



The Fighting Cocks Inn



C L I V I G E R

ANTIPASTI

BRUSCHETTA (V)	£4.95
With tomato, basil and garlic	
BRUSCHETTA (V)	£4.95
With roast red peppers and garlic	
BREAD, OLIVES and BALSAMIC OIL	£4.95
FOCACCIA	£4.95
Pizza bread with Sicilian olive oil and rosemary	
PIZZA (V)	£4.95
With garlic	
PIZZA (V)	£5.50
With garlic and tomato	
PIZZA (V)	£6.50
With mozzarella cheese and garlic	

TO SHARE

ANTIPASTI	£15.95	(£9.50 for 1)
A classic mix of luxury Italian dry cured meats, marinated vegetables, Italian cheese, and focaccia bread		
COSTINE DI MAIALE	£14.50	(£8.50 for 1)
Barbeque spare ribs made to our very own delicious recipe		

PRIMI

PATE	£7.50
Chicken and duck liver parfait with toasted brioche and red onion marmalade	
INVOLTINI ORIENTALE	£8.50
Confit duck leg spring rolls, with an Asian salad, hoisin sauce and wasabi mayo	
CARPACCIO DI BUE	£10.50
Pepper and herb cured fillet of beef with rocket, parmesan and lemon oil	
GAMBERONI PICCANTI	£9.95
King prawns, extra virgin Tuscan olive oil, garlic and fresh chilli, served with rustic bread	
CAPELANTE EOLIE	£10.50
Pan fried seared scallops, cauliflower risotto, tempura spiced cauliflower	
TORTINO DI CAPRINO (V)	£7.50
Crispy goats cheese and tapenade parcel with candied beetroot and spicy tomato salsa	
FRITTO DI CALAMARI	£8.95
Fresh golden fried calamari served with lemon and garlic aioli	
INSALATA CAPRICCIOSA (V)	£7.95
Classic tomato and buffalo mozzarella salad with fresh basil infusion	
FUNGHI ALL'AGLIO (V)	£7.50
Button mushrooms in a creamy garlic sauce served with rustic bread	
MINISTRONE (V)	£5.50
Classic minestrone soup with a basil infusion served with Italian bread	

PASTA AND AMORE

	Starter	Main
	£7.95	£10.95
LASAGNA AL FORNO	Layers of pasta with beef ragu' and cheese sauce	
CANNELLONI	£7.95	£10.95
Ground beef, mozzarella cheese and spinach, topped with tomato and béchamel sauce		
SPAGHETTI ALLA GENOVESE (V)	£7.50	£9.95
Basil pesto, toasted pine nuts, garlic, roasted cherry tomatoes and parmesan		
SPAGHETTI BOLOGNESE	£7.00	£9.50
With classic beef ragu' and parmesan		
TAGLIATELLE ROSELLA	£9.00	£13.95
With fresh salmon and smoked salmon, cream, cherry tomatoes, asparagus and a hint of chilli		
TAGLIATELLE ALLA CARBONARA	£7.95	£10.95
With smoked pancetta, egg yolk, cream and parmesan cheese		
LINGUINE AL GRANCHIO	£9.00	£13.95
With crab meat, prawns, chilli, cherry tomatoes, garlic and coriander		
LINGUINE ALLA TRAPANESE	£9.00	£13.95
With prawns, sea bass, courgettes, oregano and light tomato creamy sauce		
RISOTTO DEL PESCATORE	£9.00	£13.95
Authentic risotto, saffron, prawns, calamari, scallops, cherry tomato and a hint of chilli		
RISOTTO ALLA GIARDINIERA (V)	£8.95	£12.50
Arborio rice, wild mushrooms, garden peas, cherry tomato and parmesan		
PENNE ALLA PUTTANESCA	£7.95	£10.50
With spicy tomato sauce, garlic, calabrese sausage, black olives and parmesan		
SPAGHETTI DELLA MAMMA	£9.00	£12.95
Our very own Italian meatballs, with tomato sauce, hint of chilli and parmesan		

