

COCKTAILS

STRAWBERRY & BASIL MARTINI An interesting combination of strawberries & basil, with vodka, Chambord & lime	9	BRAMBLE New world classic of gin, lemon, & blackberry liqueur crown – everyone's favourite!	9	COOL AS A CUCUMBER A refreshing combination of gin, mint & cucumber, with cranberry juice & soda	9	APEROL SPRITZ Aperol topped with prosecco & soda	9
FRUIT SHERBET MARTINI Citron vodka & fruit liqueurs, with berries, lemon, & cranberry juice	9	ESPRESSO MARTINI Vodka and coffee liqueur shaken with freshly ground espresso shot – the perfect after dinner solution.	9	DISARONNO ROYALE This delicious cocktail sees the rich marzipan flavours of Disaronno shaken with fresh lime and topped with prosecco	9	NON-ALCOHOLIC	
DAQUIRI Rum shaken with fresh lime & sugar for a refreshing, classic cocktail. Order yours as Classic, Strawberry, Raspberry, Peach or Passionfruit	9	MOJITO 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.	9	DIRTY AMARETTO Disaronno & Southern comfort shaken over ice with cherries & topped with lemonade for a bold & smooth cocktail	9	FOREST FRUITS A berry mixture with vanilla, cranberry and a hint of cream	5.5
PASSIONATE MARTINI Vodka, passion fruit & liqueurs, accompanied with a shot of prosecco.	10			FRESH FRUIT BELLINIS Fresh fruit stirred with prosecco. Choose from Strawberry, Raspberry, Peach or Passionfruit.	8.5	IL DIVO Watermelon juice and raspberries mixed with a fresh fruit juice mixture	5.5
						YOUR 5-A-DAY An exotic blend of fresh fruits and all things good - very much the healthy option	5.5

WINE LIST

BUBBLY

	125ml	Bottle
PROSECCO DOC TREVISO FRIZZANTE SPAGO "MIOL" (ITALY) Fresh, easy drinking style of semi-sparkling wine exudes lots of fruit character with light hints of tropical ripeness.	6.5	28
FILANDA PINOT NOIR ROSE RISERVA SPUMANTE BRUT MILLESIMATO (ITALY) - PINK PROSECCO Flavours & fragrances with a hint of woodland fruits before closing with a long, pleasing & velvety finish		30

WHITE WINE

	250ml	175ml	125ml	Bottle
LUIGI LEONARDO CHARDONNAY TREBBIANO IGT RUBICONE (ITALY) Straw yellow in colour with a light and pleasing aroma with floral notes followed by a fresh a fruity palate.	7	5.5	4.5	19.5
PINOT GRIGIO DELLE VENEZIE DOC (ITALY) An excellent Pinot Grigio with ample fruit and floral in the bouquet, crisp and dry with a long lasting finish.	8	6	5	22
SAUVIGNON IGT COLLEVENTO (ITALY) The bouquet is typical of the varietal recalling subtle sage and tomato leaf together with citrus notes.	8	6	5	22
SALENTO IGT CHARDONNAY 'SANTA CATERINA' (ITALY) 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.				24
SPY VALLEY SAUVIGNON BLANC (NEW ZEALAND) A mouth filling, balanced wine which is rich with tropical and gooseberry flavours and an elegant finish.				28.5
ARENU VERMENTINO DI SARDEGNE DOC (ITALY) Pale yellow in appearance with greenish hues. It has delicate perfume with floral and Mediterranean bush tones and notes of summer fruits.				31
GAVI DI GAVI DOCG "VILLA SPARINA" (ITALY) Straw yellow in colour with an aromatic bouquet of floral notes and fruit tones its flavours are delicate with superb acidity and structure.				38

ROSE WINE

	250ml	175ml	125ml	Bottle
LUIGI LEONARDO SANGIOVESE ROSATO IGT (ITALY) Intense pink in colour, this fresh and crisp Rosato has a pleasant, flowery bouquet and a delicious cherry fruit finish	7	5.5	4.5	19.5
PINOT GRIGIO DELLE VENEZIE DOC ROSE "MATER ANNA" (ITALY) Delicate aroma of freshly crushed cranberries and a hint of apricot.	8	6	5	22

