Adriano's
ITALIAN RESTAURANT

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GARLIC PIZZA 12'

Garlic Pizza	8.50
Garlic Pizza Tomato	9.50
Garlic Pizza Cheese	9.95
Garlic Pizza Cheese & Tomato	10.50
Garlic Pizza Cheese, Red Onion & Pesto	10.50

STARTERS

MIXED OLIVES (V) 8.95
Served with homemade bread & balsamic dip.

MINESTRONE DELLA CASA (V) 9.50
Homemade soup made from seven fresh vegetables and small shaped pasta, Borlotti beans, tomatoes served with homemade bread.

COZZE MARINARA 12.50
Mussels sautéed in white wine, served with a tomato, garlic and herb sauce and oregano croutons.

CALAMARI FRITTI 11.50
Golden fried squid coated in light pane carasau crumb, served with fresh salad and garlic mayonnaise.

FUNGHI DELLA CASSA 9.95
Mushrooms sautéed in a creamy mascarpone and gorgonzola cheese sauce, served with crusty bread.

GAMBERONI ALL'AGLIO OLIO E PEPERONCINO 13.50
Butterfield king prawns sautéed with garlic, white wine, touch of chilli and served with homemade bread.

POLPETTE POMODORO E MOZZARELLA 11.50
Meatballs cooked in a tomato, garlic, onion and herb sauce, served with garlic bread and topped with mozzarella.

BRUSCHETTA POMODORO (V) 9.95
Slices of home-baked bread topped with fresh chopped tomatoes, onion, garlic, fresh basil, olive oil and a touch of balsamic glaze.

INSALATA CAPRESE (V) 9.95
Slices of tomato and mozzarella with vinaigrette dressing, sprinkled with fresh basil and a balsamic glaze.

BRUSCHETTA DI VERDURE (V) 9.95
Slices of home-baked bread topped with grilled aubergine, grilled courgette and sun-dried tomatoes.

RISSOTO

RISOTTO AL LIMONE (V) 16.50
Saffron risotto with butter, lemon and thyme topped with grilled goats cheese.

RISOTTO DI VERDURE (V) 16.50
Saffron risotto with broccoli, grilled courgette, grilled aubergine and sun-dried tomato in tomato sauce.

RISOTTO POLLO E FUNGHI 16.95
Chicken, mushrooms and leeks in saffron risotto with a touch of cream.

RISOTTO AI FRUTTI DI MARE 21.95
Prawns, mussels, calamari and clams in saffron risotto, sautéed with cherry tomatoes, garlic, parsley and touch of chilli.

SIDE ORDERS

BREAD & BUTTER	4.95
HOMEMADE CHIPS	5.95
MEDITERRANEAN VEGETABLES	6.50
SIDE SALAD	5.95

CHILDREN MENU 9.50
Any pizza, pasta or risotto (excluding seafood) available.

PASTA

PENNE AL FORNO 16.95
Penne sautéed in a Bolognese, cheese and cream sauce, then baked with mozzarella cheese.

PENNE DIAVOLA (V) 16.95
Penne sautéed and baked in tomato, garlic, onion, herb, chilli and cheese sauce with touch of cream.

PENNE ARRABBIATA (V) 15.50
Penne sautéed with chilli, garlic, tomato sauce and topped with fresh basil.

PENNE AMATRICIANA 16.95
Penne sautéed with bacon, garlic, tomato sauce and topped with fresh basil.

LASAGNE AL RAGU 16.95
Layers of pasta with Bolognese and cheese sauce baked with mozzarella.

LINGUINE ALLA BOLOGNESE 16.95
Linguine pasta with classic Bolognese sauce.

LINGUINE ALLA CARBONARA 16.95
Linguine tossed with smoked bacon, in a Gran Moravia cheese, egg yolk and fresh cream sauce.

LINGUINE CON SALSICCIA 16.95
Linguine pasta with Sicilian style spicy sausages, chorizo and nduja, sauteed with tomato, onion, garlic and herb sauce.

LINGUINE PRIMAVERA (V) 16.95
Linguine pasta served with broccoli, mushrooms and leeks in a fresh cream sauce.

