

Tinocchio

RESTAURANT

Menu

Telephone:

0161 249 8594

157 Old Street, Ashton-u-Lyne OL6 7SQ

FOOD ALLERGIES AND INTOLERANCES:

Some of our foods contain allergens.

Please speak to a member of staff for more information

Appetisers

- v *Marinated Olives* £3.50
- v *Bruschetta* £3.95
(2 slices of toasted homemade bread topped with fresh tomatoes, garlic, onions, basil & olive oil served with salad garnish)
- v *Garlic Pizza Bread* £5.50
(Garlic pizza bread with cheese or tomato)

Starters

- Prawn Cocktail* £7.95
(Prawns with pink Marie sauce served with salad garnish)
- Pâté* £6.50
(Chicken liver pâté with toasted bread served with cranberry sauce and fresh garnish)
- Camembert* £7.30
(Fried camembert served with cranberry sauce and fresh garnish)
- Cozze al Pomodoro (Mussels in Tomato)* £7.50
(Mussels cooked in tomato, garlic, chilli and white wine sauce)
- Cozze alla Crema (Mussels in Cream)* £7.95
(Mussels cooked with garlic & white wine with cream)
- Zuppa del Giorno* £4.95
(Soup of the day)
- King Prawns Bruchetta* £11.50
(toasted homemade bread with king prawns in butter, garlic, chilli and white wine sauce served in a bed of salad)
- Fritto di Calamari (Squid)* £8.50
(Deep fried squid served with garlic mayo & salad)
- Asparaggi al Prosciutto*
(Asparagus in Parma Ham) £8.95
(Fresh asparagus wrapped in Parma ham & smoked cheese, served with salad garnish)
- Coste di Maiale (Spare Ribs)* £8.95
(Spare ribs cooked in barbecue sauce)
- Polpette al Pomodoro (Meat Balls)* £7.50
(Homemade meatballs cooked in a tomato sauce and topped with mozzarella cheese)
- Funghi al Aglio* £6.99
Pan fried mushrooms cooked with white wine, garlic, tomato and chillies
- Funghi Dolcelatte* £7.95
Pan fried mushrooms cooked with cream, dolcelatte cheese, white wine, oven baked and topped with crispy smoked bacon
- vN *Caprino al Pesto* £8.50
(Baked goat's cheese wrapped in filo pastry & topped with basil pesto served with a salad garnish)



Please note that a service charge
of 10% applies to groups of 6+

Pasta

- Spaghetti Bolognese* £9.99
(Traditional beef ragu spaghetti)
- Spaghetti Carbonara* £9.99
(Spaghetti cooked with smoked bacon and parmesan cheese in a creamy sauce)
- VH *Spaghetti Asparagi Aglio e Olio* £8.99
(Spaghetti with fresh asparagus, chilli, garlic, parsley, parmesan & olive oil)
- Spaghetti alla Marinara* £13.99
(Spaghetti pasta with a mix of seafood cooked in garlic, white wine & tomato sauce)
- Spaghetti Meatballs* £9.99
(Spaghetti pasta with homemade meatballs in a garlic, chilli & tomato sauce)
- Rigatoni alla Genovese* £13.50
(Pasta tubes cooked with chopped fillet beef & onions in a tomato & red wine sauce)
- Rigatoni Piccanti* £11.50
(Pasta tubes with spicy calabrese salami, onions & mushrooms in a tomato & garlic sauce)
- Rigatoni alla Amatriciana* £11.99
(Pasta tubes cooked with smoked bacon, ham & onions in a tomato & garlic sauce)
- Tagliatelle Funghi & Pollo* £11.99
(Flat pasta cooked with mushrooms & chicken in a cream & white sauce)
- VN *Tagliatelle al Caprino & Pesto* £12.50
(Flat pasta with goats cheese, mushrooms, courgettes & basil pesto cooked in a cream & white wine sauce)
- Farfalle al Pepe* £10.99
(Butterfly pasta with chicken, pine nuts, brandy, broccoli, crushed peppercorn in a cream sauce)
- Farfalle al Salmone* £12.50
(Butterfly pasta with spinach & fresh salmon cooked in cream & tomato sauce)
- Linguine Cozze e Vongole* £11.50
Linguine pasta with fresh clams, fresh mussels, garlic, chilli, parsley and cherry tomatoes
- Linguine ai Gamberoni* £14.50
King prawns with garlic, chilli, cherry tomatoes and courgettes