CHAMPAGNE

	Bottle
VEUVE LORINET BRUT CHAMPAGNE 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.	37
LAURENT PERRIER 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.	63
LAURENT PERRIER CUVÉE ROSE 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.	79

RED WINE

	250ml	175ml	125ml	Bottle
LUIGI LEONARDO SANGIOVESE IGT RUBICONE (ITALY) Ruby Red in colour with pleasing aromas of ripe red fruits and floral notes followed by a dry, warm and tannic palate.	7	5.5	4.5	19.5
EMPORIO NERO D'AVOLA MERLOT SICILIA DOC (ITALY) Ripe cherry, blackcurrant and light spice aromas exude from the glass and combine with a palate rich with dark cedar edged fruits and spices.	8	6	5	22
CABERNET SAUVIGNON VENEZIA DOC TENUTA SANT'ANNA (ITALY) This wine has plentiful aromas and flavours of dark forest fruits. The wine's well balanced body is full, straightforward and generous.	8.5	6.5	5.5	23
MONTEPULCIANO DOC VILLA ADAMI (ITALY) An intense, fruity bouquet with hints of wild berries and ripe red fruits. The bouquet develops spicy and delicately toasted notes.	8.5	6.5	5.5	23
ALAMOS MALBEC (ARGENTINA) Black raspberry and currant flavours mingled with notes of sweet spice and a touch of leather.				27
CHIANTI CLASSICO ROCCA DELLE MACIE DOCG (ITALY) Vibrant ruby red colour with a fruity nose producing hints of light spiciness released by the wood of the barrels.				30
ROCCA SVEVA VALPOLICELLA SUPERIORE DOC RISPASSO (ITALY) 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.				34
VILLA BORGHETTI AMARONE VALPOLICELLA CLASSICO DOC (ITALY) 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.				43

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

Breads & Nibbles

Ve Pane e Olive – Bread and Olives	6
Ve Bruschetta – Toasted Bread topped with Tomatoes, Onion & Basil	6
Ve Pizza Bianca all' Aglio – Garlic Pizza Bread Plain	6
Ve Pizza Napolitana – Garlic Pizza Bread with Tomato Sauce	6.5
V Pizza Mozzarella - Garlic Pizza Bread with Mozzarella Cheese	6.5
Ve Pizza Piccanti e Rosemarino - Garlic Pizza Bread with Chillies & Rosemary	6.5
Ve Pizza Pomodoro - Garlic Pizza Bread with Cherry Tomatoes	6.5
V Pizza Pomodoro e Mozzarella – Garlic pizza bread with mozzarella & tomato sauce	7

Starters

V Minestrone Home-made Minestrone Soup, served with freshly baked bread	6.5
Fritelle di Pesce Hearty fishcakes filled with flakes of cod, salmon & potato, served with a sweet chilli sauce	9
Pate della Casa Home-made pate served with toast & berry chutney	8.5
Gf* V Funghi alla Crema Button mushrooms baked with garlic, cream & mascarpone	9
Gf* Fegato Pan-fried chicken livers in a smoked paprika, garlic & port sauce	9
Polpette al Forno Home-made meatballs served in a tomato sauce & topped with mozzarella cheese	9.5
V Arancini ai Funghi Deep fried risotto balls filled with ricotta, mushroom & honey, served with a sweet tomato sauce & rocket	9
V Mozzarella Fritti Breaded mozzarella deep fried & served with home-made tomato dip	8.5
Gf* Alette di Pollo Alla BBQ Starter 9 Main 15 Spicy Chicken Wings, served with our home-made BBQ sauce & bread	
Gf Asparagi Asparagus wrapped in Parma ham, roasted with rosemary & garlic	9.5
Calamari Fritti Deep fried floured squid served with tartare sauce & mixed leaves	10
Fresca Fritto Pesce Deep fried floured squid, tiger prawns & whitebait, served with garlic mayo & mixed leaves	11
Costolette alla Fresca Italian style juicy ribs in our home-made BBQ sauce	11
Gf* Gamberoni Primavera Prawns in Marie Rose sauce & smoked salmon, served with mixed leaves & freshly baked bread	11
Gf* Gamberoni Piccanti Tiger prawns & fresh chillies in white wine, parsley & garlic, served on a crispy crouton	12
Antipasto Fresca for one 10 for two 18 A platter of Italian meats & seafood	

