

3 Ragazzi

RISTORANTI • PIZZERIE • PASTE • RISOTTI





Antipasti

Olive Miste e Pane Fresco (v)

Marinated olives served with fresh crusty bread, olive oil and aged balsamic vinegar

£5.95

AntiPasto Di Terra

Selection of Italian cured meat, olives, pomodori secchi and Carciofi

£9.95

Terrina Di Pate

Homemade chicken liver pate served with red onion chutney, salad and toast

£6.65

Involtini Di Salmone

Scottish smoked salmon filled with prawn marie-rose served with a crisp salad

£9.95

Cozze Al Valpore

Steamed blue shell mussels served with garlic bread, a choice of white wine, onions, cream, garlic/or tomato, white wine, garlic & chilli

£7.95

Gamberoni Al Vino Bianco

King prawns cooked with garlic and white wine with a touch of chilli

£10.95

Verdurine Fritte (v)

Fried mushrooms, courgettes and aubergines in a crispy batter served with salad and garlic mayonnaise

£6.95

Gamberi e Calamari Indorati

King prawns and Squid fried in a savoury batter with Tartar Sauce

£10.95

Funghi Fritti (v)

Deep fried Mushrooms with a garlic dip

£5.95

Mozzarella Sticks

Mozzarella cheese fried served with a spicy tomato sauce

£6.95

Bruschette - Focacci

Toasted Italian bread with various toppings to enjoy and nibble whilst waiting for your Main course

Bruschetta Al Pomodoro (v)

£5.95

Fresh ripened tomatoes, marinated in extra virgin olive oil, garlic, red onions, fresh basil drizzled with balsamic glaze

Bruschetta Calabrese

£6.95

Crumbled Italian sausage, roast peppers, spicy tomato salsa topped with mozzarella

Focaccia Rosmarino (v)

£6.45

Italian flatbread with garlic, rosemary, olive oil & sea salt

Focaccia Tricolore (v)

£6.95

Italian flatbread with fresh mozzarella, sliced tomatoes oregano and olive oil

Focaccia Pomodoro (v)

£6.45

Italian flatbread topped with fresh marinated tomatoes & fresh basil

Zuppe

Minestrone Di Verdure (v)

£4.75

Classic Italian vegetable soup served with crusty bread

Zuppa De Giorno

£4.50

Chef's soup of the day served with crusty bread



Bruschette - Focacci



Pasta

- Penne Barone** £9.50
Chicken, pancetta and asparagus bound in a garlic and cream with parmesan cheese
- Tagliatelle Gamberoni** £15.95
King prawns pan-fried with garlic white-wine, fresh parsley and a hint of chilli
- Spaghetti Ai Frutti Di Mare** £15.95
Selection fish & shellfish cooked in a light tomato sauce with chilli, cherry tomatoes, fresh parsley and white wine
- Tagliatelle Alla Carbonara** £9.95
A self-indulgent cream sauce with bacon, parmesan cheese, egg yolk and black pepper
- Spaghetti Bolognese** £9.95
The most famous Italian meat sauce
- Lasagna Al Forno** £9.50
Classic oven baked pasta with tomato, bolognese, béchamel sauce topped with parmesan and mozzarella
- Tagliatelle Cesare** £10.95
Chicken, peppers, onions cooked in a tomato, fresh basil, cream and parmesan sauce
- Penne Deliziose** £9.50
Light smoked bacon, roasted peppers, cherry tomatoes, mushrooms, garlic and cream with a hint of tomato
- Penne All' Arrabiata (v)** £8.95
Simply delicious pasta with garlic, fresh basil, tomato and chilli sauce (add chicken for £2.00)
- Penne Broccoli e Salsiccia** £9.95
Florets of broccoli, Italian sausage, cherry tomatoes, garlic, white-wine and olive-oil
- Spaghetti Pomodoro** £8.95
Tomato, garlic, onion, fresh basil
- Tagliatelle Al Manzo** £16.95
Strips of Fillet beef and Porcini mushrooms laced in a tomato and white wine sauce with a touch of cream

Risotto

Pesce

Sogliola Goujons

Breaded sole strips deep fried. Served with chips

£17.95

Branzino Con Gamberetti E Rucola

Fresh fillets of sea bass cooked with prawns, onions, rocket leaves, white-wine in a light tomato sauce