Filled Pasta

- V *Tortellini con Spinach e Ricotta* £10.50
(Pasta stuffed with spinach and ricotta cheese, cooked in Dolcelatte sauce & fresh cream)
- Agnolotti Lobster* £14.50
(Pasta parcels filled with lobster and prawns cooked in white wine, cream and crab sauce topped with rocket)

Pasta Al Forno

- Lasagna* £9.50
- Canelloni alla Romana* £9.99
(Fresh pasta filled with spinach, ricotta cheese, mozzarella & meat ragu sauce)
- V *Vegetarian Lasagna* £9.50

Risotto

Risotto ai Frutti Di Mare £13.99
(Arborio rice with mixed Sea food in a light tomato & garlic sauce)

Risotto Veronese £12.50
(Arborio rice with Chicken & mushrooms cooked in tomato & garlic sauce)

Risotto il Vecchio £12.99
(Arborio rice in a cream sauce with porcini, mushrooms, chicken & prawns)

From The Grill

ALL THE FOLLOWING MAIN COURSES ARE SERVED WITH ROAST POTATOES AND MIXED VEGETABLES

Filetto al Pepe £25.95
(Fillet of beef cooked with black peppercorn sauce)

Filetto Dolce latte £26.50
(Fillet of beef cooked with dolce latte cheese sauce)

Filetto Rossini £26.99
(Fillet of beef cooked in port and red wine sauce & topped with pate)

Filetto al Gamberoni £28.99
(Fillet steak cooked in a creamy white wine and tomato sauce with king prawns)

Bistecca al Pepe £19.99
(Sirloin of beef cooked with a black pepper sauce)

Bistecca alla Baseaiola £19.99
(Sirloin of beef cooked with mushrooms, red wine, oregano & tomato sauce)

Bistecca al Diane £21.50
(Sirloin of beef cooked with mushrooms, onions, cream, white wine & french mustard)

Pollo alla Crema £17.99
(Chicken breast cooked with mushrooms in a creamy sauce)

Pollo agli Asparagi £17.99
(Chicken breast cooked with asparagus in a cream sauce)

Pollo Cacciatore £17.99
(Chicken breast cooked with fresh peppers, onions, mushroom, tomato and red wine sauce)

Lamb Shank £19.99
(Slow fire cooked lamb shank, served with mint & red wine gravy)

Dal Mare Alia Padella

Spigola/Sea Bass £19.50
(Ovenbaked Sea bass fillet, served with mixed vegetables)

Coda di Rospo £24.95
(Monkfish with prawns cooked with garlic, white wine, chilli in a light cream and tomato sauce)

Salmone ai Gamberoni £19.99
(Salmon steak cooked with king prawns, garlic & tomato & cream sauce)

Salmone agli Asparagi £18.50
(Salmon steak cooked with garlic, wine & asparagus in a tomato cream sauce)

Gamberoni Taormina £19.99
(Shell off king prawns cooked in cream and brandy sauce served on a bed of rice)

Agnolotti Lobster
Pasta parcels filled with lobster cooked with prawns, crab meat in white wine, cream and tomato sauce topped with rocket salad

Salad & Sides

	<i>Rocket Salad</i>	£4.00
	<i>(Rocket, cherry tomatoes & shaving parmesan with olive oil & balsamic glaze)</i>	
	<i>Insalata Caprese</i>	£3.95
	<i>(Fresh tomato & mozzarella drizzled with olive oil & balsamic glaze)</i>	
v	<i>Spinach with garlic</i>	£3.99
v	<i>Roast Potatoes</i>	£2.00
v	<i>Fries</i>	£2.00