STONE BAKED PIZZA

PIZZA REGINA MARGHERITA (V)	£9.50
Mozzarella, San Marzano pomodoro with fresh basil infusion	
PIZZA PAPERINO	£11.50
Mozzarella, shredded roast duck, pancetta, hoisin plum sauce, cucumber, spring onions and chilli olive oil	
PIZZA AMERICANA (Spicy)	£11.00
Double Italian pepperoni sausage, San Marzano pomodoro, red onions, mozzarella, sun-dried tomato, fresh chilli	
PIZZA DON NINO'S	£11.50
Mozzarella, chopped plum tomatoes, rocket, pomodoro, Parma ham, parmesan shavings and rosemary olive oil	
PIZZA DEL PESCATORE	£12.50
Prawns, clams, calamari, mussels, tuna, anchovies, cherry tomatoes, spring onions, San Marzano pomodoro, oregano, garlic olive oil, mozzarella	
PIZZA SICILIANA (V)	£11.00
Sun-blush tomatoes, olives, courgettes, aubergines, mozzarella and tomato with a hint of chilli	
PIZZA DON CARMELO	£11.50
Spicy beef, sun-blush tomatoes, Calabrese sausage, jalapeno peppers, oregano, mozzarella and pomodoro	
CALZONE	£12.00
Half moon pizza filled, with salami, pepperoni sausage, ham mozzarella, oregano and pomodoro on the side	
EXTRA PIZZA TOPPINGS	£1.00/each
Chicken, spicy beef, salami, pancetta, mushrooms, sweet corn, onions, chilli, prawns	
PARMA HAM	£2.50

FROM THE CHARCOAL GRILL

Our steaks are dry aged for 30 days, and served with roast tomato, garlic Portobello mushroom and chips

FILLET STEAK (8oz)	£24.95
SIRLOIN STEAK (10oz)	£20.95
SAUCES: GREEN PEPPERCORN, RED WINE OR DIANE	£2.50
FILETTO ALLA NINO (8oz)	£27.50
Prime fillet of beef, dolce latte cheese, Parma ham, red wine sauce	

SECONDI PIATTI

AGNELLO ARROSTO	£19.95
Slow roasted lamb shank, mashed potato and minted red wine sauce	
POLLO TRICOLORE	£16.50
Chicken breast strips, mild curry sauce, sweet peppers and onions, served with rice	
POLLO ALLA VERONESE	£16.50
Pan fried chicken breast in a mushroom, cream and white wine sauce, topped with asparagus	
POLLO SORPRESA	£17.95
Free-range chicken breast stuffed with mozzarella, ham and garlic butter, wrapped in Parma ham, served on a bed of spinach with white wine, cream and smoked bacon sauce	
POLLO ALLA PAESANA	£16.50
Free range chicken breast, cooked with mushrooms, onions, oregano, tomato and white wine sauce	
FEGATO ALLA VENEZIANA	£18.50
Pan-fried calves liver with onion, pancetta and red wine sauce, served with mashed potato	
VITELLO ALLA PALERMITANA	£18.95
Breaded veal escalope with spaghetti Napoli or mixed salad	
SALTIMBOCCA ALLA ROMANA	£19.95
Veal escalope, topped with sage and Parma ham, sautéed with Marsala wine sauce	
PORCHETTA ALL'ABRUZZESE	£18.50
Roast suckling pig Abruzzo style, with aromatic herbs and caramelized apple	
FILETTI DI SPIGOLA	£19.50
Grilled fillets of sea bass with a mussel and light fennel cream sauce, served with mashed potato and sautéed spinach	
TRANCIO DI SALMONE	£19.50
Roast fillet of salmon in a prawn and champagne sauce served with mashed potato	

SIDE DISHES

MASHED POTATO	£3.50
HAND CUT CHIPS	£3.50
COURGETTE FRIES	£3.50
STEAMED SEASONAL VEGETABLES AND VIRGIN OLIVE OIL	£3.50
MIXED SALAD	£3.50
ROCKET AND PARMESAN SALAD	£3.50
RED ONION AND TOMATO SALAD	£3.50
SPINACH SAUTÉED WITH GARLIC, OLIVE OIL AND A HINT OF CHILLI	£3.50

BIANCHI WHITE

125ml 175ml Bottle

1. PINOT GRIGIO, VENETO £3.30 £4.50 £18.00

Fresh with a fine, delicate & slightly spicy bouquet with a hint of tropical fruit on the finish.

