

White Wines

Tocai Canal del Ronco

A honeydew yellow with greenish reflections, fragrant bouquet with a hint of almonds
£12.95 per bottle. By the 250ml glass £4.45

Chardonnay Canal Del Ronco

A vibrant fruit flavour with yellow green reflections, well structured, elegant with a nose of creamy apples
£13.95 per bottle. By the 250ml glass £4.75

Traminer Aramatico

A medium sweet aromatic wine from the Trento Region. Floral and with the scent of freshly cut herbs it marries with fish and vegetable dishes superbly
£15.95 per bottle. By the 250ml glass £5.95

Pinot Grigio Gran Selezione

Elegant bouquet reminiscent of orange blossoms, full rich fruity flavour presented in a twisted frosted bottle
£15.95 per bottle

Trebbiano d'abruzzo

Soft dry with floral hints leaving a long lasting finish on the palate
£16.95 per bottle

Gavi 'Villa Sparina'

An exclusive wine from the Coretese vineyards. This characteristic and classic white wine has a pale yellow colour with a persistent, fresh and harmonic flavour.
Superb all rounder but excellent with antipasti and Poultry dishes.
£22.95 per bottle

Rose Blush Wines

Pinot Grigio Rosato

Rich fruity early spring berry flavour with a distinctive elegance and character
95% Pinot Grigio Grape with 5% Raboso
£15.95 per bottle. By the 250ml glass £5.25

Cerasuolo Zaccagnini Rose

Fresh vibrant rose from the masters of Montepulciano,
bright red cherry nose, crisp long lasting finish
£16.95 per bottle

Sparkling Wines

Raboso Frizzante Rosato (Rose)

Light, refreshing, bubbly pink with lots of fresh fruit flavours bursting with every bubble. Must be tried to be appreciated
£14.95 per bottle

Prosecco

Real Italian Fizz, a lively yet yeasty touch with a delicious round finish.
The Italians did it first, better and more affordable
£15.95 per bottle

Ferrari Rose

Pole position with this leader of Italian Spumante, rival to anything coming out of France, this is a premier pink, dry, robust yet gentle and caressing, a real celebration cork popper
£44.95 per bottle

Red Wines

Nero d'avola nobili di trinacria

The impact of a rich fruit cake nose, silky texture and deep powerful dark fruit flavour. Sicily in a glass.
£12.95 per bottle. By the 250ml glass £4.45

Valpolicella

Intense blackberry and cherry scents, with a round velvet finish
£14.50 per bottle. By the 250ml glass £4.95

Il Vesso

A smooth and sensuous wine derived from the Sangiovese grape, its has subtle oak scents with a round and lasting finish.
The perfect partner for meat and tomato based pasta dishes.
£17.95 per bottle

Chianti Classico

The classic red with its intense bouquet, powerful but subtle tannins and complexities of flavours.
£16.95 per bottle

Montepulciano d'abruzzo Zaccagnini

The best wine of its region. Delicious intense plum & red pepper scents. Presented with its own cut vine which decorates this much loved bottle.
£17.95 per bottle

Sofficone Di Vinciglata

This is a 'Super Tuscan Red' which is presented in an amusing bottle its description translates as 'From the breath of the grower' It offers perfumes of forest fruits with a lovely soft and round palate, perfect for a celebration meal with red meats and fish especially.
£27.95 per bottle

Dessert Wine

Friuli Picolit

A Light Golden Yellow wine with a rich and exclusive bouquet. Its characteristics are bold with wild flowers, chestnuts, almonds, acacia and peach blossom. Its mellow undertones leave a wide aftertaste and is excellent drunk with Italian desserts or it merits itself to a delicious aperitif served at room temperature.
£6.95 per 125ml glass

Italian Beers

Birra Moretti £2.65

A traditional beer from Pedavena. Brewed in the foothills of the Dolomite mountains with a crisp refreshing malted palate.

Birra Peroni £2.75

The 'Blue Ribbon' Pilsner beer. Of Roman origin this is an intensely refreshing beer that captures the unmistakable taste of Italy.

Non - Alcoholic Beverages

San Benedetto water £2.45

High mineral content water from the Umbrian region filtered through limestone and marble strata in the Appenine mountains sparkling or still litre bottle

Sparkling or still 500ml bottle £1.65

J20 bottles £2.15

Cranberry or Elderflower Presse £2.15

Pepsi, Diet Pepsi, Vimto, Lemonade, Soda and Lime or Orangeade £1.45

Tonic water 200ml £1.45

Glass of milk £1.10

Freshly squeezed orange juice £2.45

Seasonal Cocktail menu available

Brezza della frutta £2.95

This non-alcoholic fruit cocktail has layers of fresh ripened orange juice, lemonade, and sparkling fruit cordiale topped with lemon, lime and ice., Perfect for children and adults alike.