CANNELLONI DI CARNE 16.95
Spinach blended with savoury minced meat and rolled into a pancake, topped with tomato, garlic and herb sauce, baked with mozzarella.

CANNELLONI SPINACH & RICOTTA (V) 16.95
Spinach and ricotta cheese rolled into pancake, topped with tomato, garlic and herb sauce baked with mozzarella.

PENNE POLLO E FUNGHI 16.95
Penne with chicken and mushrooms, sautéed in cream, garlic, parmesan and cheese sauce.

PENNE CON POLPETTE 18.95
Penne sauteed with meatballs cooked in a herb, onion and tomato sauce topped with fresh basil.

LINGUINE ALLA COZZE 19.95
Linguine pasta served with a white wine, anchovy, garlic, parmesan and parsley butter sauce with steamed mussels.

LINGUINE PUTTANESCA 16.95
Linguine with sun dried tomatoes, capers, black olives and anchovies simmered in a rich tomato sauce, finished with fresh basil.

LINGUINE AI GAMBERONI 23.95
Linguine pasta sauteed with butterflied king prawns, sauteed with olive oil, garlic, white wine and a touch of chilli.

TAGLIATELLE AL SALMONE 19.95
Tagliatelle and smoked salmon sauteed in a creamy tomato, garlic and basil sauce.

TAGLIATELLE DI MANZO 21.95
Tagliatelle with strips of beef, mushrooms, onions, mixed peppers, and red wine in a rich tomato sauce.

TAGLIATELLE AI FRUTTI DI MARE 21.95
Tagliatelle with prawns, mussels, calamari, clams, and sautéed with cherry tomatoes, parsley and garlic, touch of chilli and finished with tomato and onion sauce.

TAGLIATELLE POLLO E PESTO 16.95
Tagliatelle sauteed with chicken in a sauce madeof crushed garlic, basil and pine nuts, blended with olive oil, parmesan cheese and pecorino cheese.

GNOCCHI AL FORNO (V) 16.50
Gnocchi sauteed with tomato, garlic, cream and herb sauce, baked with mozzarella.

GNOCCHI ADRIANO'S 16.95
Gnocchi sauteed with gorgonzola cheese, mushrooms, cream, Gran Moravia and crushed walnuts.

TORTELLONI ADRIANO'S 17.95
Parcels of fresh pasta stuffed with ricotta cheese and spinach, sauteed with cherry tomatoes, goat cheese, spinach and roasted walnuts.

PIZZA 12'

PIZZA MARGHERITA (V) 14.95
Tomato sauce, mozzarella cheese.

PIZZA AL FUNGHI (V) 15.95
Tomato sauce, mozzarella cheese, mushrooms.

PIZZA INNOCENTE 16.50
Tomato sauce, mozzarella cheese, ham, mushrooms.

PIZZA PEPPERONI 16.50
Tomato sauce, mozzarella cheese, pepperoni sausages.

PIZZA TROPICALE 16.50
Tomato sauce, mozzarella cheese, ham, pineapple.

PIZZA BOLOGNESE 16.95
Tomato sauce, mozzarella cheese, Bolognese sauce.

PIZZA PROSCIUTTO 16.50
Tomato sauce, mozzarella cheese, ham.

PIZZA POLLO 16.50
Tomato sauce, mozzarella cheese, chicken.

PIZZA VERDURE (V) 15.50
Tomato sauce, mozzarella cheese, courgette, peppers, aubergine, rocket.

PIZZA CARNE SUPREMA 16.95
Tomato sauce, mozzarella cheese, chicken, ham, pepperoni sausage.

PIZZA CON SALSICCIA 16.95
Tomato sauce, mozzarella cheese, Sicilian style sausage, chorizo, nduja (Italian spicy spreadable pork sausage), pepperoni sausages.

PIZZA NAPOLI 16.95
Tomato sauce, mozzarella cheese, anchovies, capers, olives, pepperoni sausages.

PIZZA PESCATORE 17.95
Tomato sauce, mozzarella cheese, prawns, mussels, anchovies.

PIZZA CALZONE 17.95
Any pizza from the menu can be prepared as a calzone (excluding seafood)

PIZZA ADRIANO'S 16.95
Tomato sauce, mozzarella cheese, goat cheese, cherry tomato, red onion, rocket.

