

Antipasti

Basket of Italian bread & olive oil (for two) GED	£1.75	
Bowl of olives (for two) U	£1.75	
Pizza garlic bread GE V	£4.50	
Pizza garlic bread with cheese GED V	£4.95	

Bruschetta di Pomodoro GD V	£5.50	
Toasted ciabatta bread, plum tomato, red onion, garlic, olive oil & basil		

Mixed Platter GUDE (TO SHARE)	£14.00	
Napoli Salame, Spianata calabrese, Speck ham, Coppa, Bresaola, pickled vegetables, bruschetta, arancini, olives		

Zuppa del giorno B	£4.85	
Freshly prepared soup of the day		

Arancini GED V	£5.75	
Deep fried goat cheese & risotto balls with roasted garlic mayonnaise		

Polenta funghi trifolati DGU V	£6.75	
Sautéed wild mushrooms, garlic, chilli, polenta & parmesan		

Caprese di buffalo DN V	£5.95	
Buffalo mozzarella with plum tomatoes, basil pesto & lemon oil		

Fritto misto GCEF	£6.75	
Deep fried squid with whitebait, sweet peppers, courgettes & spicy mayonnaise		

Sardine arrosto con sott'aceti FBuU	£7.00	
Roasted sardines, homemade pickled vegetables & gremolata		

Gamberoni al pil pil CD	£9.95	
Oven baked prawns with tomatoes sauce in butter, garlic, chilli & herbs		

Starter Main

Insalata di rucola DV	£3.75	£6.75
Rocket & Parmesan Salad		

Caesar salad GEDF	£5.50	£10.50
Char-grilled chicken, cos lettuce tossed in classic caesar dressing, croutons, parmesan shavings		

Insalata di granchio CGUu	£6.00	£10.95
Crab, avocado puree with chilli, paprika oil & sardinian flat bread		

Paste & Risotti

Lasagna classica GEDBUu	£5.75	£9.95
Classic meat lasagne with mixed leaf salad		

Spaghetti bolognese GBEUu	£5.95	£10.95
Spaghetti with classic bolognese sauce		

Fetuccine alla carbonara GEDU	£5.95	£10.95
Fetuccine pasta with pancetta (smoked Italian Bacon) parmesan & cream sauce		

Strozzapretti caponata GEDU V U	£5.95	£10.95
Strozzapretti pasta with roasted aubergines, capers, black olives & tomato sauce		

Rigatoni amatriciana GDEUu	£5.95	£10.95
Rigatoni with red onions, pancetta, guanciale, tomato sauce, hint of chilli & parmesan cheese		

Pappardelle all' agnello DGEUu	£6.75	£12.50
Slow braised lamb in tomato & red wine sauce, pappardelle pasta		

Gamberoni con linguini CEGBFU	£6.95	£12.50
Fine pasta ribbons with sautéed king prawns, garlic, parsley, hint of chilli, cherry tomato & tomato sauce		

Fetuccine al granchio GCEBFU	£6.95	£12.50
Fetuccine with crab, tomatoes, chilli & garlic		

Risotto funghi e spinaci DU V	£6.50	£11.95
Wild mushrooms with baby spinach risotto & parmesan cheese		

Pizza

All pizzas are 12 inches in diameter and are baked in a traditional clay oven. Extra toppings available at 95p each

Margherita GED V	£8.95
Tomato & basil and mozzarella cheese	

Quattro stagioni GED	£10.50
Tomato sauce, mozzarella, olives, spicy salami, mushrooms & ham	

Ferrari GEDUu	£10.50
Tomato, mozzarella, salami, ham, pancetta, parma ham, & rocket leaves	

Pizza verdure GEDN V	£9.95
Tomato sauce, peppers, tomato, courgette, rocket, basil pesto, mozzarella & parmesan cheese	

Formaggio di capra GED V	£9.95
Tomato sauce, mozzarella, goat's cheese & caramelised red onions	

Pizza Pollo affumicato alla diavola GEDU	£10.50
Tomato sauce, mozzarella, smoked chicken, melted spicy italian sausage, black olives, sweet peppers & garlic	

