

# SIGNOR

# V A L E N T I N O

## MENU

### ANTIPASTI

<b>Insalata di Avocado e Gamberetti (GF)</b> atlantic prawns, sliced avocado, rose marie sauce	9	<b>Funghi con Aglio</b> pan fried seasonal mushrooms, sauteed in a garlic and white wine sauce served with crostini	8
<b>Caprese (GF)</b> buffalo mozzarella, tomatoes, extra virgin olive oil and fresh basil	10	<b>Calamari Fritti</b> crispy squid served with fresh lemon and tartar sauce	10
<b>Bruschetta al Pomodoro</b> ciabatta bread, topped with marinated tomatoes, red onion, garlic, olive oil, parsley and basil	8	<b>Capesante</b> pan fried scallops, garlic, white wine, olive oil, butter and lemon	14
<b>Gamberoni</b> pan fried king prawns in a garlic and white wine sauce served with fresh lemon	12	<b>Fritto Misto di Pesce (ideal to share)</b> deep fried calamari and shell on king prawns served with fresh lemon and saffron mayo	25
<b>Crocchette di Spinaci</b> crisp spinach bite in a carrot and vegetable crumb served with a spicy tomato dip	8	<b>Antipasto Misto (ideal to share)</b> selection of salami napoli, cured ham, mortadella, roasted peppers, mozzarella, olives and pizza bread	25
<b>Salame e Mozzarella</b> slices of salami, mozzarella cheese, olives, bread	10		

### SECONDI

<b>Lasagna Tradizionale</b> traditional homemade meat lasagne	19	<b>Spaghetti alla Carbonara</b> thin laces of pasta, smoked bacon, cream, egg yolk, parmesan cheese and cracked black pepper	19
<b>Spaghetti alle Vongole</b> thin laces of pasta, clams, garlic, chilli, parsley, olive oil	19	<b>Pollo alla Crema</b> breast of chicken in a mushroom, onion, white wine and cream sauce served with vegetables of the day	22
<b>Penne all'Amatriciana</b> pasta quills, smoked bacon, onions, garlic, napoletana sauce	19	<b>Branzino</b> pan fried fillet of sea bass served with tender stem broccoli, samphire, mussels, cherry tomatoes and pan fried potatoes	28
<b>Spaghetti all'Aragosta</b> thin laces of pasta, lobster tail, scallops, clams, chilli, cherry tomatoes, garlic, olive oil	35	<b>Salmone</b> oven baked salmon served with potatoes, tenderstem broccoli, dill and cream sauce	28
<b>Risotto Gamberoni e Spinaci</b> arborio rice, king prawns, spinach, garlic, chilli, napoletana sauce	22	<b>Vitello Saltimbocca alla Romana</b> pan fried veal escalopes with cured ham, sage and white wine served with vegetables of the day	27
<b>Spaghetti Melanzane</b> thin laces of pasta, aubergines, garlic, tomatoes and olive oil	17	<b>Vitello alla Milanese</b> breaded veal escalopes served with thin laces of pasta in napoletana sauce	27
<b>Spaghetti Bolognese</b> thin laces of pasta in a traditional bolognese sauce	19	<b>Costata di Manzo</b> 1.4oz rib eye steak served with vegetables of the day	35
<b>Pollo al Pepe Nero</b> breast of chicken in a black pepper, red wine, brandy, mustard and cream sauce served with vegetables of the day	22	<b>Pepper Sauce</b>	3
<b>Bistecca di Scamone</b> minute rump steak served with fries garlic and herb butter (served pink or well done)	20	<b>Filetto di Manzo</b> 8oz fillet steak served with vegetables of the day	35
		<b>Pepper Sauce</b>	3

### PIZZE

Our traditional light pizza's are hand stretched and oven baked to order.  
All pizza's are available with vegan cheese and gluten free bases upon request

<b>Margherita</b> tomato sauce and mozzarella	15	<b>Extra Toppings</b> mushrooms, onion, garlic, chilli, truffle oil, arugula, fresh tomatoes, spinach	2
		<b>Extra Toppings</b> pepperoni sausage, ham, cured ham, nduja, olives, pineapple, roast peppers, anchovies	3

### CONTORNI

<b>Pane Fresco</b> warm, oven baked ciabatta bread served with olive oil and balsamic vinegar	5	<b>Pane con Aglio</b> ciabatta bread with garlic and olive oil	6
<b>Pane e Mozzarella</b> ciabatta bread with garlic topped with mozzarella	5	<b>Olive</b> marinated olives infused with olive oil, carrots, rosemary and garlic	5
<b>Focaccia Napoli</b> pizza bread, tomato sauce, garlic, chilli, black olives, parsley, olive oil	14	<b>Piadina Rosmarino</b> pizza bread, olive oil, sea salt, oregano and rosemary	12
<b>Insalata Verde</b> mixed salad leaves, cucumber, olives and rocket, drizzled with olive oil and oregano	5	<b>Patatine Fritte</b> fries	5

PLEASE NOTE WE CAN'T GUARANTEE THAT OUR DISHES ARE FREE OF NUTS  
All allergen information is available upon request - Please ask your server for details

PLEASE NOTE THAT AN **OPTIONAL 10% SERVICE CHARGE** WILL BE ADDED TO YOUR FINAL BILL  
ALL PRICES IN POUND STERLING INCLUSIVE OF VAT. ALL MAJOR CREDIT CARDS ACCEPTED

minimum spend £30.00 per person

**V** Vegan **V** Vegetarian

**(GF)** Gluten Free (pasta available also on certain dishes)

## VINI DAL MONDO

	175ml	250ml	75cl
<b>Chablis, Jean-Marc Brocard</b> burgundy, france			55
<b>Villa Aix Rosé, Coteaux</b> provence, france			35
<b>Tempranillo Marqués de Caceres Excellens Cuveé, Especial</b> rioja, spain	9.6	13.7	37
<b>Malbec, Escorihuela Gason Grand Reserve</b> mendoza, argentina	10.3	14.7	40

