

### COCKTAILS

#### FRUTTI

##### STRAWBERRY & BASIL MARTINI £7.95

An interesting combination of fresh strawberries and basil muddled with Absolut vodka, Chambord and a squeeze of lime.

##### FRUIT SHERBERT MARTINI £7.95

Absolut Citron vodka and fruit liqueurs are shaken with berries, fresh lemon and cranberry juice.

##### DAIQUIRI £7.95

Havana rum is shaken with fresh lime and sugar for a refreshing, classic cocktail. Order yours as Classic, Strawberry, Raspberry, Peach, Passionfruit, Lychee or Mango.

##### PASSIONATE MARTINI £9.95

Absolut vodka, fresh passion fruit and lemon juice accompanied with a shot of Prosecco on the side.

#### CLASSICO

##### BRAMBLE £7.95

New world classic of Beekeeper gin, fresh lemon and a dark blackberry liqueur crown - everyone's favourite!

##### ESPRESSO MARTINI £7.95

Absolut vodka and coffee liqueur shaken vigorously with a freshly ground espresso shot - the perfect after dinner solution. Have yours classic style or why not try with caramel?

##### MOJITO £7.95

A long refreshing blend of rum, mint, lime and soda creates this Cuban classic of the cocktail world. Order yours as Classic, Strawberry, Raspberry, Peach, Passionfruit, Lychee, Mango or Orange.

#### BELLINI

##### FRESH FRUIT BELLINIS all £7.45

Fresh fruit stirred with Prosecco. Choose from Strawberry, White Peach, Raspberry, Passionfruit or Lychee

#### BUENANOTTE

##### COOL AS A CUCUMBER £7.95

A refreshing combination of gin, mint and cucumber slices, shaken with fresh cranberry juice to provide a delectable and well-balanced cocktail, finished off with a dash of soda.

##### DISARONNO ROYALE £7.95

This delicious cocktail sees the rich marzipan flavours of Disaronno Amaretto shaken with fresh lime juice and topped up with Prosecco.

##### DIRTY AMARETTO £7.95

Amaretto and Southern Comfort are shaken over ice and topped with Lemonade for a bold and smooth cocktail.

#### APERITIVO

##### APEROL SPRITZ £5.95

Aperol topped with Prosecco and soda.

##### CAMPARI £3.95

Campari with soda or orange.

#### NON-ALCOHOLIC

##### FOREST FRUITS £3.95

A berry mixture with vanilla, cranberry and a hint of cream.

##### IL DIVO £3.95

Freshly pressed watermelon and raspberries mixed with a fresh fruit juice mixture.

##### YOUR 5-A-DAY £3.95

An exotic blend of fresh fruits and all things good - very much the healthy option.

A COCKTAIL IS A GREAT APERITIVO

### WINE LIST

#### BUBBLY

##### VILLA DOMIZIANO PROSECCO FRIZZANTE (Italy)

Only hand selected grapes are used to make this Prosecco which has intense aromas and flavours of apple and fresh cream followed by a clean, mineral finish with a light fizz.

##### MAGNUM SOLIGO PROSECCO DOC TREVISO EXTRA DRY (Italy)

1.5 litres of Extra Dry Prosecco Spumante - intense aromas and flavours of apple and fresh cream followed by a clean, mineral finish.

##### VILLA DOMIZIANO ROSATO FRIZZANTE (Italy)

Stunning pink in colour with violet reflexes. Fruity on the nose with floral hints. Fresh and delicate.

#### WHITE WINE

##### MONCARO TREBBIANO IGT (Italy)

A fruity and floral bouquet with hints of citrus fruits. This Trebbiano is full-bodied, fresh and has a harmonious flavour.

Best with.....**SALADS AND FISH**

##### ARDESIA PINOT GRIGIO IGT (Italy)

Fine, elegant, clean and intense aromas with a dry taste and flavours of freshly sliced green apple.

Best with.....**DELICATELY SPICED SHELLFISH**

##### ARDESIA SAUVIGNON BLANC DELLE VENETO (Italy)

Tropical fruit notes on the nose with refreshing mango and maracuya flavours.

Best with.....**SALADS AND FISH**

##### WITT'S END CHARDONNAY (Australia)

A delicate white wine, full of flavours of tropical fruit, citrus and limes.