Vegetali / Insalate/Sauce

Insalata di pomodori e cipolla	£2.95
Tomato & red onion salad	

Fagiolini verdi D	£2.95
Green beans	

Cavolo Nero	£2.95
Chilli, garlic black cabbage	

Zucchini fritti GD	£3.50
Deep-fried courgettes	

Patate novella	£2.95
Roasted new potatoes	

Patate fritte (Chips)	£2.95

Puree di patate (Mash) D	£2.95

Caponata U	£3.50
Roast aubergine, capers, black olives & tomato	

Insalata mista (mixed leaves)	£3.50

At Ferrari's, we offer a variety of foods, some of which may contain one or more of the specified allergens, as listed below. Whilst we have carefully reviewed our menus to inform our customers of the dishes that contain allergens as part of the recipe, we cannot guarantee that any of the dishes will be free of any traces of the allergens. Next to each dish you will find the corresponding symbol of the allergen it contains:

B CELERY & CELERIAC	F FISH	O MOLLUSCS	Pn PEANUTS
C CRUSTACEANS	G GLUTEN	S SOYA	N NUTS: TREE NUTS AND GROUND NUTS, SUCH AS PEANUTS, WALNUTS, BRAZIL NUTS, MACADAMIA, CASHEW, CHESTNUTS, HAZELNUTS, PECAN, PINE NUTS, PISTACHIOS
D DAIRY / MILK	L LUPIN	T SESAME SEEDS	
E EGG	M MUSTARD & MUSTARD SEEDS	Uu SULPHITES	

All prices are inclusive of VAT. An optional staff gratuity of 12.5 % will be added to your bill.

OPEN ALL DAY ON SUNDAY SERVING TRADITIONAL ENGLISH LUNCH. SUPERB PRIVATE PARTY/FUNCTION ROOM AVAILABLE. PLEASE ASK FOR DETAILS

Josper Oven Selection

A Josper is a charcoal oven - like an enclosed barbecue which acts as an oven as well. It operates at temperatures up to 450°C and the cooking speed and dual system of roasting and barbecuing produces fabulous flavours and aromas.

All dishes from this section come with chips and a sauce of your choice.

Costola alla griglia (Rib-Eye) 350g	£23.00
Aged grass-fed beef from Herefordshire	

Filetto di manzo (Fillet of Beef) 200g	£25.50
Grass-fed black Angus beef from Cumbria	

Galletto intero (Spatchcock Chicken)	£12.95
Whole spatchcock baby chicken with lemon, thyme & olive oil	

Sauces (Salse)	
Tomato Pizzaiola (spicy tomato)	
Funghi (mushroom) D Uu	
Pepe nero (black peppercorn) D Uu	

Carne e pesce

Pancetta di maiale DUM	£14.95
Pressed pork belly, wholegrain mustard mash, white cabbage & creamy cider sauce	

Fegato di vitello DNu	£14.95
Pan fried calves liver, with bacon, tender stem broccoli, roast new potatoes, garlic, chilli, pine kernel & lemon butter	

Vitello scottato DUM	£14.95
Pan seared veal, crispy prosciutto, chicory, pear & dolce late salad, honey mustard dressing	

Fesa D'agnello UD B	£16.95
Rump of lamb, caponata of aubergines, capers olives potatoes cake & red wine sauce	

Filetto di orata cannellini e pancetta FDU	£12.95
Pan fried bream, confit cherry tomatoes, cannellini beans, pancetta & new potato ragu	

Salmon con risotto UDOfu	£14.75
Pan fried salmon, risotto of mussel & chorizo	

Misto di pesce FCOE b	£15.00
Roasted salmon, bream, squid, prawns, sardine, lemon mayonnaise, mixed leaves	

LIQUEUR COFFEES

Liqueur Coffees DU (Contains 25ml Alc)	£4.50
Bailey's latte DU	£4.50

Coffees

Cappuccino	£2.45
Espresso	£1.85
Double espresso	£2.05
Filter coffee	£1.90
Americano	£1.95
Selection of teas & herbal teas	£2.10
Café latte	£2.45
Hot chocolate	£2.70

Flavours £0.50 (each)

(Vanilla, Coconut, Caramel, Almond, Hazelnut)

Brandy / Cognac	(25ml)	(50ml)
House brandy	£3.25	£6.10
Remy Martin VSOP	£3.60	£7.10
Courvoisier	£3.60	£7.10
Hine & Rare	£3.60	£7.10
Vecchia Romagna	£3.60	£7.10
Calvados	£3.60	£7.10
Hennessy VSOP	£3.60	£7.10
Hennessy XO	£9.15	£17.90

Malt Whiskeys (35ml)

