



# ESTRO

PIZZA AND MORE

## STARTERS & SIDES

<b>Nocellara Olives</b> with stones (VG)	<b>3.40</b>
<b>Homemade Ragu Arancini</b> (NEW)	<b>6.20</b>
<i>Rice balls filled with mozzarella and beef ragu</i>	
<b>Skin on Fries</b> with sea salt (VG)	<b>2.80</b>
<b>Garlic Bread</b> (VG)	<b>3.40</b>
<i>EVOO, fresh garlic, rosemary, sea salt</i>	
<b>Garlic Bread</b> (VG) with mozzarella	<b>4.20</b>
<b>Mac &amp; Cheese</b>	<b>5.80</b>
<i>Topped with mozzarella &amp; parmesan</i>	
<b>Homemade Arancini</b> (V)	<b>5.80</b>
<i>Rice balls filled with mature cheddar cheese &amp; garnished with caramelised onion – served very hot</i>	
<b>Buffalo Caprese</b> (V)	<b>6.80</b>
<i>Tomato, buffalo mozzarella &amp; basil</i>	
<b>Vegan Pepperonata</b> (VG)	<b>4.80</b>
<i>Home roasted red peppers &amp; red onion, basil, served with toasted ciabatta</i>	
<i>(Add goat's cheese for 1.20)</i>	
<b>Calamari</b>	<b>6.80</b>
<i>Salt &amp; pepper flour coated squid, served with saffron aioli dip</i>	
<b>Chicken Wings</b>	<b>5.80</b>
<i>Marinated in a homemade mustard &amp; harissa sauce, hot &amp; spicy, served with saffron aioli dip</i>	
<b>Rucola Salad</b> (V)	<b>5.20</b>
<i>Rocket, parmesan, semi dry tomatoes, dressed with EVOO &amp; balsamic vinegar</i>	
<b>Side Salad</b> (VG)	<b>4.40</b>
<i>Mixed salad leaves &amp; cherry tomato, EVOO &amp; balsamic</i>	

## PIZZA

*Swap fior di latte for vegan cheese (Add £1.20) Gluten free base (Add £2.20)*

<b>Margherita</b> (V)	<b>9.80</b>	<b>Bufalina</b> (V)	<b>12.80</b>
<i>Tomato, fior di latte</i>		<i>Cherry tomato, buffalo mozzarella, tomato &amp; basil</i>	
<b>Famous Patate</b> NEW	<b>12.80</b>	<b>Friarielli</b>	<b>12.80</b>
<i>Fior di latte, gorgonzola dolci, potato, buffalo mozzarella, rosemary &amp; rock salt (no tomato sauce)</i>		<i>Fior di latte, friarielli (Italian broccoli), Neapolitan sausage, fresh chillies topped with buffalo mozzarella (no tomato sauce)</i>	
<b>Porcini</b>	<b>12.80</b>	<b>Vegan Zucchini</b> (VG) (N)	<b>12.60</b>
<i>Mixed wild mushrooms, fior di latte, truffle oil, parmesan &amp; basil (no tomato sauce)</i>		<i>Ribbons of courgette, semi dry tomatoes, vegan mozzarella, tomato &amp; walnuts</i>	
<b>Parma e Rucola</b>	<b>12.80</b>	<b>Vegetariana</b> (V)	<b>12.80</b>
<i>Fior di latte, tomato, rocket, parma ham &amp; parmesan shavings</i>		<i>Tomato, fior di latte, cherry tomatoes, olives, friarielli, ribbons of courgettes topped with buffalo mozzarella</i>	
<b>Pepperoni</b>	<b>12.40</b>	<b>Caprino</b> (V)	<b>12.40</b>
<i>Pepperoni, tomato &amp; fior di latte</i>		<i>Fior di latte, tomato, goat's cheese, slow cooked red peppers, red onion &amp; black olives</i>	
<b>Piccante</b>	<b>12.80</b>		
<i>Pepperoni, 'nduja sausage, red onion, fresh chilli, fior di latte &amp; tomato</i>			
<b>Capricciosa</b>	<b>12.80</b>		
<i>Tomato, fior di latte, roasted ham, pepperoni, mushrooms &amp; olives</i>			

