

Gennaro's Italian Cuisine

Where the grape of the wine & good food combine...

EVENING MENU



OPENING TIMES

Monday - Friday / 11.30am - 3.00pm & 6.00pm - Late
Saturday / 11.30am - Late

LARGE PARTIES WELCOME

Minimum spend applies

OUTSIDE BANQUETING SERVICES AVAILABLE



APERITIVI

STUZZICHINI

- A Selection of Olives Tapenade, Stone Baked Bread Stick
Crostoni al Pomodoro & a Glass of Italian Champagne£7.45

SCHIACCIATELLA

- AGLIO Basket of garlic & rosemary bread, stone baked£3.85
PESTO E POMODORO Basket of basil pesto & tomato bread, stone baked£4.10
SELECTION OF MIXED ITALIAN OLIVES£2.20

ANTIPASTI

- GAMBERONI PICCANTI£7.45
Butterflied king prawns stone cooked with garlic, white wine, chilli, lemon,
parsley & drizzled with extra virgin olive oil
CARPACCIO D'ANATRA£6.55
Thinly sliced smoked duck breast, drizzled with balsamic syrup, extra virgin olive oil,
parmesan rocket & strawberry
PASTA E FAGIOLI£5.35
Traditional Neapolitan soup of mixed beans & ditalini pasta, slow cooked
Finished with grated parmesan & extra virgin olive oil
TERRINA DI POLLO£6.25
Home made chicken liver paté served on a warm salad of breaded mushrooms
& crunchy leaves drizzled with red wine confit
AFFETTATO MISTO£6.95
Antipasto of Coppa, prosciutto crudo & Napoli salami with buffalo mozzarella,
vine ripened tomatoes & olives all complimented with chargrilled ciabatta
CROSTINO AI PEPPERONI£6.55
Chargrilled ciabatta bread rubbed with garlic & topped with a warm caramelised pepper
& onion peperonata, crumbled goat cheese & fresh basil
INSALATA CAPRESE£6.55
Italian mozzarella made from fresh buffalo milk & served with vine ripened tomatoes,
fresh basil leaves & extra virgin olive oil
AS MAIN COURSE WITH AVOCADO PEAR£8.75
CALAMARI SALTATI£6.95
Cornish squid sautéed with garlic chilli & peppers served on a panzanella salad
AS MAIN COURSE WITH PEPPERS & TOMATO£10.95
BRESAOLA£6.95
Thinly sliced cured beef fillet with rocket, lemon, Parmesan shavings & extra virgin olive oil
INSALATA DI SPINACI£6.55
Baby spinach leaves, sliced avocado, smoked pancetta & Parmesan shavings
tossed in a mustard dressing
AS MAIN COURSE£8.25



PASTA E RISOTTI

RIGATONI CON SPECK E GORGONZOLA	£10.45
Rigatoni pasta tubes with a traditional northern Italian smoked mountain ham, gorgonzola, rocket, Parmesan & cream sauce	
TROFIE ZUCCHINE E COZZE	£10.95
Fresh home made pasta cooked with mussels & courgettes in a light cherry tomato & white wine sauce finished with rocket salad & chilli	
LINGUINE AI FRUTTI DI MARE	£11.95
Sautéed tiger prawns, cornish squid, mussels & fresh clams in white wine garlic, chilli & tomato sauce	
SPAGHETTI AL RAGÚ	£9.65
Spaghetti pasta served with a rich, slowly braised minced beef, red wine, onion, tomato & fresh herbs ragú	
SPAGHETTI ALLA CARBONARA	£9.95
Spaghetti pasta served with a rich sauce of egg yolk, Parmesan cheese, crunchy pancetta cubes & cream finished with freshly ground black pepper	
PENNE ALL'ARRABIATA	£9.85
Penne cooked in cherry tomato sauce, onion, fresh chilli, basil & garlic oil. This dish is best served very hot	
RAVIOLI CON PESTO E POMODORO	£10.15
Fresh spinach & ricotta ravioli served with tomato, garlic & pesto sauce	
RISOTTO AI FRUTTI DI MARE	£12.95
Traditional southern Italian risotto with Cornish squid, king prawns & black mussels Finished with chilli & extra virgin olive oil	
RISOTTO ALLO ZAFFERANO	£11.55
Traditional northern Italian risotto with cubed courgettes, onions & saffron finished with butter, Parmesan & a touch of cream	
RISOTTO AI FUNGHI	£11.85
Italian arborio rice cooked with mixed wild mushrooms, onion, fresh herbs, finished with Parmesan & a touch of demíglace	

