

SOFT DRINKS

Coke / Diet Coke		1.7
Soda		1.7
Lemonade		1.7
Mixer		1
Tonic / Slimline Tonic		1.7
Appletiser		2.5
Elderflower		2.3
J2O Apple & Raspberry		2.4
J2O Orange & Passionfruit		2.4
Orange / Apple Juice		1.7
San Pellegrino Water	500ml	2.9
Acqua Panna Water	500ml	2.9
Aranciata Orange Can	330ml	2.4
Limonata Lemon Can	330ml	2.4

BEERS + CIDERS

Peroni	33cl	3.9
Moretti	33 cl	3.9
Ichnusa Unfiltered Lager	33 cl	4.7
Messina Cloudy Craft Lager	50 cl	5.7
Moretti Zero	33 cl	3.7
Magners	44 cl	3.6

ITALIAN GIN (including mixer)

Perfetto Blood Orange	6.9
Perfetto Lemon	6.9
Perfetto Pink Grapefruit	6.9
Genesi (From our Land)	6.9
Myrtle, Juniper	

APERITIVI

Aperol Spritz	6.5
Bacardi, Campari, Dark Rum, Gin, Malibu	
Martini Rosso, Passoa, Pink Gin, Peach Schnapps,	
Vodka, Whisky, Sherry	3
Jack Daniels	3.5
Southern Comfort	3.5
Mixer	1

FRIZZANTI

Vermentino Brut (From our land)	28.5
Dry, soft and well balanced taste, fresh and delicate flavour.	
Prosecco DOC Extra Dry	24.5
Well balanced, fruity and fresh with a fine soft finish.	
Prosecco DOC Rose Extra Dry	24.5
Dry and full bodied with intense flavours of peach, lemon grass and strawberry	

VINI DELLA CASA

House White, Red or Rose	
175 cl	4.7
250 cl	6.2
Bottle	16.9
125ml Glass of Prosecco	6

VINI BIANCHI

Trebbiano Terrabuona 18
Medium bodied and delicate with a subtle hint of almond on the aftertaste.

Grillo Miral 18.7
Fresh and fragrant, crisp and refreshing with a long, dry finish

Sauvignon IGT Bio Vegan 19.5
Sottovoce AD47
Dry and full bodied palate with a velvety finish and a green apple and elderflower bouquet.

Intrigo Pinot Grigio delle Venezie DOC 21.6
Crisp and refreshing on the palate with a light, fresh aroma.

Gavi di Gavi DOCG Conti Speroni 23.5
Dry and harmonious with a slightly bittersweet sensation on the palate.

VINI ROSSI

Montepulciano Terrabuona 18
Aromas of small red berry fruits, wild cherry and a hint of spice. Full bodied and well structured

Nero D'Avola Miral DOC 18.7
Complex taste of dried red fruits and berries, nicely structured with a velvety, long lasting finish.

Merlot DOC Bio Vegan Sottovoce AD47 19.5
Deep dark red in colour, it has a red berry fragrance and pleasantly dry finish.

Tirteo Barbera D'Asti Superiore DOCG 21.6
The taste is rich and well structured with hints of ripe cherries and red berries and a long finish.

Salento IGT Negroamaro 'Canonico' 22.6
An abundance of warm, damson fruits with spicy edges with intense aromas of fresh red fruits

Cannonau DOC (From our Land) 26
The taste is rich with elegant tannins, nice texture and body with a long, smooth finish.

Chianti Riserva DOCG 28
Dark fruit notes and slightly spicy aroma. Medium bodied.

Selva Rossa 40
Full bodied with an array of dark plum and raspberry jam fruit aromas.



GIANNI'S
ristorante pizzeria

Before you place your order for food and drinks, please let us know if you have any food allergies or intolerances and we will do our best to accommodate you.

