Pinocchio

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** £7.50
(2 slices of toasted homemade bread topped with fresh tomatoes, garlic, onions, basil & olive oil served with salad garnish)

V **Garlic Pizza Bread** £8.50
(Garlic pizza bread with cheese or tomato)

Starters

Arancini £9.50
(Home made rice balls with peas, ham and mozzarella in spicy tomato sauce topped with rocket and parmesan shavings)

Prawn Cocktail £9.50
(Prawns with pink Marie sauce served with salad garnish)

Paté £8.50
(Chicken liver paté with toasted bread served with cranberry sauce and fresh garnish)

V **Camembert** £9.50
(Fried camembert served with cranberry sauce and fresh garnish)

Cozze al Pomodoro (Mussels in Tomato) £9.50
(Mussels cooked in tomato, garlic, chilli and white wine sauce)

Cozze alla Crema (Mussels in Cream) £9.99
(Mussels cooked with garlic & white wine with cream)

Minestrone Vegetable Soup £6.95

King Prawns Bruchetta £13.50
(toasted homemade bread with king prawns in butter, garlic, chilli and white wine sauce)

Fritto di Calamari (Squid) £9.50
(Deep fried squid served with garlic mayo & salad)

Asparaggi al Prosciutto (Asparagus in Parma Ham) £9.99
(Fresh asparagus wrapped in Parma ham & provolone cheese, served with salad garnish)

Coste di Maiale (Spare Ribs) £9.99
(Spare ribs cooked in barbecue sauce)

Polpette al Pomodoro (Meat Balls) £9.50
(Homemade meatballs cooked in a tomato sauce and topped with mozzarella cheese)

Funghi Dolcelatte £9.99
(Pan fried mushrooms cooked with cream, dolcelatte cheese, white wine, oven baked and topped with crispy smoked bacon)

VN **Caprino al Pesto** £9.50
(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 £14.99
(Traditional beef ragu spaghetti)

Spaghetti Carbonara £14.99
(Spaghetti cooked with smoked bacon and parmesan cheese in a creamy sauce)

VH **Spaghetti Asparagi Aglio e Olio** £13.99
(Spaghetti with fresh asparagus, cherry tomatoes, fresh chilli, garlic and olive oil topped with parmesan shavings)

Spaghetti alla Marinara £15.99
(Spaghetti pasta with a mix of seafood cookes in garlic, white wine & tomato sauce)

Spaghetti Meatballs £14.99
(Spaghetti pasta with homemade meatballs in a garlic, chilli & tomato sauce)

Rigatoni alla Genovese £16.99
(Pasta tubes cooked with chopped fillet beef & onions in a tomato & red wine sauce)

Rigatoni Piccanti £14.99
(Spicy salami, onion and garlic, a touch of chilli and fresh spinach in tomato sauce)

Tagliatelle Funghi & Pollo £15.50
(Flat pasta cooked with mushrooms & chicken in a cream & white sauce)

Tagliatelle al Tartufo Nero £15.95
(Tagliatelle pasta in a cream, white wine and black truffle sauce with mushrooms and smoked bacon)

Farfalle al Pepe £15.50
(Butterfly pasta with chicken, pine nuts, brandy, broccoli, crushed peppercorn in a cream sauce)

Farfalle al Salmone £15.99
(Butterfly pasta with spinach & fresh salmon cooked in cream & tomato sauce)

Linguine Cozze e Vongole £15.50
(Linguine pasta with fresh clams, fresh mussels, garlic, chilli, parsley and cherry tomatoes)

Linguine ai Gamberoni £16.50
(King prawns with garlic, chilli, cherry tomatoes and courgettes)

Filled Pasta

Agnolotti Lobster £16.99
(Pasta parcels filled with lobster and prawns cooked in white wine, cream and tomato sauce)

Ravioli with Truffle and Braised Beef £16.50
(Cooked in cream and black truffle sauce with smoked bacon)

V **Ravioli with Beetroot and Goats Cheese** £16.99
(Cooked in white wine, cream and a touch of pesto with asparagus and cherry tomatoes)

Pasta Al Forno

Lasagna £13.99

Canelloni alla Romana £13.99
(Fresh pasta filled with spinach, ricotta cheese, mozzarella & meat ragu sauce)

V **Vegetarian Lasagna** £13.99

Risotto

Risotto ai Frutti Di Mare £15.99
(Arborio rice with mixed Sea food in a light tomato & garlic sauce)

Risotto Veronese £14.99
(Arborio rice with Chicken & mushrooms cooked in tomato & garlic sauce)

Risotto il Vecchio £15.50
(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 £32.50
(Fillet of beef cooked with black peppercorn sauce)

Filetto Dolcelatte £32.50
(Fillet of beef cooked with dolcelatte cheese sauce)

Filetto Rossini £32.95
(Grilled fillet of beef cooked in marsala and red wine sauce served on a toasted slice of bread with pate)

