

## DESSERT

<b>TIRAMISU (V)</b> 640KCAL	<b>£5.95</b>
Soft vanilla and espresso-soaked sponge layered with vanilla and Marsala-scented mascarpone topped with dusted cocoa.	
<b>BROWNIE AL CIOCCOLATO (V) (VG)</b> 843KCAL	<b>£4.95</b>
Homemade warm chocolate brownie served with a mixed berry compote.	
<b>PROFITEROLES (V)</b> 323KCAL	<b>£5.45</b>
Soft choux pastries filled with chocolate cream and covered with vanilla cream and milk chocolate curls.	
<b>CHEESECAKE DEL GIORNO</b>	<b>£5.25</b>
Homemade cheesecake of the day – please ask your server for today's choice.	
<b>MERINGA MISTI (V) (GF)</b> 483KCAL	<b>£5.95</b>
A traditional 'Eton mess' dessert consisting of a mixture of strawberries, broken homemade meringue, and whipped heavy cream.	
<b>CHEFS SPECIALITY DESSERT OF THE DAY (V)</b>	<b>£5.25</b>
Please ask your server for today's choice.	

## HOT DRINKS

<b>AMERICANO</b>	Regular 44KCAL <b>£2.90</b>	Large 56KCAL <b>£3.20</b>
<b>CAPPUCCINO</b>	Regular 159KCAL <b>£3.20</b>	Large 177KCAL <b>£3.40</b>
<b>ESPRESSO</b>	Single 10KCAL <b>£2.30</b>	Double 20KCAL <b>£2.65</b>
<b>LATTE</b>	Regular 159KCAL <b>£3.20</b>	Large 215KCAL <b>£3.40</b>
<b>FLAT WHITE</b>	Regular 132KCAL <b>£3.15</b>	-
<b>HOT CHOCOLATE</b> 140KCAL	<b>£3.40</b>	
<b>HOT CHOCOLATE WITH CREAM</b> 226KCAL	<b>£3.85</b>	
<b>LUXURY HOT CHOCOLATE</b> 348KCAL	<b>£4.30</b>	
<b>MOCHA</b> 195KCAL	<b>£3.50</b>	
<b>POT OF TEA FOR ONE</b> 44KCAL	<b>£2.35</b>	
<b>SPECIALITY TEA FOR ONE</b> 20KCAL	<b>£2.85</b>	

Choose from: Earl grey, ginger and apple, raspberry and rosehip, pure peppermint and pure camomile.

## TERRAZZO DEL GIARDINO

Serving freshly prepared classic Italian food with a strong Venetian influence, complemented by a wine list boasting reds, whites, rosé and sparkling wines from the northern Italian province of Trentino through to the warmer climes of Sicily.

## TERRAZZO DEL GIARDINO AFTERNOON TEA

SERVED MONDAY TO SATURDAY 2.30–5.00PM  
AND SUNDAY 2.00–3.00PM

### AFTERNOON DELIGHT 704KCAL per person £19.95 per person

A selection of finger sandwiches,  
freshly baked plain scone with strawberry jam and clotted cream,  
selection of Italian pastries and homemade Tiramisu,  
served with unlimited Praana tea or coffee.

## OPENING TIMES

**MONDAY AND TUESDAY:** 12 NOON – 6.00PM  
**WEDNESDAY TO SATURDAY:** 12 NOON – 10.00PM  
**SUNDAY:** 12 NOON – 4.30PM

**PLEASE NOTE:** last orders are one hour before closing time

For reservations call 01782 643555  
or email [kelly.mcglynn@bluediamond.gg](mailto:kelly.mcglynn@bluediamond.gg)

### FOOD ALLERGIES AND INTOLERANCES

Please ask our helpful staff if you or a member of your party has a food allergy or a special dietary requirement. It is important that you inform a member of our team prior to placing your order.

Whilst we have taken every care to ensure that allergens do not cross-contaminate, the food prepared here may have come into contact with one of the 14 allergens.

(V) Vegetarian • (VG) Vegan • (GF) Gluten free • (DF) Dairy free • (N) Contains nuts

Adults need around 2000kcal a day as a requirement.

