

À LA CARTE

STARTERS

Tricolore ~ Lentils ~ Quinoa ~ Beetroot & Spinach

Greek Salad ~ Rocket & Parmesan ~ Soup

5.50 EACH

FISH

served with 2 sides

PAN-FRIED SEA BASS 14.90

pan-fried sea bass fillet

POACHED SALMON 12.90

smoked salmon served with poached free-range eggs

VEGETARIAN

served with 2 sides

STUFFED AUBERGINES 11.90

aubergines stuffed with mixed vegetables and herbs

CANNELLONI SPINACI & RICOTTA 12.50

homemade cannelloni stuffed with ricotta cheese and spinach

STUFFED PORTOBELLO MUSHROOM 12.50

portobello mushrooms stuffed with breadcrumbs and herbs

PARMIGIANA 10.90

aubergines stuffed with cheese, baked in a rich tomato sauce

LASAGNA VEGETARIANA 11.50

lasagna stuffed with mixed vegetables

MEAT

served with 2 sides

CHICKEN MILANESE 12.90

chicken escalope with breadcrumbs, parmesan and herbs

MEATBALLS 9.50

beef or chicken meatballs with fresh tomato sauce

LAMB CUTLETS 16.90

lamb chops with rosemary and garlic

PINTUS BURGER 7.90

homemade beef burger served with fries

GRILLED CHICKEN BREAST 9.00

grilled chicken breast with chimichurri sauce

VEAL ESCALOPE 19.50

veal escalope with breadcrumbs, parmesan and herbs

CHICKEN PARMIGIANA 16.00

chicken breast stuffed with cheese, baked in a rich tomato sauce

RIBEYE STEAK 22.50

grilled ribeye steak with peppercorn sauce

PASTA

RIGATONI PRIMAVERA 9.50

rigatoni with asparagus, mushrooms, mixed pepperoni, tomato, cream and herbs

LINGUINE ALLO SCOGLIO 11.90

linguine with prawns, squids, mussels, clams, cherry tomatoes, garlic and chilli

PENNE ARRABBIATA 8.50

penne with fresh tomato sauce, garlic and chilli

TAGLIATELLE BOLOGNESE 9.50

tagliatelle with bolognese ragú

BUCATINI ALLA AMATRICIANA 10.50

bucatini with guanciale, pecorino romano cheese and onions

RAVIOLI DI ZUCCA 9.90

pasta filled with pumpkin, in butter and zucchini sauce

BEEF LASAGNA 9.90

bolognese style lasagna

RISOTTO SAUSAGE & RADICCHIO 9.90

risotto carnaroli with italian sausage and radicchio

RISOTTO AI FRUTTI DI MARE 11.50

risotto carnaroli with prawns, squid, mussels and clams, with a touch of tomato sauce, garlic and chilli

RISOTTO DI ZUCCA & CAPRINO 9.50

risotto carnaroli with pumpkin and goats cheese

SHARING PLATTER

CURED MEAT (for two) 13.95

San Daniele, salami, mortadella, spianata, coppa, bresaola

CHEESE (for two) 12.00

brie, pecorino, blue cheese, goats cheese, parmesan

VEGETARIAN (for two) 10.50

carrots, cucumber, olives, courgettes, peppers, hummus

MIXED MEAT, CHEESE & VEG (for two) 12.00

CLASSIC BRUSCHETTA 5.90

toasted bread with fresh tomatoes, olives, garlic and herbs

HUMMUS 4.50

ARANCINI 4.00

SIDES 4.50 EACH

Mixed Greens ~ Roast Mushrooms ~ Veg Rice

Chips ~ Roast New Potatoes ~ Spinach

French Beans ~ Grilled Vegetables

Pintus
Italian delicatessen

Please notify team members of any food allergies or intolerance when ordering

DRINKS

WHITE

HOUSE WHITE

GLASS 4.20 | BOTTLE 12.95

TREBBIANO

100% Trebbiano light, straw-yellow with greenish nuances. Fragrant with hints of pear and apple with floral notes. Medium bodied crispy, delicate and sapid, with a long lingering taste on the palate

