

FRESH JUICES

DROP THE BEAT	5.20
Beetroot, apple, ginger and lemon	
SWEET GREEN	5.20
Spinach, cucumber, apple, lime and mint	
TURMERIC SUNRISE	5.20
Carrot, apple, turmeric, ginger and lemon	
VIRGIN MARY	6.90
Tomato juice, worcester sauce, lemon juice, tabasco, salt and pepper	
BLOODY MARY	8.90
Vodka, tomato juice, worcester sauce, lemon juice, tabasco, salt and pepper	
GINGER SHOT	3.00
APPLE CARROT ORANGE PINK GRAPEFRUIT	5.00

PROSECCO & WINE

PROSECCO DOC EXTRA DRY BOSUGA	
Premium DOC, extra dry, fine, fruity and delicate	
GLASS 125ml 8.00 BOTTLE 32.00	
TREBBIANO D'ABRUZZO DOC TREBI TALAMONTI	
Dry simplicity and elegance	
GLASS 175ml 7.50 BOTTLE 26.00	
HOUSE WINES	
FIORITO A TYPICAL BLEND OF ITALIAN WINE	
GLASS 175ml 6.90 BOTTLE 20.00	
FIORITO VINO BIANCO	
FIORITO VINO ROSSO	
GUILHEM ROSÉ IGP PAYS D'HERAULT - MOULIN DE GASSAC	
A fresh, lively style of rose made by one of France's top produces. Delicious!	
GLASS 175ml 7.00 BOTTLE 25.00	

COLD DRINKS

ICED FRAPPUCCINO	3.80
ICED LATTE	3.70
ICED AMERICANO	3.50
COCA COLA	3.00
DIET COKE	3.00
COKE ZERO	3.00
LEMON/ ORANGE SAN PELLEGRINO	3.00
LEMON/ PEACH ICE TEA	3.00
CRODINO	3.50
SAN BITTER	3.50
ACQUA PANNA	3.50
SAN PELLEGRINO	3.50

HOT DRINKS

ESPRESSO	2.50
MACCHIATO	2.70
AMERICANO	3.00
CAPPUCCINO	3.20
LATTE	3.20
FLAT WHITE	3.30
DOUBLE ESPRESSO	2.90
DOUBLE MACCHIATO	3.00
HOT CHOCOLATE	3.20
MOCHA	3.50
CHAI LATTE	3.60
TEA	2.80
FRESH TEA	3.00
CORTADO	3.80
MATCHA	3.70

*Non dairy milk/syrups +40p

PINTUS

BREAKFAST & BRUNCH



BREAKFAST & BRUNCH

FRENCH TOAST (V) With Nutella, strawberries and ice cream/ yoghurt	11.50	CROISSANT (V) Butter, chocolate, almond or apricot	2.90
GRANOLA (V) With fruits, yoghurt and honey	8.00	EGGS BENEDICT Toasted English muffin, poached eggs, bacon/ham and hollandaise sauce	12.50
PORRIDGE (V) With fruits and honey	7.50	EGGS ROYALE Toasted English muffin, poached eggs, smoked salmon, chilli flakes and hollandaise sauce	13.90
PINTUS PANCAKES With maple syrup, berries and banana OR bacon and maple syrup	11.50	HUMMUS & AVOCADO (V) (VG) Avocado, hummus spread and crushed chickpeas on sourdough bread with sesame seeds and chilli flakes	11.90
EGGS ON TOAST (V) Poached, fried or scrambled eggs on sourdough bread	7.90	OMELETTE Ham, cheese and mushroom	12.50
AVOCADO ON TOAST (V) (VG) Sourdough bread with crushed avocado, black sesame seeds and chilli flakes	8.90	VEGETARIAN OMELETTE (V) Spinach, mushrooms, halloumi, confit cherry tomatoes and chilli flakes, served with sourdough bread	12.50
TRUFFLE & PARMESAN SCRAMBLED EGGS Scrambled eggs with truffle cream, parmesan and San Daniele ham, served with sourdough bread	12.50	SPIANATA BAKED EGGS Baked eggs in spicy tomato sauce with spianata salami, 'nduja and spinach, served with sourdough bread	16.00
CRISPY EGG WITH AVOCADO & PANCETTA Crispy poached egg with avocado and pancetta on sourdough bread	12.50	PINTUS FULL BREAKFAST Fried eggs, bacon, Italian sausages, mushroom, tomato and baked beans served with sourdough bread	16.00
PINTUS FLORENTINE (V) Two poached eggs on sourdough bread with spinach and hollandaise sauce	11.90	VEGAN FULL BREAKFAST (VG) Vegan sausages, tomatoes, avocado, baked beans, mushroom and hash brown, served with sourdough bread	16.00

SALADS

CHICKEN & AVOCADO Chicken with avocado, radicchio, carrot, cos lettuce and cherry vine tomatoes	11.90	ARTICHOKE & PECORINO (V) Grilled artichokes, pecorino cheese, radicchio and mixed green salad	11.90
SPINACH & BEETROOT (V) Baby spinach, beetroot, sundried tomatoes, goats cheese and red onion	11.90	GORGONZOLA & PEAR (V) Gorgonzola cheese, pear, walnuts, honey, radicchio and mixed green salad	11.90

ITALIAN PIADINA ROMAGNOLA

HAM & CHEESE Cooked ham and asiago cheese	9.00
SALAMI Napoli salami, asiago cheese and rocket	9.90
SPICY SALAMI Spianata spicy salami, asiago cheese and rocket	10.50
PROSCIUTTO DI PARMA Mozzarella, San Daniele ham, tomatoes and rocket	11.50
VEGETARIAN (V) Mozzarella, tomato, rocket, avocado and grilled artichokes	11.50

All served with a green side salad

CIABATTA PANINI

HAM & CHEESE Cooked ham and asiago cheese	8.00
SALAMI Napoli salami, asiago cheese and rocket	9.00
SPICY Spianata spicy salami, asiago cheese and rocket	9.00
TRICOLORE (V) With fresh pesto, tomato and mozzarella	9.00
CHICKEN Chicken milanese, asiago cheese, rocket and fresh tomatoes	10.50
PROSCIUTTO DI PARMA Mozzarella, San Daniele ham, tomatoes and rocket	10.50

All served with a green side salad

GLUTEN FREE OPTIONS
please ask a member of staff

EXTRAS

SMOKED SALMON	4.00
SAN DANIELE	4.00
EGGS	3.00
HALLOUMI	3.00
AVOCADO	3.00
SPINACH	3.00

DESSERT

TIRAMISU	6.50
PINTUS CHEESECAKE	6.50
TORTA DELLA NONNA	6.00
CHOCOLATE BROWNIE (with optional ice cream)	6.50
AFFOGATO Ice cream and espresso	6.50
CAKE OF THE DAY	6.50

KIDS

MEATBALLS & PASTA	7.95
CHICKEN MILANESE & FRIES	7.95
PASTA WITH BUTTER & CHEESE	6.80
PASTA PESTO (V)	6.90
PASTA NAPOLINA (V)	6.90
BOLOGNESE	7.95

Please notify team members of any food allergies or intolerance when ordering. (V) Vegetarian (VG) Vegan

Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products

A discretionary 10% service charge will be added to your bill.