TERRAZZO  
DEL  
GIARDINO

À LA CARTE MENU

BLUE DIAMOND

Trentham  
HOME & GARDEN

[www.bluediamond.gg](http://www.bluediamond.gg)

## STARTERS

<b>ZUPPA (V)</b> £6.50 Homemade soup of the day served with warm Italian bread and butter.	
<b>CHILLI AND WHITE WINE MUSSELS</b> 271KCAL £6.50 Steamed mussels cooked in shallots, chilli, white wine, fresh herbs and garlic butter, served with warm bread, wedge of lemon and drizzled with truffle oil.	
<b>INSALATA CAPRESE (V) (GF)</b> 256KCAL £5.95 Mixed tomatoes, torn buffalo mozzarella topped with fresh rocket and fresh basil pesto.	
<b>POLPIETTE ARRABIATA</b> 250KCAL £5.25 Meatballs baked in a lightly spiced tomato and basil sauce oven baked with melting mozzarella.	
<b>BRUSCHETTA (V)</b> 279KCAL £5.95 Chargrilled Artisan bread topped with wild rocket, fresh tomato, onion, garlic, basil and extra virgin olive oil.	
<b>FUNGI ALL'AGLIO (V)</b> 294KCAL £5.95 Creamy spinach and garlic mushrooms served on a toasted brioche and topped with pea shoots.	
<b>CALAMARI FRITTI</b> 390KCAL £5.95 Deep fried calamari, garlic and chilli aioli, house dressed salad and a twist of lemon.	

## SECONDI CHEF'S SPECIALITIES

<b>RISOTTO</b> £13.95 Homemade risotto – please ask your server for today's choice.	
<b>CHARGRILLED POLLO EN CHORIZO</b> 573KCAL £14.95 Chargrilled chicken breast, chorizo-infused fluffy mashed potato, chargrilled asparagus and a garlic and chilli aioli.	
<b>GRILLED MELANZANA WITH PESTO GNOCCHI (V)</b> 400KCAL £13.95 Chargrilled aubergine marinated in olive oil served with gnocchi bound in a creamy mushroom, spinach and garlic sauce topped with roasted pine nuts.	
<b>RICH CHIANTI FEATHER BLADE</b> 387KCAL £14.95 Braised feather blade of beef cooked in a rich chianti and tomato sauce finished with olives, mushrooms, chorizo and gnocchi topped with parmesan shavings.	
<b>TORTE DI PESCE</b> 686KCAL £13.95 Lime, chilli, ginger, coriander, flaked salmon and crab cakes served with garlic aioli, fresh lemon and mixed salad.	

## INSALATA

Try our house salad of wild rocket, radicchio, fresh garden herbs, mixed peppers, red onion, olives and marinated tomatoes served with your choice of the following:

<b>POLLO PARMA ARUGULA (GF)</b> 235KCAL £13.95 Lemon and oregano marinated strips of chicken breast chargrilled with peppers in aged balsamic.	
<b>PANZANELLE (GF) (V)</b> 215KCAL £12.95 Roasted fennel, peppers, courgetti and aubergine, topped with chargrilled halloumi and drizzled with basil-infused dressing.	
<b>SEABASS PUTTANESCA (GF)</b> 140KCAL £14.95 Pan fried duo of seabass fillets in a spicy tomato and anchovy sauce.	

## PASTA DISHES

<b>LASAGNE ALLA FORNO</b> 911KCAL £12.95 A real classic dish. Bologna sauce and garlic and parsley béchamel layered with fresh pasta sheets and topped with melting mozzarella served with dressed leaves.	
<b>SPAGHETTI BOLOGNAISE</b> 571KCAL £13.95 'An Italian classic' homemade bolognese sauce heaped on top of spaghetti. (A vegetarian alternative can be made using roasted vegetables in a tomato pesto sauce 489KCAL)	
<b>GAMBERI E SALMONE</b> 649KCAL £14.95 King prawns with peppered smoked salmon and mussels, cooked in lemon, parsley and garlic butter served with spaghetti.	
<b>PENNE SOL SECCO</b> 832KCAL £13.95 Chargrilled chicken breast served with pancetta and mushrooms in our homemade tomato and pesto sauce served with penne pasta. (A vegetarian alternative can be made using mixed peppers and courgettes 612KCAL)	
<b>POLLO RUSSO</b> 1049KCAL £13.95 Vodka-marinated chicken with crispy pancetta, pan fried mushrooms and red onions in a wholegrain mustard carbonara sauce, served with penne pasta.	
<b>PENNE PUNTO</b> 540KCAL £14.95 Pan fried strips of sirloin steak with mushrooms and caramelised red onions in a rich red wine and peppercorn sauce served with penne pasta.	
<b>POLLO ROSMARINO</b> 988KCAL £12.95 Chargrilled chicken breast with sweetened apricots in a mustard cream sauce topped with wild rocket. (A vegetarian alternative can be made using mushrooms 907KCAL)	
<b>SPAGHETTI CON POLPETTE AND CHORIZO</b> 1170KCAL £13.95 Spaghetti cooked with mushrooms, homemade meatballs, chorizo, red wine and tomato sauce.	
<b>CARBONARA</b> 1046KCAL £12.95 Crispy pancetta cooked in an egg yolk and cream sauce accompanied by spaghetti. (A vegetarian alternative can be made using courgettes 976KCAL) Add chicken (212KCAL) for an additional £2.00  Gluten free penne pasta is available with any dish, please inform your server of any food intolerances to avoid delay.	