£17.95

Salmone Peperoni E Salvia

Fresh Scottish salmon pan-fried with peppers, onions, sage, white-wine in a light tomato & cream sauce

£16.95

Grigliata Di Pesce

A combination of sea bream, king scallops, king prawns finished off in white-wine, lemon, fresh parsley & olive oil

£19.95

Gamberoni All' Aglio E Peperoncino

Butterflied king prawns grilled and cooked in a white-wine, fresh chilli, parsley, lemon sauce served with salad and rice

£19.95

Mare E Monti

Italian rice, fresh mussels, courgettes, king prawns, calamari, salmon, onions, white-wine, cherry tomatoes, chilli

£15.95

Positano

Italian rice, chicken, bacon, onions, white-wine cream and tomato sauce

£10.95

Mediterranea (v)

Italian rice, roast peppers, asparagus, courgettes, onions, spinach, chilli cooked in a tomato & fresh basil sauce

£10.95

Funghi Salsiccia

Italian rice, Italian sausage, mushrooms, white-wine and tomato

£11.95

Pollo E Broccoli

Sauté chicken with broccoli, onions, chilli in a cream and parmesan sauce

£11.95

Pesce



*All main courses except pasta and risotto are served with a selection of vegetables and potatoes or fries and salad unless stated otherwise.



Carne

Piatti Di Pollo - Chicken

Pollo Parma Ham E Asparagi

£15.95

Breast of chicken topped with parma-ham, sage, asparagus, fresh mozzarella & cherry tomatoes draped in a white-wine sauce

Pollo Funghi Crema

£15.95

Breast of chicken pan-fried with mushrooms, onions, rosemary, white-wine, cream and a hint of tomato

Pollo Milanese

£15.95

Breast of chicken cooked in seasoned breadcrumbs served with lemon and penne arrabiatta

Specialita Alla Griglia

Spiedini Di Pollo Piri Piri

£15.95

Two skewers of chicken fillet pieces marinated in mediterranean herb and spices, served with fries/salad and Italian flatbread

Spiedini Di Carne

£19.95

Two skewers of Italian sausage, chicken, beef, peppers, onions glazed with our hickory BBQ sauce served with fries/salad and Italian flatbread

Piatti Di Vitello

Scaloppine Sofia Loren

£17.95

Escalopes of veal topped with parma-ham, mozzarella, asparagus, cherry tomatoes, finished off in a white-wine sauce

Saltimbocca Alla Romana

£17.95

Escalopes of veal topped with parma-ham, fresh sage finished off in a white-wine & olive oil sauce

Veal Milanese

£17.95

Escalopes of Veal cooked in seasoned breadcrumbs served with lemon and penne arrabiatta

Veal Zingara

£17.95

Escalopes of Veal sauted with peppers, onions, mushroom and ham in a red wine gravy sauce

Bisteche Alla Griglia

8oz Fillet

£24.95

Succulent thick cut fillet steak perfectly seasoned

8oz Sirloin Alla Griglia

£18.95

Tender sirloin marinated & seasoned to perfection

Add Surf & Turf

£6.95

Add to any steak a skewer of king prawns or a skewer of king scallops

Peppercorn Sauce

£3.95

Crushed black pepper, brandy wine Demi glaze cream

Dianne Sauce

£3.95

Mushrooms, onions, tomato, brandy wine, mustard, cream

Gorgonzola Sauce

£3.65

Italian blue cheese with chives & cream

Whisky cream sauce

£5.95

Rich whisky, wholegrain mustard & cream

Arrabiatta Sauce

£3.65

Italian tomato, fresh basil, garlic & fiery chillies

* All steaks are served with veg & potatoes, grilled tomatoes & fried mushrooms

* All main courses except pasta and risotto are served with a selection of vegetables and potatoes or fries and salad unless stated otherwise.

