

Ferrari's Trattoria

Italian Restaurant

Menu



Ferrari's Trattoria

Starters

Prosciutto di parma con melone Parma ham with melon	9.50
Pate della casa Home-made liver pate	6.90
Vola al vento con gamberetti Vol au vent with garlic prawns and mushrooms	8.90
Calamari fritti Deep-fried squid with tartare sauce	8.90
Crostini provatura A layer of baked croutons with mozzarella, topped with anchovies and garlic butter	6.90
Garlic bread Crispy fresh bread with garlic butter	2.90
Zuppa del giorno Soup of the day	4.50

Pasta (starter / main course)

Canelloni gratinati Rolled pasta stuffed with minced meat and topped with white sauce, bolognese sauce and cheese	7.90 / 9.90
Lasagne al forno Layers of pasta with bechamel sauce, meat and parmesan cheese	7.90 / 9.90
Tagliatelle carbonara Spinach tagliatelle with cream, bacon, egg and parmesan cheese	7.90 / 9.90
Spaghetti Bolognese Spaghetti with tomato and meat sauce	7.90 / 9.90
Spaghetti ai Frutti di mare Spaghetti with a selection of fresh seafood cooked in garlic in a delicious tomato sauce	10.90 / 12.90

Beef

Filetto al pepe	23.90
Prime English beef fillet cooked in black pepper and mushroom sauce	
Bistecca pizzaiola	20.90
Superb sirloin steak cooked in a hot and spicy tomato sauce	
Bistecca alla griglia	20.90
A succulent grilled sirloin steak, served with onion rings, grilled mushrooms and tomatoes	
Fiorentina ai ferri	26.90
An old Florentine tradition of marinating a T-bone steak in olive oil, garlic, rosemary and black pepper and grilled to your requirement	

Veal

Veal cordon bleu	18.50
Delicious veal escalopes filled with gruyere cheese, parma ham and mushrooms coated in breadcrumbs and gently fried in butter	
Saltimbocca alla romana	18.50
Escalopes of veal topped with parma ham, fried in butter and enriched with a blend of gravy, white wine and cream	
Paillard di vitello	18.50
Generous top side cut of veal, grilled to perfection with garlic and rosemary	

Chicken

Suprema ferrari	13.90
Breast of chicken, coated in breadcrumbs and topped with parma ham and melted gorgonzola cheese	
Suprema sorrentina	13.90
Breast of chicken, cooked in a spicy sauce of tomato, white wine, garlic, and oregano and topped with mozzarella cheese	
Suprema paesana	13.90
Breast of chicken, coated in herbs topped with garlic mushrooms and white wine	

Fish

Sword Fish in Cartoccio 21.90
An old Italian recipe. This steak is sealed and baked in foil with seafood, wine, tomatoes and spices, all the flavours locked inside to make a superb and tasty dish

Scampi piccanti 21.90
Select scampi cooked in a hot, tasty sauce of tomatoes, garlic and wine.
Served with rice

All our meat & fish main courses are served with potatoes & vegetables

Vegetarian dishes (starter / main course)

Melanzane siciliana (starter / main course) 7.90 / 9.90
Layers of aubergine baked with tomato, cheese, garlic and herbs

Panzerotti parmigiana (starter / main course) 7.90 / 10.90
Fresh pasta filled with spinach and ricotta, topped with butter and parmesan cheese

Please let us know if you have any special dietary requirements

*All our dishes are made to order please allow some time.
Thank you for your patience*

Sweets

Home-made tiramisu Italy's favourite dessert	5.90
Banana pirata Banana baked with cream, rum and sugar	5.90
Cassata siciliana Special Italian ice-cream with raisins and candied peel	5.90
Gelati e sorbetti misti Selection of ice-creams or sorbets	5.90
Tartufo al Limoncello Lemon ice cream with a liquid limoncello core, sprinkled with crushed lemon meringue	5.90
Selection of cheeses from the cheese board	7.90

Coffees

Caffé special Liqueur coffee of your choice	6.00
Caffé nel bicchiere Coffee with cream served in a glass or cup	3.00
Caffé Black or white coffee	2.50
Cappuccino	2.50
Espresso	2.50



