

Spaghetti Tree

M E N U

STARTERS

Insalata tre colore Avocado, mozzarella, tomato salad.	£4.90
Avocado prawns	£5.95
Prawn cocktail	£5.60
Deep fried mozzarella parcels Served on arrabbiata sauce.	£6.95
Scallops & tiger prawns Sautéed with garlic, ginger, coriander, chilli & white wine with toasted ciabatta	£8.95
Sizzling tiger prawns With olive oil, garlic, chilli & Ginger sauce served with toasted ciabatta	£7.95

Prosciutto di Parma con melon Parma ham and melon	£6.95
Deep fried prawn and crab cakes With alioli dip	£7.20
Zuppa minestrone (v) Fresh minestrone soup.	£3.95
Funghi aglio (v) Mushrooms baked in wine and garlic	£4.80
Funghi ripiene Mushrooms stuffed with minced meat & spinach baked in mozzarella & tomato sauce	£5.80
Calamari fritti	£5.85
Deep fried calamari	£5.85
Biancetti fritti	£5.85
Deep fried white bait	£5.85
Fritti misto Deep fried calamari, white bait & tiger prawns	£8.95

Melanzane ripiene Aubergines stuffed with cheese, served with tomato and Parmesan	£5.25
Sardine grigliate o Napoli Sardines grilled with fresh tomato sauce	£4.95
Spare ribs luigi Marinated prime pork ribs	£6.80
Bruschetta (v) Toasted ciabatta topped with garlic & basil marinated tomatoes	£4.65
Garlic bread	£2.95
Garlic bread with mozzarella	£3.50
Pizza aglio	£4.20
Garlic pizza bread	£4.20
Pizza aglio con mozzarella Garlic pizza bread with melted mozzarella	£5.20

Margherita Mozzarella, tomato	£5.85
Napoletana Mozzarella, tomato, capers, anchovies, olives	£6.80
Funghi Mushrooms, mozzarella, tomato	£6.20
Neptuno Tuna, anchovies, capers, onion, tomato, no cheese	£6.90
Agrigento Spinach, egg, mozzarella, olives, tomato	£7.50
Marinara Seafood, garlic, tomato, herbs, no cheese	£8.95

PIZZA

Quattro stagioni Mushrooms, ham, spicy sausage, artichoke, tomato, mozzarella	£7.60
Americana Pepperoni sausage, mozzarella, tomato	£7.95
Mexicana Pepperoni sausage, hot peppers, tomato, mozzarella	£7.95
Parma Mushrooms, Parma ham, mozzarella, tomato	£8.95

Prosciutto Ham, mushrooms, tomato, mozzarella	£7.50
Ragu Pepperoni sausage, bolognese, tomato, mozzarella	£8.20
Siciliana Peppers, olives, capers, garlic, tomato, mozzarella	£7.15
Royale Smoked salmon, anchovies, cheese, tomato	£7.80
Capricciosa Bolognese sauce, mozzarella, pepperoni sausage, herbs and folded over	£8.90
Extra toppings	£1.80

SPAGHETTI

Pomodoro (v) Home made tomato and fresh basil sauce	£5.80
Amatriciana Bacon, onions, tomato, herbs	£6.95
Ragu Bolognese sauce	£7.20
Carbonara Bacon, eggs, cream, Parmesan cheese	£7.10
Puttanesca (v) Chilli, tomato, olives, capers and anchovies	£6.50
Carrettiers Mushroom, tuna, bacon and tomato sauce	£7.25
Marinara Mussels, clams, calamari, prawns with tomato and garlic sauce	£8.20
Vongole (bianco o rosato) Fresh clams, garlic, tomato sauce	£7.95
Aglio, olio, peperoncino (v) Garlic, olive oil, chilli	£5.50
Any pasta as a starter	£4.95

RISOTTO

Pescatora Fresh mussels, clams, calamari and prawns with tomato and garlic	£8.20
Spaghetti tree Bolognese, peas, ham, mushrooms	£7.50

TORTELLINI

(Ricotta cheese and spinach filled pasta)

Gabrielle's sauce (v) Tomato, cream and mascarpone	£7.50
Buorro e salvia (v) Fresh sage, butter, garlic, olive oil and Parmesan shavings	£7.50

AL FORNO

(Pasta bake)

Penne diavola Penne pasta with chicken breast, arabiata sauce, red onions, baked with cheddar and melted mozzarella	£10.50
Pasticcio (v) Penne pasta with peas, broccoli, spinach, chill, garlic and tomato, baked with mozzarella	£8.50
Cannelloni Pasta roll filled with minced meat and spinach, baked with tomato, bechamel and mozzarella sauce	£7.95
Lasagne Classic lasagne done Mamma Romano's way	£7.95