Pizza

Margherita (v) £8.25

Tomato base topped with mozzarella cheese, fresh basil & oregano

Ortolano (v) £8.95

Mozzarella, tomato base, courgettes, roast peppers, aubergine & red onion

Pollo Picante £9.60

Tomato base with mozzarella topped with spicy chicken, peppers & onion

Diavola £8.95

Tomato base with mozzarella and sliced pepperoni sausage

Cabana £8.95

Mozzarella, tomato base with ham & pineapple

Norcina £9.95

Italian sausage, tomato base, mozzarella, red onion & fresh chillies

Funghetto (v) £8.95

Tomato base, mozzarella, sliced mushrooms, oregano & fresh basil

Calzone Ultima £11.95

A unique envelope stuffed with mozzarella, tomato, ham, Italian sausage, Cajun chicken & pepperoni

Parma Rucola £11.00

Tomato base, mozzarella fresh rocket, sliced parma ham, shaving of parmesan & olive oil

Avellino £9.25

Tomato base, mozzarella, asparagus, salami and black olives

Gira Sole £9.60

Tomato base, mozzarella, chicken, sweetcorn and mixed peppers

Frutti Di Mare £12.95

Tomato base, mixed seafood, chilli & olive oil.
(With or without mozzarella cheese)

Napoletana £8.25

Tomato base, anchovies, black olives, capers, fresh torn basil, oregano & olive oil

Sides

Patatine Fritte £3.65

French Fries

Brocoletti Salatati Con Aglio £3.95

Sauté broccoli with garlic, chilli & olive oil

Funghi Trifolati £3.65

Sauté mushrooms with garlic butter, rosemary, salt & pepper with parsley

Insalata Misti £3.95

Mixed salad

Pane All' Aglio £3.65

Garlic bread

Puree Di Patate £3.25

Mashed potato

Pane All' Aglio con mozzarella £3.95

Garlic bread with cheese

Kids Meals

Soup of the Day

Cheese & Tomato Pizza

Macaroni Cheese

Pasta Bolognese

Hot dog with chips & tomato ketchup

£5.95





White

Chardonnay £20.95

Trentino - Fresh and youthful, with a dry flavour, full of delicious fruit on the nose and the palate.

Orvieto Classico Abboccato Mandorlo D.O.C £21.95

Umbria - Lightly sweet, white wine, soft, fresh and balanced with a pleasantly fragrant aroma.

Vermentino D.O.C. £21.95

Toscana - Straw yellow in colour, with light yet compact fluidity. The bouquet is light, delicate and lingering of citrus fruits. The flavour soft and warm with a dry, slightly fruity after taste and, overall, it is good, well balanced and has a delicate structure.

Pinot Grigio £21.95

Trentino - In the distinctive Trentino style, delightfully dry and full of flavour with a delicate fragrance and smooth texture.

Berlucchi Bianci Imperiale £26.95

Lombardia - The body and structure of Chardonnay blended with elegant and intense bouquet of Chardonnay, Pinot Noir, Pinot Bianco and Pinot Grigio.

Gavi di Gavi D.O.C.G. £27.95

Piemonte - Exquisite smart dry white. Fresh, crisp and fruity on the nose and palate.

Rose

Pinot Grigio Rose £21.95

Clear, brilliant pink in colour with a vinous and persistent aroma. Dry, refreshing, light-bodied and elegant.

House White 75cl Bottle £15.95

By the glass 250ml £ 5.45

By the glass 175ml £ 4.25

By the glass Rose 250ml £ 5.45

Red



Montepulciano d'Abruzzo D.O.C.

£22.95

Abruzzo - A well structured, full bodied wine. Bright ruby red with hints of violet, tending towards orange with ageing. Full bodied, and intense bouquet, reminiscent of cherry (morello). The taste is dry, full, fruity; soft and slightly tannic.

Nero d'Avola

£21.95

Sicily - An intense, full bodied wine with lovely plum, red fruit, vanilla and spice flavours, supple oak tannins and a fine ability to age.

Merlot D.O.C.

£20.95

Veneto - Smooth, delightful easy to drink with a dry fruity flavour with a touch of herbs.

Cabernet Sauvignon D.O.C.

£21.95

Trentino - Deep ruby red, with wonderful aromas and flavours of ripe red fruits, and a delicious earthiness.

Barbera d'Asti D.O.C.

£23.95

Piedmont - Single vineyard. Ruby red in colour, deliciously dry and full flavoured. Well rounded with good tannins and lasting finish.

Pinot Nero D.O.C.