Glenmorangie (single highland malt) 10 Years	£4.50
Glenfiddich (special reserve) 12 Years	£4.50
Glenlivet (single malt) 12 Years	£4.50
Talisker (Isle of Sky single malt) 10 Years	£4.50
Nikka (Japanese malt)	£4.95
Cragganmore (single Spey side malt) 12 Years	£5.50
Oban (West highland malt) 14 Years	£5.50
Dalwhinnie (single highland malt) 15 Years	£5.95
Lagavulin (single malt) 16 Years	£6.95

Ports (100ml)

House ruby port	£6.00
L.B.V vintage port	£8.00

Please see our freshly made weekly special desserts

Grappas (50ml)

House Grappa	£5.65
Grappa Barbera	£6.75

Liqueurs & Digestives (Contains 50ml)

Galliano	£6.00
A golden, medium sweet liqueur	
Frangelico N	£6.00
Wild hazelnuts liqueur	
Sambuca (Contains 35ml)	£4.00
Aniseed liqueur or aniseed coffee liqueur	
Amaretto N	£6.00
Warm, rich, almond and apricot flavour	
Strega alberti	£6.00
Reputed to have been an ancient witches love potion	
Fernet branca	£6.00
Drunk in Italy to aid digestion after a meal	
Amaro	£6.00
Digestives herbal liqueur	
Coffee liqueurs	£6.00
Tia Maria, Kahlua DU	
Drambuie, Cointreau, Grand Marnier	£6.00
Lemoncello (Contains 50ml)	£4.00
Iced lemon liqueur	

Shots

B-52 (Kahlua, Baileys, Cointreau)	£5.00
Black Mamba	£5.00
Vodka, Frangelico	
Red head	£5.00
Peach schnapps, Jägermeister, cranberry juice	
Lime shot	£5.00
Vodka, lime juice, sugar	

At Ferrari's, we offer a variety of foods, some of which may contain one or more of the specified allergens, as listed below. Whilst we have carefully reviewed our menus to inform our customers of the dishes that contain allergens as part of the recipe, we cannot guarantee that any of the dishes will be free of any traces of the allergens. Next to each dish you will find the corresponding symbol of the allergen it contains:

DESSERTS

Sticky date & toffee pudding GED	£5.50	Cassata GEDU	£4.50
With vanilla pod ice cream		Traditional Sicilian semi-freddo with zabaglione, chocolate ice cream, candied fruit and pralinated hazelnuts	
Sfoglìa Di Mela GDNE	£5.75	Coffee Bailey's crème brulee DEU	£5.50
Warm apple, sultana, pine nut filo parcel, pastry cream served with vanilla ice cream		Vanilla pod panna cotta D	£5.25
Tiramisu GEDUN	£5.50	Vanilla pod cream mousse with summer Berries compote	
Savoiardi biscuits soaked in liqueur coffee with layers of mascarpone cheese and Cocoa powder		Selection of Italian ice creams EDU	£4.50
Warm chocolate & date brownie GED	£5.50	Vanilla pod, Chocolate, Strawberry, Amaretto	
With vanilla pod ice cream		Selection of sorbets	£4.00
Cheesecake della settimana GDEN	£5.75	Raspberry, Lemon, Mango	
Cheese cake of the week		Italian cheese board GDU	£7.50

DESSERT

Cinnamon and Hazelnut Martini	£7.50	COCKTAILS	
Caramel, hazelnut, vodka, lime		Brandy Alexander	£7.75
Espresso Martini	£7.75	Courvoisier, Mozart black chocolate liquor, nutmeg and cream	
Kahlua, Vodka, espresso		Black Forest Gateaux	£8.95
Chocolate Temptation	£7.75	Vodka, amaretto, baileys, raspberry syrup, Vanilla essence, cocoa and fresh egg	
Mozart black chocolate liquor, Galliano, Grand Marnier and cream			

DESSERT

Elysium Black Muscat (USA) 100ml glass	£6.50	WINES	
37.5cl bottle	£21.95	Essensia Orange Muscat (USA) 100ml glass	£6.50
		37.5cl bottle	£21.95
		Raised Semilion (AUS) 100ml glass	£6.50
		37.5cl bottle	£21.50

B CELERY & CELERIAC

C CRUSTACEANS

D DAIRY / MILK

E EGG

F FISH

G GLUTEN

L LUPIN

M MUSTARD & MUSTARD SEEDS

P PEANUTS

N NUTS: TREE NUTS AND GROUND NUTS, SUCH AS WALNUTS, BRAZIL NUTS, MACADAMIA, CASHEW, CHESTNUTS, HAZELNUTS, PECAN, PINE NUTS, PISTACHIOS

FERRARI'S

FERRARI'S