GLASS 4.90 | BOTTLE 15.95

PINOT GRIGIO

100% Pinot Grigio dry, fruity, balanced, hints of nuts and toasted bread – great with hors d'oeuvre, soups, fish and white meat

BOTTLE 18.90

GEOGRAFICO VERNACCIA

Fresh and fruity with characteristically bitter after taste. Made exclusively from Vernaccia di San Gimignano grapes

BOTTLE 20.50

CHARDONNAY (CABERNET)

100% Chardonnay straw yellow colour, white peach and tropical fruit. Soft in the mouth, the aftertaste leaves a delicate sensation of toasted hazelnuts

BOTTLE 22.90

MALVASIA (ROMA BIANCO)

100% Malvasia Puntinata bright pale yellow. Opening with sensation of tropical fruits, then hazelnut, orange flower, aromatic herbs and salty minerality. Smooth in the mouth, fruity and floral, tasty and very fresh with a very long persistence

BOTTLE 24.50

ROSÉ

PINOT GRIGIO BLUSH (VILLA SAN MARTINO)

Fruity and refreshing with flavours of apricot, peach and strawberries. Excellent with appetizers, soups, fish or white meat dishes

BOTTLE 14.95

BARDOLINO CHIARETTO

65% Corvina, 15% Rondinella, 20% Negrara-Rossignola. Bright pink colour, floral with a fruity backnote, smooth, fruity, dry, harmonic

BOTTLE 19.95

FIZZ

SPARKLING WINE (VILLA SANDI PROSECCO)

GLASS 5.50 | BOTTLE 19.95

CHAMPAGNE (VEUVE CLICQUOT)

BOTTLE 54.95

BEER

MORETTI

3.50

RED

HOUSE RED

GLASS 4.20 | BOTTLE 13.95

MONTEPULCIANO

100% Montepulciano intense ruby red with violet nuances. Scents of sour cherry and wild fruits; notes of pleasant and persistent finish

GLASS 4.90 | BOTTLE 17.95

CHIANTI DOCG (CAPOFOSSO)

90% Sangiovese, 10% Canaiolo This wine represents in full characteristics of Chianti. The nose is fragrant, spicy and fruity. Dry palate and long fresh finish

BOTTLE 20.95

PRIMITIVO (SOLLIONE)

100% Primitivo deep purple red with light garnet hues. Ripe fruity notes of plum and blackcurrant jam combined with spicy notes of black pepper and rosemary are evident on the nose. An enveloping warm and full bodied mouth feel with great persistence followed by spicy and almond notes to finish

BOTTLE 21.95

CONTE ROSSO (BRICCO MAGNO)

Langhe Rosso D.O.C Bricco Magno

Montepulciano, Sangiovese dry red wine, fresh and light, suitable for every occasion. 100% Nebbiolo ruby red with garnet hints. Violets, rose, vanilla and cocoa scents on the nose. Warm, robust, velvety, soft and persistent on the palate with a harmonious, enveloping finish. Ageing gives it a marked boisè note

BOTTLE 24.95

COCKTAILS

APEROL SPRITZ

6.50

Aperol, prosecco, soda water, orange slice

NEGRONI SBAGLIATO

7.90

Campari, sweet vermouth, prosecco, orange slice

FIG SOUR

7.90

Tanqueray gin, Pineau des Charentes Blanc, fig jam, egg white, bitters

ESPRESSO MARTINI

7.90

Grey Goose vodka, Kahlúa, espresso

50-50 MARTINI

7.90

Tanqueray gin, dry vermouth, olive

MOJITO

7.90

Havana rum, gomme syrup, lime juice, fresh mint, soda water

STRAWBERRY & BALSAMIC CAIPIROSKA

7.90

Grey Goose vodka, strawberry liqueur, lime juice, fresh strawberry, balsamic vinegar