TRIPLE CHOCOLATE BROWNIE

Chocolate sauce, salted caramel ice cream & honeycomb pieces 7.25

TORTA DELLA NONNA

Baked custard tart pine nuts honeycomb Ice cream raspberries 7.25

BABA SORRENTO

Limoncello soaked sponge, strawberry compote & chantilly cream 7.25

CHEESE PLATTER

A selection of British & continental cheeses, served with quince jelly & grapes 9.50

GELATO

AFFOGATO

Select vanilla, salted caramel or pistachio ice cream & drown it in fresh espresso & your choice of either; Kahlua, Tia Maria or Baileys 6.95

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 5.75

3 SCOOPS 6.75

DOLCE PER DUE

IDEAL TO SHARE - BABA SORRENTO, TORTA DELLA NONNA & AFFOGATO 12.50

DESSERT DRINKS

ENHANCE YOUR DESSERT

PACHERENC DU VIC-BILH- Gascony Plaimont – France

Full bodied dessert wine with honey, marmalade & lime flavours. 125ml 7.50

PEDRO XIMÉNEZ – Jerez - Spain

A luscious, sweet sherry with flavours of molasses, liquorice & toffee. 50ml 6.50





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)

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 Ameretto.
 Served with or without an indulgent layer of cream.

9.95

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.

9.95

CLOUD NINE

A toffee fudge ice cream cocktail.
 Toffee vodka, shaken with Baileys & vanilla ice cream.
 Strained into a glass with butterscotch sauce.

9.95

COFFEES

ESPRESSO

A short, invigorating shot of coffee

3.95

MACCHIATO

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

4.10

FLAT WHITE

A double espresso with smooth, textured milk served short

4.50

CAPPUCCINO

A mix of espresso with steamed milk & frothed milk

4.50

AMERICANO

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

3.95

CAFÉ LATTE

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

4.50

COFFEE & CREAM

Coffee with a layer of cream

4.10

LIQUEUR COFFEES

Enjoy our Liqueur coffees

Italian: Sambuca

French: Brandy

Calypso: Tia Maria

Gaelic: Whiskey

Caribbean: Dark Rum

Seville: Cointreau

Dubliner: Baileys Baileys Latte

7.25

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.

26.95

2. MINERALIUM - CHENIN BLANC - FRANCE

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

27.95

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.

28.95

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.

30.50

5. WANUI SPRINGS

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

30.95

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.

34.95

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.

34.95

8. RUPE SECCA - GRILLO - ITALY

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

36.95

9. SAND BOY - ALBARINO - SPAIN

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

37.95

10. ROLONA PIEMONTE CASTELLARI - GAVI DI GAVI - ITALY

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

39.95

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.

46.95

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.

50.95

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.

26.95

14. LE VERSANT - GRENACHE ROSÉ - FRANCE

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

38.95

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.

48.95

ITALIAN BUBBLY

16. HOUSE PROSECCO - ITALY

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

30.95

17. HOUSE ROSÉ PROSECCO - ITALY

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

30.95

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.

45.50

19. BOTTEGA ROSÉ GOLD - SPUMANTE - ITALY

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

46.95

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.

86.95

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.

100.95

22. LAURENT PERRIER BRUT ROSÉ - CHAMPAGNE - FRANCE

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

93.00

REDS FROM AROUND THE WORLD

23. RUPE SECCA - NERO D'AVOLA - ITALY

Intense and smooth with red berries, cherries, soft tannins and a juicy finish.

26.95

24. UMBRELE - MERLOT - ROMANIA

Award winning wine from Transylvania. Damsons & vanilla with a luscious, smooth finish.

28.95

25. COQUILLE DE TERRE - CARIGNAN - FRANCE

From old vines comes this luscious purple-red wine. Enjoy blackberry flavours & a lingering finish. Perfect with pizza.

30.55

26. ANTANO CRIANZA - RIOJA - SPAIN

Intense blackberry, liquorice & chocolate. Delicious.

30.95

27. LIANTO- PRIMITIVO - ITALY

An Italian classic which combines big, bold, jammy fruit with subtle spice.

30.95

28. ROCCA - CHIANTI - ITALY

Ruby-red with an elegant aroma. Bags of fruit flavour, balanced by herbal notes.

33.95

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.

34.95

30. LES ARGELIÈRES - PINOT NOIR - FRANCE

Light & elegant Languedoc red. Subtle raspberry & cherry flavours, with smokey notes & a silky smooth finish.

35.95

31. GOYENECHEA CENTENARIO - MALBEC - ARGENTINA

Dark fruit aromas, delicate smokey notes and a big bold finish.

36.95

32. VILLALTA - VALPOLICELLA RIPASSO - ITALY

Intense, rich & juicy. Black cherry & plums dominate the palate with star anise & raisins on the finish.

46.95

33. GIRIBALDI DOCG - BAROLO - ITALY

Dry, elegant & complex. This rich, full-bodied barolo is full of blackcurrants with complimentary licorice.

50.95

34. CASTELFORTE - AMARONE DELLA VALPOLICELLA - ITALY

Elegant Amarone with strong black cherry & jammy fruits. Beautifully structured & complex, with a long, silky finish.

54.50

WINE BY THE GLASS

PARIGI - PINOT GRIGIO - ITALY

A crisp pinot grigio with melon & pear flavours. Citrus acidity on the finish.

22.95 7.95 6.50 5.10

PARIGI - PINOT BLUSH - ITALY

This dry blush has redcurrant flavours & citrus acidity.

23.50 8.15 6.65 5.50

ACORA SANGIOVESE - ITALY

A smooth, fruity wine from Puglia on Italy's heel. Easy drinking with black cherry fruit, and a velvet finish.

23.95 7.95 6.50 5.10

OCEAN BAY - CHARDONNAY - USA

Fragrant white peaches, honey dew melons and citrus fruit flavours. A crisp and easy drinking white, full of Californian sunshine.

26.95 8.95 6.95 5.75

OCEAN BAY - ZINFANDEL ROSÉ - USA

A delicate Californian zinfandel with summer flavours, strawberries & cream sweetness.

22.95 7.95 6.50 5.40

EL CADEJO - MALBEC - ARGENTINA

Juicy malbec with flavours of cherries & vanilla. Enjoy balanced acidity & delicate tannins.

26.95 8.95 7.75 5.75

HOUSE PROSECCO - ITALY

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

30.95 8.10

BOTTEGA GOLD - PROSECCO - ITALY - 200ML

9.50

BOTTEGA ROSÉ GOLD - SPUMANTE - ITALY - 200ML

9.50