## VINI BIANCHI

	175ml	250ml	75cl
<b>Pieno Sud, IGT</b> sicilia	7.2	10.3	28
<b>Trebbiano, Rubicone La Casada, IGT</b> emilia-romagna	7.45	10.6	29
<b>Grillo, Angelo, IGT</b> sicilia			29
<b>Greganico, Vialetto</b> sicilia			29
<b>Chardonnay, Castel Firmain, Mezzacorna, DOC</b> trentino	9	12.8	35
<b>Pinot Grigio, Castel Firmain, Mezzacorna, DOC</b> trentino	9	12.8	35
<b>Sauvignon Blanc, Castel Firmain, Mezzacorna, DOC</b> trentino	9	12.8	35
<b>Pecorino Vellodoro, Umani Ronchi, IGT</b> abruzzo			37
<b>Gavi di Gavi, La Meirana, Broglia, DOCG</b> piemonte	11.5	16.5	45
<b>Greco di Tufo, Villa Matilde, DOCG</b> campania			50
<b>Vermentino Viognier, Le Mortelle, Vivia, DOC</b> maremma toscana			55

## VINI ROSATI

	175ml	250ml	75cl
<b>Pinot Grigio Rosé, Mannara</b> veneto	7.7	11	30
<b>Zinfandel, Poggio Alto, IGT</b> puglia	7.45	10.6	29
<b>Pieno Sud, Rosato, IGT</b> puglia	7.2	10.3	28

## VINI ROSSI

	175ml	250ml	75cl
<b>Pieno Sud, IGT</b> sicilia	7.2	10.3	28
<b>Sangiovese, La Casada</b> emilia, romagna	7.45	10.6	29
<b>Nero D'Avola, Organic, Montalto, DOC</b> sicilia	7.45	10.6	29
<b>Primitivo, Visconti della Rocca, IGT</b> sicilia	7.7	11	30
<b>Salice Salentino, Ducale, Riserva, DOC</b> puglia	9	12.8	35
<b>Montepulciano d'Abruzzo, Itynera, Barrique Aged, DOC</b> abruzzo	9	12.8	35
<b>Appasimento, Casa Marzoni</b> puglia			32
<b>Valpolicella, Classico, Bonacosta, Masi, DOC</b> veneto			40
<b>Negroamaro, Brindisi, Corte Ottone, Riserva</b> puglia			34
<b>Chianti Classico, Peppoli, DOCG</b> tuscan			50
<b>Barolo, Zinzasco, DOCG</b> piemonte			90
<b>Amarone Classico, Costasera, Masi, DOCG</b> veneto			75
<b>Brunello di Montalcino, Antinori</b> tuscan			110
<b>Tignanello, Super Tuscan, Antinori IGT</b> tuscan			250

DOCG - Denominazione di Origine Controllata e Garantita  
DOC - Denominazione di Origine Controllata  
IGT - Indicazione Geografica Tipica

There are classification levels for Italian wines. Please note vintages may vary at times.

## APERITIVI

<b>Calice di Prosecco</b> a flute of refreshing prosecco	9
<b>Vino Bianco / Rossi Spritz</b> white wine/red wine with choice of lemonade or soda water, ice	8
<b>Bellini</b> prosecco, peach purée	9
<b>Rossini</b> prosecco, strawberry purée	9
<b>Negroni</b> gin, campari and vermouth rosso	10
<b>Hugo Spritz</b> st. germain, prosecco, mint, soda water	10
<b>Aperol Spritz</b> aperol, prosecco, soda water	11

## COCKTAILS

<b>Mojito Mocktail</b> traditional / strawberry / passionfruit flavour, fresh mint, sugar syrup, fresh lime and crushed ice, topped with soda	7
<b>Mojito</b> white rum, fresh mint, sugar syrup, fresh lime and crushed ice, topped with soda	11
<b>Espresso Martini</b> vanilla vodka, kahlua and espresso	11
<b>Passionfruit Martini</b> passoa, vanilla vodka, lime, sugar syrup and a shot of prosecco	11
<b>French Martini</b> vodka, raspberry liqueur, pineapple juice and fresh lemon	11

As passionate wine enthusiasts,  
we have had the pleasure of trying many different wines  
and are pleased to have selected these exceptional  
wines for you to enjoy,  
Salute!

## CHAMPAGNE e VINI FRIZZANTI

	75cl
<b>Prosecco</b>	35
<b>Gruet Champagne</b>	55
<b>Veuve Clicquot</b>	80
<b>Laurent-Perrier Rosé</b>	125

## BIRRA e CIDRE

<b>Peroni Nastro Azzurro 0.0% (33cl)</b>	4.5
<b>Peroni Nastro Azzurro (33cl)</b>	5.5
<b>Kronenburg Blanc (33cl)</b>	5.5
<b>Orchard Gold Cider (50cl)</b>	7

## BIBITE

<b>Post Mixers</b>	1
<b>Bottled Mixers</b>	1.5
<b>Fruit Juice</b>	3
<b>Coca Cola / Diet Coca Cola / Lemonade</b>	3.5
<b>San Pellegrino, sparkling water (50cl)</b>	4
<b>San Pellegrino, Lemon / Orange / Blood Orange (33cl)</b>	3
<b>Acqua Panna, still water (50cl)</b>	4

Min Spend £30 per person