



## **OPENING TIMES**

Friday & Saturday 12 noon - 8.00pm (Last orders 7.45pm)

Sunday 12 noon - 4.00pm (Last orders 3.45pm)

### **OPEN 7 DAYS A WEEK DURING SCHOOL HOLIDAYS**

Monday - Thursday 12 noon - 4 pm

Friday and Saturday 12 noon - 8pm

Sunday 12 noon - 4pm

## **RESERVATIONS**

**01481 259220**

# INTROS

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## **MISTO DE OLIVES | £2.50 (V GF)**

Small bowl of house marinated olives.

## **TERRAZZO DEL GIARDINO STYLE BREAD | £3.25 (V)**

Served with olive oil and balsamic vinegar dip.

# STARTERS

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## **POMODORO E BASILICO ZUPPA | £4.25 (V GF)**

Tomato and basil soup served with warm rustic garlic bread.

## **TERRAZZO ZUPPA | £4.25 (GF)**

Soup from our open kitchen using only fresh ingredients.

Please ask for today's choice, served with ciabatta bread and olive oil if desired.

## **GARLIC CIABATTA MINI LOAF | £3.85 (V)**

Garlic ciabatta mini loaf brushed with fresh garlic butter.

## **GARLIC CIABATTA WITH CHEESE | £4.00 (V)**

Garlic ciabatta loaf brushed with fresh garlic butter and melting mozzarella cheese.

## **TERRAZZO STYLE AL FUNGI FLATBREAD PIZZA | £5.50 (V)**

Crisp flatbread slice topped with a sauté mixed wild mushrooms finished with basil pesto.

## **TERRAZZO SPECIAL FLATBREAD POLPETTA | £5.75**

Crisp flatbread topped with homemade Guernsey beef meatballs and rich tomato sauce, finished with mozzarella cheese and basil pesto. Oven baked.

## **TERRAZZO ROAST VEGETABLES AND FETA CHEESE FLATBREAD | £5.75 (V)**

Oven baked vegetable (red peppers, zucchini, aubergine), served in a flatbread finished with feta cheese and fresh pesto sauce.

## **CALAMARI FRITTI | £5.75 (GF)**

Pan fried Calamari tossed with Italian sausage, garlic, sweet chilli sauce, finished with rocket salad and lemon wedge.

## **THREE CHEESE PESTO SPINACH FLATBREAD PIZZA | £5.75 (V)**

Mascarpone, feta and parmesan trio on a bed of spinach finished with basil pesto.

# INSALATA

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## **MOZZARELLA AND TOMATO SALAD | £4.75 (STARTER) £8.25 (MAIN) (V GF)**

Classic salad made from just three ingredients of ripened tomato slices, sliced fresh mozzarella and basil leaves.

Finished with a balsamic pesto dressing.

## **CAESAR**

The classic Caesar salad made with crispy lettuce, croutons, parmesan cheese shavings and Caesar dressing.

**CHICKEN | £4.75 (STARTER) £8.95 (MAIN) KING PRAWNS | £5.95 (STARTER) £10.95 (MAIN)**

## **BRAISED OCTOPUS SALAD | £10.95 (GF)**

Braised octopus on a bed of green beans and crushed new potatoes, flavoured with fennel.

## **PRAWN, MANGO AND AVOCADO SALAD | £10.95**

Marinated grilled king prawns tossed with crispy lettuce, mango, croutons and sliced avocado, finished with homemade honey mustard dressing.

## **BOSCO | £8.95**

Warm garlic chestnut mushrooms, light mozzarella, avocado, roasted tomatoes, spinach, rocket, balsamic syrup, honey and mustard dressing and homemade bread sticks.

## **BEETROOT AND FETA GNOCCHI SALAD | £8.95**

Homemade gnocchi tossed with beetroot, spinach and Feta cheese.

(V) = VEGETARIAN (GF) = GLUTEN FREE

# SHARING DISHES

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## THE IDEAL STARTER FOR TWO TO SHARE

### CARNE ANTIPASTI | £15.95

Salami Napoli, Mortadella and Prosciutto Ham with picolino cherry tomatoes, marinated olives, sweet melon wedge, diced mozzarella, balsamic Italian baby onions and red tomato chutney. Served with extra ciabatta bread on your request.

*Wine suggestion* Pinot Grigio Ponte Diavolo Friuli

### VEGETABLE ANTIPASTI | £15.95 (V)

Garlic roasted courgettes, roasted sweet peppers, mozzarella cheese, olives, sweet melon wedge, flat mushrooms, balsamic baby onions along with a chunky red tomato chutney with extra ciabatta bread on your request.

