

Antipasti

Basket of Italian bread & olive oil (for two) G E D £1.75
Bowl of olives (for two) S £1.75
Pizza garlic bread G E D V £4.50
Pizza garlic bread with cheese G E D G £4.95

Bruschetta di Pomodoro G D E V £5.50
 Toasted ciabatta bread, plum tomato, garlic, olive oil & basil

Mixed Platter G S D E (TO SHARE) £14.00
 Selection of Italian cured meats, bruschetta, arancini, olives

Zuppa dell giorno C £5.00
 Freshly prepared soup of the day

Arancini G E D V £6.50
 Deep fried risotto balls filled with mozzarella, sun blush tomatoes & spicy ratatouille

Caprese di buffalo D N V £6.95
 Buffalo mozzarella with plum tomatoes, basil pesto & lemon oil

Polenta funghi trifolati D G S V £7.50
 Sautéed wild mushrooms, garlic, chilli, polenta & parmesan

Calamari Fritto G E E £7.50
 Deep fried squid with mixed leaves & spicy mayo

Tempura di maiale D £7.50
 Deep fried belly of pork tempura with sweet chilli & tomato salsa

Crocchette di pesce F C S G D G £8.00
 Smoked haddock croquets with cream & crab bisque

Gamberoni al pil pil G D £9.95
 Oven baked prawns with tomatoes sauce in butter, garlic, chilli & herbs

Capesante con chorizo G D £10.50
 Pan seared king scallops with chorizo crisp & cauliflower puree
 Starter Main

Caesar salad G E D F £7.00 £11.50
 Char-grilled chicken, cos lettuce tossed in classic caesar dressing, croutons, parmesan shavings

Polpette d'agnello G S E £7.00
 Italian lamb meatballs with tomato, chilli, basil sauce & herbs crostini

Insalata di granchio G S £7.50
 Salad of crab with avocado herb crostini bread & endive leaves

Insalata di anatra G S £7.50
 Crispy duck salad with cucumber, watercress salad & hoisin dressing

Pizza

All pizzas are 12 inches in diameter and are baked in a traditional clay oven. **Extra toppings available at 95p each**

Margherita G E D V £9.95
 Tomato & basil and mozzarella cheese

Pizza verdure G E D V £10.50
 Tomato, mozzarella, sun blush tomatoes, roast peppers, red onions & spinach

Formaggio di capra G E D V £10.95
 Tomato sauce, mozzarella, goat's cheese & caramelised red onions

Pizza pollo affumicato all diavola G E D S £11.95
 Tomato sauce, mozzarella, smoked chicken, melted spicy italian sausage, sweet peppers & garlic

Ferrari G E D S £11.95
 Tomato, mozzarella, pepperoni, ham, pancetta, parma ham, & rocket leaves

Quattro stagioni G E D £11.95
 Tomato sauce, mozzarella, olives, spicy salami, mushrooms & ham

Pizza bianca G E D N £11.95
 Mozzarella & pesto base pizza, smoked chicken, pancetta, spring onions, chilli & rocket leaves

Vegetali / Insalate

Tomato & red onion salad £2.95
 Green beans D £2.95
 Zucchini fritti G D £3.50
 Roasted new potatoes £2.95
 Insalata di ruola (rocket leaves) £3.50
 Patate fritte (Chips) £2.95
 Puree di patate (Mash) D £2.95
 Spinaci D £3.50
 Insalata mista (mixed leaves) £3.50

Paste & Risotti

	Starter	Main
Lasagna classica G E D C S £6.50 £11.00 Classic meat lasagne with mixed leaf salad		