Full range of freshly blended coffees and infused teas are available to order

Why not try our speciality liquor coffee? £4.95

It is made with our finest ground house bean, Tia Maria damerara sugar and double cream.



Childrens Menu

£3.75

For diners under 10 years of age.
Selected small sized Pasta and Pizzas.
Squeezed juice carton selection,
carbonated
Drink or semi skimmed milk.
Locally produced jersey ice cream.

Pizza

Margarita pizza with tomato and herb sauce and grated mozzarella with one of the following topping

Red peppers, red onion, goats cheese, cherry tomato, pepperoni, pancetta, mushrooms, chilli, pesto chicken, olives, fresh rocket, asparagus, basil, garlic courgettes, sweetcorn, pineapple

Pasta

Spaghetti bolognese
Penne pasta with fresh tomato sauce
Tagliatelle carbonara with bacon or mushrooms
Meatballs, spaghetti and tomato sauce

All restaurants are proud to offer the baby deli organic food range. Please ask for a menu.



& Menu Wine List

Opening Times
Monday & Tuesday: 12.00 - 4.30 p.m.
Wednesday - Saturday: 12.00 - 10.00 p.m.
Sunday: 12.00 - 4.30 p.m.

Reservations can be made by calling: 01782 643555 or donna.bott@trenthamgardencentre.co.uk

Starters

- ↓ Soup of the day £4.25
- ↓ Garlic bread £3.65
- Garlic bread with cheese £3.75
- Parma ham and melon salad (rocket, radicchio, parma ham and melon shavings with midori dressing) £4.95
- 🍅 Garlic mushrooms £4.95 (sliced field mushrooms pan-fried with garlic and fresh chives)
- Toasted bruschetta bread with one of the following toppings**
- Terrazzo Special Giardino Bruschetta with Kalamata black olives, cherry tomatoes, buffalo mozzarella, parma ham and fresh basil £5.95
- 🍅 Glazed apricots, goat's cheese, fresh rosemary with beetroot glaze £4.95
- Smoked salmon, halibut, seafood mascarpone with fresh chives and dill £5.95

🍅 Contorno – on the side

- ↓ Terrazzo freshly dressed mixed salad £3.75
- ↓ Marinated kalamata and mammoth olives in our own marinade £2.45
- Roasted vegetables (carrots, courgettes, red peppers, red onion and fresh herbs) £3.95
- Garlic and Rosemary roasted new potatoes £3.45
- Garlic bread £3.65
- Garlic bread with cheese £3.75
- Side order of facacia bread, with a balsamic and olive oil dip £3.25

Anti-pasta platters for two

- Mixed platter to share (marinated olives, balsamic onions, garlic roasted courgettes, cherry tomato chutney, caramelized pear halves, Goats cheese with a choice of either**
- Cured meats (Parma ham, mortadella, salami) £12.95
- Fresh seafood (tiger prawns, smoked salmon, smoked halibut) £13.95
- 🍅 Griddled Mediterranean vegetables £12.95

À la carte Main Course

Risottos

- Arborio rice with white wine stock and mascarpone served with the choice of**
- Smoked halibut, shelled pea and a squeeze of lemon £10.95
- 🍅 Goats cheese and wild rocket with sun blush tomato pesto £9.95
- Chorizo sausage, roasted red peppers and fresh basil £10.95

Pesto infused Flat Breads

(all served with dressed rocket and sweet beetroot glaze)

- Strips of sirloin steak, oregano, chilli, sunblush tomato and caramelized onions £8.95
- Hot Pesto Chicken with roasted red peppers, basil and red onion's £7.95
- 🍅 Warm Marinated Mediterranean roasted vegetables with buffalo mozzarella £6.95

🍅 Homemade Salmon Fishcakes

- Salmon, crab, lemon and basil bound with creamy mashed potato, finished with a parmesan and breadcrumb crust served on freshly dressed salad with a sweet tomato chutney £7.95

À la carte Pasta

(Gluten free penne pasta available with any dish. Please tell a member of staff of any food intolerances to avoid delay)

🍅 Homemade Italian Meatballs

- Minced beef bound with Italian herbs and parmesan, topped with a rustic tomato sauce and grated mozzarella served on penne pasta £7.95