All of our pizzas (except calzone) are available gluten free on request.

MAIN COURSE

POLLO AL FONTINA 20.50
Fillet of chicken breast, pan fried with garlic, topped with ham, Fontina cheese, finished with a creamy white wine sauce.

POLLO AL FUNGHI E VINO BIANCO 20.50
Fillet of chicken breast, pan fried with garlic, mushrooms, tarragon, white wine and cream sauce.

POLLO ADRIANO'S 22.95
Grilled chicken breast served with a white wine, garlic, lemon and chilli sauce, topped with butterflied king prawns.

SALMONE ALLA GRIGLIA 21.95
Grilled fillet of salmon served with a sauce of your choice. Choose between a creamy lemon & dill sauce or garlic, white wine, chilli & butter sauce.

GAMBERONI ALL'AGLIO OLIO E PEPERONCINO 23.95
Butterflied king prawns, sauteed with olive oil, garlic, white wine and a touch of chilli.

10oz LOMBATA ALLA GRIGLIA 29.50
Sirloin steak cooked to your liking, served with roasted peppers and button mushroom.

8oz FILETTO DI MANZO ALLA GRIGLIA 35.50
Fillet steak cooked to your liking, served with roasted peppers and button mushroom.

Add a home-made sauce: Peppercorn sauce, Diane sauce, Blue cheese sauce. 4.95
All above dishes are served with potatoes and two other vegetables of the day.

DESSERT

TIRAMISU DELLA CASA 9.95
Layers of Savoiardi biscuits soaked with espresso coffee, coffee liqueur, marsala and rum, layered with mascarpone and cream, & sprinkled with cocoa.

CHEESECAKE DELLA CASA 9.95
Biscuits, mascarpone, whipped cream topped with seasonal fruit.

TORTA SELVA NERA 8.95
Hot chocolate fudge cake with chocolate sauce & cream, or ice cream.

GELATI | SORBET 7.95
3 Scoops – Please ask your server for options.

AFFOGATO 8.95
Vanilla ice cream served with a shot of espresso & amaretto shot.

PANNA COTTA 9.50
Panna Cotta topped with seasonal berries and cullies.

FORMAGGIO 11.95
Selection of Italian cheeses, served with biscuits, grapes and chutney.

Please inform your server of any allergies or dietary restrictions. While we take precautions, some ingredients may come into contact with common allergens. All dishes marked with (V) we can do them as vegetarian on request. All dishes marked with (HH) are available during Happy Hour.

WINE MENU

HOUSE WINE
Bottle 25.95 Glass 125ml 5.25 Glass 250ml 9.25

Huge selection: Pinot Grigio, Sauvignon Blanc, Chardonnay, Merlot, Montepulciano D'Abruzzo, Pinot Grigio Blush, White Zinfandel rosé.

ROSÉ WINE

ROSÉ, ITALY 33.95
A vibrant rosé with refreshing notes of wild strawberry, pomegranate, and a touch of Mediterranean herbs. This elegant wine boasts a crisp minerality and balanced acidity.

WHITE WINE

BARBANERA, ITALY (HIGHLY RECOMMENDED) 36.95
A unique Italian white made from the red Sangiovese grape, vinified "in Bianco" by quickly pressing to separate juice from skins, resulting in a light, fresh straw yellow wine with aromas of cutrus, brook, quince and sour cherry, offering minerality and a slightly savoury palate.

PASSOLE BIANCO, ITALY 34.95
A vibrant and aromatic white wine with delightful notes of citrus, white peach, and tropical fruits.

PINOT GRIGIO, ITALY 32.95
A light and refreshing white wine, Pinot Grigio offers delicate aromas of green apple, pear, and citrus, with a crisp, clean finish.

PECORINO TOMBACCO, ITALY 35.95
A crisp and aromatic wine boasting fresh notes of green apple, pear, and citrus, with subtle hints of white flowers and herbs.

GRILLO, ITALY 32.95
A vibrant Sicilian white wine straw yellow in colour, it is fresh and fragrant with aromas of citrus fruits, crisp and refreshing with a long, dry finish.

