

Wine

RED

MONTEPULCIANO

100% Montepulciano intense ruby/red with violet nuances. Scents of sour cherry and wild fruits; notes of pleasant and persistent finish  
GLASS 175ml 5.90 | BOTTLE 19.95

CHIANTI DOCG (CAPPOSOSSO)

90% Sangiovese, 10% Canaiolo this wine represents in full characteristics of Chianti. The nose is fragrant, spicy and fruity. Dry palate and long fresh finish  
GLASS 175ml 6.90 | BOTTLE 24.95

PRIMITIVO (SOLLIGNE)

100% Primitivo deep purple red with light garnet hues. Ripe fruity notes of plum and blackcurrant jam combined with spicy notes of black pepper and rosemary are evident on the nose. An enveloping warm and full bodied mouth feel with great persistence followed by spicy and almond notes to finish  
BOTTLE 21.95

CONTE ROSSO (BRICCO MAGNO)

Lanthe Rosso D.O.C. Bracco Magno  
100% Nebbiolo ruby red with garnet hints. Violets, rose, vanilla and cocoa scents on the nose. Warm, robust, velvety soft and persistent on the palate with a harmonious enveloping finish. Ageing gives it a marked bobé note  
BOTTLE 24.95

VALPOLICELLA CLASSICO DOC

Grapes: Corvina 70%, Rondinella 25%, Molinara 5% full bodied harmonic taste, garnet red colour, amply structured and long on the palate  
BOTTLE 59.00

POGGIO ARGENTIERA MAREMANTE

75% Cabernet Franc and 25% Syrah wine. It is an aromatic wine with notes of under vegetation typical of the Mediterranean and you can also feel a strong influence of the sea  
BOTTLE 27.50

VILLADORIA BARBERA D'ALBA

100% Barbera, Ruby red. The bouquet is rich in wild berry, spices, cinnamon, pepper and vanilla scents. Ageing gives it a warm, velvety robust taste in the mouth  
BOTTLE 35.50

NERO D'AVOLA

Aged for 4 months in large oak barrels. Intense red with violet reflexes. Complex bouquet with lots of savoury fruit, spice and smokiness on the nose. Full bodied, good concentration of tannins  
BOTTLE 29.90

ROSÉ

PINOT GRIGIO BLUSH (VILLA SAN MARTINO)

Fruity and refreshing with flavours of apricot, peach and strawberries. Excellent with appetizers, soups, fish or white meat dishes  
GLASS 175ml 5.90 | BOTTLE 17.95

WHITE

TREBBIANO DA BRUZZO

100% Trebbiano light, straw-yellow with greenish nuances. Fragrant with hints of pear and apple with floral notes. Medium bodied, crisp, delicate and sapid, with a long lingering taste on the palate  
GLASS 175ml 5.90 | BOTTLE 19.95

PINOT GRIGIO

100% Pinot Grigio dry, fruity, balanced, hints of nuts and toasted bread – great with hors d'oeuvre, soups, fish and white meat  
BOTTLE 20.95

GEOGRAFICO VERNACCIA

Fresh and fruity with characteristically bitter aftertaste. Made exclusively from Vernaccia di San Gimignano grapes  
GLASS 175ml 6.90 | BOTTLE 24.90

GAVI DE GAVI

100% Cortese pale straw colour with green tints, very delicate and fruity bouquet. Dry, appealing, fresh and harmonious taste  
BOTTLE 39.90

CHARDONNAY (CABERNET)

100% Chardonnay straw yellow colour, white peach and tropical fruit. Soft in the mouth, the after taste leaves a delicate sensation of toasted hazelnuts  
BOTTLE 22.90

CESARI SOAVE CLASSICO

50% Garganega, 40% Trebbiano di Soave. Dry, easy drinking wine, delicate and refined bouquet, straw coloured with light but well-balanced body  
BOTTLE 23.90

MALVASIA (ROMA BIANCO)

100% Malvasia Romatina light pale yellow. Opening with sensation of optical nuts, chestnut, orange flowers, aromatic hints of early fruit, smooth in the mouth, juicy and floral, tasty and very fresh with a very long persistence  
BOTTLE 24.50

VIGNALI ROCCAMORA – GRECANICO BIANCO SICILIA I.G.T.