## PIZZA

<b>MARGHERITA (V)</b> 8" 675KCAL £9.95 • 12" 935KCAL £11.95 Homemade Napoli pizza sauce with oregano, buffalo and grated mozzarella.	
<b>GIARDINO (V)</b> 8" 823KCAL £10.95 • 12" 1025KCAL £12.95 Mixed olives, red onions, peppers and goat's cheese with wild rocket and grated mozzarella.	
<b>MEATBALL MARINARA</b> 8" 760KCAL £11.95 • 12" 1215KCAL £13.95 Homemade beef meatballs with fresh tomatoes, oregano and grated mozzarella.	
<b>PICCANTE</b> 8" 825KCAL £11.95 • 12" 1495KCAL £13.95 Sweet chilli sauce, pepperoni, spicy bolognese and sliced chicken topped with grated mozzarella.	
<b>FARCITA</b> 8" 770KCAL £10.95 • 12" 1200KCAL £12.95 Pepperoni, red onion, mushrooms and mixed sliced olives with pancetta and grated mozzarella.	
<b>VEGETARIANA EL DOLCE (V)</b> 8" 760KCAL £10.95 • 12" 1035KCAL £12.95 Marinated aubergines, courgetti, peppers, Napoli sauce, Dolcelatte and mozzarella topped with peppery rocket.	

## PIZZA

<b>TERRAZZO-STYLE CALZONE (V)</b> 1101KCAL £13.95 Folded and loaded pizza with Napoli sauce, fresh basil, buffalo mozzarella and your choice of either; Chicken, pepperoni, olives and chilli flakes or Marinated aubergines, courgetti, peppers and red onion.	
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**ADD EXTRA PIZZA TOPPINGS FOR AN ADDITIONAL £1.00 EACH.**

**Choose from the following:** Chicken 70KCAL, Mushrooms 0KCAL, Red Onions 10KCAL, Cherry Tomatoes 5KCAL, Grilled Courgettes 17KCAL, Dolcelatte Blue Cheese 120KCAL, Goat's Cheese 119KCAL, Anchovies 25KCAL, Pepperoni 120KCAL, Beef Bolognese 250KCAL, Prawns 105KCAL, Smoked Salmon 200KCAL, Glazed Pear 96KCAL, Mixed Peppers 2KCAL.

Gluten free 12" pizza bases are available with any of the above, please tell a member of staff of any food intolerances to avoid delay.

## DIABLO ROSSI TERRAZZO SIZZLING SKILLETS

Our signature sizzling skillets served with pan fried onions, mixed peppers, tomatoes, courgettes and fennel, dressed leaves, tomato, herb and sweet chilli mascarpone and oven baked flatbread with the choice of the following:

<b>CHICKEN STRIPS WITH SWEET CHILLI AND BASIL GLAZE</b> 720KCAL £15.95	
<b>8OZ SIRLOIN STEAK IN GARLIC AND PARSLEY BUTTER</b> 680KCAL £16.95	
<b>CHARGRILLED VEGETABLES WITH HERB OIL (V)</b> 520KCAL £14.95	

## SIDES AND NIBBLES

<b>PANE ALL'AGLIO (V)</b> 336KCAL £3.95 Oven baked rustic ciabatta topped with garlic and herb butter. Add Mozzarella (397KCAL) for an additional £1.00	
<b>OLIVES E PANE (V)</b> 183KCAL £4.95 Marinated mixed olives served with a selection of breads.	
<b>PANE MISTO (V)</b> 190KCAL £4.25 A selection of authentic breads with extra virgin olive oil and aged balsamic.	
<b>SALSICCIA</b> 281KCAL £5.95 Honey and balsamic glazed award-winning pork sausages served with stone baked flatbread.	
<b>INSALATA RUCOLA (V) (GF)</b> 175KCAL £4.95 Fresh wild rocket, radicchio and cherry tomato salad with mixed marinated olives and a balsamic glaze.	
<b>SPICCHI DI PATATE (V) (GF)</b> 181KCAL £4.25 Garlic and rosemary roasted potato wedges.	
<b>TIGER PRAWNS (GF)</b> 106KCAL £6.50 Sweet chilli infused tiger prawns topped with wild rocket and lemon wedge.	

“BUON APPETITO!”