FALANGHINA, ITALY 29.95
A crisp and refreshing white wine from southern Italy, Falanghina offers bright notes of citrus, green apple, and a touch of floral aromas.

GAVI DI GAVI, ITALY 40.95
Renowned for its crispness and elegance, this wine features bright notes of green apple, pear, and citrus, complemented by subtle floral and mineral undertones.

SAUVIGNON BLANC, CHILE 30.95
A refreshing and lively Sauvignon Blanc featuring bright citrus notes of lemon and lime, balanced with green apple and hints of fresh herbs.

BACCHUS, ENGLAND 45.95
Vibrant and aromatic, this wine showcases notes of elderflower, green apple, and fresh herbs, complemented by crisp acidity and a refreshing finish.

CHARDONNAY, CHILE, ARGENTINA 36.95
Showcasing rich flavours of ripe tropical fruits intertwined with notes of vanilla and subtle oak. Balanced acidity and creamy texture create a delightful drinking experience.

SAUVIGNON BLANC, NEW ZEALAND 36.95
A vibrant and zesty wine bursting with tropical fruit flavours, including passionfruit, lime, and grapefruit, balanced by crisp acidity and a refreshing finish.

RED WINE

CIPRESSI, ITALY (HIGHLY RECOMMENDED) 36.95
A smooth, full-bodied red with rich cherry and dark berry flavours, subtle spice, hint of vanilla and a soft, velvety finish.

CHIANTI RISERVA, ITALY 38.95
An elegant red wine displaying a bouquet of ripe red cherries, dried herbs, and violets, with balanced acidity and smooth tannins.

PRIMITIVO, ITALY 32.95
A bold and full-bodied red wine from Puglia, Italy, Primitivo is rich with flavors of ripe dark fruits, including blackberry and plum, with hints of spice, chocolate, and pepper.

NERO D'AVOLA, ITALY 29.95
A signature red from Sicily, Nero d'Avola offers deep, dark colour and robust flavors of ripe cherries, blackberries, and plums, with notes of spice, leather, and a hint of earthiness.

RIOJA CRIANZA, SPAIN 30.95
This classic Spanish red wine showcases rich aromas of red cherries, plums, and vanilla, complemented by subtle notes of spice and earthy undertones from oak aging.

APPASSIMENTO, ITALY 34.95
Made using the traditional appassimento method, this wine offers intense aromas and flavors of dried fruits, figs, and spices, with a velvety texture and smooth tannins.

AMARONE DELLA VALPOLICELLA, ITALY 69.95
Crafted using the appassimento method, Amarone is rich with deep aromas of dark cherry, dried figs, and plums, with notes of chocolate, spice, and a hint of tobacco

AGLIANICO, ITALY 34.95
A rich and full-bodied red wine from southern Italy, offering bold flavours of dark berries, ripe cherries, and hints of spices.

MALBEC, ARGENTINA 39.95
This full-bodied wine is known for its bold flavours of blackberry, plum, and black cherry, complemented by hints of cocoa, tobacco, and spice.

CABERNET SAUVIGNON, CHILE 31.95
A bold red wine with deep flavours of blackcurrant, blackberry, and plum, intertwined with notes of cedar, spice, and dark chocolate.

SHIRAZ, LANGUEDOC, FRANCE 34.95
This vibrant Shiraz offers rich flavours of ripe blackberries, plums, and cherries, enhanced by hints of pepper, herbs, and subtle oak. Smooth tannins and bright acidity create a well-rounded wine.

BAROLO, ITALY 69.95
A prestigious full-bodied wine, Barolo offers complex aromas of rose petals, tar, cherry, and truffles, accompanied by earthy and herbal notes.

SPARKLING WINE

BABY PROSECCO / ROSÉ 200ML 8.95
A refreshing and easy-drinking sparkling wine with fruity notes and light bubbles.

PROSECCO 29.95
Light and refreshing with fine bubbles and fruity notes of apple and pear.

FERRARI BRUT, ITALY 47.95
A prestigious sparkling wine showcasing vibrant aromas of green apple, pear, and citrus, with delicate notes of toasted bread and almonds.

BALFOUR RESERVE BRUT, ENGLAND 49.95
An exceptional English sparkling wine with vibrant notes of green apple, lemon zest, and white peach, with subtle hints of brioche and almond.