*Wine suggestion* Montepulciano D'Abruzzo Gran Sasso

### FISH ANTIPASTI | £17.95

Smoked salmon strips, tiger prawns and crab claw meat with marinated olives, cherry tomatoes, balsamic onions, garlic roasted courgette, pasta and rocket salad with balsamic syrup. Served with extra ciabatta bread and balsamic dip.

*Wine suggestion* Pinot Grigio Rosato Ponte Pietra

*Please note our own basil pesto is prepared without pine kernels*

# MAIN COURSES

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## SKILLET 'ROVENTE' - RED HOT SKILLET DISHES

All served with a sweet chilli and soft cheese sauce with homemade flatbread.

Sizzling hot skillet pan filled with wedges of peppers, red onions, courgettes, sweet chilli sauce, basil pesto and desired topping.

### KING PRAWNS | £13.95

### 8OZ STEAK IN GARLIC BUTTER | £16.95

### BASIL PESTO CHICKEN | £12.95

### TERRAZZO BISTECCA | £15.95 (GF)

8oz steak served with chunky chips, roasted cherry tomatoes, flat mushrooms and finished with rocket leaves. Pepper or mushroom sauce on request | £1.50

*Wine suggestion* Montepulciano D'Abruzzo Gran Sasso

## RISOTTO

Classic Italian dish made from Arborio rice, parmesan, onions and garlic. Cooked in a fragrant stock.

### King prawn and garlic olive oil | £12.95

### Goats cheese and wild rocket with sun blushed tomato pesto | £9.95

### Basil pesto chicken and marinated Italian aubergine | £10.95

### Parma ham, gorgonzola, sage and pumpkin | £9.95

### CALAMARI FRITTI | £9.95 (GF)

Pan fried Calamari tossed with Italian sausage, garlic, sweet chilli sauce. Finished with rocket salad and a lemon wedge.

*Wine suggestion* Chianti Classico Riserva



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# AL FORNO

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## **LASAGNA ALLA FORNO | £8.95**

'Forno' translates to furnace, our egg lasagne is layered with the classic bologna sauce and béchamel sauce. Layered and topped with grated mozzarella. Accompanied with crispy rocket leaves, radish and tomato garnish.

*Wine suggestion* **Chianti Classico Riserva**

## **POLLO PESTO | £10.95**

Chicken, pancetta, mushrooms, red onions, mozzarella and penne pasta in a creamy white sauce and basil pesto served with rocket, radish and cherry tomato salad.

*Wine suggestion* **Pinot Grigio Ponte Diavolo Friuli**

## **MELANZANE AL FORNO | £9.95 (V)**

Marinated Italian aubergine, zucchini courgette and red onions in a white sauce, mozzarella, basil, garlic oil and tomato, finished with grand Milano cheese, served with rocket, radish and cherry tomato salad.

*Wine suggestion* **Doppio Passo Primitivo**

## **MEATBALL PENNE ALL FORNO | £10.95**

Oven baked dish with fresh homemade meatball in a very rich tomato sauce, onions and peppers, finished with pesto sauce and vine roasted cherry tomatoes. Served with wild rocket leaves, radish and piccolo tomato.

# PASTA DISHES

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(GF) Gluten free pasta is now available for use in many of our dishes.

Please tell a member of staff of any food intolerances to avoid delay in your food being freshly prepared.

## **KING PRAWN LINGUINE | £9.95**

Linguine pasta combined with parsley, lemon butter sauce and king prawns, finished with parmesan cheese shavings.

## **SPAGHETTI DI COZZE | £9.95**

Chilli and garlic spaghetti combined with carbonara sauce, mussels and pickle seaweed.

## **POLLO RUSSO | £9.95**

Tagliatelle combined with red pesto chicken; carbonara sauce made with local double cream, diced pancetta and sliced mushrooms. Finished with parmesan cheese. (Can be prepared with roasted peppers and courgettes instead of bacon and chicken. V)

## **SPAGHETTI BOLOGNAISE | £8.25**

Spaghetti with the classic Bologna meat sauce, drizzled with basil pesto.

*Wine suggestion* **Chianti Classico Riserva**

## **VEGETABLE BOLOGNAISE | £8.25 (V)**

A vegetable alternative to the classic meat dish, comprising of roasted peppers, courgette, red onion and mushroom in a rich tomato sauce, topped with parmesan shavings. Bound with spaghetti pasta.

## **STEAK PENNE | £10.95**

Pan fried strips of steak, red peppers and red onions in a pepper sauce tossed with penne pasta, finished with parmesan cheese.

*Wine suggestion* **Montepulciano D'Abruzzo Gran Sasso**

## **POLPETTA SPAGHETTI | £9.95**

Homemade Italian meatballs in a rich rustic tomato sauce tossed with spaghetti pasta, finished with parmesan cheese.