Spaghetti bolognese G C E S D £6.50 £11.50 Spaghetti with classic bolognese sauce		
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Spaghetti alla carbonara G E D S £6.50 £11.50 Spaghetti pasta with pancetta (smoked Italian Bacon) parmesan & cream sauce		
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Penne siciliana D G E V £6.50 £11.50 Penne pasta with roasted aubergines, shallots, black olives, garlic, chilli & tomato sauce		
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Penne mafioso G D E S £6.95 £12.50 Penne with shallots, pepperoni, pancetta, tomato sauce, hint of chilli, garlic & parmesan cheese		
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Pappardelle all' agnello D G E S £6.95 £12.50 Slow braised lamb in tomato & red wine sauce, pappardelle pasta		
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Gamberoni con linguini G E G C F S £7.50 £13.50 Fine pasta ribbons with sautéed king prawns, garlic, parsley, hint of chilli, cherry tomato & tomato sauce		
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Fetuccine al granchio G E E C F S £7.50 £13.50 Fetuccine with crab, cherry tomatoes, chilli, garlic & spring onions		
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Conchiglie salmone G D E G C F S £7.50 £13.50 Conchiglie pasta with diced salmon, asparagus, dill & a white wine cream sauce		
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Fetuccine Ferrari's E G D S £7.50 £13.50 Fetuccine pasta with smoked chicken, mangetout & white wine cream sauce		
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Fetuccine allo scoglio M G E G C F S £7.50 £13.50 Fetuccine pasta with mixed sea foods, garlic, parsley, hint of chilli, cherry tomato & tomato sauce		
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Ravioli con ricotta e spinaci E G S D £6.95 £12.95 Ravioli pasta filled with spinach & ricotta cheese tossed spinach & wild mushroom cream sauce		
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Ravioli all'aragosta G E G C F S £8.95 £15.95 Ravioli pasta filled with lobster mincemeat, garlic, chilli, cherry tomato & tomato sauce		
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Risotto funghi e spinaci D S V £6.50 £11.95 Wild mushrooms risotto with baby spinach & parmesan cheese		
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Risotto di mare D S M G £7.50 £13.50 Mixed sea foods risotto with white wine, cherry tomatoes & herbs tomatoes sauce		
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Josper Oven Selection

All dishes from this section come with chips and a sauce of your choice.

Galletto intero (Spatchcock Chicken) £12.95 Whole spatchcock baby chicken with lemon, thyme & olive oil	
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Controfiletto alla griglia (sirloin) 250g £20.50	
Costola alla griglia (Rib-Eye) 300g £24.00	
Filetto di manzo (Fillet of Beef) 250g £27.50	

Sauces (Salse)

Tomato Pizzaiola (spicy tomato), Funghi (mushroom) D G S
 Pepe nero (black peppercorn) D G S

Carne e pesce

Pancetta di maiale D S M £14.95 Pressed pork belly with creamy mash, savoy cabbage & whole grain mustard sauce	
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Fegato di vitello D N S £14.95 Pan fried calves liver, with crispy pancetta, savoy cabbage mash, shallots & red wine sauce	
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Spalla D'agnello S C G £15.50 Slow braised lamb shoulder with rosemary, roasted new potatoes, vegetables & red wine jus	
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Vitello ripieno D G £15.95 Oven roasted veal stuffed with mushroom & spinach wrapped with pancetta, mash potato & mushroom cream sauce	
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Salmone con risotto S D M F E £14.75 Pan fried salmon with mixed seafood risotto & chorizo	
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Filetto di spigola F D S £16.00 Pan fried sea bass fillet with spring onion crushed potatoes, asparagus & tomato onion salsa	
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Misto di pesce F G M E £18.00 Roasted salmon, sea bass, squid, prawns, fish of the day, lemon mayonnaise & mixed leaves	
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RED WINES