Pizzas

v	<i>Margherita</i>	£9.50
	<i>(Tomato & mozzarella cheese)</i>	
	<i>Pizza al Prosciutto</i>	£10.99
	<i>(Tomato, mozzarella cheese & ham)</i>	
	<i>Pizza Peperoni</i>	£10.99
	<i>(Tomato, mozzarella cheese & spicy pepperoni)</i>	
	<i>Pizza Marinara</i>	£12.99
	<i>(Tomato, mozzarella cheese & sea food)</i>	
v	<i>Vegetariana</i>	£11.99
	<i>(Tomato, mozzarella cheese & mixed season vegetables)</i>	
	<i>Vulcano</i>	£12.50
	<i>(Tomato, mozzarella cheese, spicy pepperoni, pepper garlic, onions & fresh chillies)</i>	
v	<i>Spinachi e Gorgonzola</i>	£11.99
	<i>(Tomato, mozzarella cheese, spinach & gorgonzola cheese)</i>	
	<i>Pinocchio</i>	£12.50
	<i>(Tomato, mozzarella cheese, Parma ham, chicken & mushrooms)</i>	
	<i>Calzone</i>	£12.50
	<i>(Folded over pizza filled with spicy salami, onions, garlic, peppers & mushrooms)</i>	
	<i>San Daniele</i>	£11.99
	<i>(Tomato, mozzarella, cherry tomatoes, Parma ham, rocket salad & parmesan cheese)</i>	
	<i>Pizza Tropicale</i>	£11.50
	<i>(Tomato, mozzarella, pineapple and ham)</i>	
v	<i>Pizza Asparagi</i>	£11.99
	<i>(Roasted asparagus, goat cheese, peppers, garlic and fresh basil)</i>	

Wine List

Wines by glass

	175ml	250ml	Bottle 750ml
House Red - Merlot	£4.50	£6.45	£18.50
Nero D'Avola	£5.95	£7.95	£23.99
<i>Deep ruby red with hints of almond blossom notes and spice.</i>			
House White - Trebbiano	£4.50	£6.45	£18.50
Pinot Grigio	£5.95	£7.95	£23.99
<i>Fruity bouquet with peach, apricot and strawberries with a clear melon flavour.</i>			
Zinfandel Rose	£5.95	£7.50	£22.99
Pinot Grigio Rose	£5.95	£7.95	£23.99

Red Wine

Bottle

- 1. Valpolicella Classico** **£24.50**
Veneto
Medium bodied, lovely fresh red fruit with a good balance of acidity
- 2. Valpolicella Ripasso Classico** **£27.99**
Veneto
Powerful and complex aromas of morello cherry, almond, cinammon and wood smoke give an attractive first impression. The palate unveils an array of heady red fruit, musk, spices and vanilla on the palate. A generous wine - as ripasso should be.
- 3. Nero D'Avola** **£23.99**
Sicily
Matured for 12 months in both barriques and oak barrels and for a further period in a bottle. Brilliant deep ruby red, it is broad and persistent on the nose, with hints of almond blossom notes and spice. Dry and well structured, on the palate it offers very complex fruit flavours, reminiscent of cherries in spirit with spice notes lingering on the finish.
- 4. Chianti Classico** **£24.99**
Tuscany
A solid, typical Chianti Classico, with violet, cherry and leather flavour. The palate reveals a harmonious structure and balanced body.
- 5. Chianti Reserva** **£28.99**
Tuscany
Deep red in colour with complex Chianti violets and warm leather on the nose. Medium bodied, rich in extract and tannis, yet balanced, soft and stylish, with a fine lingering finish.
- 6. Primitivo Di Salento** **£26.50**
A classic Primitivo wine is high in both alcohol and plum, intensely flavoured and deeply coloured.
- 7. Shiraz Terre Siciliame** **£24.99**
Intense garnet in colour. The nose is prominent with plenty of blackcurrant, black pepper and spices. The palate is full of dark berry fruit, cassis and cherries, supported by soft, easy drinking tannins.
- 8. Valpolicella Ripasso Supreiorie** **£32.00**
Veneto
A baby 'Amarone'. Ample and remarkably complex, with vinous tones and well defined scents of cherries against a tenuous background of chocolate. Dry on the palate with a sturdy body. The aftertaste is persistent and delectably clean.
- 9. Barolo** **£49.99**
Piemonte
Deep ruby in colour, with slight orange hues and an intense aroma of vanilla and liquorice. Dry and full bodied with a warm and elegant texture, fresh and persistent finish.
- 10. Amarone** **£59.99**
An elegant noble wine with a deep intense colour and fragrances of wild berries and a hint of vanilla finish

Rose Wine

1. **Pinot Grigio Blush** **£23.99**
Enchanting fruity bouquet with peach, apricot and strawberries above all. It's elegant, clean, refreshing & fruity with a clear melon flavour and a never ending after taste.
2. **Bardolino Rose** **£22.99**
Veneto
A suave elegant pink with that characteristic snap of herbiness on the finish.
2. **Zinfandel** **£22.50**
Characterised by delicious ripe red fruits like raspberry, cherry and strawberries with refreshing acidity and balanced sweetness.