2. ORVIETO, UMBRIA £3.30 £4.50 £18.00

A clean, fruity sweet white wine with a hint of aromatic herbs on the finish.

3. SAUVIGNON BLANC, VENETO £3.50 £4.70 £19.00

Straw yellow colour, fragrant, delicate with a typical aromatic scent; full bodied, mellow yet fresh.

4. CHARDONNAY, TUSCANY £4.30 £6.20 £24.00

A clean, fruity scent of golden apples through to a forward flavour with balanced acidity & a fresh finish.

5. INZOLIA, SICILY £21.00

A mouth-watering dry white with good aromatics & a spicy finish.

6. FRASCATI SUPERIORE, LAZIO £21.00

A crisp, medium bodied wine with a delicate & fruity bouquet & fresh, clean finish.

7. VERDICCHIO, TUSCANY £21.00

Dry, delicate floral aromas with tropical fruits in the background, on the palate express fruit flavours & a long finish.

8. GRILLO, SICILY £24.00

Hints of spicy vanilla & rich tropical fruit tones on the finish. Mineral & nutty tones enhance the fruit through to a lingering finish.

9. SAUVIGNON BLANC, COLLIO, FRIULI VENEZIA GIULIA £29.00

Vintage 2014: An elegantly styled Sauvignon Blanc with a hint of fresh lemons, peaches & melons on the nose with a lingering finish.

10. POMINO BIANCO, MARCHESI DE' FRESCOBALDI, TUSCANY £30.00

Vintage 2014: Fragrances of white flowers such as jasmine with scents of apple & pear, completed by delicate mineral notes. This wine is elegant, balanced & fresh, with a long & enchanting finish.

11. GRECO DI TUFO, MASTROBERARDINO DOC, CAMPANIA £32.00

Vintage 2014: Intense straw yellow in colour, this wine has prominent aromas of apricot, pear, peach, almond, apple fruit & enticing mineral notes. This wine has excellent acidity & smoothness with a pleasant hint of bitter almond in the finish.

12. GAVI DI GAVI, VILLA SPARINA, PIEMONTE £35.00

Vintage 2014: Exquisite, elegant, soft & fruity, with apple cream & honey character. Medium bodied, with bright citrusy acidity with lemon skin & straw flavours.

13. CHARDONNAY, PLANETA, SICILY £38.00

Vintage: 2015 Deep gold in colour. Crisp & creamy on the palate, this soft round white is supported by refreshing acidity. Mineral undertones complement flavours of ripe yellow peaches, acacia honey & almond paste, with bold toasted cereal aromas. This wine has long & balanced finish.

ROSATI ROSÉ

14. PINOT GRIGIO BLUSH, VENETO £3.50 £4.70 £19.00

A fresh & fruity wine with a delicate flavour & an off-dry finish.

15. PINOT NERO ROSE £4.30 £6.20 £24.00

A lively wine, brilliant pink in colour & a typical bouquet of strawberry with a pleasant trace of wild roses.

ROSSI RED

125ml 175ml Bottle

16. MERLOT, VENETO £3.50 £4.70 £19.00

A dry, but fruity, well-flavored wine showing ripe plum fruit with herbal notes. Well structured with a hint of spice.

17. BARBERA, PIEMONTE £3.50 £4.70 £19.00

Cherries & raspberries on the nose. Soft but with structure & finesse. A very approachable style of Barbera with excellent ripe fruit.

18. PRIMITIVO, PUGLIA £3.85 £5.35 £21.00

Deep ruby red with violet reflections; intense aroma, with notes of plum & cherry, spicy, with rosemary & vanilla scents.

