

### COCKTAILS

<b>STRAWBERRY &amp; BASIL MARTINI</b> An interesting combination of strawberries & basil, with vodka, Chambord & lime	£8.50	<b>BRAMBLE</b> New world classic of gin, lemon, & blackberry liqueur crown – everyone's favourite!	£8.50	<b>COOL AS A CUCUMBER</b> A refreshing combination of gin, mint & cucumber, with cranberry juice & soda	£8.50	<b>APEROL SPRITZ</b> Aperol topped with prosecco & soda	£8.50
<b>FRUIT SHERBET MARTINI</b> Citron vodka & fruit liqueurs, with berries, lemon, & cranberry juice	£8.50	<b>ESPRESSO MARTINI</b> Vodka and coffee liqueur shaken with freshly ground espresso shot – the perfect after dinner solution.	£8.95	<b>DISARONNO ROYALE</b> This delicious cocktail sees the rich marzipan flavours of Disaronno shaken with fresh lime and topped with prosecco	£8.50	<b>NON-ALCOHOLIC</b>	
<b>DAQUIRI</b> Rum shaken with fresh lime & sugar for a refreshing, classic cocktail. Order yours as Classic, Strawberry, Raspberry, Peach or Passionfruit	£8.50	<b>MOJITO</b> A long refreshing blend of rum, mint, lime & soda creates this Cuban classic of the cocktail world. Order yours as classic, Strawberry, Raspberry, Peach or Passionfruit.	£8.50	<b>DIRTY AMARETTO</b> Disaronno & Southern comfort shaken over ice with cherries & topped with lemonade for a bold & smooth cocktail	£8.50	<b>FOREST FRUITS</b> A berry mixture with vanilla, cranberry and a hint of cream	£4.95
<b>PASSIONATE MARTINI</b> Vodka, passion fruit & liqueurs, accompanied with a shot of prosecco.	£9.95			<b>FRESH FRUIT BELLINIS</b> Fresh fruit stirred with prosecco. Choose from Strawberry, Raspberry, Peach or Passionfruit.	£7.95	<b>IL DIVO</b> Watermelon juice and raspberries mixed with a fresh fruit juice mixture	£4.95
						<b>YOUR 5-A-DAY</b> An exotic blend of fresh fruits and all things good - very much the healthy option	£4.95

### WINE LIST

#### BUBBLY

	125ml	Bottle
<b>PROSECCO DOC TREVISO FRIZZANTE SPAGO "MIOL" (ITALY)</b> Fresh, easy drinking style of semi-sparkling wine exudes lots of fruit character with light hints of tropical ripeness.	£6.25	£26.50
<b>FILANDA PINOT NOIR ROSE RISERVA SPUMANTE BRUT MILLESIMATO (ITALY) - PINK PROSECCO</b> Flavours & fragrances with a hint of woodland fruits before closing with a long, pleasing & velvety finish		£27.50

#### WHITE WINE

	250ml	175ml	125ml	Bottle
<b>LUIGI LEONARDO CHARDONNAY TREBBIANO IGT RUBICONE (ITALY)</b> Straw yellow in colour with a light and pleasing aroma with floral notes followed by a fresh a fruity palate.	£6.50	£4.85	£3.95	£18.50
<b>PINOT GRIGIO DELLE VENEZIE DOC (ITALY)</b> An excellent Pinot Grigio with ample fruit and floral in the bouquet, crisp and dry with a long lasting finish.	£7.25	£5.50	£4.50	£20.95
<b>SAUVIGNON IGT COLLEVENTO (ITALY)</b> The bouquet is typical of the varietal recalling subtle sage and tomato leaf together with citrus notes.	£7.25	£5.50	£4.50	£20.95
<b>SALENTO IGT CHARDONNAY 'SANTA CATERINA' (ITALY)</b> Dry with a pale straw colour, citrus tinged golden apple and honey blossom aromas and a palate that is well balanced and refreshing with a lengthy finish.				£22.95
<b>SPY VALLEY SAUVIGNON BLANC (NEW ZEALAND)</b> A mouth filling, balanced wine which is rich with tropical and gooseberry flavours and an elegant finish.				£26.95
<b>ARENU VERMENTINO DI SARDEGNE DOC (ITALY)</b> Pale yellow in appearance with greenish hues. It has delicate perfume with floral and Mediterranean bush tones and notes of summer fruits.				£29.50
<b>GAVI DI GAVI DOCG "VILLA SPARINA" (ITALY)</b> Straw yellow in colour with an aromatic bouquet of floral notes and fruit tones its flavours are delicate with superb acidity and structure.				£35.95

