

BARZETTI

ITALIAN KITCHEN

BREAKFAST

Served until 11.30am

Bacon & Pancetta Sandwich 7.50

Back bacon & crispy pancetta served on toasted bloomer bread

Eggs on Toast (v) 7.50

Eggs done how you like them with your choice of bread

Buongiorno! 11.50

Full Italian Breakfast

Start the day with eggs done how you like them served with Sicilian flavoured sausage, crispy pancetta, sautéed mushrooms, baked beans and roasted tomatoes. Served with your choice of bread



Buongiorno!

EXTRAS 2.00 each

Sausage, Pancetta, Roasted Vine Tomatoes, Sautéed Mushrooms, Egg, Baked Beans

ITALIAN BAKERY

We bake our croissants and breads fresh every day

Rustic Brown Bread 2.50

Cornetti

Choose from the following:

Plain Butter 1.95

Ciocolato - filled with Nutella® 2.85

Classico - filled with Crème Pasticceria® 2.85

SOFT DRINKS

San Pellegrino 1.95

Rossa, Pompelmo, Lemonata, Aranciata, Chinotto

Acqua Panna / San Pellegrino

Still or Sparkling

750ml 3.50

500ml 2.60

Coca-Cola Diet Coke

Bottle: 2.25

Fever Tree Tonic 2.50

Tonic, Low Calorie Tonic, Ginger Ale, Ginger Beer, Bitter Lemon

Selected Juices 3.25

Please ask for flavours

Fresh Homemade Lemonade 2.60

TEA / COFFEE

Flat White 2.95

Cappuccino 2.95

Latte 2.95

Americano 2.85

Espresso 2.25 / Double 2.60

Macchiato 2.55 / Double 2.85

Mocha 3.15

Fairtrade Hot Chocolate 3.15

Twinings Tea 2.35

Please ask for flavours

Add an extra shot 50p

STARTERS

Garlic Dough Balls (v) 4.75

Garlic Bread (v) 4.75

Fully Loaded

Garlic Bread 5.99

Garlic bread loaded with mozzarella & prosciutto

Whole Mozzarella di Bufala (v) 7.50

Served with a tomato salad and a drizzle of pesto

Selezione di Pane (v) 5.99

Selection of Italian breads: Focaccia, rustic brown bread and Tuscan ciabatta, served with aged balsamic vinegar and extra virgin olive oil

Marzanino and Cherry Tomato Bruschetta (v) 5.50

Dressed with basil, extra virgin olive oil & aged balsamic vinegar

PIZZA

Margherita (v) 10.99

Mozzarella and fresh basil

Diavola 11.25

Mozzarella, pepperoni, roasted balsamic onions, chilli and rocket

Funghi 11.25

Mushrooms, mozzarella, rocket and truffle oil

Meat Feast 13.99

Pepperoni, prosciutto, chicken, mozzarella, olives and rocket

Goat's Cheese, Figs and Red Onions (v) 11.99

Goat's cheese, fresh figs, balsamic roasted red onions, rocket and mozzarella

Vesuvio 12.25

Mozzarella, prosciutto, pepperoni, yellow peppers and Parmesan

EXTRA TOPPINGS

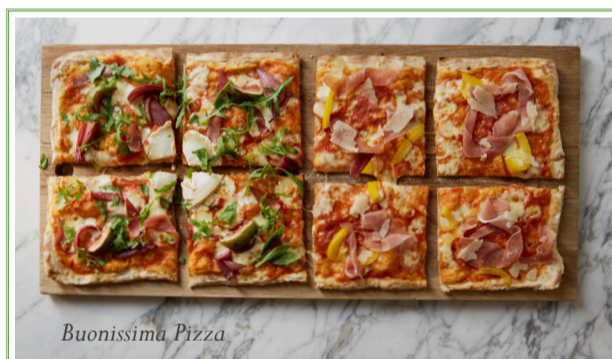
Pepperoni, Prosciutto, Chicken 2.45 each / Black Olives, Sautéed Mushrooms, Balsamic Red Onions, Mozzarella 2.00 each

Why not go lighter?