Best with.....**FISH AND WHITE MEAT**

##### WILLOWS END SAUVIGNON BLANC MARLBOROUGH (New Zealand)

Herbaceous and grassy on the nose with tropical fruits and gooseberry flavours.

Best with.....**FISH**

##### DOMAINE DE OLIVIERA CHABLIS AC (France)

An elegant nose that gives way to intense fruit scents with hints of sweet anise and hawthorn. The flavours are dominated by peach preserves and fruit drops.

Best with.....**GRILLED FISH AND TERRINES**

##### LA SCOLCA GAVI DEI GAVI DOCG (Italy)

Pale golden colour with fresh lemon and green apple characteristics. Very fresh and clean on the palate.

Best with.....**SEAFOOD**

#### ROSÉ WINE

##### MONCARO ROSASPINA MARCHE ROSATO IGT (Italy)

Dry and light to the taste, with a delicious balance of citrus fruits with cherry and fruity red berry aromas.

Best with.....**SALADS**

##### ARDESIA PINOT BLUSH GRIGIO IGT (Italy)

Light, fresh and fruity aromas with notes of freshly crushed cranberries and mineral elements.

Best with.....**CHICKEN**

125ml Bottle

£5.95 £23.95

£42.00

£25.95

250ml 175ml 125ml Bottle

£6.40 £4.75 £3.85 £17.95

£6.95 £5.20 £4.25 £19.45

£7.20 £5.50 £4.45 £20.45

£7.20 £5.50 £4.45 £21.95

£25.50

£30.45

£35.95

250ml 175ml 125ml Bottle

£6.40 £4.75 £3.85 £17.95

£6.95 £5.30 £4.30 £19.95

Bottle

£39.95

##### LA SCOLCA RUGRE SPUMANTE BRUT (Italy)

Produced between winter and spring using a classic traditional method with only a few months contact with yeast. Light straw in colour, with a fresh, fine and delicate nose. This is a dry, full and well balanced Spumante from one of the most famous Gavi producers in Italy.

#### RED WINE

##### MONCARO SANGIOVESE IGT (Italy)

This Sangiovese blend has a fruity and fragrant bouquet, with notes of pomegranate and bay leaves.

The palate is fairly sweet, with young cherry and liquorice flavours balanced with good acidity.

Best with.....**PERFECT WITH PIZZA**

##### CUSUMANO MERLOT IGP SICILIA (Italy)

Rich, spicy and plummy flavours on the nose with classic Mediterranean flavours on the palate and hints of tobacco and black pepper.

Best with.....**CURED MEATS**

##### MONCARO MONTEPULCIANO DOC (Italy)

A fine, elegant and complex bouquet dominated with aromas of red and black berry fruits with scents of Mediterranean shrub, and hints of chocolate truffles.

Best with.....**TOMATO PASTA AND SAUCES**

##### ARESTI CABERNET SAUVIGNON ESTATE (Chile)

A deep cherry-red colour with powerful aromas and toasted overtones of sweet vanilla and notes of chocolate, tobacco and mint.

Best with.....**RED MEATS**

##### DON MANUEL VILLAFANE MALBEC (Argentina)

This Malbec, with its dense red colour, gives a rich fruit nose of wild berries and blackcurrant. The mouth is lush and full, leading to a very well balanced and long finish.

Best with.....**STEAK**

##### ZENATO VALPOLICELLA SUPERIORE DOC (Italy)

A delicate bouquet reminiscent of cherries and wild berries. This is a full bodied red with a velvety, long finish.

Best with.....**RED MEATS**

##### ROCCA DI CASTAGNOLI CHIANTI DOCG, FATTORIA DI SCANNANO (Italy)

An excellent, fragrant wine with autumnal notes of the forest floor. Harmonious, clean on the palate, dry with good body, great varietal character and length.

Best with.....**STEAK AND LAMB**

##### CAMPAGNOLA AMARONE CLASSICO DOC (Italy)

Intense garnet red in colour with fragrances of violet, pepper and spices. Full and harmonious on the palate with excellent tannins and a velvety smooth taste. Rich and warm with great length.