#### ROSE WINE

	250ml	175ml	125ml	Bottle
<b>LUIGI LEONARDO SANGIOVESE ROSATO IGT (ITALY)</b> Intense pink in colour, this fresh and crisp Rosato has a pleasant, flowery bouquet and a delicious cherry fruit finish	£6.50	£4.85	£3.95	£18.50
<b>PINOT GRIGIO DELLE VENEZIE DOC ROSE "MATER ANNA" (ITALY)</b> Delicate aroma of freshly crushed cranberries and a hint of apricot.	£7.25	£5.50	£4.50	£20.95

#### CHAMPAGNE

	Bottle
<b>VEUVE LORINET BRUT CHAMPAGNE</b> A Lanson Group produced Champagne with a remarkable fine mousse rises against a background of intense gold. The nose is full of diverse and flattering aromas.	£34.95
<b>LAURENT PERRIER</b> Wish a fresh, delicate colour, Laurent Perrier Brut has a pale gold colour that highlights its delicate, persistent bead. A delicate nose, and balanced freshness.	£59.95
<b>LAURENT PERRIER CUVÉE ROSE</b> Characterised by its ripe red fruit aromas, high intensity and great freshness. Elegant, with colour changing naturally from a pretty raspberry hue to salmon-pink.	£74.95

#### RED WINE

	250ml	175ml	125ml	Bottle
<b>LUIGI LEONARDO SANGIOVESE IGT RUBICONE (ITALY)</b> Ruby Red in colour with pleasing aromas of ripe red fruits and floral notes followed by a dry, warm and tannic palate.	£6.50	£4.85	£3.95	£18.50
<b>EMPORIO NERO D'AVOLA MERLOT SICILIA DOC (ITALY)</b> Ripe cherry, blackcurrant and light spice aromas exude from the glass and combine with a palate rich with dark cedar edged fruits and spices.	£7.25	£5.50	£4.50	£20.95
<b>CABERNET SAUVIGNON VENEZIA DOC TENUTA SANT'ANNA (ITALY)</b> This wine has plentiful aromas and flavours of dark forest fruits. The wine's well balanced body is full, straightforward and generous.	£7.50	£5.75	£4.75	£21.45
<b>MONTEPULCIANO DOC VILLA ADAMI (ITALY)</b> An intense, fruity bouquet with hints of wild berries and ripe red fruits. The bouquet develops spicy and delicately toasted notes.	£7.50	£5.75	£4.75	£21.45
<b>ALAMOS MALBEC (ARGENTINA)</b> Black raspberry and currant flavours mingled with notes of sweet spice and a touch of leather.				£25.95
<b>CHIANTI CLASSICO ROCCA DELLE MACIE DOCG (ITALY)</b> Vibrant ruby red colour with a fruity nose producing hints of light spiciness released by the wood of the barrels.				£27.95
<b>ROCCA SVEVA VALPOLICELLA SUPERIORE DOC RISPASSO (ITALY)</b> A much acclaimed wine that is produced by an ancient technique to give more body and flavour to Valpolicella wine by running the wine over the dried skins used in the production of Amarone.				£31.95
<b>VILLA BORGHETTI AMARONE VALPOLICELLA CLASSICO DOC (ITALY)</b> One of Italy's most prestigious dry red wines from the Valpolicella Classico area. The wine is produced from semi-dried, late pressed grapes, hence the high alcohol level. The complex bouquet hints vanilla and cherry conserve and depth of robust yet elegant, balsamic and toasty flavours.				£39.95

