

## WINE

### CHAMPAGNE

#### PERRIER-JOUËT GRAND BRUT N/V

A melting pot of aromas and flavours

**BOTTLE 95.00**

### PROSECCO

#### LAMBRUSCO REGGIANO DOC *CONCERTO MEDICI*

The REAL traditional sparkling wine of Bologna and Modena. Scrumptious, juicy!

**BOTTLE 38.00**

#### PROSECCO DOC *EXTRA DRY*

##### BOSUGA

Premium DOC, extra dry, fine, fruity and delicate

**GLASS 125ml 8.00 | BOTTLE 32.00**

### 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**

### WHITE

#### TREBBIANO D'ABRUZZO DOC TREBI TALAMONTI

Dry simplicity and elegance

**GLASS 175ml 7.50 | BOTTLE 26.00**

#### SAUVIGNON FRIULI GRAVE DOC

##### SORESERE FORCHIR

From near Venice, a great wine with structure and crisp finish

**GLASS 175ml 8.00 | BOTTLE 30.00**

#### MOSCATO D'ASTI DOCG CASCINA CASTLET

A sparkling sweet wine great as an aperitif or dessert wine.

Aromatic and fruity

**BOTTLE 34.00**

#### PINOT GRIGIO PROVINCIA DI MANTOVA

##### IGT PRENDINA

South of Lake Garda, soft and supple fruit flavours

**BOTTLE 32.00**

#### GAVI DI GAVI DOCG LA SMILLA

Full, fresh, flowery, persistent on the palate with hints of almond.

**BOTTLE 45.00**

### ROSÉ

#### CÔTES DE PROVENCE ROSÉ AOP – *DOMAINE SOUVIOU*

The fruits of the orchards seem to lead the dance with a crisp mineral finish

**BOTTLE 44.00**

### RED

#### MONTEPULCIANO D'ABRUZZO DOC TRE

##### SAGGI TALAMONTI

Dense fruit, soft tannins and a long finish

**GLASS 175ml 9.00 | BOTTLE 38.00**

#### PRIMITIVO SALENTO IGT PODERE DON

##### CATALDO ROCCA

Authentic, full-bodied with fine tannins

**GLASS 175ml 8.00 | BOTTLE 34.00**

#### BAROLO DOCG RONCAGLIE CHIONETTI

Ruby red, elegant and fresh finish

**BOTTLE 100.00**

#### BRUNELLO DI MONTALCINO VAL DI SUGA

Classic style of Sangiovese grapes, well-structured with uplifting finish

**BOTTLE 94.00**

#### PINOT NOIR ALTO ADIGE DOC PATRICIA GIRLAN

A characteristic Pinot Noir nose of strawberries and fruit

is followed by a broad warmth of texture and grip on the

palate with a lovely soft finish

**BOTTLE 50.00**

#### CHIANTI COLLI SENESI DOCG RISERVA COPPIOLE

##### BICHI BORGHESI

Pronounced sweet red fruits: strawberry jam, vanilla,

pretty perfume and touches of gravelly mineral character.

Vibrant acidity and a long, long length

**BOTTLE 48.00**

#### VALPOLICELLA RIPASSO CLASSICO SUPERIORE

##### DOC BRIGALDARA

This is what Real Valpolicella is all about from the hills

above Verona. It has a ripe raisin, middleweight palate

and a dry herbal finish

**BOTTLE 52.00**

### SOUTH AFRICAN WINES

#### SAUVIGNON BLANC MELCK STELLENBOSCH

##### MURATIE

An initial flinty nose followed by classic green apple touches.