100% Grecanico. This wine consists of golden apples with subtle undertones of citrus fruits. Finished with a floral persistence. Excellent mouth feel that will excite the taste buds  
BOTTLE 27.00

BARDOLOINO CHIARETTO

65% Corvina, 15% Rondinella, 20% Negramo-Rossignola. Bright pink colour, floral with a fruity backbone, smooth, fruity, dry, harmonic  
BOTTLE 21.95

À La Carte  
& Drinks  
Pintus



## INSIDE LEFT

### Starters

<b>OLIVES</b>	<b>4.00</b>	<b>MEDITERRANEAN SALAD</b>	<b>4.50</b>
King prawns in white wine, chilli and garlic butter	<b>7.50</b>	Tomatoes, cucumber, olives, red onion, peppers and feta cheese	
<b>ARANCINI SICILIANA</b>	<b>4.50</b>	<b>CAESAR SALAD</b>	<b>4.00</b>
Cooled rice ball filled with bovine meat, peas, mozzarella and tomato sauce		Chicken, anchovies, bread crusts, parmesan and lettuce	
<b>CAPRESE SALAD</b>	<b>5.50</b>	<b>SOUP</b>	<b>5.00</b>
Bufala mozzarella, tomato and basil		Ask a member of staff	
<b>MUSSELS MARINARA</b>	<b>6.90</b>	<b>CLASSIC BRUSCHETTA</b>	<b>5.90</b>
Mussels, cherry tomatoes, basil, parsley, garlic, chilli and white wine		Sourdough toasted bread with fresh tomatoes, olives, garlic and herbs	

### Pasta

<b>PINTUS PRIMAVERA</b>	<b>9.50</b>	<b>RAVIOLI DI ZUCCA</b>	<b>9.90</b>
Asparagus, mushrooms, courgettes, tomato, cream and herbs		Pasta filled with pumpkin, in butter and zucchini sauce	
<b>LINGUINE ALLO SCOGLIO</b>	<b>11.90</b>	<b>BEEF LASAGNA</b>	<b>9.90</b>
Linguine with prawns, squid, mussels, cherry tomatoes, garlic and chilli		Bolognese style lasagna	
<b>PENNE ARRABBIATA</b>	<b>8.50</b>	<b>LASAGNA VEGETARIANA</b>	<b>10.50</b>
Penne with fresh tomato sauce, garlic and chilli		Lasagna stuffed with mixed vegetables	
<b>PENNE BOLOGNESE</b>	<b>9.50</b>	<b>RISOTTO CHICKEN &amp; MUSHROOM</b>	<b>9.90</b>
Penne with bolognese ragù		Ricoto carnaoli with mushrooms and chicken	
<b>RIGATONI ALL' AMATRICIANA</b>	<b>10.50</b>	<b>RISOTTO AI FRUTTI DI MARE</b>	<b>11.50</b>
Rigatoni with quanciale or pancetta, pecorino romano, cheese and onions		Ricoto carnaoli with prawns, squid and mussel, with a touch of tomato sauce, garlic and chilli	
<b>LINGUINE ZUCCHINE E GAMBERETTI</b>	<b>11.00</b>	<b>RISOTTO DI ZUCCA &amp; CAPRINO</b>	<b>9.50</b>
Linguine with king prawns and courgette		Ricoto carnaoli with pumpkin and goats cheese	

### Mains

<b>SPECIAL OF THE DAY</b>	<b>9.50</b>	<b>CHICKEN MILANESE</b>	<b>9.90</b>
Ask a member of staff		Chicken escalope with bread/crumb, parmesan and herbs served with rocket and parmesan or Napoli pasta	
<b>PAN-FRIED SEA BASS</b>	<b>12.90</b>	<b>PINTUS BURGER</b>	<b>8.90</b>
Sea bass fillet in butter sauce served with sautéed spinach and roast new potatoes		Homemade beef burger with pancetta, pickles and cheese served with fries	
<b>PAN-FRIED SALMON</b>	<b>11.90</b>	<b>GRILLED CHICKEN BREAST</b>	<b>9.00</b>
Salmon fillet in pink sauce with prawns, served with mixed greens and roast new potatoes		Grilled chicken breast with creamy mushroom sauce, served with grilled courgette, aubergine and mixed peppers with roast new potatoes	
<b>SEA FOOD SOUP</b>	<b>15.00</b>	<b>VEAL SALTIMBOCCA ROMANA</b>	<b>16.50</b>
Sea bass, salmon, calamari, king prawns, cherry tomatoes, parsley, garlic, chilli and white wine		Veal escalope with San Daniele and sage, served with mashed potato	
<b>STUFFED AUBERGINES</b>	<b>9.90</b>	<b>CHICKEN PARMIGIANA</b>	<b>12.90</b>
Aubergines stuffed with mixed vegetables and herbs		Chicken breast topped with mozzarella and aubergine, baked in a rich tomato sauce served with rocket and parmesan	
<b>PARMIGIANA DI MELANZANE</b>	<b>9.90</b>	<b>SIRLOIN STEAK</b>	<b>16.50</b>
Layers of aubergine with cheese, baked in a rich tomato sauce		Grilled sirloin steak, with green peppercorn sauce served with chips and mixed salad	
<b>MEATBALLS</b>	<b>9.50</b>		