Meat

Gf Pollo alla Fresca Chicken breast pan-fried with mushrooms, parmesan & onions in a cream sauce, served with mushroom risotto	18.5
Gf* Pollo Diavolo Chicken fillets pan-fried with a creamy peppercorn sauce, served with basmati rice	18.5
Pollo Milanese Breaded chicken breast topped with a fried egg and anchovies, served with spaghetti Napoli	18.5
Pollo Matteo Pan-fried chicken breast served on roasted butternut squash & gnocchi in a tomato & basil sauce	18.5
Gf Maiele Alessandra Pork steak served with roast garlic mash, diced aubergine, courgette, peppers & red onions in a tomato & basil sauce, topped with chilli & garlic butter	19.5
Gf* Anatra Romana Pan-fried duck breast served with asparagus, honey roasted carrot, polenta fries & plum sauce	20.5
Gf Beef Stroganoff Sliced fillet of beef, paprika, gherkins, French mustard, onions, mushrooms, brandy & cream served with basmati rice	23
Gf* Bistecca Della Casa Rump 21.5 Fillet 28.5 Grilled steak cooked to your liking & served with a choice of peppercorn or dolcelatte sauce, or pan-fried onions, mushrooms & tomato	
Gf* Bistecca Rossini Rump 22.5 Fillet 29.5 Grilled steak cooked to your liking & served on a crispy crouton, topped with pate & madeira sauce	
Gf* Bistecca Nerone Rump 22.5 Fillet 29.5 Grilled steak cooked to your liking & served with pan-fried bacon, peppers, red onions & chillies in a creamy red wine sauce	
Gf* Bistecca Surf & Turf Rump 24 Fillet 31 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

Fish

Gf Salmone Gamberessa Pan-fried salmon fillet with crayfish, cream & lemon spinach served with roasted new potatoes	19.5
Spigola Vongole Sea bass fillets served on linguini with lemon zest, mint & clams	21
Gf* Merluzzo Venezia Pan-fried cod, pancetta, asparagus and crushed new potatoes served with a white wine sauce	21
Monkfish e Gamberoni Monkfish fillet wrapped in parma ham served in a light tomato broth with king prawns, cannellini beans, fennel & gnocchi	22
Gf Gamberoni Roma Starter 12 Main 22.5 Tiger Prawns, sauteed with garlic, basil, chillies & red onions in a sweet cherry tomato sauce, served with basmati rice	

Sides

Gf V Asparagi Imburatti – Buttered asparagus	5
V Zuchine Fritti – Deep fried courgette	5
Ve Patatine Fritte – Hand-cut chips or fries	4.5
Gf*Ve Spinaci ai Limone – Spinach with lemon & chilli	5
Gf V Patate Novelle – Roasted new potatoes	4.5
Gf* V Verdure di Stagione – Seasonal Vegetables	4.5
Gf V Parmesan e Rucola – Parmesan & rocket salad	5
Ve Polenta Fritte – Polenta fries	5
Gf Ve Insalata Mista – Mixed leaf salad	5

Pizza

(additional toppings £1)