White Wine

1. **Frascati** **£22.99**
Lazio
Dry, clear wine, light in colour with a lingering taste of bitter almonds.
2. **Verdicchio Classico** **£22.99**
Marche
A careful selection of grapes produce an intense, concentrated and ripe Verdicchio that develops with bottle maturation.
3. **Orvieto** **£25.50**
Umbria
A light and delicate wine, well balanced with a flowery bouquet and a good body. Just a hint of sweetness.
4. **Pinot Grigio** **£23.99**
Veneto
The bouquet is fresh with hints of acacia flowers and spicy tones. Attractively full flavoured, its well balanced with a very long finish.
5. **Chardonnay** **£24.99**
Veneto
100% Chardonnay, pale straw yellow with greenish reflection. The bouquet is intense and refined and scents of pineapple. On the palate it is elegant, fresh and enchantingly harmonious.
6. **Gavi di Gavi** **£32.99**
An enticing nose of white peach and acacia blossom with just a hint of crystalised ginger with a zippy lime finish.
7. **Sauvignon Bianco** **£24.99**
A bright blast of brassy fruit on the nose, with a powerful lemon character presented in a very fresh style.

Champagne and Sparkling Wine

200ml bottle

1. **Prosecco Veneto** **£6.95** **£22.99**
2. **Prosecco Rose Veneto** **£22.99**
3. **Moet Chandon** **£59.99**
Bright fruitiness, seductive palate, elegant maturity
4. **Veuve Clic Quot** **£69.99**
Golden yellow colour with hints of vanilla make this champagne an excellent choice
5. **Dom Perignon** **£199.99**

Cocktails

- Aperol Spritz** *Aperol, prosecco & Soda* **£7.50**
- Porn Star Martini** *Vodka, passion fruit liquer, passion fruit puree, vanilla & prosecco shot* **£8.95**
- Espresso Martini** *Vodka, espresso, coffee liquer & vanilla sugar* **£7.50**
- Kir Royale** *Prosecco, creme de cassis & fresh raspberry* **£7.50**
- Negroni** *Sweet vermouth, campari, gin & orange peel garnish* **£7.95**
- Angelo Azzuro** *Gin, Triple Sec, Cointreau, Blue Curacao* **£7.50**
- Prosecco - 200ml bottle** **£6.95**

Beer

Draught Peroni	half pint £3.10	pint £5.50
Shandy	half pint £2.85	pint £5.20
Moretti / Corona		£4.00
John Smith 440ml		£3.90
Becks Blue no alcohol		£3.50
Peroni Bottle		£4.00
Guinness 440ml		£4.00

Cider

Strongbow 440ml	£4.50
Kopparberg mixed fruits	£4.99
Kopparberg no alcohol	£4.00

Spirits 25ml

from **£3.50**

Martell Brandy vs, Three Barrels vsop, Courvoisier, Vecchia Romagna, Southern Comfort, Jameson Irish, Jack Daniels, Johnnie Walker, Bacardi, Cointreau, Grand Marnier, Drambuie, Tequilla, Baileys, Grappa, Smirnoff Vodka, Malibu, Gordon's Gin, Tia Maria, Amaretto, Martini Bianco/Rosso, Port, Limon Cello, Sambucca, Archers Peach, Jagermeister

Spirits and Mixers	£5.50
Liqueur Coffee	£5.50

Soft Drinks

Coca Cola	£2.45
Fanta	£2.45
Sprite	£2.45
J2O	£2.50
(orange & passion fruit)	
Orange juice	£2.00
Still water	£2.50
Sparkling water	£2.50
Soda water	£2.00
Tonic water	£2.00
Cordial	£0.99
(lime, orange & blackcurrant)	
Ginger Ale	£2.00

Coffee

Espresso	£1.50
Capuccino	£2.95
White Coffee	£2.95
Hot chocolate	£2.95

Childrens Menu

up to
10 years old
£7.95

Pizza

- Pizza Margherita
Mozzarella, cheese and tomato
- Pizza Pepperoni
Salami, mozzarella, cheese and tomato
- Pizza Tropicale
Ham, pineapple, cheese and tomato

Any soft drink

Coke, Lemonade, Fanta Orange or Diet Coke

Pasta

- Spaghetti Bolognese
- Spaghetti Napoli
In a tangy Italian tomato sauce
- Chicken Nuggets
Served with chunky chips

A selection of
Italian Ice-Cream