SECONDI

POLLO ALLA MILANESE	£13.25
Sautéed chicken breast in seasoned bread crumbs with tomato, garlic & basil sauce. Served with Spaghetti al Ragú	
POLLO CON FUNGHI	£12.95
Chargrilled chicken breast topped with creamy mushroom, majoram sauce Served with roasted cubetti potatoes & rocket salad	
SALTINBOCCA DI POLLO	£12.95
Pan fried chicken breast wrapped in sage & prosciutto crudo served with roasted cubetti potatoes & french beans in a lightsauce of butter & white wine	
POLLO ALLA CACCIATORA	£12.95
Cornfed chicken breast panfried with cherry tomatoes, wild mushrooms & onion, served with mash potatoes & grilled courgettes	
FILETTO DI MANZO AL PEPE	£17.95
7 oz fillet steak chargrilled to your liking, complimented with a creamy shallot & peppercorn sauce. Served with green beans & roasted cubetti potatoes	
BISTECCA DI MANZO	£14.35
10 oz Chargrilled rib-eye steak, served with roasted cubetti potatoes, rocket salad & Parmesan shavings	
FIorentina DI MANZO	£16.95
14 oz rib-eye steak 21 day aged, chargrilled to your liking served on the bone with green beans, roasted potatoes & herb butter	
BRACIOLA DI MANZO	£12.45
Rump steak stuffed with garlic, parsley, pine nut & Parmesan slowly cooked in a rich tomato & red wine sauce served with chargrilled ciabatta bread	
SPIGOLA RIPIENA	£15.95
Whole seabass de-boned & stuffed with prawns, bread, garlic, potatoes, cherry tomatoes & bell peppers, drizzled with balsamic reduction & served with cubetti potatoes & Rocket salad	
SALMONE CON LENTICCHIA	£ 13.75
Roasted fillet of Scottish salmon wrapped in pancetta & served with braised lentils, green beans & mustard dressing	



PIZZE E CALZONI

PIZZA MARGHERITA	
Tomato, mozzarella & fresh basil leaves	£8.25
PIZZA PACHINO E BUFALA	
Buffalo milk mozzarella, tomato & fresh basil leaves & finished with sweet cherry tomatoes	£9.85
PIZZA ALLO SPECK	£9.95
Slices of traditional northern Italian smoked mountain ham with gorgonzola cheese, tomato, mozzarella & rocket	
PIZZA CONTADINA	£10.25
Goat cheese, mozzarella, tomato, chargrilled mediterranean vegetables, fresh basil leaves, red onion & olives	
PIZZA CAPRICCIOSA	£10.25
Tomato, mozzarella, oven roasted Italian sausage, tomato & baby artichoke with caramelised onions, capers & fresh oregano	
PIZZA FIORENTINA	£10.35
Wilted spinach cooked with garlic, nutmeg & black pepper mozzarella, Parmesan, tomato & free range egg	
PIZZA PICCANTE	£10.25
Spicy southern Italian salami, red onions, olives, tomato, mozzarella & finished with fresh rocket	
PIZZA ROSSA	£10.45
Spicy southern Italian salami, roasted red peppers, chilli, caramelised onion, tomato, mozzarella, garlic & fresh origano	
CALZONE AL FORNO	£10.95
Traditional Neapolitan folded pizza with tomato, mozzarella, ricotta cheese, Napoli salami & mushrooms	
PIZZA QUATTRO FORMAGGI	£10.95
Dolcelatte, mozzarella, gorgonzola, goats cheese with oven baked basil & garlic	