Best with.....**RICH RED MEATS**

FRESCA OFFERS A WIDE RANGE OF EXCEPTIONAL WINES, SOURCED FROM SMALL, FAMILY-OWNED WINERIES

**BREADS & NIBBLES**

all £5.25

- Pane e Olive** - Bread & Olives
- Pizza Bianca all' Aglio** - Garlic Pizza bread plain
- Pizza Napolitana** - Garlic Pizza bread with tomato sauce
- Pizza Mozzarella** - Garlic Pizza bread with mozzarella cheese
- Pizza Piccante e Rosemarino** - Garlic Pizza bread with chillies & rosemary
- Pizza Pomadori** - Garlic Pizza bread with vine cherry tomatoes
- Bruschetta** - Toasted bread topped with freshly chopped tomatoes, onion & basil

**STARTERS**

- V Zuppa del Giorno** £5.35  
Ask your waiter for todays soup, served with homemade bread.
- Frittelle di Pesce** £7.45  
Hearty fishcakes filled with flakes of cod, salmon & potato, served with a sweet chilli sauce
- Paté della Casa** £7.45  
Home-made paté served with toasted bread & a berry chutney
- V Funghi all' Aglio** £7.45  
Button mushrooms sautéed in a garlic & parsley butter
- Fegato** £8.45  
Chicken livers sautéed with grapes, port & cream, served on a crispy crouton
- Polpette al Forno** £7.95  
Home-made meatballs served in a tomato sauce & topped with mozzarella cheese
- Fritto Misto** £7.95  
Trio of cheeses, covered in breadcrumbs, deep fried & served with mixed leaves & a barbecue sauce
- Melone e Gamberoni** £8.45  
Melon and Prawn cocktail topped with Marie rose sauce
- Alette di Pollo Alla BBQ** £8.45  
Spicy chicken wings, oven baked and served with our homemade BBQ sauce & bread
- Prosciutto e Melone** £8.85  
Ribbons of parma ham & juicy honey dew melon, drizzled with an Italian dressing
- Asparagi** £8.45  
Asparagus wrapped in parma ham and roasted with rosemary and garlic
- Calamari Fritti** £9.35  
Deep fried floured squid served with a tartare dip & mixed leaves
- Fresca Fritto Pesce** £10.50  
Deep fried floured squid and king prawns served with a sweet chilli or garlic mayo dip and mixed leaves
- Costolette alla Fresca** £9.65  
Italian style juicy ribs in our home-made barbecue sauce
- Gamberoni Primavera** £10.45  
Prawns in a Marie Rose sauce & smoked salmon, served with a mixed leaf salad & bread
- Gamberoni Piccanti** £10.55  
Tiger prawns & fresh chillies in white wine, parsley & garlic, served on toasted Italian bread
- Antipasto Fresca** for one £9.00 for two £15.95  
A platter of Italian meats & seafood

**MEAT**

- Lamb Alexis** £20.75  
Lamb cutlets served on a bed of creamy mash, pea puree, pearl onions, pan fried green beans and dressed with a red wine and mint jus
- Beef Stroganoff** £21.95  
Sliced fillet of beef, paprika, gherkins, French mustard, onions, mushrooms, brandy and cream served with basmati rice
- Involtini del Villagio** £15.95  
Chicken breast stuffed with parma ham and mozzarella cheese with a spinach, bell pepper and garlic sauce. Served with a mushroom risotto
- Pollo alla Fresca** £15.95  
Chicken breast pan-fried with mushrooms, parmesan cheese & onions in a cream sauce
- Pollo Valdostana** £16.50  
A breaded chicken breast topped with Parma ham, sliced tomato & mozzarella cheese with a sweet creamy tomato sauce
- Pollo Diavolo** £15.95  
Chicken fillets, pan-fried with peppercorns & brandy in a creamy red wine sauce, served with steamed rice
- Pollo Milanese** £15.95  
Breaded chicken breast pan-fried in butter and olive oil, served with anchovy fillets and a fried egg, accompanied with a side of spaghetti Napoli

