

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**

STARTERS

V Minestrone	£5.35
Fresh Italian vegetable & pasta soup, served with freshly baked 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 melba toast & 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 smothered with lashings of 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	
V Asparagi	£9.25
Asparagus pan-fried with garlic, lemon & parmesan cheese	
Calamari Fritti	£9.35
Deep fried breaded squid served with a tartare dip & mixed leaves	
Fresca Misto di Pesce	£9.25
Tuna, crayfish & prawns served with tomato, mayonnaise, dill & 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	
Gamberoni Roma	£11.50
Tiger Prawns, sautéed with garlic, basil, chillies & red onions in a sweet cherry tomato sauce. Served with steamed rice	
Antipasto Fresca	for one £9.00 for two £15.95
A platter of Italian meats & seafood	

MEAT

Alette di Pollo Alla BBQ	£13.45
Spicy chicken wings oven baked served with our homemade BBQ sauce & bread	
Pollo Principessa	£15.95
Chicken breast pan-fried with asparagus, onions, cream & white wine	
Pollo alla Fresca	£15.95
Chicken breast pan-fried with mushrooms, parmesan cheese & onions in a cream sauce	
Pollo Alessandra	£15.95
Chicken breast pan-fried with courgettes, onions, aubergines, peppers & basil in a tomato sauce	
Pollo Gio	£15.95
Chicken breast pan-fried with sweet bell peppers served with a mild creamy curry 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 Bloody Mary	£15.95
Chicken fillets, served with celery, onion, chilli, vodka, tabasco & tomato 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 £19.75 Fillet £25.95
Grilled steak cooked to your liking & served with pan-fried onions, mushrooms & tomatoes	
Bistecca al Pepe	Rump £19.75 Fillet £25.95
Grilled steak cooked to your liking & served with a creamy peppercorn sauce	
Bistecca al Dolcelatte	Rump £19.75 Fillet £25.95
Grilled steak cooked to your liking & served with a creamy blue cheese sauce	
Bistecca Diana	Rump £19.75 Fillet £25.95
Grilled steak cooked to your liking & served with a french mustard, mushroom, onion, brandy & red wine creamy sauce	
Bistecca Rossini	Rump £19.75 Fillet £25.95
Grilled steak cooked to your liking, served on a crouton base, topped with pate & drizzled with Madeira sauce	

All steak dishes are served with hand-cut chips

SIDES

V Patatine Fritte - Hand-cut chips or fries	all £4.25
V Spinaci al Limone - Lemon spinach	
V Patate Novelle alia Menta - Minted new potatoes	
V Purree di Porri - Leek mash	
V Verdure di Stagione - Seasonal vegetables	
V Piselli Con Pancetta - Peas with bacon	
V Ratatouille - Stewed mixed vegetables	
V Parmigiano e Rucola - Parmesan cheese & rocket leaves	
V Insalata Mista - Mixed leaf salad	
V Insalata di Pomodori - Tomato salad	

FISH

Spigola alla Romeo	£19.25
Sea bass fillets served with tiger prawns, red onions, potatoes & lemon zest	
Salmone ai Gamberoni	£19.25
Salmon & tiger prawns pan fried with onions, garlic, basil, cherry tomatoes & cream served with a side of basmati rice	
Gamberoni Roma	£20.25
Tiger Prawns, sautéed with garlic, basil, chillies & red onions in a sweet cherry tomato sauce, served with steamed rice	

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

BREADS & NIBBLES

all £5.25

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

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, leeks, garlic, cream & parmesan cheese	
Tagliatelle di Bertone	£10.95
Green & white ribbon pasta, chicken, bacon, cherry tomatoes, mixed beans, garlic, leeks, 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, peas & leeks 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	
V Risotto Mediterraneo	£10.95
Italian rice with courgettes, aubergines, peppers, red onions, mushrooms, leeks, peas, garlic & basil	
Risotto al Pollo	£11.95
Italian rice with chicken, prosciutto, courgettes, lemon, leeks, peas & thyme	
Risotto ai Gamberoni	£11.95
Italian rice with prawns, garden peas, leek, mint & a creamy sauce	
Risotto di Pesce	£11.95
Italian rice with prawns, salmon, mussels, leeks, peas & saffron	
Spaghetti Napoli	£5.50/£8.50
Spaghetti served with fresh cherry tomatoes and a garlic & basil sauce	