We stock gluten free pizza bases
£1 surcharge

V Pizza Margherita Tomato sauce, mozzarella cheese & fresh basil	10
Pizza Calabrese Tomato sauce, mozzarella, pepperoni & mixed olives	11.5
Pizza Prosciutto e Funghi Tomato sauce, mozzarella, ham & mushrooms	11.5
Pizza Hawaii Tomato sauce, mozzarella, bacon & pineapple	11.5
V Pizza Fresca Tomato sauce, goats cheese, garlic, spinach & peppers	12
V Pizza Carciofo Tomato sauce, mozzarella, artichoke, semi-dried tomatoes, olives & chilli	12
Pizza Napoli Tomato sauce, mozzarella, anchovies, capers & fresh basil	12
V Pizza Siciliana Tomato sauce, mozzarella, fennel, mushrooms, courgette ribbons & truffle oil	12
Pizza Festa di Carne Tomato sauce, mozzarella, chicken, pepperoni, beef & ham	12.5
Pizza al Tonno Tomato sauce, mozzarella, tuna flakes, spinach, olives & red onion	12.5
Pizza Pollo e Nduja Tomato sauce, mozzarella, chicken, nduja, caramelised onions & chilli	12.5
Pizza Parma e Rucola Tomato sauce, mozzarella, Parma ham, rocket & parmesan	12.5
Pizza Calzone A folded pizza stuffed with tomato sauce, mozzarella, chicken, beef, garlic & spinach, served with extra tomato sauce on the side	13

Vegetarian & Salads

We use vegetarian parmesan in all our dishes

Gf V Melonzana alla Parmigiana Small 8.5 Main 12.5 Sliced aubergines layered with tomato, mozzarella & parmesan, oven baked & served with a mixed salad	
Gf V Insalata Caprese Small 8 Main 11 Sliced tomatoes, buffalo mozzarella, red onions & a balsamic dressing	
Gf* Insalata di Pollo Caesar Small 9 Main 15 Gem lettuce, chicken breast, bacon, anchovies, parmesan & croutons with a classic dressing	
Gf* Insalata di Salmone Small 9 Main 15 Smoked salmon, crayfish tails, onion, capers, tomato, olives & rocket with a lemon & olive oil dressing	
Gf* V Insalata di Barbabietola Small 8.5 Main 13 Roasted beetroot, buffalo mozzarella, candied walnuts, radicchio, rocket & semi-dried tomato salad	

Pasta & Risotto

(Small/Starter £8.50)

We stock egg & gluten free pasta

Lasagne Layers of pasta & Bolognese sauce, baked with mozzarella & parmesan	13
V Cannelloni Ricotta e Spinaci Pancake filled with ricotta & spinach, baked with a creamy tomato sauce & topped with mozzarella	12.5
Cannelloni di Pollo Pancake filled with minced chicken & spinach, baked with a creamy tomato sauce & topped with mozzarella	13
Spaghetti Carbonara Spaghetti with bacon, egg yolk, parmesan & cream sauce	13
Spaghetti Bolognese Spaghetti with slow cooked beef in a tasty, rich, home-made tomato sauce	13
Pappardelle al Polpette e Pomodoro Pappardelle with home-made meatballs in a tangy tomato sauce	13
Pappardelle Gamberoni Pappardelle with king prawns & spinach in a spicy nduja & dolcelatte sauce	15
Linguine Frutti di Mare Linguini with mussels, clams & prawns in a tomato, chilli & basil sauce	15
Ve Linguine Zucca Linguini with roasted butternut squash chunks & puree, courgette ribbons, pine nuts & chilli	13
V Tagliatelle ai Funghi Green & white ribbon pasta with mixed mushrooms, spinach, garlic, parmesan & cream	12.5
Tagliatelle ai Salmone Green & white ribbon pasta with smoked salmon & peas in a cream sauce	14
Ve Penne Markotte Penne pasta with courgette, aubergine, peppers, olives, red onions & garlic in a sweet tomato sauce	12.5
Penne Pollo e Funghi Penne pasta with chicken, mushroom & rosemary in a creamy red wine sauce	14
Penne Teresa Penne pasta with pieces of tender pan fried beef in a creamy peppercorn sauce	15
Penne Arrabiata Penne pasta with chicken, pepperoni, red onion, peppers & spicy tomato sauce	14.5
Gf Ve Risotto Romano Italian rice with beetroot puree, roasted beetroot chunks, spinach & pine nuts	12.5
Gf Risotto al Pollo Italian rice with chicken, pancetta, courgette, lemon, peas & thyme	14
Gf Risotto di Pesce Italian rice with prawns, salmon, mussels, clams, peas & saffron	15
Ravioli del Giorno Ask your waiter for today's ravioli dish	15

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
Gf – Gluten Free **Gf*** – Can be altered to be Gluten Free, please ask your waiter for details