**All chicken dishes except for Diavolo & Alette are served with a mushroom risotto**

- Bistecca della Casa** Rump £19.95 Fillet £25.95  
Grilled steak cooked to your liking & served with pan-fried onions, mushrooms & tomatoes
- Bistecca al Pepe** Rump £19.95 Fillet £25.95  
Grilled steak cooked to your liking & served with a creamy peppercorn sauce
- Bistecca al Dolcelatte** Rump £19.95 Fillet £25.95  
Grilled steak cooked to your liking & served with a creamy blue cheese sauce
- Bistecca Diana** Rump £19.95 Fillet £25.95  
Grilled steak cooked to your liking & served with a french mustard, mushroom, onion, brandy & red wine creamy sauce
- Bistecca Rossini** Rump £19.95 Fillet £25.95  
Grilled steak cooked to your liking, served on a crouton base, topped with pate & drizzled with Madeira sauce
- Bistecca Nerone** Rump £20.95 Fillet £26.95  
Grilled steak pan fried with bacon, peppers, red onions and chillies, finished with a creamy wine sauce
- Bistecca Surf and Turf** Rump £20.95 Fillet £26.95  
Grilled steak topped with garlic butter and served with grilled tiger prawns and a creamy green peppercorn sauce

**All steak dishes are served with hand-cut chips**

**SIDES**

all £4.25

- V Asparagi Imburatti** - Buttered asparagus
- V Zuchine Fritti** - Deep fried courgette
- V Patatine Fritte** - Hand-cut chips or fries
- V Spinaci al Limone** - Lemon spinach
- V Patate Novelle alia Menta** - Minted new potatoes
- V Purree di Patate** - Creamy mash
- V Verdure di Stagione** - Seasonal vegetables
- V Piselli Con Pancetta** - Peas with bacon
- V Parmigiano e Rucola** - Parmesan cheese & rocket leaves
- V Insalata Mista** - Mixed leaf salad
- V Insalata di Pomodori** - Tomato salad

ALL OUR PRODUCE IS SOURCED FROM LOCAL SUPPLIERS WHERE POSSIBLE & DELIVERED FRESH DAILY. EVERYTHING YOU EAT IS PREPARED ON THESE

**PREMISES**

WE CAN CATER FOR MANY INTOLERANCES AND DIETARY REQUIREMENTS, PLEASE MENTION WHAT YOU REQUIRE WHEN ORDERING AND WE'LL ENDEAVOUR TO ACCOMMODATE. WE STOCK GLUTEN-FREE AND WHOLEMEAL PASTA AS WELL AS GLUTEN-FREE PIZZA BASES. HOWEVER, WHILE WE STRIVE TO MAINTAIN THE INTEGRITY OF ALL OUR DISHES, FRESCA IS A MULTI-KITCHEN ENVIRONMENT AND SO WE CANNOT GUARANTEE ANY DISH IS COMPLETELY FREE OF NUTS OR ANY ALLERGENS.

**V** - Suitable for vegetarians

**PIZZA**

(Additional toppings - £0.99)

We stock gluten-free pizza bases

- V Pizza Margherita** £8.50  
Tomato sauce, mozzarella cheese & oregano
- Pizza Calabrese** £9.95  
Tomato sauce, mozzarella cheese, hot sausage & mixed olives
- Pizza Prosciutto e Funghi** £9.95  
Tomato sauce, mozzarella cheese, ham & mushrooms
- Pizza Hawaii** £9.95  
Tomato sauce, mozzarella cheese, bacon & pineapple
- V Pizza Quattro Stagioni** £10.45  
Tomato sauce, mozzarella cheese, mushrooms, olives, artichokes & peppers
- V Pizza Fresca** £10.45  
Tomato sauce, garlic, spinach, peppers & goat's cheese
- V Pizza Fiorentina** £10.75  
Tomato sauce, mozzarella, spinach, roasted peppers & topped with a runny egg
- Pizza Festa di Carne** £10.75  
Tomato sauce, chicken, salami, minced beef & pork, ham, peppers & mozzarella cheese
- Pizza al Tonno** £10.75  
Tomato sauce, mozzarella cheese, tuna flakes, caramelised onions & parmesan cheese
- Pizza Paulina** £10.75  
Tomato sauce, curry sauce, chopped tomatoes, chicken, mozzarella, rocket leaves & mint, lime and dill yoghurt sauce
- Pizza Bolognese** £10.75  
Bolognese sauce, mozzarella & parmesan cheese
- Pizza Marinara** £10.75  
Tomato sauce, mozzarella cheese, tuna flakes, mussels, clams, prawns, chilli & lemon
- Pizza Pollo e Salsiccia** £11.25  
Tomato sauce, mozzarella cheese, chicken, chorizo, caramelised onions & chilli
- Pizza al Salmone** £11.25  
Tomato sauce, mozzarella, smoked salmon, caramelised red onions, capers and a mint, lime and dill yoghurt sauce.
- Pizza Calzone** £11.25  
A folded pizza stuffed with chicken, beef, garlic, spinach & mozzarella cheese & topped with tomato sauce