*Wine suggestion* **Pinot Grigio Rosato Ponte Pietra**

## **PENNE MAFIOSO | £9.95**

Beautiful Italian dish of penne pasta tossed with a mixture of pan-fried Italian sausages, herbs, peppers and onions.



*Thin base Italian*

**PIZZA**

*Oven*

**STONE BAKED**

**FRESH DOUGH**



REMEMBER TO USE YOUR

**PIZZA CLUB  
CARD**

*Ask your waiting staff for more details*



# ALL OF OUR PIZZAS ARE BAKED IN OUR STONE BED OVEN AND TOPPED WITH A RICH NAPOLI PIZZA SAUCE

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## **MARGHERITA PIZZA | 8" £7.95 12" £9.25 (V)**

Rustic tomato sauce and grated mozzarella cheese.

## **ANANAS E PROSCIUTTO | 8" £8.95 12" £10.25**

Ham and pineapple topped with mozzarella cheese.

## **MARGHERITA BUFALA | 8" £8.95 12" £10.25 (V)**

Buffalo mozzarella, tomato, garlic oil, oregano and black pepper, finished with fresh basil and extra virgin olive oil.

## **POLLO AD ASTRA | 8" £9.25 12" £11.25**

Chicken, sweet Romano peppers, red onions, mozzarella, tomato, Cajun spices and garlic oil.

## **DIAVOLO | 8" £9.25 12" £11.95**

Hot spiced beef, pepperoni, mozzarella, tomato, green peppers, red onions and Tabasco, with your choice of green chillies or jalapeño peppers.

## **GIARDINO | 8" £9.95 12" £10.95 (V)**

Goats cheese, mozzarella, red onion, roasted peppers, sliced black olives and crisp rocket leaf.

## **AMERICAN HOT | 8" £9.25 12" £10.95**

Pepperoni, mozzarella and tomato, with your choice of hot green chillies or jalapeño peppers.

## **TRIO ALCUNI | 8" £10.95 12" £11.95**

Spiced chilli beef, pepperoni and diced chicken with red onion, diced peppers, mozzarella cheese.

## **FARCITA | 8" £9.95 12" £11.95**

Mushrooms, diced pancetta bacon, pepperoni, red onion, sliced black olives and mozzarella cheese.

## **QUATTRO CARNI | 8" £10.95 12" £11.95**

Slices of Parma ham, salami, chicken and pepperoni with buffalo mozzarella.

## **PUMPKIN AND PROSCIUTTO | 8" £9.25 12" £11.95**

Ricotta cheese, pumpkin, prosciutto and basil pesto.

## **BISTECCA DI PIZZA | 8" £10.95 12" £12.95**

Grilled steak strips, grated mozzarella, capers and cherry tomatoes, finished with fresh wild rocket leaves.

## CREATE YOUR OWN PIZZA

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All pizzas are homemade and topped with a homemade rustic tomato sauce and mozzarella cheese.

8" **£7.95** plus your toppings | 12" **£9.25** plus your toppings.

### **BASIC TOPPINGS | £1.00 EACH**

Sliced peppers, onions, mushrooms, garlic courgettes, olives, ham, pineapple, chillis.

### **PREMIUM TOPPINGS | £1.85 EACH**

Goats cheese, pepperoni, salami, pancetta, chilli beef, chicken, Mortadella, Parma ham.

### **SEAFOOD TOPPINGS | £2.95 EACH**

King prawns 5 pieces, mussels, fresh crab meat.

(V) = VEGETARIAN

## WHITE WINE

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**PINOT GRIGIO PONTE DIAVOLO FRULI** | £3.65 175ml | £5.45 250ml | £15.95 Bottle

Crisp almond and rich fruits with a zesty finish. Perfect with seafood.

## ROSÉ WINE

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**PINOT GRIGIO ROSATO PONTE PIETRA** | £3.65 175ml | £5.45 250ml | £15.95 Bottle

The delicate coral pink colour is a result of a few hours of fermentation with the addition of the pinot grigio grape skins.

Just off-dry rosé is a perfect marriage with salads and all pasta dishes.

## RED WINE

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**DOPPIO PASSO PRIMITIVO** | £3.95 175ml | £5.65 250ml | £16.35 Bottle

A fresh and aromatic red with an amazing concentration of plum, blackberry, cherry and chocolate flavours backed by a good balance between naturally light and soft tannins and light acidity. Best enjoyed with pasta dishes.

**MONTEPULCIANO D'ABRUZZO 'GRAN SASSO'** | £4.25 175ml | £5.75 250ml | £16.95 Bottle

Juicy, fruity and rich in smoky raspberry flavours, this wine is a winner with all red wine drinkers.

Renowned for its drinkability and consistency of textures.