FRESCA OFFERS A WIDE RANGE OF EXCEPTIONAL WINES, SOURCED FROM SMALL, FAMILY-OWNED WINERIES

## Breads & Nibbles

all £5.25

- Ve Pane e Olive** – Bread and Olives
- Ve Pizza Bianca all' Aglio** – Garlic Pizza Bread Plain
- Ve Pizza Napolitana** – Garlic Pizza Bread with Tomato Sauce
- Ve Pizza Mozzarella** – Garlic Pizza Bread with Mozzarella Cheese
- Ve Pizza Piccanti e Rosemarino** – Garlic Pizza Bread with Chillies & Rosemary
- Ve Pizza Pomodoro** – Garlic Pizza Bread with Cherry Tomatoes
- Ve Bruschetta** – Toasted Bread topped with Tomatoes, Onion & Basil

## Starters

- V Minestrone** £5.35  
Home-made Minestrone Soup, served with freshly baked bread
- Fritelle di Pesce** £7.50  
Hearty fishcakes filled with flakes of cod, salmon & potato, served with a sweet chilli sauce
- Pate della Casa** £7.50  
Home-made pate served with toast & berry chutney
- V Funghi all'Aglio** £7.95  
Button mushrooms sauteed in garlic & parsley butter
- Fegato** £8.50  
Chicken livers sauteed with grapes, port & cream, served on a crispy crouton
- Polpette al Forno** £8.50  
Home-made meatballs served in a tomato sauce & topped with mozzarella cheese
- V Arancini ai Funghi** £7.95  
Deep fried risotto balls filled with ricotta, mushroom & honey, served with a sweet tomato sauce & rocket
- V Mozzarella Fritti** £7.95  
Breaded mozzarella deep fried & served with home-made tomato dip
- Alette di Pollo Alla BBQ** Starter £8.50 Main £12.95  
Spicy Chicken Wings, served with our home-made BBQ sauce & bread
- Prosciutto e Melone** £8.85  
Ribbons of Parma ham & honeydew melon, drizzled with Italian dressing
- Asparagi** £8.50  
Asparagus wrapped in Parma ham, roasted with rosemary & garlic
- Calamari Fritti** £9.50  
Deep fried floured squid served with tartare sauce & mixed leaves
- Fresca Fritto Pesce** £10.50  
Deep fried floured squid & tiger prawns served with garlic mayo & mixed leaves
- Costolette alla Fresca** £9.75  
Italian style juicy ribs in our home-made BBQ sauce
- Gamberoni Primavera** £10.50  
Prawns in Marie Rose sauce & smoked salmon, served with mixed leaves and freshly baked bread
- Gamberoni Piccanti** £11.50  
Tiger prawns & fresh chillies in white wine, parsley & garlic, served on a crispy crouton
- Antipasto Fresca** for one £9.00 for two £15.95  
A platter of Italian meats & seafood