Filetto ai Porcini £32.99
Fillet of beef cooked in brandy, cream, red wine & porcini mushroom sauce

Filetto al Gamberoni £34.99
(Fillet steak cooked in a creamy lobster sauce with king prawns)

Filetto ai Porcini con Black Truffle £32.99
(Fillet steak and porcini mushrooms in a cream, brandy and black truffle sauce)

Bistecca al Pepe £25.95
(Sirloin of beef cooked with a black pepper sauce)

Bistecca alla Boscaiola £25.95
(Sirloin of beef cooked with mushrooms, red wine, oregano & tomato sauce)

Bistecca al Diane £25.95
(Sirloin of beef cooked with mushrooms, onions, cream, white wine & french mustard)

Pollo alla Crema £18.99
(Chicken breast cooked with mushrooms in a creamy sauce)

Pollo Cacciatore £19.99
(Chicken breast cooked with fresh peppers, onions, mushroom, tomato and red wine sauce)

Lamb Shank £27.50
(Slow fire cooked lamb shank, served with mint & red wine gravy in a bed of mashed potato)

Fish

Spigola/Sea Bass £22.99
(Ovenbaked Sea bass fillet, served with mixed vegetables)

Coda di Rospo £26.50
(Monkfish with prawns cooked with garlic, white wine, chilli in a light cream and tomato sauce)

Salmone ai Gamberoni £23.99
(Salmon steak cooked with king prawns, garlic & tomato & cream sauce)

Salmone agli Asparagi £22.50
(Salmon steak cooked with garlic, wine & asparagus in a tomato cream sauce)

Gamberoni Taormina £23.50
(Shell off king prawns cooked in cream and brandy sauce served on a bed of rice)

Salad & Sides

Rocket Salad £4.95
(Rocket, cherry tomatoes & shaving parmesan with olive oil & balsamic glaze)

Instala Caprese £6.95
(Fresh tomato & mozarella drizzled with olive oil & balsamic glaze on a bed of rocket salad)

V **Spinach with Garlic** £3.99

V **Roast Potatoes** £3.50

V **Skin on Fries** £3.99

V **Zucchini Fried Courgette** £4.95

Pizzas

V **Margherita** £11.50
(Tomato & mozzarella cheese)

Pizza al Prosciutto £12.50
(Tomato, mozzarella cheese & ham)

Pizza Peperoni £12.99
(Tomato, mozzarella cheese & spicy pepperoni)

Pizza Marinara £14.99
(Tomato, mozzarella cheese & sea food)

V **Vegetariana** £13.50
(Tomato, mozzarella cheese & mixed season vegetables)

Vulcano £13.99
(Tomato, mozzarella cheese, spicy pepperoni, pepper garlic, onions & fresh chillies)

V **Spinachi e Gorgonzola** £12.50
(Tomato, mozzarella cheese, spinach & gorgonzola cheese)

Pinocchio £13.99
(Tomato, mozzarella cheese, Parma ham, chicken & mushrooms)

Calzone £13.99
(Folded over pizza filled with spicy salami, onions, garlic, peppers & mushrooms)

San Daniele £13.50
(Tomato, mozzarella, cherry tomatoes, Parma ham, rocket salad & parmesan cheese)

Pizza Tropicale £12.50
(Tomato, mozzarella, pineaplle and ham)

V **Pizza Asparagi** £12.99
(Roasted asparagus, goat cheese, peppers, garlic and fresh basil)

Wine List

Wines by glass

	125ml	175ml	Bottle 750ml
House Red - Merlot	**£5.75**	**£7.75**	**£26.00**
Nero D'Avola	**£6.30**	**£8.95**	**£29.00**
Deep ruby red with hints of almond blossom notes and spice.			
House White - Trebbiano	**£5.75**	**£7.75**	**£26.00**
Pinot Grigio	**£6.25**	**£8.50**	**£28.00**
Fruity bouquet with peach, apricot and strawberries with a clear melon flavour.			
Zinfandel Rose	**£5.95**	**£8.25**	**£26.99**
Pinot Grigio Rose	**£6.25**	**£8.50**	**£28.00**

Red Wine

		Bottle
1.	**Valpolicella Classico** **Veneto** *Medium bodied, lovely fresh red fruit with a good balance of acidity*	**£28.50**
2.	**Nero D'Avola** **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.*	**£29.00**
3.	**Chianti Classico** **Tuscany** *A solid, typical Chianti Classico, with violet, cherry and leather flavour. The palate reveals a harmonious structure and balanced body.*	**£27.50**
4.	**Chianti Reserva** **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.*	**£31.50**
5.	**Primitivo Di Salento** *A classic Primitivo wine is high in both alcohol and plum, intensely flavoured and deeply coloured.*	**£32.50**
6.	**Shiraz Terre Siciliane** *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.*	**£27.99**
7.	**Valpolicella Ripasso Supreriore** **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 strudy body. The aftertaste is persistent and delectably clean.*	**£35.00**
8.	**Monte Pulciano D'Abruzzo** **Riserva** *Intense ruby red with streaks of violet and a taste of fruit, spices and tannins.*	**£29.99**
9.	**Cannonau di Sardegna** **Red Sardinian Wine** *Intense, sapid, not very acidic but with ample and powerful tannins*	**£27.00**
10.	**Amarone** *An elegant noble wine with a deep intense colour and fragrances of wild berries and a hint of vanilla finish*	**£69.99**
11.	**Barolo** **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.*	**£49.99**