## INSIDE RIGHT

### Sharing Platters

<b>CURED MEAT &amp; BRUSCHETTA</b> <i>(for two)</i>	<b>16.95</b>
San Daniele, salami, mortadella, spinach, coppa, brissole, bruschetta	
<b>CHEESE</b> <i>(for two)</i>	<b>12.95</b>
Pecorino al peperoncino, gorgonzola, goats cheese, parmesan	
<b>VEGETARIAN</b> <i>(for two)</i>	<b>10.50</b>
Carrots, cucumber, olives, courgettes, peppers, hummus	
<b>MIXED MEAT, CHEESE &amp; VEG</b> <i>(for two)</i>	<b>13.00</b>

### Sides

*3.50 each*

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

### Dessert

<b>TIRAMISU</b>	<b>4.50</b>
<b>PINTUS CHEESECAKE</b>	<b>4.50</b>
<b>CANNOLO SICILIANO</b>	<b>5.00</b>
<b>PANNA COTTA</b>	<b>4.50</b>

Please notify team members of any food allergies or intolerance when ordering.

### Cocktails

<b>APEROL SPRITZ</b>	<b>7.50</b>
Aperol, prosecco, soda water, orange slice	
<b>NEGRONI SBAGLIATO</b>	<b>7.90</b>
Campari, sweet vermouth, prosecco, orange slice	
<b>FIG SOUR</b>	<b>7.90</b>
Tanqueray, gin, Pineau des Charentes Blanc, fig jam, egg white, bitters	
<b>ESPRESSO MARTINI</b>	<b>7.90</b>
Grey Goose vodka, Kahlua, espresso	
<b>CLASSIC MARTINI</b>	<b>7.90</b>
Gin or vodka, dry vermouth served with olives or lemon twist	
<b>BELLINI</b>	<b>6.90</b>
Fruit puree, prosecco	
<b>PASSIONFRUIT MARTINI</b>	<b>8.50</b>
Vodka, Passion fruit puree, vanilla syrup served with a shot of prosecco	

### Beer

<b>MORETTI</b>	<b>500ml</b>	<b>5.90</b>
<b>ICHNUSSA</b>	<b>330cl</b>	<b>4.50</b>

### Wizz

<b>SPARKLING WINE</b>
PROSECCO DOC VILLA SANDI GLASS 5.50   BOTTLE 22.95
<b>CHAMPAGNE</b>
VEUVE CLICQUOT BOTTLE 59.90
RUIMART BLANC DE BLANCS BOTTLE 89.00



FRONT

# Breakfast & Brunch

<b>FRENCH TOAST</b> With Nutella, strawberries and ice cream	5.50	<b>PINTUS FLORENTINE</b> Two poached eggs on sourdough bread with spinach and hollandaise sauce	7.50
<b>FRUIT SALAD</b> A selection of seasonal fruits	5.00	<b>SMOKED SALMON &amp; AVOCADO</b> Two poached eggs on toastet, sourdough bread, with smoked salmon, avocado and hollandaise sauce	8.95
<b>GRANOLA</b> With fruits, yoghurt and honey	6.50	<b>HUMMUS &amp; AVOCADO</b> Crushed chickpeas, sliced avocado and hummus spread, on sourdough bread with sesame seeds and chilli flakes	6.90
<b>PORRIDGE</b> With walnuts, berries and honey	4.50	<b>VEGETARIAN OMELETTE</b> With peas, mushroom and spinach	6.95
<b>PINTUS PANCAKES</b> With hazelnut sauce, banana and seasonal berries OR bacon and maple syrup	7.95	<b>HALLLOUM OMELETTE</b> Spinach, haloumi, confit cherry tomatoes, chilli flakes and olives, served with sourdough bread	7.95
<b>AVOCADO ON TOAST</b> Sourdough bread with crushed avocado, black sesame seeds and chilli flakes	6.00	<b>SPANATA BAKED EGGS</b> Baked eggs in spicy tomato sauce with spanata, nduja and spinach, served with sourdough bread	10.95
<b>TRUFFLE &amp; PARMESAN SCRAMBLED EGGS</b> Scrambled eggs with truffle cream, parmesan and San Daniele, served with sourdough bread	7.95	<b>PINTUS FULL BREAKFAST</b> Two fried eggs, bacon, Italian sausages, mushroom, tomato, baked beans and sourdough bread	8.50
<b>CRISPY EGG WITH AVOCADO &amp; PANCETTA</b> Crispy poached egg with avocado and pancetta on sourdough bread	6.90		

