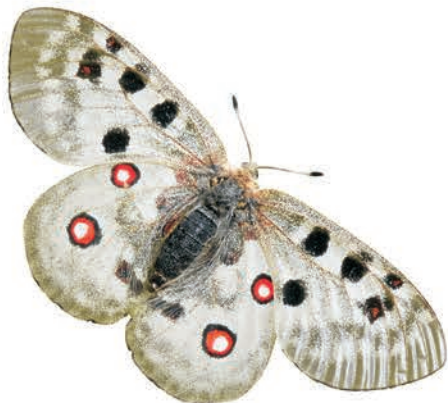


# Ferrari's Trattoria

Italian Restaurant

Menu



# Ferrari's Trattoria

## Starters

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

## Pasta (starter / main course)

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

## *Beef*

<b>Filetto al pepe</b>	23.90
Prime English beef fillet cooked in black pepper and mushroom sauce	
<b>Bistecca pizzaiola</b>	20.90
Superb sirloin steak cooked in a hot and spicy tomato sauce	
<b>Bistecca alla griglia</b>	20.90
A succulent grilled sirloin steak, served with onion rings, grilled mushrooms and tomatoes	
<b>Fiorentina ai ferri</b>	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*

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

## *Chicken*

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

<b>Home-made tiramisu</b> Italy's favourite dessert	5.50
<b>Banana pirata</b> Banana baked with cream, rum and sugar	5.50
<b>Cassata siciliana</b> Special Italian ice-cream with raisins and candied peel	5.50
<b>Gelati e sorbetti misti</b> Selection of ice-creams or sorbets	5.50
<b>Tartufo al Limoncello</b> Lemon ice cream with a liquid limoncello core, sprinkled with crushed lemon meringue	5.90
<b>Selection of cheeses from the cheese board</b>	7.90

## *Coffees*

<b>Caffé special</b> Liqueur coffee of your choice	5.50
<b>Caffé nel bicchiere</b> Coffee with cream served in a glass or cup	3.00
<b>Caffé</b> Black or white coffee	2.50
<b>Cappuccino</b>	2.50
<b>Espresso</b>	2.50



# Ferrari's Wine List

# White Wines

- |   | GLASS        | BOTTLE        |
|---|--------------|---------------|
| 1. <b>SELECTED HOUSE WHITE   ITALY</b><br>GRAPE VARIETY: CASAL THAUERO<br>Fresh, fruity bouquet. The palate is soft, smooth and fragrant. Excellent as an aperitif or ideal with appetizers and fish dishes.  | <b>£5.00</b> | <b>£17.50</b> |
| 2. <b>FRASCATI D.O.C.   LAZIO, ITALY SEMI-DRY</b><br>GRAPE VARIETY: MALVASIA DI CANDIA, MALVASIA PUNTINATA, TREBBIANO<br>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. |              | <b>£18.90</b> |
| 3. <b>VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE   MARCHE, ITALY DRY</b><br>GRAPE VARIETY: VERDICCHIO<br>A careful selection of grapes produces an intense, ripe and concentrated Verdicchio that develops well with bottle maturation.   | <b>£5.20</b> | <b>£20.90</b> |
| 4. <b>ORVIETO D.O.C. CLASSICO ABBOCCATO   TUSCANY, ITALY MEDIUM</b><br>GRAPE VARIETY: TREBBIANO TOSCANO, VERDELLO, GRECELLO, MALVASIA, CANAILOLO BIANCO<br>Abboccato is classic, traditional style for the local white wine and means "softly sweet": attractive, grapy and nutty flavours with a gentle sweetness.   |              | <b>£24.90</b> |
| 5. <b>SAUVIGNON I.G.T.   VENETO, ITALY</b><br>GRAPE VARIETY: SAUVIGNON<br>Dry and elegant white wine. Pale yellow in colour with greenish hints. Particularly suitable as an aperitif and perfect with hors d'oeuvres..   | <b>£5.50</b> | <b>£21.90</b> |
| 6. <b>PINOT GRIGIO I.G.T.   VENETO, ITALY</b><br>GRAPE VARIETY: PINOT GRIGIO<br>Pale straw yellow in colour, dry, smooth, harmonious and fresh with a characteristic and delicate fruity scent.   | <b>£5.50</b> | <b>£21.90</b> |
| 7. <b>GAVI DI GAVI D.O.C.G.   PIEMONTE, ITALY</b><br>GRAPE VARIETY: CORTESE<br>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.                     |              | <b>£26.90</b> |
| 8. <b>SAUVIGNON   VENETO, ITALY</b><br>GRAPE VARIETY: SAUVIGNON FROM COLLI ORIENTALI FRIULI VENEZIA GIULIA<br>An important wine with an intense taste of fresh grapes and spicy bouquet of green peppers and sage.  |              | <b>£24.90</b> |

# Red Wines

- |   | GLASS        | BOTTLE        |
|---|--------------|---------------|
| 9. <b>SELECTED HOUSE RED   ITALY</b><br>GRAPE VARIETY: CASAL THAUERO<br>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.   | <b>£5.00</b> | <b>£17.50</b> |
| 10. <b>CHIANTI RESERVE 2014   TOSCANA, ITALY MEDIUM-DRY</b><br>GRAPE VARIETY: SANGIOVESE, CANAIOLO<br>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.   |              | <b>£24.90</b> |
| 11. <b>VALPOLICELLA CLASSICO SUPERIORE D.O.C   VENETO, ITALY</b><br>GRAPE VARIETY: CORVINARONDINELLA, MOLINARA, CORVINONE<br>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.              | <b>£6.50</b> | <b>£23.50</b> |
| 12. <b>MERLOT I.G.T.   VENETO, ITALY</b><br>GRAPE VARIETY: MERLOT<br>A ruby red wine of good full body. It has a slightly herbaceous taste and scent. Vinous, with hints of raspberry when young.   | <b>£5.50</b> | <b>£21.90</b> |
| 13. <b>ORUS PRIMITIVO I.G.T.   PUGLIA, ITALY</b><br>GRAPE VARIETY: PRIMITIVO<br>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. | <b>£6.00</b> | <b>£23.50</b> |
| 14. <b>ROSSO DI MONTALCINO D.O.C.   TOSCANA, ITALY</b><br>GRAPE VARIETY: SANGIOVESE<br>Bright ruby red, intense and very fine, with marked overtones of violet and blackberry with an elegant aftertaste.   |              | <b>£31.90</b> |
| 15. <b>BAROLO D.O.C.G.   TOSCANA, ITALY</b><br>GRAPE VARIETY: NEBBIOLO<br>Oddero's Barolo shows a developed, complex spicy nose and a multi-layered palate with a long, warm and tannic finish.   |              | <b>£41.90</b> |



# 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**