Novita Sangiovese, rubicone, Italy SM	£18.95
House red wine, medium bodied, smooth with juicy redcurrant & Raspberry a long finish	
Nero D'Avola, IGT, Sicilia, (Italy) SM	£19.50
A popular, warm juicy red fruit flavours with some spice coming from the Syrah.	
Pinotage, Hazy View, South Africa SM	£20.95
Juicy, with hints of tobacco, a full flavoured example of this famous South African grape.	
Montepulciano d'Abruzzo DOC, FeudiAlbe SM	£21.95
Medium bodied, with soft cherry & redcurrant flavours, warm, herbal & fresh.	
Chianti DOCG, Gentilesco, Toscana, Italy	£22.95
Incredible value, with ripe fruit, good medium bodied palate, red cherry flavours & mellow oak.	
Merlot, Classic Reserva, Chile SM	£23.95
Intense aromas of berries with notes of pepper & dried fruits	
Salice Salentino IGT, Puglia, Italy SM	£24.95
Full & ripe with distinctive plum & chocolate character, very characterful warm Southern Italian red.	
Boundary line shiraz , Australia SM	£25.95
Classic Australian red with hints of spice & pepper, round palate & fantastic length.	
Rioja Crianza, Ondarre, Spain SM	£25.95
Aged for 12 months in oak barrels, giving it a good Complexity, soft tannins & fruity palate.	
Primitivo, ILL Pumo IGT, Puglia, Italy SM	£26.50
A meaty, spicy red wine, similar in style to the US Zinfandel, generous with smooth palate.	
Cabernet Sauvignon, Argentina SM	£27.50
Very expressive, spicy with red fruit & mint notes, great body & balance	
Valpolicella, Veneto, Italy SM	£27.95
Classic warm style of serious Valpolicella from one of the region's best producers	
Pinot Noir, Vina edmare, chile SM	£27.95
Full flavoured rich, fruity and expressive, a well balance long finish	
Barbera d'Asti Superiore " , Piemonte, Italy SM	£28.50
Wonderful lighter style of red wine from one of the regions best producers, intense black fruit flavours.	
Côtes du Rhone "Prince d'Orange", France SM	£29.95
Powerful red, robust & complex, intense black forest fruits with a touch of spice & fine elegant structure.	
Rioja Reserva, Ondarre, Spain SM	£30.95
3 years in oak add soft vanilla aromas with ripe cherry Fruits, good length & very elegant finish.	
Malbec , Dona Paula, Argentina SM	£31.95
Organically grown, lively red colour with violet note, Generous weight with red berries & plum aromas.	
Hautes Côtes de Beaune, Domaine Henri Latour, Burgundy, France SM	£35.75
Very seductive classic Pinot Noir, bright red fruits with dark cherry notes, smooth, complex & elegant.	
Barbaresco DOCG, Conti Speroni, Piemonte, Italy SM	£36.50
Dark plum, leather & spices, medium to full bodied with firm & ripe texture & a good lengthy finish.	
Chateau Durand Laplagne, St Emilion, Bordeaux SM	£38.95
Spicy plum & blackberry, with toasty oak, black cherries, hints of coffee, full bodied & complex.	
Taurasi DOCG, feudi di san gregorio Campania, Italy SM	£40.95
An elegant, smooth & full bodied wine with rich juicy black fruit flavours & soft structured tannins.	
Chianti Classico Reserva DOCG, Tuscany, Italy SM	£44.50
Deeply coloured lush & concentrated, with layers of spices & wild forest fruits, opulent & concentrated.	

Amarone della Valpolicella DOC, Veneto, Italy U £55.00

Intense ruby red with powerful structure, full bodied, hints of caramel, coffee & tar, complex long finish.

Barolo DOCG, Piemonte, Italy U £59.95

Ripe meaty wine with hints of dried figs, leather & spice, good tannic structure, warm & rich.

Brunello di Montalcino DOCG, Tuscany, Italy £87.00

Finest example of Italian red wine, aged for a minimum of 24 months in oak barrels, fine aromas & flavours of black cherry, spice & coffee, concentrated & elegant.

Chateauf-neuf-du-Pape, Barberini £95.00

Smooth & full bodied wine with rich juicy black fruit flavours & soft structured tannins.

ROSÉ WINES**Pinot Grigio Venezia IGT Blush, Veneto, Italy** £19.95

Dry, light & pleasing moreish with fruity notes of raspberries & strawberries, easy drinking.

Sun set point, zinfandel, Puglia, Italy £20.95

Medium style rose, showing red berry, pink grapefruit aromas Complemented by a fruity & smooth flavour

Primitivo rose, salento, Puglia, Italy £22.95

Pale & tangy rose with aromas of roses, wild strawberries against A creamy back ground of Mediterranean spice.

SPARKLING WINES**Prosecco, Veneto, Italy** £28.50

A delightfully easy drinking sparkler with Freshness & crisp aromatic palate.

Prosecco Rosé, Cantine Neirano, Veneto, Italy £30.95

Elegant sparkling rosé fizzler. Delicate aromas along with candied fruit flavours. Delightful!

CHAMPAGNE**House Champagne Brut NV** £45.00

excellent dry champagne with a fine, elegant, citrusy nose, lively mousse & long finish.

House Champagne Rosé NV £49.50

Pale pink champagne of exhilarating freshness, lively red fruit flavours, elegant & very shippable.

Moët & Chandon Brut Imperial NV £59.50

Famous Grande Marque champagne, rich fruit, peach skin character, classic baked biscuit flavours, crisp citrus finish.