## AND MORE

<b>Linguine Carbonara</b> NEW	<b>11.60</b>	<b>Gorgonzola Beef Burger</b>	<b>13.80</b>
<i>with Italian guanciale, egg, cracked black pepper, grated pecorino Romano – without cream</i>		<i>Original beef burger patty in a brioche bun, topped with melted gorgonzola, baby gem lettuce, gherkin, tomato, homemade burger sauce, served with fries</i>	
<b>Vegan Penne Pepperonata</b> (VG)	<b>8.80</b>	<b>Chicken Pepperonata Burger</b>	<b>13.40</b>
<i>Penne pasta with tomato sauce, caramelised red peppers &amp; onion</i>		<b>with Goats Cheese</b>	
<b>Penne Pollo &amp; Funghi</b> NEW	<b>11.20</b>	<i>Butterflied chicken breast, goats cheese, brioche bun, baby gem lettuce, tomato, caramelised red peppers and onion, served with fries</i>	
<i>Penne pasta with chicken, streaky bacon, mushrooms, parmesan shavings in cream sauce</i>		<b>Vegan Burger Pepperonata</b> (VG) NEW	<b>13.40</b>
<b>Gnocchi</b> (V) (N)	<b>9.80</b>	<i>Vegan burger mix in a vegan bun, gem lettuce, caramelised red peppers, red onion &amp; tomato, served with fries</i>	
<i>With gorgonzola creamy sauce, walnuts &amp; rocket</i>		<b>Salmon Niçoise Salad</b>	<b>12.80</b>
<b>Linguine al Ragu</b>	<b>9.80</b>	<i>Lemon steamed salmon served with new potatoes, french beans, olives, red onion, cherry tomatoes &amp; hard boiled eggs</i>	
<i>Flat spaghetti in homemade beef ragu sauce, Bolognese recipe garnished with parsley</i>		<b>Chicken Caesar Salad</b>	<b>11.80</b>
<b>Original Beef Burger</b>	<b>12.80</b>	<i>Baby gem lettuce, chicken breast, homemade croutons, parmesan shavings &amp; homemade caesar dressing</i>	
<i>8oz, locally supplied prime British beef, in a brioche bun, topped with cheese, baby gem lettuce, gherkin, tomato, homemade burger sauce, served with fries</i>		<b>Multiseed Salad</b> (VG) (N)	<b>9.80</b>
<b>Original Chicken Burger</b>	<b>12.20</b>	<i>Mixed leaves, french beans, new potatoes, pumpkin seeds, nigella &amp; sesame seeds, cashew nuts, dressed with wholegrain mustard &amp; EVOO</i>	
<i>Butterflied chicken breast, cheese, brioche bun, baby gem lettuce, tomato, saffron aioli sauce, served with fries</i>			
<b>Streaky Bacon Beef Burger</b>	<b>13.40</b>		
<i>Original beef burger patty in a brioche bun with smoked streaky bacon, cheese, baby gem lettuce, gherkin, tomato and homemade burger sauce, served with fries</i>			

## SOFT DRINKS

<b>Karma Cola</b>	<i>Bottle 330ml</i>	<b>3.40</b>
<b>San Pellegrino Still Water</b>	<i>Bottle 500ml</i>	<b>2.80</b>
<b>San Pellegrino Sparkling Water</b>	<i>Bottle 500ml</i>	<b>2.80</b>
<b>Sparkling Rhubarb</b>	<i>Bottle 330ml</i>	<b>3.40</b>
<b>Sparkling Cloudy Lemonade</b>	<i>Bottle 330ml</i>	<b>3.40</b>
<b>Ginger Beer</b>	<i>Bottle 330ml</i>	<b>3.40</b>
<b>Sparkling Apple</b>	<i>Bottle 330ml</i>	<b>3.40</b>
<b>Orange Juice</b>	<i>Bottle 250ml</i>	<b>2.40</b>
<b>Apple Juice</b>	<i>Glass 330ml</i>	<b>2.80</b>
<b>Coke</b>	<i>Bottle 330ml</i>	<b>2.80</b>
<b>Diet Coke</b>	<i>Bottle 330ml</i>	<b>2.80</b>
<b>Fever-Tree Tonic Water Light</b>	<i>Bottle 200ml</i>	<b>2.20</b>
<b>Fever-Tree Tonic Water</b>	<i>Bottle 200ml</i>	<b>2.20</b>
<b>Fever-Tree Bitter Lemon</b>	<i>Bottle 200ml</i>	<b>2.20</b>