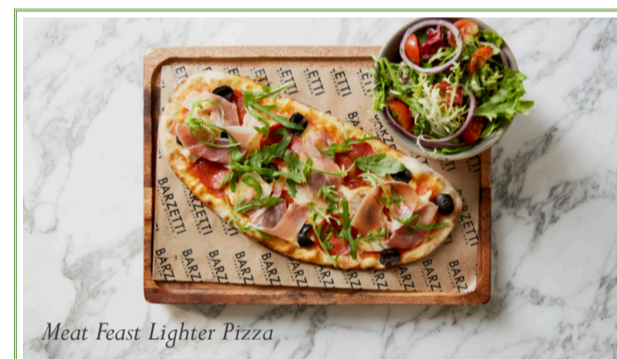
Swap your classic oven-baked pizza for one of our lighter pizzas served with a mixed salad and light dressing

BUONISSIMA PIZZA 18.75

Try our iconic half-metre pizza to share - select any 2 flavours from the pizzas above



Buonissima Pizza



Meat Feast Lighter Pizza

AL FORNO

Spicy Chicken Cacciatore al Forno 12.99

Baked chicken, olives and red peppers in a spicy tomato and garlic sauce, served with Tuscan bread

Chilli and Garlic Baked Tiger Prawns 13.50

Tiger prawns baked with peppers, vine & semi dried tomatoes in a spicy, zesty tomato garlic sauce served with ciabatta

Lasagne 10.99

Sheets of pasta, Bolognese, Béchamel sauce and Parmesan cheese

PASTA

Tagliatelle alla Bolognese 12.99

Ribbon like pasta with a tomato beef mince sauce, served with Parmesan crisps

Penne all'Arrabbiata 10.50

Tubular pasta with a spicy tomato sauce

Linguine alla Carbonara 12.25

A traditional creamy, thin pasta with pancetta

Risotto ai Funghi 11.99

Mushroom risotto with Parmesan, rocket and truffle oil

King Prawn Linguine 13.99

King Prawns with cherry tomatoes, chilli, garlic and parsley

SALADS & SIDES

Classic Chicken Salad 10.99

Chicken breast, crispy pancetta, semi dried tomatoes and Parmesan on a bed of mixed salad topped with a poached egg and served with a creamy house dressing

Figs and Goat's Cheese Salad (v) 10.99

Fresh figs, goat's cheese and balsamic roasted red onions on a bed of mixed salad dressed with extra virgin olive oil and aged balsamic vinegar

Mixed Salad (v) 3.25

DESSERTS

Tiramisu Semifreddo 5.50

Savoiardi biscuits soaked in coffee liqueur layered with mascarpone topped with powdered chocolate

Three Scoops of Italian Ice Cream 5.25

A choice of vanilla, chocolate or pistachio ice cream

Chocolate Fondant 6.25

Served with vanilla ice cream

BARZETTI

ITALIAN KITCHEN

BEER

- Peroni Draught**
Pint: 5.50 ½ pint: 2.95
- Peroni Nastro Azzurro** 4.85
- Peroni Red** 4.55
- Peroni Gran Riserva** 5.95
- Meantime Pale Ale** 4.99
- Aspalls Suffolk Cider** 5.69
- Aspalls Blush Cider** 6.65

SPIRITS

Our standard serve is 50ml
Add a dash of Schweppes
or Fever Tree
Tonic, Low Calorie Tonic, Ginger
Ale, Ginger Beer, Bitter Lemon

- Portobello Road**, Gin
- Bombay Sapphire**, Gin
- Sip Smith**, Vodka
- Finlandia Classic**, Vodka
- Grey Goose**, Vodka
- Havana Club, 3 Year Old**, Rum
- Havana Club, Gold**, Rum
- Kraken Black Spiced**, Rum
- Johnnie Walker Black Label**, Whisky
- St Germain Elderflower**, Liqueur
- Jack Daniels Old No 7**, Bourbon
- Jack Daniels Gentleman Jack**, Bourbon

APERITIVO / DIGESTIVO

The way to start and finish

Grappa Ramandolo 7.50
Well-fruited and heavily scented, distilled from the pomace of Verduzzo di Ramandolo grapes

Grappa Resfosco Barrique 10.00
Distilled from the selected pomace of Refosco grapes from estate-owned vineyards, this grappa has an intense fragrance and an elegant palate