INSALATE E CONTORNI

INSALATA DI POMODORO	
Vine ripened plum tomatoes, basil & olive salad served with balsamic dressing	£3.65
INSALATA VERDE	
Rocket, Cos & baby spinach leaves served with cucumber & balsamic dressing	£3.25
PATATE AL ROSMARINO	
Roasted potatoes with garlic & fresh rosemary	£3.95
INSALATA MISTA	£3.95
Mixed crunchy salad leaves with vine ripened plum tomato, cucumber, red onion & olive, dressed with balsamic vinegar	
INSALATA DI RUCOLA	£4.25
Italian Rocket leaves drizzled with balsamic vinegar & extra virgin olive oil & served with parmesan shavings	
VEGETALI ALLA GRIGLIA	£4.65
Mixed mediterranean vegetable chargrilled & marinated in extra virgin olive oil & fresh herbs	



DOLCI

CROSTATA DI FRAGOLE	£4.25
A fresh strawberry, mascarpone & vanilla tart finished with strawberry coulis	
PANNACOTTA	£4.25
Traditional Italian vanilla pannacotta pudding served with fresh fruits of the forest & raspberry coulis	
PANETTONE AL FORNO	
Warm panettone bread & butter pudding served with vanilla ice cream & caramel sauce	£4.75
TIRAMISÚ	£4.35
Authentic Italian dessert with finger biscuits soaked in espresso & Tia Maria liqueur, layered with mascarpone cheese, eggs & dusted with cocoa powder	
FONDATE AL CIOCCOLATO	
Warm melting chocolate pudding served with a scoop of vanilla ice cream	£4.75
TORRONCINO AFFOGATO	£4.75
Iced nugat semi-freddo with a shot of espresso coffee poured over, you can add a shot of liqueur of your choice for an additional £1.50	
TORTA DELLA NONNA	£4.75
Warm tart with a lemon cream filling & toasted pine nuts, served with a scoop of ice cream of your choice	
GELATI E SORBETTI	
Choice of vanilla, chocolate, strawberry & pistachio or lemon sorbet	£3.95
(Three scoops per portion)	

CAFFÉ MORENO E TÉ

ESPRESSO	£1.75	DOPPIO ESPRESSO	£2.50
CAFFÉ MACCHIATO ...	£1.85	CAFFÉ AMERICANO ...	£1.85
CAPPUCCINO	£2.50	CAFFÉ LATTE	£2.50
CIOCCOLATA CALDA ..	£2.50	TEIERA DI TÉ	£1.75

LIQUORI E DIGESTIVI

SAMBUCA, GRAPPA

LIMONCELLO, FRANGELICO

AMARETTO, BRANDY, WHISKEY

(Please ask your waiter for a full liqueur selection & prices)

WEIGHT & MEASURES ACT 1985

Unless supplied pre-packed, our liqueurs are offered for sale or served on these premises in quantities of twenty-five milliliters or multiples thereof.

Please inform us of any food allergies before you order.

Some items may contain nuts.

We cannot guarantee against any food intolerances.

If unsure, please ask!

Grazie e Buona Sera!

WINE / VINO

WHITE - BIANCO

Glass Bottle
175ml / 250m

Sole di Puglia Bianco£3.35 / £4.95£13.95
A light straw yellow wine with full aroma. Dry, with a pleasant fresh & delicate character

Chardonnay "Le due Giare"£15.95
Dry white still wine, brilliantly luminous, with straw yellow subtly tinged with green; full elegant & long lasting, richly veined fruitiness that displays fresh & tropical fruits; fine structure & an appealing, zesty acidity

Frascati "Fontana di Papa"£16.95
This wine originates from the volcanic hills south of Rome where D.O.C. Frascati grapes are grown. It is characterized by a yellow straw-like colour, a fresh fruity bouquet & smooth pure taste

Pinot Grigio "Le due Giare" . .£4.40 / £6.30£17.45
A fresh & delicate bouquet of stone fruit with floral hints & a dry & gentle flavour

Falaghina "Antica Hirpinia"£19.95
Straw yellow in colour with a fruity, delicate aroma, which is dry & fresh on the palate. It is recommended that this wine be served with seafood & rice dishes

Verdicchio "Fazi Battaglia"£19.95
Single vineyard Verdicchio, carefully aged in small oak barrels, to give a straw yellow wine with a deliciously fruity bouquet, balanced with aromas of vanilla & wood. Dry and well structured on the palate with an attractive lingering aftertaste