In the mouth it opens out to tropical fruit salad of guava

and pineapple. Good weight on the palate and a long finish

**BOTTLE 36.00**

#### CHARDONNAY STELLENBOSCH HILL&DALE

Un-oaked, lively and crisp initially but with a broad backbone of creamy

structure. Perfectly balanced to provide body and zestiness, the wine

has a beautiful mouthfeel and long aertaste

**BOTTLE 29.00**

#### CABERNET SAUVIGNON SHIRAZ STELLENBOSCH

##### HILL&DALE

Its ample fruitiness is backed up by a food-friendly, elegant,

and lingering aftertaste

**GLASS 175ml 8.50 | BOTTLE 32.00**

#### BLENDED RED MELCK'S STELLENBOSCH MURATIE

This is mainly Merlot, an important variety in South Africa, with other

classic varieties in the blend and made at a 300-year-old estate just

outside Stellenbosch. Lovely ripe berry and fruit cake nose. The middle

palate has weight and a slightly chocolatey tone and there is a so

dryness on the finish

**BOTTLE 40.00**

# PINTUS

## MENU



## STARTERS

<b>OLIVES (V)</b> Marinated olives, bread and olive oil	<b>5.75</b>	<b>MEDITERRANEAN SALAD (V)</b> Tomatoes, cucumber, olives, red onion, peppers and feta cheese <i>(vegan option available)</i>	<b>7.50</b>
<b>GARLIC KING PRAWNS</b> King prawns in white wine, chilli and garlic butter	<b>9.00</b>	<b>CLASSIC BRUSCHETTA (V) (VG)</b> Sourdough toasted bread with fresh tomatoes, olives, garlic and herbs	<b>7.90</b>
<b>CAPRESE SALAD (V)</b> Bufala mozzarella, tomato and basil	<b>9.00</b>	<b>CALAMARI FRITTI (V) (VG)</b> Battered deep fried calamari	<b>9.00</b>
<b>MUSSELS MARINARA</b> Mussels, cherry tomatoes, basil, parsley, garlic, chilli and white wine	<b>10.50</b>	<b>ARANCINI SICILIANA</b> Coated rice ball filled with bovine meat, peas, mozzarella and tomato/ arrabbiata sauce	<b>6.90</b>
<b>MELON &amp; PARMA HAM</b> Parma ham, melon, basil and virgin olive oil	<b>9.00</b>	<i>Vegetarian option:</i> with spinach and mozzarella (V)	
<b>ZUCCHINE FRITTI (V)</b> Deep fried courgette	<b>8.70</b>	<b>BURRATA &amp; PARMA</b> Parma ham, burrata, cherry vine tomatoes	<b>12.50</b>

**GLUTEN FREE OPTIONS**  
please ask a member of staff

## PASTA

<b>PINTUS PRIMAVERA (V)</b> Mushrooms, courgettes, tomato, cream and herbs	<b>14.90</b>	<b>BEEF LASAGNA</b> Bolognese style lasagna	<b>13.70</b>
<b>LINGUINE ALLO SCOGLIO</b> Linguine with prawns, squid, mussels, cherry tomatoes, garlic and chilli	<b>18.50</b>	<b>RISOTTO CHICKEN &amp; MUSHROOM</b> Risotto rice with mushrooms and chicken	<b>16.00</b>
<b>PENNE ARRABBIATA (V) (VG)</b> Penne with fresh tomato sauce, garlic and chilli	<b>13.90</b>	<b>RISOTTO AI FRUTTI DI MARE</b> Risotto rice with prawns, squid and mussels, with a touch of tomato sauce, garlic and chilli	<b>18.50</b>
<b>TAGLIATELLE BOLOGNESE</b> Fresh tagliatelle with bolognese ragù	<b>15.60</b>	<b>RISOTTO DI ZUCCA &amp; CAPRINO (V)</b> Risotto rice with pumpkin and goats cheese	<b>16.00</b>
<b>PENNE ALL' AMATRICIANA</b> Penne with guanciale or pancetta, pecorino romano cheese and onions	<b>16.70</b>	<b>GNOCCHI 'NDUJA AND BURRATA</b> Potato gnocchi with 'nduja, burrata, tomatoes, garlic and basil	<b>15.50</b>
<b>LINGUINE ZUCCHINE E GAMBERETTI</b> Linguine with king prawns, courgette and a touch of tomato sauce	<b>17.20</b>	<b>PINTUS PINK PASTA</b> Pasta with tomato sauce and cream	<b>13.90</b>
<b>RAVIOLI DI ZUCCA (V)</b> Pasta filled with pumpkin, in butter and zucchini sauce	<b>16.00</b>	<b>ORECCHIETTE WITH BROCCOLI AND SALMON</b> Orecchiette pasta with garlic, cream, basil, salmon and broccoli	<b>16.90</b>