- Lasagne alla forno** layered with the classic bolognese and white sauce, topped with grated mozzarella accompanied with fresh rocket leaf and tomato garnish. £8.95
- 🍅 **Tagliatelle Carbonara** cooked with egg yolks, double cream, basil, diced bacon and sliced mushrooms. (available as a vegetarian option using courgettes instead of diced bacon) £8.95
- 🍅 **Spaghetti Bolognese** Spaghetti with our homemade Bolognese sauce drizzled with basil pesto. (available as a vegetarian option) £7.95

- Gnocchi la primavera** Gnocchi dumplings cooked in a creamy white wine sauce with Green Beans, Shelled Peas, Broad Beans, pancetta and pesto chicken. £10.95

- Ravioli aragoster** Lobster filled pasta parcels, cooked in a rich seafood sauce topped with fresh rocket and Parmesan shavings. £10.95

- 🍅 **Penne Sol Secco** Pesto chicken, pancetta and mushrooms in our homemade sunblush tomato pesto with fresh basil and parmesan £8.95

Terrazzo Insalata

Our own mixed salad comprising of rocket and endive with red onion, whole olives, diced cucumber, celery, peppers and cherry tomatoes, dressed with pesto and a sweet beetroot glaze. Topped with one of the following:

- 🍅 Roasted Mediterranean vegetables £10.95
- 🍅 Pesto Chicken and Parmesan Chards £11.95
- Marinated strips of prime sirloin steak £13.95

Gnocchi Stufato (signature dish)

- Tender chunks of diced beef marinated in red wine and cooked with a selection of fresh herbs, sun blushed tomatoes, whole olives, red peppers, Procini mushrooms and Italian Chorizo sausage finished with potato dumplings. £9.95

🍅 Spaghetti alla puttanesca

- Fresh spaghetti cooked with chillies, garlic, anchovies, chopped tomatoes, oregano and block olive, finished with fresh chopped parsley. £9.95

Penne Steak

- Pan fried strips of sirloin steak with red onions, mushrooms, peppers and brandy in a creamy pink peppercorn sauce with penne pasta. £10.95

🍅 Pollo e rosmarino

- Sliced chicken in a cream and mustard sauce, finished with fresh rosemary and sweetened soaked apricots and tossed with penne pasta (can be prepared with mushrooms instead of chicken) £8.95

🍅 Trivella russo

- Tagliatelle combined with pesto chicken, mild coarse grain mustard, sliced mushrooms, diced pancetta and red onions. Bound in a cream and vodka sauce (can be prepared with roasted peppers and cherry tomatoes instead of chicken and bacon) £9.95

'Diablo Rossi'

Sizzling Skillet dishes

The following dishes are all pan fried with caramelized red onions and peppers in a sweet chilli and pesto glaze accompanied with a tomato crème fraiche, homemade oven baked flat bread and freshly tossed salad...

Pesto infused chicken strips and tiger prawns £11.95

Char-grilled 8oz Sirloin steak £13.95

À la carte Pizza

🍅 Margherita

- Napoli pizza sauce, diced and grated buffalo mozzarella drizzled with pesto. 8" £7.95 12" £8.95

🍅 Trufico Bianco

- Sliced olives, roasted peppers and garlic courgettes topped with mozzarella cheese, rocket and truffle oil. 8" £9.25 12" £9.95

🍅 Arrabiata

- Sliced pepperoni, cherry tomatoes, chilli flakes and rubbed oregano topped with grated mozzarella. 8" £9.95 12" £10.25

🍅 Pera e dolce latté

- Caramelized pear slices, roasted pine nuts and dolce latté cheese finished with fresh rocket. 8" £9.95 12" £10.25

Spuma e Tappeto erboso

- Tiger prawns, Italian chorizo sausage, roasted red pepper, chilli flakes and fresh basil finished with grated mozzarella finished with a squeeze of lime. 8" £9.95 12" 10.95

🍅 Intenso

- Anchovy, kalamata black olive, tomato chilli pesto topped with mozzarella cheese. 8" £9.25 12" £9.95

🍅 Giardino

- Goats cheese, mozzarella, red onion, roasted peppers, sliced black olives and crisp rocket leaf. 8" £9.95 12" £10.95

🍅 Create your own - take your basic margherita and add your own four extra toppings

- Red peppers, red onion, dolce latté, goats cheese, cherry tomato, pepperoni, pancetta, mushrooms, chilli, pesto chicken, olives, fresh rocket, asparagus, chorizo, caramelized pears, salami, parma ham, tiger prawns, smoked salmon, crab meat, oregano, basil, garlic courgettes, pine nuts. 8" £10.95 12" £11.95

Please see our daily changing chef's specials board

Plant Pot symbol 🍃 indicates lunch time menu

Tomato symbol 🍅 indicates vegetarian options