Greco di Tufo D.O.C.£24.95
Dry distinguished clear, pale yellow wine, well balanced & full bodied with a good length. Intense fruity bouquet with hints of bitter almonds & peaches

Gavi "Guasti" D.O.C.G.£26.95
Light to straw yellow in colour, fresh, young but mellow & round. Deliciously lingering

PROSECCO WINE

Glass Bottle
125cl

Prosecco D.O.C.G.£4.50£25.95
From the Valdobbiadene hills, a mouth wateringly fresh fragrant wine, with a light, persistent sparkle produced by re-fermentation in tank. Dry and well balanced, delicious as an aperitif or with light dishes based on fish

Berlucchi Bianco Imperiale£43.95
Dry still white wine; Brilliant straw yellow with subtle green highlights, full rich flavours, a lively pleasant acidity; hints of apple, dried fruits & spring blossom

Moët & Chandon Champagne£52.00
Rich and fulfilling, balanced, stylish & classy

BEER

Bottle

Nastro Azzurro - 5.1%£3.20
Brewed from the finest varieties of malt barley & hops

Peroni Gran Riserva - 6.6%£3.55
An amber coloured lager with a unique malty flavour, rich & intense

Budwiser£2.95

Becks£2.95

Pint of Peroni Nastro Azzurro£3.85

Half Pint of Nastro Azzurro£2.75

SOFT DRINKS

Coca Cola£1.95

Diet Coke£1.95

Lemonade£1.85

J2O£2.35

Orange Juice£1.85

Cranberry Juice£1.85

Apple Juice£1.85

Still Mineral Water 50cl£2.20

Sparkling Mineral Water 50cl£2.20

RED - ROSSO

Glass Bottle
175ml / 250m

Sole di Puglia Rosso£3.35 / £4.95£13.95
Deep ruby red in colour with a full aroma. A smooth & delicate taste

Nero D'avola "Montoni"£16.95
Full and bright ruby red colour. The fragrance is the elegant one of reef cherry & dog rose with a delicate scent of sweet spices. Sapid & full bodied flavour. It is a velvety wine with well balanced tannins

Merlot Doc "Le due Giare" . .£4.30 / £5.75£17.25
Intense ruby red in colour, this full & smooth Merlot has a subtly herbaceous fragrance with silky tannin & plummy fruit character

Chianti "Vernaiole"£4.95 / £6.35£17.95
A delightfully, easy-drinking Chianti. Dry, with ripe cherry fruit aromas with savoury herbal nuances. Fresh, balanced & full bodied on the palate with good structure & fruit

Montepulciano "Poggio ai Santi"£17.95
A pleasant, easy drinking red wine. Delicate aromas with fragrances of red fruits. Smooth, dry & medium bodied

Barbera Montaj "V. Sparina"£24.95
Bright ruby red in colour, which is the result of the perfect & complete ripening process of the grapes, this wine is fermented & matured in oak to preserve his intense fruit aromas & flavours

Corvina D.O.C. "Tinazzi"£27.95
Fragrances of prune & sour cherry with a light scent of leather. A rich persistent flavour, with a pleasant touches of oak; well balanced wine with smooth tannin. The wine is enriched by the partial drying of grapes before fermentation

Barolo doc "Le cinque vigne"£38.95
Made from Nebbiolo grapes grown in five cru vineyards in the heart of Barolo. Garnet red with hints of orange. An ethereal bouquet, with suggestions of liquorice and cocoa. Dry, robust & austere on the palate with a silky smooth, well balanced finish

Amarone D.O.C.G. "Tinazzi"£63.00
Rich, garnet red in colour with an intense bouquet; full-bodied, warm with a velvety smooth flavour, dry & austere. Obtained from the natural drying of the grapes for about 3 months before 3-4 years of refinement in oak barrels

ROSÉ WINE

Glass Bottle
175ml / 250m

Gaio Rosé£3.35 / £4.95£13.95
Coral pink in colour, with floral and delicate fruit scents. Fresh & crisp with an intense & smooth taste

Pinot Grigio Rosé£17.95
Light salmon pink in colour with a delightful rich nose ranging from pear to floral aromas. Crisp, refreshing & dry on the palate, perfect for summer drinking or as an aperitif

Grazie e Buona Appetito!