## Meat & Fish

- Lamb Alexis** £21.95  
Lamb cutlets served on a bed of creamy mash, pea puree, pearl onions, green beans with a minted red wine jus
- Beef Stroganoff** £21.95  
Sliced fillet of beef, paprika, gherkins, French mustard, onions, mushrooms, brandy & cream served with basmati rice
- Pollo alla Fresca** £16.50  
Chicken breast pan-fried with mushrooms, parmesan & onions in a cream sauce
- Pollo Valdostana** £16.95  
A breaded chicken breast topped with Parma ham, sliced tomato & mozzarella cheese with a sweet creamy tomato sauce
- Pollo Diavolo** £16.50  
Chicken fillets pan-fried with a creamy peppercorn sauce, served with basmati rice
- Pollo Milanese** £16.50  
Breaded chicken breast topped with a fried egg and anchovies, served with spaghetti Napoli
- All chicken dishes except Diavolo & Milanese are served with mushroom risotto**
- Gamberoni Roma** Starter £11.50 Main £21.50  
Tiger Prawns, sauteed with garlic, basil, chillies & red onions in a sweet cherry tomato sauce, served with basmati rice
- Monkfish del Oceano** £19.95  
Monkfish fillet wrapped in Parma ham served with spinach, cherry tomatoes & asparagus in a tomato sauce, served with new potatoes
- Salmone Scoglio** £16.95  
Honey & garlic roast salmon & crayfish served with mixed vegetables & roasted new potatoes
- Salmone Mattos** £16.95  
Pan fried salmon fillet with baby prawns, mussels, clams & crayfish, in a parsley, rocket & cream sauce, served with new potatoes
- Spigola Angelo** £19.95  
Sea bass fillets pan-fried & served on a bed of lime & crayfish risotto with pak choy & a creamy dill sauce
- Bistecca Della Casa** Rump £20.50 Fillet £26.95  
Grilled steak cooked to your liking & served with a choice of peppercorn or dolcelatte sauce, or pan-fried onions, mushrooms & tomato
- Bistecca Rossini** Rump £21.50 Fillet £27.95  
Grilled steak cooked to your liking & served on a crispy crouton, topped with pate & madeira sauce
- Bistecca Nerone** Rump £21.50 Fillet £27.95  
Grilled steak cooked to your liking & served with pan-fried bacon, peppers, red onions & chillies in a creamy red wine sauce
- Bistecca Surf & Turf** Rump £22.50 Fillet £28.95  
Grilled steak cooked to your liking & served with tiger prawns, garlic butter & a creamy peppercorn sauce
- All steak dishes are served with hand-cut chips**

## Sides

all £4.50

- V Asparagi Imburatti** – Buttered asparagus
- V Zuchine Fritti** – Deep fried courgette
- Ve Patatine Fritte** – Hand-cut chips or fries
- Ve Spinaci ai Limone** – Spinach with lemon & chilli
- V Patate Novelle** – New potatoes with butter & parsley
- V Verdure di Stagione** – Seasonal Vegetables
- Piselli con Pancetta** – Peas with bacon
- V Parmesan e Rucola** – Parmesan & rocket salad
- Ve Insalata Mista** – Mixed leaf salad
- Ve Insalata di Pomodori** – Tomato salad

## Pizza

(additional toppings £1)  
We stock gluten free pizza bases  
£1 surcharge

- V Pizza Margherita** £8.95  
Tomato sauce & mozzarella cheese
- Pizza Calabrese** £10.50  
Tomato sauce, mozzarella, pepperoni & mixed olives
- Pizza Prosciutto e Funghi** £10.50  
Tomato sauce, mozzarella, ham & mushrooms
- Pizza Hawaii** £10.50  
Tomato sauce, mozzarella, bacon & pineapple
- V Pizza Quattro Stagione** £10.95  
Tomato sauce, mozzarella, mushrooms, olives, artichokes & peppers
- V Pizza Fresca** £10.95  
Tomato sauce, goats cheese, garlic, spinach & peppers
- V Pizza Fiorentina** £11.25  
Tomato sauce, mozzarella, spinach, peppers, tomatoes, olives & a runny egg
- Pizza Festa di Carne** £11.25  
Tomato sauce, mozzarella, chicken, pepperoni, beef, ham & peppers
- Pizza al Tonno** £11.25  
Tomato sauce, mozzarella, tuna flakes, spinach, olives & red onion
- Pizza Marinara** £11.50  
Tomato sauce, mozzarella, tuna flakes, mussels, clams, baby prawns & chilli
- Pizza Pollo e Salsiccia** £11.50  
Tomato sauce, mozzarella, chicken, chorizo, caramelised onions & chilli
- Pizza Parma e Rucola** £11.50  
Tomato sauce, mozzarella, Parma ham, rocket & parmesan
- Pizza Calzone** £11.75  
A folded pizza stuffed with tomato sauce, mozzarella, chicken, beef, garlic & spinach, served with extra tomato sauce on the side