Bollinger Special Cuvée NV £65.50

Rich, toasty & full bodied, with wonderful concentration & depth of flavour. Very classy, with great complexity, James Bond favourite!

Laurent Perrier Rosé NV £79.95

100% Pinot Noir, glorious pink colour bursting with aromas of rose petals & red currants & complex

Dom Perignon £155.00

Aromas of almond & powdered cocoa develop into white fruits with hint of flowers. Classic toasted notes with rounded finish & full maturity.

12.5% optional service charge will be added to your bill

WHITE WINES**CHARDONNAY DELLE VENEZIE IGT LAMBERTI** £18.95

Clear in colour, bright pale yellow, a fragrant, lingering bouquet, well balanced & fruity flavour.

Chenin Blanc, South Africa £19.95

An off dry, fresh & fruity wine with good acidity, tropical character, suitable for all occasions.

Pinot Grigio, Venezia DOC CA' PRELLA £20.95

This wine is pale yellow in colour, has a characteristic bouquet with hints of wild flowers, honey, bananas. The flavour is dry & soft with a lasting aftertaste of ripe pears.

Orvieto Classico Amabile DOC, Bigi £22.50

Clear, bright, golden yellow colour, strong bouquet of wild flowers, honey & musk with a hint of bitter almonds; sweet, very soft but fresh, lively, balanced flavour with a delightful after taste of ripe fruit.

Frascati DOC, Fontana Candida £22.95

This wine is straw yellow in colour with green reflections & has a delicate bouquet with scents of fruits & blossom. The flavour is dry, fresh, elegant & appealing.

Rioja Blanco, Rivallana, Spain £22.95

A balanced fresh white Rioja made from viura grape with notes of ripe fruits & flowers.

Soave Classico DOC, Cantina di Soave £23.95

This wine is bright straw yellow in colour, has a delicate bouquet with scents of white fruits, in particular apples. The flavour is harmonious, savoury, extremely elegant & pleasant.

TARENI GRILLO IGT, Cantine Pellegrino £24.50

Straw yellow in colour. On the nose it is Intense, floral and fruity with hints of wisteria & peaches. Dry, warm at the palate with good structure.

TARENI INZOLIA IGT, Cantine Pellegrino £25.95

Light straw yellow in colour. Delicate notes of orange blossom blend with sweet hints of pears, melon and yellow peaches. On the palate is velvety, with delicate notes of citrons and lemons.

Albente feudi di san gregorio, Italy £24.95

A superb wine from Campania, intense lemon colour, tropical aromas on the nose with pineapple, apple & pears

Verdicchio classico, Marche, Italy £27.95

Pale yellow, dry, fresh, nicely acidic, hints of nuts, stone fruits & very good concentration.

Vitese Zibibbo, doc Italy £28.90

Complex, distinctive aromatic wine, a pleasant intense fruity like almond, apricot, citrus and floral note with elegant

Gavi Di Commune di Gavi DOCG, Piemonte, £30.95

Straw yellow in colour, with delicate nose of golden apples & almonds, fresh & dry finish.

Pinot Grigio Collio, Friuli, Italy £30.95

Well balanced with a full bouquet & refined elegant flavours & a lingering finish.

Saint Clair Sauvignon Blanc, Marlborough, NZ £31.95

Stunning example of Sauvignon from New Zealand, with clean, fresh tropical fruit & crisp acidity.

Pecorino, Terre di chieti(Abruzzi), ITA £32.50

Aromatic concentration and marked acidity,

Chablis, Louis Robin, Burgundy, France £37.95

Classic Chablis, flinty on the nose with creamy character, rich & gently mineral finish.

Greco di Tufo DOCG, Campania, Italy £38.95

The perfume is intense & persistent, soft levels of acidity, peach & apricot notes, medium weight.

Sancerre, Domaine Les Chaumes, Loire Valley, France £39.95

Classic fragrant aromas of citrus & gooseberries, fresh palate with a waft of stony minerality.

Signos de Origen, Viña Emiliana, Casablanca, Chile £40.50

Organic blend of Chardonnay, Roussane, Marsanne & Viognier, apricot & vanilla notes, with creamy oak & long spicy finish.

Meursault "Le Limozin" Burgundy, France U £85.50

Very fine bouquet with aromas of ripe fruit & citrus. Very mineral for a Meursault,

If the vintage of the wine is not available, we reserve the right
to offer a different vintage of similar quality.

FERRARI'S