Ferrari's Wine List

White Wines

- | | GLASS | BOTTLE |
|---|--------------|---------------|
| 1. SELECTED HOUSE WHITE ITALY
GRAPE VARIETY: CASAL THAUERO
Fresh, fruity bouquet. The palate is soft, smooth and fragrant. Excellent as an aperitif or ideal with appetizers and fish dishes. | £5.00 | £17.50 |
| 2. FRASCATI D.O.C. LAZIO, ITALY SEMI-DRY
GRAPE VARIETY: MALVASIA DI CANDIA, MALVASIA PUNTINATA, TREBBIANO
This Frascati is without doubt the business image of Cantina Monte Porzio Catone. A perfect example of Frascati Superiore: bright, straw yellow in colour, it has an apple bouquet and a consistent and savoury flavour with good fresh acidity. | | £18.90 |
| 3. VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE MARCHE, ITALY DRY
GRAPE VARIETY: VERDICCHIO
A careful selection of grapes produces an intense, ripe and concentrated Verdicchio that develops well with bottle maturation. | £5.20 | £20.90 |
| 4. ORVIETO D.O.C. CLASSICO ABBOCCATO TUSCANY, ITALY MEDIUM
GRAPE VARIETY: TREBBIANO TOSCANO, VERDELLO, GRECELLO, MALVASIA, CANAILOLO BIANCO
Abboccato is classic, traditional style for the local white wine and means "softly sweet": attractive, grapy and nutty flavours with a gentle sweetness. | | £24.90 |
| 5. SAUVIGNON I.G.T. VENETO, ITALY
GRAPE VARIETY: SAUVIGNON
Dry and elegant white wine. Pale yellow in colour with greenish hints. Particularly suitable as an aperitif and perfect with hors d'oeuvres.. | £5.50 | £21.90 |
| 6. PINOT GRIGIO I.G.T. VENETO, ITALY
GRAPE VARIETY: PINOT GRIGIO
Pale straw yellow in colour, dry, smooth, harmonious and fresh with a characteristic and delicate fruity scent. | £5.50 | £21.90 |
| 7. GAVI DI GAVI D.O.C.G. PIEMONTE, ITALY
GRAPE VARIETY: CORTESE
Gavi, produced in the foothills of the Liguria Apennines just south of the town of Novi Ligure, is Piedmont's leading white wine. This small, family run estate produces a prime example: a refined but intense, tangy dry white wine with an intriguing hint of lime. | | £26.90 |
| 8. SAUVIGNON VENETO, ITALY
GRAPE VARIETY: SAUVIGNON FROM COLLI ORIENTALI FRIULI VENEZIA GIULIA
An important wine with an intense taste of fresh grapes and spicy bouquet of green peppers and sage. | | £24.90 |

Red Wines

- | | GLASS | BOTTLE |
|---|--------------|---------------|
| 9. SELECTED HOUSE RED ITALY
GRAPE VARIETY: CASAL THAUERO
Ruby red in colour with faint violet hues. A vinous and intense bouquet combines with a pleasantly tannic, full-bodied and harmonious palate making this wine an ideal pairing for pasta and red meats. | £5.00 | £17.50 |
| 10. CHIANTI RESERVE 2014 TOSCANA, ITALY MEDIUM-DRY
GRAPE VARIETY: SANGIOVESE, CANAIOLO
Smooth wine with a perfume of green pepper, a hint of clove and the flavour of small red forest fruits, refined for 2 years in oak casks. | | £24.90 |
| 11. VALPOLICELLA CLASSICO SUPERIORE D.O.C VENETO, ITALY
GRAPE VARIETY: CORVINARONDINELLA, MOLINARA, CORVINONE
Ruby red colour with a hint of violets. The bouquet is a combination of red fruits, vinous and spicy on the palate, is well balanced, full bodied and velvety-smooth tannins. | £6.50 | £23.50 |
| 12. MERLOT I.G.T. VENETO, ITALY
GRAPE VARIETY: MERLOT
A ruby red wine of good full body. It has a slightly herbaceous taste and scent. Vinous, with hints of raspberry when young. | £5.50 | £21.90 |
| 13. ORUS PRIMITIVO I.G.T. PUGLIA, ITALY
GRAPE VARIETY: PRIMITIVO
It has a spectacular concentration, intensity and elegance. Taste will surprise with depth and cleanliness and incredible smoothness of its tannin. The richness of its fruit, its freshness and balanced are signs of great longevity. | £6.00 | £23.50 |
| 14. ROSSO DI MONTALCINO D.O.C. TOSCANA, ITALY
GRAPE VARIETY: SANGIOVESE
Bright ruby red, intense and very fine, with marked overtones of violet and blackberry with an elegant aftertaste. | | £31.90 |
| 15. BAROLO D.O.C.G. TOSCANA, ITALY
GRAPE VARIETY: NEBBIOLO
Oddero's Barolo shows a developed, complex spicy nose and a multi-layered palate with a long, warm and tannic finish. | | £41.90 |

Rosé Wines

16. **BARDOLINO CHIARETTO** | VENETO, ITALY

GLASS BOTTLE
£5.50 **£21.90**

GRAPE VARIETY: BARDOLINO

This wine gets its pomegranate colour from gentle pressing of its grapes. It balances a fresh, fruit flavour with a good, firm body.

Sparkling Wines

17. **ASTI SPUMANTE** | PIEMONTE, ITALY

£24.90

GRAPE VARIETY: MOSCATO

There is a rich and subtle aromatic harmony of aroma and taste with notes of pear, green apple and peach giving it a light, deliciously fruity taste.

18. **PROSECCO SPUMANTE BRUT D.O.C.** | VENETO, ITALY

£6.80 **£26.90**

GRAPE VARIETY: GLERA

Fragrances of spring flowers, pear and apple. The flavour is soft, with a creamy fruitiness and hints of almond. This wine is great as an aperitif and with soft cheeses.

19. **HOUSE CHAMPAGNE**

£44.90

Water

SAN BENEDETTO MINERAL WATER

£3.00