## BEER AND CIDER

<b>Peroni Draught</b>	<i>Pint</i>	<b>5.80</b>
<b>Peroni Gluten Free</b>	<i>Bottle 330ml</i>	<b>4.20</b>
<b>Peroni</b>	<i>Bottle 330ml</i>	<b>4.20</b>
<b>Alcohol Free Peroni Libera 0%</b>	<i>Bottle 330ml</i>	<b>4.20</b>
<b>Curious Brew Lager</b>	<i>Bottle 330ml</i>	<b>4.40</b>
<b>Curious Brew IPA</b>	<i>Bottle 330ml</i>	<b>4.40</b>
<b>Old Mout Cider</b> (Berries & Cherries)	<i>Bottle 500ml</i>	<b>4.80</b>

### SERVICE CHARGE NOT INCLUDED

*All tips go to staff. 10% service charge will be added for the parties of 8 people and over.*

(V) = Vegetarian

(VG) = Vegan

(N) = Nuts

## WINE

<b>Prosecco DOC Cuvee 1821 Brut</b>	<i>Glass 125ml</i>	<b>5.20</b>	<i>Bottle</i>	<b>26.40</b>
<i>Bright pale straw yellow; a fine, clear mousse with a delicate perlage made with the delicious 100% Glera grape. Intense, fruity and aromatic, with hints of wisteria</i>				

## ROSE WINE

<b>Pinot Grigio Rose</b>	<i>Glass 175ml</i>	<b>5.30</b>	<i>Glass 250ml</i>	<b>7.80</b>	<i>Bottle</i>	<b>23.50</b>
<i>A delicate blend of soft summer fruits and light acidity combine to produce a gentle dry blush with 100% Pinot Grigio Grape.</i>						

## WHITE WINE

<b>Soave</b>	<i>Glass 175ml</i>	<b>5.10</b>	<i>Glass 250ml</i>	<b>6.50</b>	<i>Bottle</i>	<b>21.20</b>
<i>A delicate Garganega grape with notes of white flowers and Sambuca, carrying a pleasant bitter taste with a medium body</i>						

<b>Pinot Grigio</b>	<i>Glass 175ml</i>	<b>5.30</b>	<i>Glass 250ml</i>	<b>7.80</b>	<i>Bottle</i>	<b>23.50</b>
<i>An elegant, soft and dry white wine made with Pinot Grigio grape with excellent flinty minerality</i>						

<b>Gavi Antario</b>	<i>Bottle</i>	<b>25.40</b>
<i>Intense bouquet, fresh fruity palate, with a complex finish, reminiscent of almonds, created with the racy Cortese grape</i>		

<b>Santa Margherita VALDADIGE DOC</b>	<i>Bottle</i>	<b>38.00</b>
<i>A dry white wine with a straw-yellow colour. Its clean, intense aroma and bone-dry taste (with an appealing flavor of Golden Delicious apples) make Santa Margherita's Pinot Grigio a wine of great personality and versatility.</i>		

## RED WINE

<b>Nero D'Avola</b>	<i>Glass 175ml</i>	<b>4.80</b>	<i>Glass 250ml</i>	<b>6.20</b>	<i>Bottle</i>	<b>19.20</b>
<i>A supple and juicy wine made with Nero d'Avola grapes, creating an Ample ripe, plummy fruit, hints of spice and liquorice</i>						

<b>Montepulciano D'Abruzzo</b>	<i>Glass 175ml</i>	<b>5.20</b>	<i>Glass 250ml</i>	<b>6.60</b>	<i>Bottle</i>	<b>21.20</b>
<i>Combinations of black and red fruit flavours are complemented by a twist of spice on the palate. This wine is made 100% out from Montepulciano grapes</i>						

<b>Primitivo Puglia</b>	<i>Bottle</i>	<b>23.20</b>
<i>Slightly floral notes made with the very pleasant Primitivo grape that mixes with subtle dark red fruit on the palate</i>		

<b>Zonin Valpolicella</b>	<i>Bottle</i>	<b>32.20</b>
<i>Dry on the palate with a fine balance, great strength and sturdy body</i>		