SPECIALS

Mussels provincial Fresh tomato sauce with garlic, chilli and white wine.	Starter £8.50 main £14.50
Mussels meunière White wine with fresh lemon, parsley and garlic butter.	Starter £8.50 main £14.50
Gambas Mexicana Baby prawns with mixed peppers, onions, tomato sauce and chilli.	Starter £7.50 main £11.95
King prawns provinciale Tiger prawns butter fried in fresh tomato sauce with garlic.	Starter £9.95 main £18.50
King prawns meunière White wine with fresh lemon, parsley and garlic butter.	Starter £9.95 main £18.50
Salmon spaghetti tree Fresh salmon steak cooked with baby prawns, mushrooms, fresh cream, tomato and brandy	£12.50
Cod provinciale Fillet of cod cooked with garlic butter, cracked chilli, white wine and fresh tomato sauce.	£11.95
Calves liver veneziana Chopped liver with onions, butter and white wine	£13.95
Calves liver burro e salvia Calves liver cooked in white wine, butter and sage	£13.50
Chicken breast crema e funghi Fresh cream, wild mushrooms, onions and white wine	£10.50
Chicken breast valdostana Layer of ham, fresh tomato sauce and melted mozzarella	£10.95
Chicken breast Mexicana Roaster mixed peppers, onions, chilli, garlic and tomato	£10.50
Chicken breast meunière Garlic butter, fresh lemon and white wine sauce	£9.85
Lemon sole	£11.25
Veal Milanese Cooked in breadcrumbs	£12.50
Saltimbocca alla Romana Slice of veal cooked with a layer of Parma ham, sage and white wine	£12.95
Veal crema e funghi Slice of veal cooked with wild mushrooms, white wine and cream	£12.80
Main courses served with a choice of seasonal vegetables, sauté potatoes, mixed salad, rice or pasta.	

PENNE

Arrabbiata (v) Tomato, garlic, chilli and olive oil sauce	£5.85
Palermitana (v) Aubergines, tomato	£6.15
Messinese (v) Peas, beans, broccoli, spinach, tomato, chilli	£6.20
Pollo dello chef Chicken, bacon, peas, onions and cream sauce	£11.95

TAGLIATELLE

Crema e funghi (v) Cream and mushroom sauce	£6.60
Meridionale Bacon, raisins, garlic, tomato and cream sauce	£7.95
Royale Smoked salmon, cream, tomato	£7.95
Luigi Cream, mushrooms, ham and spinach	£7.50
Home made meat balls Reduced in red wine and tomato sauce with peppers, onions and garlic	£8.95
Tiger prawns and chorizo With cream, tomato, chilli and brandy sauce	£11.95

SIDES

French fries	£2.95
Fried zucchini	£3.95
Mixed salad	£2.95
Rocket and Parmesan salad with balsamic and olive oil dressing	£2.95
Tomato, onion and fresh basil salad	£2.95

SALADS

Spaghetti tree salad Tuna, egg, anchovies, capers, olives, lettuce, tomato, cucumber, served with dough balls or garlic bread	£7.50
Insalata con pollo Grilled chicken with avocado, mango, goats cheese & rocket salad served with balsamic glaze dressing & croutons.	£8.95

Spaghetti Tree DRINKS

WHITE WINE

	175ml	250ml	Bottle
Spaghetti Tree House White Sicily - Italy (12.5% abv) Lightly aromatic and floral with delicate flavours of white blossom and peaches, balanced by refreshing acidity.	£3.95	£5.10	£14.75
Sauvignon Blanc De Gras Colchagua Valley - Chile (12% abv) Dry with herbaceous characters alongside gooseberry, lychee and lemon, which are encouraged by a crisp structure.	£4.75	£6.25	£16.50
Orvieto Classico Amabile San Marco Lazio - Italy (12% abv) Aromatic notes of roses and hints of ripe apricots and grapes accompanied by a long, off-dry finish.	£4.95	£6.40	£18.50
Pinot Grigio delle Venezie IGT Veritiere Veneto - Italy (12% abv) Light and slightly spicy with flavours of fresh peaches and lemons and a delicate, nutty finish.	£5.15	£6.75	£19.50
Gavi di Gavi, La Minaia Nicola Bergaglio Piemonte - Italy (12.5% abv) A light, fresh, mineral and citrus bouquet. The palate is crisp and dry, with a hint of ripe pears.	£7.50	£9.85	£28.50