## Vegetarian & Salads

We use vegetarian parmesan in all our dishes

- V Fritelle di Patate** £10.95  
Potato Cake stuffed with mushrooms, parmesan & sweet chilli sauce served on a sweet tomato sauce with rocket salad
- V Melonzana alla Parmigiana** £10.95  
Sliced aubergines layered with tomato, mozzarella & parmesan, oven baked & served with a mixed salad
- V Pomodoro Mozzarella** Small £6.95 Main £10.50  
Sliced tomatoes, buffalo mozzarella, red onions & a balsamic dressing
- Tonno e Fagioli** Small £7.25 Main £10.95  
Flakes of tuna, cannellini beans, mayonnaise, red onion & mixed leaves with a balsamic dressing
- Insalata di Pollo Caesar** Small £7.50 Main £12.95  
Gem lettuce, chicken breast, bacon, anchovies, parmesan & croutons with a classic dressing
- Insalata di Salmone** Small £7.50 Main £12.95  
Smoked salmon, crayfish tails, onion, capers, tomato, olives & rocket with a lemon & olive oil dressing

## Pasta & Risotto

(Small/Starter £7.50)

We stock egg & gluten free pasta

- Spaghetti Carbonara** £10.95  
Spaghetti with bacon, egg yolk, parmesan & cream sauce
- Spaghetti Bolognese** £10.95  
Spaghetti with slow cooked beef in a tasty, rich, home-made tomato sauce
- Spaghetti al Polpette e Pomodoro** £10.95  
Spaghetti with home-made meatballs in a tangy tomato sauce
- Spaghetti Frutti di Mare** £12.95  
Spaghetti with mussels, clams & prawns with a tomato, chilli & basil sauce
- Lasagne** £10.95  
Layers of pasta & Bolognese sauce, baked with mozzarella & parmesan
- V Tagliatelle ai Funghi** £10.95  
Green & white ribbon pasta with mixed mushrooms, spinach, garlic, parmesan & cream
- Tagliatelle ai Gamberoni** £12.95  
Green & white ribbon pasta with king prawns & garlic in a spicy tomato sauce
- Tagliatelle ai Salmone** £11.95  
Green & white ribbon pasta with smoked salmon & peas in a cream sauce
- V Cannelloni Ricotta e Spinaci** £10.95  
Pancake filled with ricotta & spinach, baked with a creamy tomato sauce & topped with mozzarella
- Cannelloni di Pollo** £10.95  
Pancake filled with minced chicken & spinach, baked with a creamy tomato sauce & topped with mozzarella
- Ve Penne Markotte** £10.95  
Penne pasta with courgette, aubergine, peppers, olives, red onions & garlic in a sweet tomato sauce
- Penne Pollo e Dolcelatte** £11.95  
Penne pasta with chicken & dolcelatte cheese in a creamy sauce with cherry tomatoes
- Penne Teresa** £12.95  
Penne pasta with pieces of tender pan fried beef in a creamy peppercorn sauce
- Penne Arrabiata** £11.95  
Penne pasta with chicken, chorizo, pepperoni, red onion, peppers & spicy tomato sauce
- Ve Risotto Mediterraneo** £10.95  
Italian rice with courgettes, aubergines, peppers, red onions, mushrooms, peas, garlic & basil in tomato sauce
- Risotto al Pollo** £11.95  
Italian rice with chicken, pancetta, courgette, lemon, peas & thyme
- Risotto di Pesce** £12.95  
Italian rice with prawns, salmon, mussels, clams, peas & saffron
- V Spaghetti Napoli** £5.95/£8.95  
Spaghetti served with fresh cherry tomatoes & a garlic, basil & tomato sauce
- V Ravioli di Spinaci e Ricotta** £7.95/£14.95  
Ravioli stuffed with spinach & ricotta, served in a spicy cream & tomato sauce

**ALL OUR PRODUCE IS SOURCED FROM LOCAL SUPPLIERS WHERE POSSIBLE & DELIVERED FRESH DAILY. EVERYTHING YOU EAT IS PREPARED ON THESE PREMISES.**

We can cater for many intolerances & dietary requirements, please mention what you require when ordering & we'll endeavour to accommodate. We stock gluten free pasta & pizza bases. However, while we strive to maintain the integrity of all our dishes, Fresca is a multi-kitchen environment & so we cannot guarantee any dish is completely free of nuts or any allergens.

**V** – Suitable for Vegetarians **Ve** – Suitable for vegans