CHAMPAGNE, FRANCE 79.95
A symbol of luxury, Champagne offers fine bubbles, vibrant aromas of green apple, pear, and citrus, complemented by notes of brioche and toasted nuts.

SOFT DRINKS

COCA-COLA | DIET COKE | SPRITE 3.95
Iconic Bottle 330ml

J2O | APPLETISER 275ml 4.25

MINERAL WATER 500ml 4.25

MIXERS 200ml 2.75
Coca-Cola | Diet Coke | Lemonade | Tonic | Ginger Beer

JUICES Orange | Apple | Pineapple | Cranberry
Pint £4.50 | 1/2 Pint 2.75

BEERS | ALES | CIDER

MORETTI DRAUGHT
Pint £6.95 | 1/2 Pint 3.75

PERONI 330ml Bottle 5.50

MENABREA BIONDA/AMBER 330ml Bottle 5.50

CORONA 330ml Bottle 5.50

ALCOHOL-FREE LAGER 330ml Bottle 4.95

ALES 500ml Bottle 6.50

CIDER 500ml Bottle 6.50

COCKTAILS

All Cocktails 10.95

ADRIANO'S AMALFI SPRITZ
Limoncello, prosecco, tonic water, fresh lemon.

APEROL SPRITZ
Aperol, prosecco, soda water, fresh orange.

BELLINI (PEACH OR STRAWBERRY)
Peach purée or strawberry puree, prosecco.

GIN SPRITZ
Gin, elderflower syrup, prosecco, soda water, fresh mint, lime.

EMERALD GARDEN
Midori, gin, fresh lime juice, elderflower liqueur and soda.

ESPRESSO MARTINI
Vodka, coffee liqueur, freshly brewed espresso.

SUNSET IN RIO
Passoa, vodka, fresh orange juice and grenadine.

PORN STAR MARTINI
Vanilla vodka, passoa, pashion fruit puree, shot of prosecco.

MOJITO
White rum, fresh mint, lime juice, sugar, soda water.

RUM PUNCH
Light rum, dark rum, orange juice, pineapple juice, grenadine, lime.

COSMOPOLITAN
Vodka, triple sec, cranberry juice, fresh lime.

VELVET MARTINI
Vodka, Amaretto Velvet, coffee liqueur, freshly brewed espresso

ADRIANO`S FROZEN DAIQUIRI
White Rum, lime juice, and the syrup of your choice: Peach, Passion Fruit, Strawberry or Raspberry

MOCKTAILS

All Mocktails 6.95

PEACH FIZZ
Peach puree, lime juice and lemonade

CRANBERRY APPLE COOLER
Cranberry juice, apple juice, lemon juice, soda water

VIRGIN MOJITO
RASPBERRY OR STRAWBERRY
Soda water, sugar, lime juice, mint, raspberry or strawberry puree

STRAWBERRY RICKEY
Strawberries, lime juice, simple syrup, soda water.

TROPICAL PUNCH
Pineapple juice, orange juice, lime juice, grenadine.

VIRGIN ADRIANO`S DAIQUIRI
Lime juice, and the syrup of your choice: Peach, Passion Fruit, Strawberry or Raspberry

SPIRITS

	25ML SHOT	DOUBLE UP
STANDARD SPIRITS	3.95	+2.95
PREMIUM SPIRITS	4.95	+3.95
LUXURY SPIRITS	6.50	+4.95
ITALIAN SPIRITS	4.50	+3.95

We offer a wide selection of premium spirits.
Please ask your server for details and recommendations.

HOT DRINKS

AMERICANO	3.50
ESPRESSO	3.20
MACCHIATO	3.30
LATTE	3.95
FLAT WHITE	3.95
CAPPUCCINO	3.95
MOCHA	4.25
ESPRESSO DOPPIO	3.95
HOT CHOCOLATE WITH CREAM	3.95
CORRETTO WITH A CHOICE OF LIQUEUR	5.95
LIQUEUR COFFEE	7.95
HERBAL TEA	3.50
TEA	3.00

Add a syrup: Vanilla, Caramel, Hazelnuts 1.00

All coffee selections are available decaffeinated upon request.