## MAINS

<b>PAN-FRIED SEA BASS</b> Sea bass fillet in butter served with sautéed spinach and roast new potatoes	<b>19.50</b>	<b>GRILLED CHICKEN BREAST</b> Grilled chicken breast with creamy mushroom sauce, served with grilled courgette, aubergine and mixed peppers with roast new potatoes	<b>16.00</b>
<b>PAN-FRIED SALMON</b> Salmon fillet served with mixed greens and roast new potatoes	<b>19.50</b>	<b>VEAL SALTIMBOCCA ROMANA</b> Veal escalope with San Daniele and sage, served with french fries or salad	<b>19.50</b>
<b>STUFFED AUBERGINES (V) (VG)</b> Aubergines stuffed with mixed vegetables and herbs with rocket salad	<b>13.70</b>	<b>CHICKEN PARMIGIANA</b> Chicken breast topped with mozzarella and aubergine, baked in a rich tomato sauce served with rocket and parmesan	<b>19.00</b>
<b>PARMIGIANA DI MELANZANE (V)</b> Layers of aubergine with cheese, baked in a rich tomato sauce	<b>12.00</b>	<b>SIRLOIN STEAK</b> Grilled sirloin steak with green peppercorn sauce served with chips and mixed salad	<b>25.20</b>
<b>MEATBALLS</b> Beef meatballs with fresh tomato sauce	<b>13.70</b>	<b>PINTUS BURGER</b> Homemade beef burger, cheese, tomato, bacon, lettuce and pickles served with fries	<b>13.50</b>
<b>CHICKEN MILANESE</b> Chicken escalope with breadcrumbs, parmesan and herbs, served with rocket and parmesan or Napoli pasta	<b>16.00</b>		

## Sharing Platters (FOR TWO)

<b>CURED MEAT</b> San Daniele, salami, mortadella, spianata, coppa, bresaola	<b>20.70</b>
<b>CHEESE (V)</b> Pecorino al peperoncino, gorgonzola, goats cheese, parmesan	<b>18.50</b>
<b>VEGETARIAN (V) (VG)</b> Carrots, cucumber, olives, courgettes, peppers, hummus	<b>16.00</b>

## SALADS

*11.90 each*

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

## SIDES

*4.00 each*

<b>MIXED GREENS   ROAST MUSHROOMS</b>
<b>FRENCH FRIES   ROAST NEW POTATOES</b>
<b>SPINACH   GRILLED VEGETABLES</b>

## KIDS

<b>MEATBALLS &amp; PASTA</b>	<b>7.95</b>
<b>CHICKEN MILANESE &amp; FRIES</b>	<b>7.95</b>
<b>PASTA WITH BUTTER &amp; CHEESE</b>	<b>6.80</b>
<b>PASTA PESTO/ NAPOLINA (V)</b>	<b>6.90</b>
<b>BOLOGNESE</b>	<b>7.95</b>

## DESSERT

<b>TIRAMISU</b>	<b>7.50</b>
<b>PINTUS CHEESECAKE</b>	<b>7.50</b>
<b>TORTA DELLA NONA</b>	<b>6.90</b>
<b>CHOCOLATE BROWNIE</b> with optional ice cream	<b>6.50</b>
<b>AFFOGATO</b> Ice cream & espresso	<b>7.50</b>
<b>CAKE OF THE DAY</b>	<b>7.50</b>

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.

## COCKTAILS

<b>APEROL SPRITZ</b> Aperol, prosecco, soda water, orange slice	<b>7.50</b>
<b>NEGRONI SBAGLIATO</b> Campari, sweet vermouth, prosecco, orange slice	<b>8.00</b>
<b>FIG SOUR</b> Tanqueray gin, Pineau des Charentes Blanc, fig jam, egg white, bitters	<b>8.50</b>
<b>ESPRESSO MARTINI</b> Grey Goose vodka, Kahlúa, espresso	<b>8.00</b>
<b>CLASSIC MARTINI</b> Gin or vodka with dry vermouth served with olives or lemon twist	<b>8.00</b>
<b>BELLINI</b> Fruit purée, prosecco	<b>8.00</b>
<b>PASSIONFRUIT MARTINI</b> Vodka, Passoã, passionfruit purée and vanilla syrup served with a shot of prosecco	<b>8.90</b>
<b>APPLE &amp; CINNAMON MARTINI</b> Vodka, apple liqueur, fresh apple juice, cinnamon, gomme syrup, lemon juice	<b>8.50</b>
<b>PINTUS REVOLUTION</b> Rum, Chambord liqueur, raspberries, pineapple, gomme syrup, lemon juice	<b>8.50</b>
<b>MOJITO</b> Rum, gomme syrup, mint, lime, soda	<b>8.00</b>
<b>CUCUMBER MARTINI</b> Hendricks gin, elderflower liqueur, fresh cucumber, lemon juice, gomme syrup, basil leaf	<b>8.50</b>

## BEER

<b>MORETTI</b>	<i>PINT</i>	<b>5.90</b>
<b>MORETTI</b>	<i>330cl</i>	<b>3.90</b>
<b>ICHNUSA</b>	<i>330cl</i>	<b>4.50</b>
<b>ICHNUSA NON FILTRATA</b>	<i>330cl</i>	<b>5.00</b>

## COLD DRINKS

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