## Salads

<b>QUINOA</b> Mixed peppers, radicchio, mint, cherry tomatoes and parsley	5.95	<b>BURRATA &amp; PARMA</b> Parma ham, burrata, cherry vine tomatoes and mixed green salad	10.95
<b>CHICKEN / TUNA &amp; AVOCADO</b> Chose chicken or tuna with avocado, radicchio, carrot, cos lettuce and cherry vine tomatoes	8.95	<b>ARTICHOKE &amp; PECORINO</b> Grilled artichokes, pecorino cheese, radicchio and mixed green salad	8.95
<b>SPINACH &amp; BEETROOT</b> Baby spinach, beetroot, sundried tomatoes, goats cheese, red onion and pomrri/ arate	6.95	<b>GORGONZOLA &amp; PEAR</b> Gorgonzola cheese, comice pear, radicchio and mixed green salad	7.95

**Extras 3.00 each**

SMOKED SALMON | SPANATA SALAMI | SAN DANIELE | EGGS | AVOCADO | SPINACH

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BACK

## Ciabatta Panini

<b>HAM &amp; CHEESE</b>	5.60	<b>MOZZARELLA &amp; TOMATO</b>	5.95
<b>NAPOLI SALAMI</b> With asiago cheese and rocket	5.95	<b>CHICKEN</b> With asiago cheese and rocket	5.95
<b>CALABRIAN SPANATA</b> <b>SPICY SALAMI</b> With nduja spread, asiago cheese and rocket	5.95		

## Piadina Romagnola

<b>HAM &amp; CHEESE</b>	4.00	<b>CALABRIAN SPANATA</b>	4.00
<b>NAPOLI SALAMI</b> With asiago cheese and rocket	4.00	<b>SPICY SALAMI</b> With nduja spread, asiago cheese and rocket	4.00

## Dessert

TIRAMISU 4.50 | PINTUS CHEESECAKE 4.50 | CANNOLO SICILIANO 5.00

## Drinks

<b>FRESH JUICES</b>		<b>HOT DRINKS</b>	
<b>DROP THE BEAT</b> Beetroot, apple, ginger and lemon	4.95	<b>CAPPUCCINO</b>	2.60
<b>SWEET GREEN</b> Kale, cucumber, apple, lime and mint	4.95	<b>LATTE</b>	2.60
<b>TURMERIC SUNRISE</b> Carrot, apple, turmeric, ginger and lemon	4.95	<b>FLAT WHITE</b>	2.80
<b>APPLE   CARROT   ORANGE</b>		<b>ESPRESSO</b>	2.00
<b>PINK GRAPFRUIT</b>		<b>DOUBLE ESPRESSO</b>	2.40
<b>GINGER SHOT</b>	3.00	<b>MACCHIATO</b>	2.10
		<b>DOUBLE MACCHIATO</b>	2.50
		<b>FRESH TEA</b>	2.40

*Pintus*

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# Set Lunch Menu

2 course 13.90 | 3 course 16.90

## Starter

SOUP OF THE DAY | CAPRESE SALAD  
BRUSCHETTA AL POMODORO | ARANCINI SICILIANA

## Main

SEA BASS | LASAGNA BOLOGNESE  
CHICKEN MILANESE | PENNE ARRABBIATA  
PINTUS BURGER | STUFFED AUBERGINE  
PARMIGIANA DI MELANZANE | PENNE DELLA NONNA

## Dessert

TIRAMISU | CHEESECAKE | PANNA COTTA | FORMAGGI

## Aperitivi

BELLINI	6.90	APEROL SPRITZ	7.50
GIN & TONIC	6.90	NEGRONI SBAGLIATO	7.90
		CRODINO <i>(non-alcoholic)</i>	4.00

## WHITE WINE

TREBBIANO	175ml 5.90	MONTEPUCIANO	175ml 5.90
VERNACCIA	175ml 6.90	CHIANTI	175ml 6.90

## RED WINE

CHICKEN LOLLIPOPS & CHIPS  
MEATBALLS & RICE  
PESTO PASTA

## Kids Menu

4.00

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