**CHIANTI ANTICO FREGIO** | £3.65 175ml | £5.25 250ml | £15.25 Bottle

Magnificent ruby red colour, intensely vinous bouquet with a fragrance of violet. Harmonious, dry, sapid flavour slightly tannic. An excellent companion to every dish of Italian cuisines.

## SPARKLING WINE

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**JULIET ROSATO PROSECCO** | £16.95 Bottle

An attractive, fresh pale pink with a lovely mousse. The nose is packed with raspberry and cherry aromas which pull through onto the palate. The crisp, citrusy finish gives the wine a perfect lift!

**BOTTEGA GOLD PROSECCO BRUT** | £29.95 Bottle

Premium sparkling wine made only from grapes grown in the region of Veneto, Northern Italy.

A fruity, flowery bouquet, with scents of golden apple and exotic pear fruits followed by acacia flowers and lily of the valley.

An excellent choice for any celebration or occasion!

**ONE 4 ONE PROSECCO DOC** | £5.95 200ml

Typical crisp and delicate perlage, pale light yellow colour with a delicate nose reminiscent of peach, green apple with secondary notes of acacia and lilac. Fresh and light on the palate, with balanced acidity and a light body, the finish is persistent.



## BEER AND CIDER

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**PERONI NASTRO AZZURRO** (ABV 5.1%) Italian pale lager 330ml | **£3.50**

**BIRRA MORETTI** (ABV 4.6 %) Italian blonde lager 330ml | **£3.50**

**BUDWEISER** (ABV 5%) American lager 330ml | **£3.50**

**OLD MOUT NEW ZEALAND CIDER** Passion fruit and apple (ABV 4%) | **£4.35**

**OLD MOUT NEW ZEALAND CIDER** Kiwi and lime (ABV 4%) | **£4.35**

**OLD MOUT NEW ZEALAND CIDER** Summer berries (ABV 4%) | **£4.35**

**ROCQUETTE XC** Guernsey cider (ABV 4.5%) | **£3.60**

## SOFT DRINKS

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**COKE** | **£2.45**

**DIET COKE** | **£2.45**

**FANTA** | **£2.45**

**SPRITE** | **£2.45**

**APPLE JUICE** | **£2.45**

**ORANGE JUICE (BY THE GLASS)** | **£2.45**

**STILL WATER 330ML** | **£1.65**

**STILL WATER 750ML** | **£3.35**

**SPARKLING WATER 330ML** | **£1.65**

**SPARKLING WATER 750ML** | **£3.35**



**CLASSIC HOMEMADE TIRAMISU** | **£4.95**

Italian trifle.

**ITALIAN GELATI** | **£4.25**

Range of ice cream served in a wafer basket.

**SELECTION OF DESSERTS** | **FROM £4.50**

Displayed on chilled trays for you to choose from.

Please ask for today's choices.

All of these desserts are served with either  
cream or a single scoop of ice cream.



## TÈ

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### **TÈ INGLESE | £1.65**

English breakfast tea.

### **TÈ EARL GREY | £2.30**

100% Ceylon black tea with bergamot essence.

### **TÈ PEPPERMINT | £2.30**

Refreshing, aromatic Moroccan mint tea.

### **TÈ VERDE | £2.30**

Smooth, mild Sencha green tea.

### **TÈ ALLA FRUTTA | £2.30**

Tropical fruit tea.

### **TÈ CAMOMILLA | £2.30**

100% caffeine-free camomile flower tea.

## CAFFÈ

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*Our espresso is a blend of Brazil Daterra Monte Cristo, Ethiopia Sidamo, Guatemala Acatenango and India washed robusta. It is a rich roast with dark chocolate aftertaste.*

### **CAFFÈ ESPRESSO | £2.00**

Strong shot of coffee.

### **CAFFÈ DOPPIO | £2.50**

Double shot of strong coffee.

### **CAFFÈ AMERICANO | £2.25**

Long shot of coffee with or without milk.

### **CAPPUCCINO | £2.50**

Equal parts of espresso, steamed milk and foam.

### **CAFFÈ CON LECHE | £2.50**

Espresso with steamed milk and some foam.

### **CIOCCOLATA CALDA | £2.75**

Hot chocolate served with marshmallows and whipped cream.

*Decaffeinated coffee available.*

## LIQUEUR COFFEES

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### **ITALIANO CLASSICO | £4.25**

Italian liqueur coffee made with amaretto almond liqueur, black coffee and cream.

### **CAFFÈ DI IRISH | £4.25**

Liqueur coffee with Jamesons Irish Whisky, black coffee and cream.

### **CAFFÈ DI BAILEY | £4.25**

Liqueur coffee made with Baileys, black coffee and cream.