Gianni's Team

Menu & Wine list

STUZZICHINI

Pizza Aglio Garlic pizza	5.2
Bruschetta Classica Marinated tomatoes, basil & oil dressing	4.9
Pane della Casa Basket of Homemade bread	3.1
Pizza Formaggio Garlic pizza with cheese	5.8
Pizza Pomodoro Garlic pizza with tomato sauce	5.4
Pizza Mista Garlic pizza with cheese and tomato	6.6
Olive alla Sarda Olives marinated with Pecorino cheese, garlic and olive oil	5.8

ANTIPASTI

Involtini Napoletani Fillets of chicken filled with Mozzarella and garlic, wrapped with bacon and served with tomato sauce	7.1
Cocktail di Gamberetti Classic prawn cocktail	6.4
Funghi Aglio Mushrooms cooked in a garlic, white wine, butter and cream sauce	6.5
Scampi Fritti Deep fried and served with tartare sauce	5.9
Crostini Tre Gusti (Homemade Bread) Trio of homemade bread toasted and topped with tomato base, mozzarella and garlic, drizzled with balsamic glaze	6.3
Zuppetta di Crostacei King prawns and clams cooked in a tomato and basil sauce, chilli, garlic, garnished with homemade toasted bread	9.2 Main 16.9
Gamberoni Rosso Flour coated king prawns, deep fried and served with a chilli dip (shell on)	8.9

PASTA E RISOTTO

Penne Arrabiata (v) Tomato, onions, chilli and cream	8
Rigatoni Diavola Bolognese, mozzarella cheese and chilli	9.5
Penne Salmone Smoked salmon, white wine and cream	9.9
Rigatoni Gianni Hot salami, onions, chilli in a tomato sauce and a touch of cream	9.8
Spaghetti Bolognese Homemade Bolognese sauce	8.8
Penne Pancetta Diced chicken breast, diced smoked pancetta, tarragon, white wine and cream	10.2
Risotto Delizia Fresh asparagus, smoked salmon, white wine and cream	9.9
Lasagna Homemade traditional beef lasagne	9.2
Penne Carbonara Egg, cream, diced smoked pancetta	8.8
Spaghetti al Gamberetti Small, peeled prawns, garlic, tomato, white wine and a touch of cream	10.1
Cannelloni Vegetariani (v) Spinach and ricotta cannelloni	10.2
Spaghetti alle Vongole With shell on clams, white wine, chilli, garlic and a touch of tomato	10.6

Gluten free pasta available upon request
50p supplement

CONTORNI

Rocket & Parmesan Salad	3.8
Patatine Fritte	3.5
Mixed Salad	3.5

PIZZA

Margherita (v) Mozzarella and tomato	7.7
Rustica Mushroom & peppers	8
Siciliana Ham and mushrooms	8
Napoli Anchovies and olives	7.9
Veneziana Ham and pineapple	8.2
Calabrese Hot salami and chilli	8.2
Ortolana Mushroom, fresh asparagus, spinach and basil	9.7
Quattro Formaggi 4 Italian cheeses	9.9
Firenze Hot salami, chilli and rocket	9.7
Capricciosa Peppers, mushrooms, ham and hot salami	9.9
Calzone - Folded Ham and mushrooms	9.9
Montanara Hot salami and diced chicken breast	9.8
Quattro Stagioni Ham, mushrooms, peppers and olives	9.9
Extra Topping	1.5
Parma Ham	3.2
Rocket	1.9

SPECIAL LUNCH 7.3

Pizza Margherita, Rustica, Veneziana, Calabrese,
Pasta Carbonara, Arrabiata, Bolognese

BISTECHE

Bisteche alla Griglia Local grilled sirloin steak	17.9
Filetto alla Griglia Local grilled fillet steak	21.5
Add a sauce Al Pepe, Diana, Al Porto & Gorgonzola	2.7

POLLO

Pollo Gianni Chicken breast, cooked with hot salami, olives, white wine and roasted peppers.	14.3
Pollo Crema Chicken breast cooked with mushrooms in a paprika & cream sauce	14.3
Pollo Milanese Breaded chicken breast baked with fresh, sliced tomatoes and mozzarella cheese	14.1

PESCE

Spigola al Limone Seabass fillets cooked in olive oil, lemon juice & herbs	18
Insalata di Gamberoni Grilled king prawns shell on served on a bed of salad	17

All main dishes are served with a choice of vegetables or chips except King Prawns

KIDS MENU

Any half portion of pasta served with chips
Any half pizza served with chips
Scampi fritti served with chips

Under 12 6 Over 12 8