**VEGETARIAN & SALADS**

We use vegetarian Parmesan in all our dishes

- V Frittelle di Patate** £10.75  
Potato cakes stuffed with mushrooms and parmesan cheese, served with a chilli sauce & garden salad
- V Melonzana alla Parmigiana** £10.75  
Sliced aubergines layered with tomato, mozzarella and parmesan cheese, oven baked & served with a mixed salad
- V Pomodori e Mozzarella** Small £6.75 Main £ 9.95  
Sliced tomatoes, mozzarella cheese, red onions & a balsamic dressing
- V Marinata di Verdure** Small £6.95 Main £10.25  
Vegetables, aubergines, courgettes & peppers marinated in fresh mint, olive oil, garlic & chilli, served with buffalo mozzarella cheese
- Tonno e Fagioli** Small £7.25 Main £10.75  
Flakes of tuna, cannellini beans, mayonnaise, red onion, mixed leaves & a balsamic dressing
- Insalata di Pollo Caesar** Small £7.45 Main £11.45  
Cos lettuce, chicken breast, bacon, anchovies, parmesan cheese with a classic dressing & croutons

**PASTA & RISOTTO**

(Small/Starter £7.50)

We stock egg and gluten-free pasta

- Spaghetti alla Carbonara** £9.95  
Traditional spaghetti with bacon & a cream sauce
- Spaghetti alla Bolognese** £9.95  
Spaghetti with slow cooked beef in a tasty, rich, home-made tomato sauce
- Spaghetti al Polpette e Pomodoro** £10.95  
Spaghetti with home-made meatballs in a tangy tomato sauce
- Spaghetti Frutti di Mare** £11.95  
Spaghetti served with fresh mussels, clams, prawns, bound in a chilli, basil & tomato sauce
- Lasagna** £10.95  
Layers of pasta and bolognese sauce, baked with mozzarella & parmesan cheese
- V Tagliatelle ai Funghi** £10.95  
Green & white ribbon pasta, mixed mushrooms, garlic, cream & parmesan cheese
- Tagliatelle di Bertone** £10.95  
Green & white ribbon pasta, chicken, bacon, cherry tomatoes, mixed beans, garlic, basil & a sweet tomato sauce
- Tagliatelle ai Gamberoni** £11.95  
Green & white ribbon pasta, tiger prawns, garlic, chilli & a sweet cherry tomato sauce
- V Cannelloni Ricotta e Spinaci** £10.95  
A fresh pancake filled with ricotta cheese, spinach & black pepper, baked with a creamy tomato sauce & topped with mozzarella cheese
- Cannelloni di Pollo** £10.95  
A fresh pancake filled with minced chicken and spinach, baked with a creamy tomato sauce and topped with mozzarella cheese
- V Penne Marcotte** £10.95  
Penne pasta with pan fried courgettes, aubergines, peppers, olives, red onions & garlic in a sweet tomato sauce
- Penne Salmone** £11.95  
Penne pasta with pieces of smoked salmon and peas in a creamy sauce
- Penne Pollo e Dolcelatte** £11.95  
Penne pasta with thin sliced chicken & dolcelatte cheese in a creamy sauce with cherry tomatoes
- Penne Teresa** £12.95  
Penne pasta with pieces of tender pan-fried beef served with a creamy green peppercorn sauce
- V Risotto Mediterraneo** £10.95  
Italian rice with courgettes, aubergines, peppers, red onions, mushrooms, peas, garlic & basil
- Risotto Arrabiata** £11.95  
Risotto rice, chicken, chorizo, salami, red onion, peppers and a cherry tomato sauce
- Risotto al Pollo** £11.95  
Italian rice with chicken, prosciutto, courgettes, lemon, peas & thyme
- Risotto ai Gamberoni** £11.95  
Italian rice with prawns, garden peas, mint & a creamy sauce
- Risotto di Pesce** £11.95  
Italian rice with prawns, salmon, mussels, peas & saffron
- Spaghetti Napoli** £5.50/£8.50  
Spaghetti served with fresh cherry tomatoes and a garlic & basil sauce