19. MONTEPULCIANO D'ABRUZZO, ABRUZZO £3.85 £5.35 £21.00

A deep red colour with aromas of red berries & wild strawberries & a hint of wood. Soft but well structured with more berry fruit flavours, hints of vanilla & Licorice.

20. PINOT NOIR, VENETO £23.00

A light to medium bodied wine that pairs well with roasted white meats & pasta dishes.

21. NERO D'AVOLA, SICILY £25.00

Richly flavored with ripe berry fruit notes & a hint of oak in the background. A balanced wine with a lingering finish.

22. CHIANTI CLASSICO, TUSCANY £25.00

Ruby red with garnet hues. Aromas of cherry with hints of leather & coffee. Dry & velvety with intense cherry flavours & notes of Licorice.

23. MOMA RUBICONE ROSSO, EMILIA ROMAGNA £28.00

Intense aromas of soft fruits & raspberries combined with fresh herbal notes. Smooth & velvety in the mouth.

24. RIPASSO CAMPOFIORIN, MASI, VENETO £30.00

This wine has a deep bright red colour with a purple edge. The Campofiorin is rich, ample & complex with juicy fruit & soft tannins.

25. BAROLO, PIEMONTE £35.00

2011: A classic vintage with aromas of dried fruit, roses & tar. Expressive aromatics with lots of minerality & a very long finish. A wine that will age well.

26. AMARONE DELLA VALPOLICELLA CLASSICO, VENETO £49.00

2011: A deep red colour, this wine has a full bouquet showing vanilla & sweet fruits with a velvety mouth feel & rich, raisin flavours.

27. TAULETO, SANGIOVESE RUBICONE, UMBERTO CESARI, EMILIA ROMAGNA £59.00

Vintage 2009: Savory flavour of dark cherries & black stone fruit combine with notes of dried herbs, smoky oak with a hint of coffee & vanilla in the background. A rounded, full-bodied red wine with a spicy, persistent & lingering aftertaste.

28. TAURASI RADICI, MASTROBERARDINO, CAMPANIA £49.00

Vintage 2009: This ruby red wine has a full, complex spectrum of aromas, particularly of blackberries. On the palate it is full bodied & mouth filling, with persistent elegant notes of plum, bitter cherry, strawberry jam & black pepper.

29. TIGNANELLO, MARCHESE ANTINORI, TUSCANY £90.00

Vintage 2011: This wine is an intense ruby red in colour with purple highlights. The wine is ripe on the nose with notes of dark fruit & with much underlying freshness. Plum fruit dominates the aroma along with cherries. The aroma evolves with vigor & balance towards sensations of mint & licorice.

30. BARBARESCO, GAJA, PIEMONTE £200.00

Vintage 2011: The nose is almost sensual in its complexity, with aromas of forest fruits, plums, licorice, mineral & coffee scents. Long complex finish with fine, silk like tannins & good acidity, dense structure & full.

LE BOLLICINE SPARKLING

31. PROSECCO DOC, VENETO 150ml GLASS £5.50 BOTTLE £27.00

32. HOUSE CHAMPAGNE £38.50

33. CHAMPAGNE, LAURENT PERRIER, CUVÉE ROSÉ £85.00

Made from 100% Pinot Noir, this is a clean & wonderfully fresh, feminine Champagne with suppleness on the palate & a lingering finish.

34. MOËT ET CHANDON, DOM PERIGNON £175.00

Vintage 2004: A full flavoured, fine & precise Champagne with notes of toast, peach, citrus fruit & nuts. A low dosage but a round body allowed by ripe fruits & ageing.

35. CHAMPAGNE LOUIS ROEDERER, CRISTAL £195.00

Vintage 2006: A powerful & deep golden wine, white plum & orange taste, dried apricots aromas with notes of fig, toasted hazel nuts. Smoky hints. Rich but lively & precise, with a long persistence.

All prices include VAT at 20% - Please see our blackboard & promotional cards for additional & seasonal wine by the glass.