£22.50

Lombardia - Ruby colour, full bodied with a rounded flavour on the nose. It is very elegant. Intense and clean cut typical to the grape. Nicely tannic with a medium finish.

Chianti Classico D.O.C.G.

£24.95

Tuscany - Very pleasant, bright ruby red wine, with aromas of mature fruits and a medium, well balanced flavour.

Amarone D.O.C.

£44.95

Veneto - Strong garnet colour, intense bouquet, full-bodied, warm and velvet smooth flavour, dry and austere. A companion for roast and grilled meats and as an after-dinner drink.

Barolo D.O.C.G.

£46.95

Piedmont - In the modern lighter style. Modern flavoured brick red wine. Showing a little tannin and good level of acidity.

House Red 75cl Bottle £15.95

By the glass 250ml £ 5.45

By the glass 175ml £ 4.25



Sparkling

Asti Spumante, D.O.C.G

£20.95

Piedmont - Fermented slowly to achieve the perfect balance between alcohol and sugar, giving a light, fully sparkling wine with a refreshing sweetness.

Prosecco di Valdobbiadene D.O.C

£27.95

The Veneto - From the Valdobbiadene hills, a mouth wateringly fresh fragrant wine, with a light, persistent sparkle produced by re-fermentation in tank. Dry and well balanced, delicious as an aperitif or with light dishes based on fish.

Champagnes

House Champagne

£29.95

Moet et Chandon 1/2 Bottle

£23.95

Moet et Chandon

£44.95

SPIRITS

Gin, Vodka, Whisky	£3.20
Glenmorangie, Macallan	£3.95
Ruby Port	£2.85
Brandy 3 Star	£3.55
Remy Martin V.S.O.P	£5.10
Armagnac V.S	£4.95
Malibu, Midori, Peach Schnaps	£3.20
Lagavulin	£4.95
Vintage Port	£4.25
Vecchia Romagna	£3.95
Remy Martin X.O	£9.95
Calvados	£3.95
Barcardi, Morgan Spiced, Pernod, Canadian Club, Southern Comfort	£3.25
Irish Whiskey, Johnnie Walker, Dark Rum, Tequila	£3.85

DRAUGHT BEERS

Poretti (0.38lt)	£4.50
Poretti (Pint)	£5.35

BOTTLED BEERS

Budweiser, Miller, Moretti	£3.35
Peroni (Nastro Azzurro)	£3.50
Cider	£3.95
Becks Blue (Alcohol free)	£3.95
Kopparberg (Alcohol free)	£4.75

APERITIFS

Martini - Rosso, Dry, Bianco	£3.25
Campari	£2.95

SHERRY

Tio Pepe, Ammontillado,	£3.15
Bristol Cream, Croft Original	£3.15

LIQUEURS

Tia Maria, Crème de Menth	£3.10
Grappa, Grand Marnier, Sambuca	£3.10
Sambuca Passione Nere	£3.10
Ammaretto, Baileys, Benedictine, Cointreau, Drambuie, Glayva	£3.25
Frangelico, Galliano Strega, Fernet, Ammaro Averna.	£3.25

MINERAL WATER (SPARKLING OR STILL)

Bottle 75cl	£3.95
Small Bottle 50cl	£2.95

MINERAL WATER

Large Bottle 75cl	£3.95
Small Bottle 50cl	£2.95

SOFT DRINKS

Soft Drink	£2.20
Large Soft Drink	£3.00
Mixer bottle	£1.95

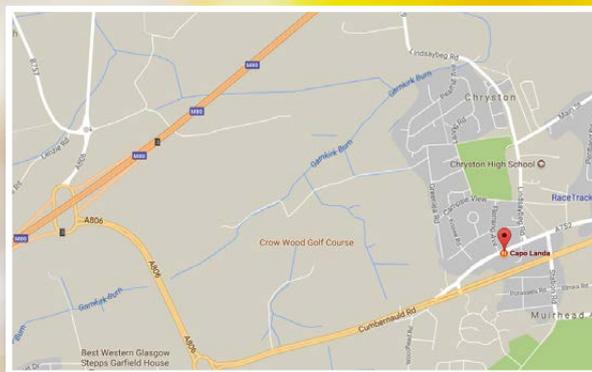
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Drinks



3 Ragazzi



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There is a 10% Service Charge on tables of 6 and over