Amaretto Lazzaroni 1851 4.70
Made from the original secret formula created in 1851 by Palol and Davide Lazzaroni in Saronno, Italy, this classic liqueur is the only Amaretto made from an infusion of the famous Amaretti di Saronno cookies, rather than from an essence

Tuaca 7.40
Made in the Tuscany region of Italy since the 16th century, Tuaca is an amber liqueur blending fine aged brandy with Tuscan fruit essences and vanilla

Fundador, Brandy de Jerez 5.70
Made using Airen and Palomino grapes, this brandy has a sweet yet simple taste

Limoncello Del Lago, Lazzaroni 4.50
This Limoncello is made using Sicilian lemon peel and is based on a century old recipe

Campari 5.70
A bitter-sweet aperitif with a blend of 68 herbs and spices

Aperol 5.50
A perfect palate cleanser with infusions of bitter root herbs and sweet oranges

Kahlua 6.30
Made with 100% Arabica coffee, it has a sweet full-bodied chocolate and coconut flavour

Frangelico 6.40
A sweet hazelnut spirit with origins that date back more than 300 years to the Christian monks who lived in the Piedmont region of Northern Italy

Cointreau 7.70
A pleasing balance of fresh and zingy orange oil with a hint of grapefruit and sugar

Remy Martin Coeur de Cognac 14.30
With qualities of peach, honey and hazelnuts. This extra smooth cognac is full of vibrant character

WINE MENU

WINE ON TAP

Choose from:

- Pinot Grigio, NV**
- Pinot Grigio Rose, NV**
- Cabernet Merlot, NV**
- 175ml: 6.90 250ml: 8.80 500ml: 17.95 1Ltr: 29.95

Frizzenti Vino Frizzante, NV
A young and light sparkling wine, making it an ideal drink for any occasion
125ml: 5.70 250ml: 8.80 500ml: 17.95 1Ltr: 29.95

BUBBLES

	Bottle	125ml
Fantinel Prosecco Extra Dry, NV Tangy Apple, Ripe Peach and Pineapple	35.00	8.50
Bottega Gold, Prosecco DOC Sputmante Brut Golden Apple, Pear and Arcacia Flowers	49.00	
Lanson Père Et Fils A magnificent, bright golden colour Champagne. Aromas of ripe fruits, honey and spices offering a complex, full and persistent impact with honeydew flavours	60.00	12.70
Lanson Rose A beautifully pure, soft pink colour Champagne with aromas of roses and delicate notes of red berries, together with fresh red fruit flavours	75.00	13.50
Lanson White Label Aromas of white flowers and ripe pear fruit flavours, with real softness and signature Lanson Champagne freshness	80.00	14.30

RED

	750ml	250ml	175ml
Da Luca Nero d'Avola, Terre Siciliane Oak, Dark Raspberries and Chocolate	20.00	7.60	6.00
Solandia Primitivo, Puglia Strawberry, Ripe Plum and Smoke	22.00	8.35	6.60
Fiorebela Rosso Appasimento, Rosso del Veneto Rich, Concentrated, Morello Cherries, Vanilla	24.00	9.15	7.20
Barbera d'Asti Superiore, Casa Saint' Orsola Ripe, Spicy, Bramble and Strawberry	26.00	9.90	7.80

WHITE

	750ml	250ml	175ml
Soave Classico, Bolla Dry, Crisp, Almonds, Melon, Citrus	20.00	7.60	6.00
Da Luca Fiano, Terre Siciliane Green Apple, Pear, hints of Jasmine	22.00	8.35	6.60
Pinot Grigio Grave del Friuli, Borge Tesis, Fantinel Peach, Pear, Citrus, Red Apple	24.00	9.15	7.20
Gavi La Doria, Cascina La Doria Crisp, Floral, Citrus, Pear	26.00	9.90	7.80

ROSÉ

	750ml	250ml	175ml
Antonio Rubini Pinot Grigio Rosé, Delle Venezie Strawberry, Vanilla, Wild Flowers	20.00	7.60	6.00
Bardolino Chiaretto, Bolla Raspberries, Currants and Fresh Cherries	24.00	9.15	7.20

125ml measures available upon request