Rose Wine

1. **Pinot Grigio Blush** — **£28.00**
   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. **Zinfandel** — **£26.99**
   Characterised by delicious ripe red fruits like raspberry, cherry and strawberries with refreshing acidity and balanced sweetness.

White Wine

1. **Frascati** — **£27.50**
   Lazio *Dry, clear wine, light in colour with a lingering taste of bitter almonds.*
2. **Verdicchio Classico** — **£27.00**
   Marche *A careful selection of grapes produce an intense, concentrated and ripe Verdicchio that develops with bottle maturation.*
3. **Pinot Grigio** — **£28.00**
   Veneto *The bouquet is fresh with hints of acacia flowers and spicy tones. Attractively full flavoured, its well balanced with a very long finish.*
4. **Chardonnay** — **£28.50**
   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.*
5. **Gavi di Gavi** — **£35.99**
   An enticing nose of white peach and acacia blossom with just a hint of crystalised ginger with a zippy lime finish.
6. **Sauvignon Bianco** — **£28.50**
   A bright blast of brassy fruit on the nose, with a powerful lemon character presented in a very fresh style.
7. **Pecorino** — **£31.95**
   Abruzzo Region *Fruity and floral with hints of apple and peach. Full bodied and rounded with a creamy texture.*
8. **Grillo Organic** — **£28.50**
   Sicilia *The aromas are mainly floral integrating with the ruity aromas. Fresh, well structured and long in the finish.*

Champagne and Sparkling Wine

		200ml bottle	
1.	**Prosecco Veneto**	**£8.95**	**£29.00**
2.	**Prosecco Rose Veneto**		**£29.00**
3.	**Gavi Spumante**		**£29.99**
	A great fruity fizz from Piedmont which has a whole host of enticing aromas		
4.	**Moet Chandon**		**£79.99**
	Bright fruitiness, seductive palate, elegant maturity		
5.	**Veuve Clic Quot**		**£84.95**
	Golden yellow colour with hints of vanilla make this champagne an excellent choice		

Cocktails

Aperol Spritz *Aperol, prosecco & Soda* — **£10.50**

Porn Star Martini *Vodka, passion fruit liquer, passion fruit puree, vanilla & prosecco shot* — **£11.50**

EspResso Martini *Vodka, espresso, coffee liquer & vanilla sugar* — **£9.50**

Kir Royale *Prosecco, creme de cassis & fresh raspberry* — **£8.99**

Bramble *(Raspberry/Blackberry) Bombay sapphire gin, lemon juice, simple syrup, créme de mure* — **£10.50**

Marilyn Monroe *(Brandy, Whisky or Amaretto) Prosecco, grenadine, sugar syrup (in wiskey and brandy)* — **£9.99**

Lemoncello Spritz *Lemoncello, prosecco, soda or lemonade* — **£9.50**

Lemon Basil Margarita — **£9.99**
Tequila, triple sec, lemon juice, simple syrup, basil

Cosmopolitan — **£!0.99**
Cointreau, vodka, cranberry juice, lime juice, triple sec and salt

Beer

Draught Peroni	half pint **£3.70**	pint **£6.50**
Moretti / Corona		**£5.20**
John Smith 440ml		**£5.20**
Becks Blue no alcohol		**£4.50**
Peroni Bottle		**£5.00**
Guinness 440ml		**£5.50**

Cider

Strongbow 440ml	**£5.50**
Kopparberg Mixed Fruits	**£5.95**
Kopparberg no alcohol	**£4.95**

Spirits 25ml

from £4.50

Martell Brandy vs, Courvoisier, Vecchia Romagne, 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	**£6.80**
Liqueur Coffee	**£6.80**

Soft Drinks

Coca Cola	**£3.60**
Fanta	**£3.60**
Sprite	**£3.60**
J2O (orange & passion fruit)	**£4.00**
Orange Juice	**£3.50**
Still Water	**£3.95**
Sparkling Water	**£3.95**
Soda Water	**£2.00**
Tonic Water	**£2.00**
Cordial (lime, orange & blackcurrant)	**£0.99**
Ginger Ale	**£2.50**

Caffee

Espresso	**£2.00**
Capuccino	**£4.50**
White Coffee	**£4.50**
Hot Chocolate	**£3.95**

Childrens Menu

up to 10 years old **£11.99**

Pizza

Pizza Margheritta
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 skin on fries

A selection of Italian Ice-Cream