

# Pinocchio's Restaurant

11 St Benedicts St Norwich

## Antipasti

Selection of Italian meats and salads with homemade focaccia  
£6.95

## Starters

Roasted red pepper and butternut squash soup, basil pesto  
£3.95

Tempura of prawns with parmesan crust, rocket, saffron, aioli and lemon  
£5.95

Kiln smoked salmon, green beans, red onion confit  
£5.95

Bruschetta of red pepper and grilled goats cheese, rocket and basil pesto  
£4.95

Oven roasted field mushrooms stuffed with sun blushed tomatoes, pesto,  
mozzarella and herb bread crumbs  
£5.95

## Melanzane Parmiggiana

Baked layered aubergines in a tomato and herb sauce topped with mozzarella  
£5.95

## Mains

Oven baked chicken breast stuffed with marinated sun dried tomatoes, wrapped  
in streaky bacon and served with sliced potatoes, creamed peas and onions  
£11.95

Chargrilled sirloin steak, Italian brandy and peppercorn sauce, roast field mushrooms,  
garlic new potatoes  
£13.95

Escalope of salmon served with wilted spinach, creamy leeks, Italian potatoes, Prosecco sauce  
£11.95

Slow-roasted crispy duck with creamy garlic and parmesan mash, Sicilian sweet and sour sauce,  
chilli, mushrooms and tomatoes  
£11.95

Grilled pork loin served with braised cabbage, sweet potato wedges, apple and red onion sauce  
£11.95

Grilled lamb chops served with rosemary and thyme new potatoes, roasted root vegetables  
£13.95

Creamy leek and gorgonzola risotto  
£8.95

Wild mushroom and truffle oil risotto  
£8.95

Vegetables £2.50

New potatoes  
Italian mash

Grilled Mediterranean vegetables

Roasted root vegetables

Green beans and parmesan

Peas with baby onions, lemon oil

Side Orders £1.95

Homemade focaccia

Ciabatta

Garlic bread

Mixed olives

Mixed leaf salad

Tomato and mozzarella salad £2.50

Pasta Starter £4.50      Main £7.95

Tagliatelle Carbonara - Pasta ribbons with bacon, egg, garlic and finished with cream

Lasagne – Sheets of egg pasta layered with bolognese, creamy tomato sauce

Papperdelle - Wide strips of pasta with slow cooked Sicilian lamb ragu, vine fruits and pine nuts

Fusilli – Wild cultivated mushrooms, truffle oil, chopped parsley

Linguine Al Gamberoni – Tiger prawns, cherry tomatoes, spinach, white wine and cream sauce

Spaghetti bolognese – Home made tomato and beef ragu, parmesan shavings

Tortellini – Spinach and ricotta tortellini, pine nuts, creamy nutmeg and mushroom sauce

Pizza £7.95

Margherita - Classic tomato, mozzarella and oregano £6.95

Pepperoni - Italian pepperoni, tomato, Romano pepper, caper and mozzarella

Napoletana – Tomato, anchovies, capers, black olives, oregano and mozzarella

Goats cheese – Caramelised onion, goats cheese, rocket, pine nuts and mozzarella

Tricolore - Sun dried tomato, red onion, red peppers, pesto and smoked mozzarella

Pollo pesto – Shredded chicken, red onion, portabella mushroom, basil pesto and mozzarella

Fiorentina – Ricotta, black olives, spinach and a free range egg

Desserts £4.95

Baked chocolate cheesecake with vanilla ice cream and crushed amaretti biscuits

Rustic apple cake served with rosemary syrup and mascarpone

Tiramisu - Italian trifle with mascarpone

Vanilla and buttermilk pannacotta, summer berry coulis

Honey roasted fig Semi freddo

Selection of homemade ice creams or sorbets

Italian cheese and biscuits served with a pear and balsamic chutney

Dessert Wine

Vin Santo del Chianti Classico 1999

A Tuscan speciality made from Malvasia and trebbiano grapes

£21.95 50cl bottle    £5.95 glass

Moscato Passito, Araldica 2004 Italy

The Moscato grape goes with virtually any dessert, naturally rich and not too sweet

£16.50 37.5cl bottle    £5.50 glass

Coffees

Espresso : Piccolo £1.50    Grande £1.95

Caffe Coretto : Espresso with a shot of Grappa £2.95

Italian Coffee : Amaretto and cream liqueur coffee £4.25

Cappuccino £1.95 / Latte £1.95 / Filter coffee £1.60 / Americano £1.95 / Hot chocolate £1.95

Liqueur coffees £4.25

Limoncello Liqueur £2.25

Tea £1.60      Herbal Tea £1.85