RED WINE

	175ml	250ml	Bottle
Spaghetti Tree House Red Sicily - Italy (12.5% abv) Medium bodied red with ripe fruit character, soft well-rounded tannins and a concentrated finish.	£3.95	£5.10	£14.75
Merlot De Gras Colchagua Valley - Chile (13% abv) Mouthfilling with ripe raspberries and blackcurrants, a firm structure and soft tannins; distinctly Chilean in style.	£4.95	£6.25	£16.50
Podere Montepulciano Umani Ronchi Abruzzo - Italy (13% abv) This medium bodied, dry wine has a finely textured structure and ripe, plummy fruit.	£5.05	£6.50	£18.95
Chianti Cecchi DOCG Flask Cecchi Tuscany - Italy (12.5% abv) Intensely aromatic with notes of violets. Well balanced on the palate with classic Chianti character.	£5.95	£7.50	£21.00
Valpolicella Classico Novare Bertani Veneto - Italy (12.5% abv) Dry and well rounded with flavours of red berries and an appealing hint of almond in the finish	£6.25	£7.75	£23.00

BUBBLES

	175ml	Bottle
Prosecco Brut, Argeo Ruggeri Veneto - Italy (11% abv) A classic elegant Prosecco with tiny bubbles, a palate of fresh green apple and a long, crisp finish.	£5.00	£24.50
Brut di Pinot Nero Rosé VS Ruggeri Veneto - Italy (12% abv) Medium bodied and dry, possessing a ripe cranberry fruit intensity that balances the bubbles and the crisp finish beautifully.	£5.50	£26.50
Baron De Marck, Gobillard Champagne - France (12.5% abv) Clean and soft with stylish character and a fruity nature bursting with apples and pears.	£6.50	£38.00
Gobillard, Rosé Champagne - France (12.5% abv) Juicy ripe red fruits on the nose, good body and structure in the mouth and a long elegant finish.		£42.00
Veuve Clicquot Yellow Label Champagne - France (12% abv) Intense, floral and fruity aromas with a musky tinge and lingering apple and pear notes.		£55.00
Laurent Perrier Rosé Champagne - France (12% abv) Elegant with soft, consistent bubbles, ripe red fruits such as raspberries and strawberries and a creamy textured, soft finish.		£85.00

ROSE

	175ml	250ml	Bottle
Spaghetti Tree House Rosé Veneto - Italy (12% abv) A crisp, fresh, versatile rosé with abundant, soft, red fruit flavours.	£4.40	£5.70	£16.50
Pinot Grigio Blush Veneto - Italy (12% abv) Light, dry and crisp, with a delicious balance between zingy citrus and fruity red berry flavours. Finishes clean and refreshing.	£4.75	£6.05	£17.50

SOMETHING SPECIAL

	Bottle
Barolo di Serralunga d'Alba DOCG, Fontanafredda Piemonte - Italy (14% abv) A clear cut, intense nose with overtones of vanilla and spices. The palate is dry, but soft, full bodied, velvety and well balanced.	£45.00
Amarone Classico Corte Bra Sartori Veneto - Italy (15.5% abv) Ruby in colour; ripe fruit aromas, with notes of blackcurrant, raspberry, and dried herbs; full bodied on the palate with rich fruit flavours, bright acidity, and a lingering finish.	£52.00

COCKTAILS

Prosecco royale Prosecco with chambord	£6.95
Prosecco passion Prosecco with passoa	£6.95
Kier White wine with Crème de Cassis	£5.00
Aperol spritz Aperol Prosecco soda ice and orange	£6.50

SOFT DRINKS

Coke	£2.00
Diet Coke	£2.00
Lemonade	£2.00
Soda	£2.00
Bitter lemon	£2.00
Orange juice	£2.00
Apple juice	£2.00
Cranberry juice	£2.00
Tomato juice	£2.00

WATER

	50cl Small	75cl Large
San pellegrino (sparkling)	£2.50	£3.50
Acqua panna (still)	£2.50	£3.50

BEER

Peroni	£3.50
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SPIRITS

Vodka	£3.00
Gin	£3.00
Bacardi	£3.00
Dark rum	£3.00
Jack Daniels	£3.50
Whisky	£3.00
Malibu	£3.00
Archers	£3.00
Southern comfort	£3.00
Mixers	£1.00

APERITIVOS

Cinzano	£3.00
Martini dry	£3.00
Martini rosso	£3.00
Campari	£3.00
Mixers	£1.00