

# DOM'S

italian  
Tavola Calda

## Pane e Stuzzichini

<b>Bread &amp; Olives</b> .....	£ 3,95
<b>Garlic Bread</b> .....	£ 3,95
<b>Garlic Bread Cheese</b> .....	£ 4,25
<b>Garlic Bread Tomato</b> .....	£ 4,95

## Starters

<b>Caprese</b> .....	£ 5,60
sliced fresh mozzarella, tomatoes and basil on a bed of salad.	
<b>Fritto misto</b> .....	£ 6,95
mixture of fish, deep fried with tartare sauce and lemon garnish.	
<b>Tagliere misto</b> .....	£ 5,60
a selection of italian salami, vegetables and cheese	
<b>Melanzane alla Parmigiana</b> .....	£ 6,50
oven baked aubergine with tomato, basil, mozzarella and parmesan cheese.	
<b>Zuppa del giorno</b> .....	£ 4,50
soup of the day.	
<b>Calamari fritti</b> .....	£ 6,20
deep fried squid, served with tartare sauce and lemon.	
<b>Bruschetta tradizionale</b> .....	£ 3,95
toasted rustic bread with chopped fresh tomatoes, garlic, basil, oregano and olive oil.	
<b>Pate</b> .....	£ 4,95
chicken liver cooked with honey and a touch of whisky, served with homemade toasted bread.	

## Tapas

<b>Funghi Dolcelatte</b> .....	£ 5,60
baked mushrooms in a rich dolcelatte cheese sauce.	
<b>Pollo alla Crema</b> .....	£ 6,95
chicken breast strips served with mushrooms and a white wine and cream sauce.	
<b>Polpette all'Arrabbiata</b> .....	£ 5,60
spicy meatballs in a rich tomato sauce	
<b>Cavolfiore Caprino</b> .....	£ 6,50
cauliflower served with goats cheese sauce.	
<b>Arancini</b> .....	£ 4,50
sicilian deep fried rice ball stuffed with Bolognese and mozzarella.	
<b>Costolette di Maiale</b> .....	£ 6,20
pork ribs cooked in an homemade barbecue sauce.	
<b>Crocchette</b> .....	£ 3,95
deep fried croquettes stuffed with rice, chicken & herbs.	
<b>Ali di Pollo</b> .....	£ 4,95
chicken wings with garlic, white wine and lemon juice.	



## Pasta

	starter	main
<b>Spaghetti Bolognese</b> .....	£ 6,90	£ 8,90
spaghetti with bolognese sauce		
<b>Spaghetti Napoli</b> .....	£ 6,10	£ 8,10
spaghetti with a tomato sauce.		
<b>Spaghetti alla Carbonara</b> .....	£ 7,50	£ 9,50
spaghetti with bacon, egg yolk and cream		
<b>Spaghetti Aglio Olio e Peperoncino</b> .....	£ 6,10	£ 8,10
spaghetti with olive oil, garlic, chilli and fresh parsley.		
<b>Lasagne</b> .....	£ 8,50	£ 10,90
a traditional italian meat lasagna.		
<b>Cannelloni</b> .....	£ 7,90	£ 10,90
long tubes of pasta filled with meat, spinach and tomato sauce, covered with tomato, bolognese, bechamel and cheese		
<b>Penne all'Arrabbiata</b> .....	£ 6,90	£ 8,90
penne with tomato sauce, garlic and chilli pepper.		
<b>Penne Salmone</b> .....	£ 8,90	£ 11,90
penne, onions, capers, olives, salmon flakes, vodka, tomato and cream.		
<b>Linguine ai Frutti di Mare</b> .....	£ 9,50	£ 12,90
linguine with seafood in white wine, garlic, chilli and tomatoes.		
<b>Linguine al Pesto</b> .....	£ 8,50	£ 10,50
linguine in a pesto sauce.		
<b>Paccheri Genovese</b> .....	£ 8,90	£ 11,90
slowly cooked beef with onions, beef jus and tomato.		
<b>Risotto al Tartufo</b> .....	£ 9,90	£ 12,90
risotto served with a blend of truffle, mushrooms and parmesan shavings		
<b>Bucatini all'Amatriciana</b> .....	£ 7,90	£ 10,90
bucatini pasta with bacon, tomato sauce, onions, white wine and a touch of chilli.		
<b>Bucatini Cacio e Pepe</b> .....	£ 7,90	£ 10,90
bucatini pasta with pecorino cheese and black pepper.		

## Pizza

<b>Romana</b> .....	£ 7,90
tomato, anchovies, capers, olives	
<b>Margherita</b> .....	£ 6,95
tomato, mozzarella, oregano	
<b>Cotto &amp; Funghi</b> .....	£ 8,90
tomato, mozzarella, ham, mushrooms	
<b>Alle Verdure</b> .....	£ 8,90
tomato, mozzarella, mixed vegetables	
<b>Fiorentina</b> .....	£ 8,95
tomato, mozzarella, spinach, eggs.	
<b>Piccante</b> .....	£ 9,80
tomato, mozzarella, spicy pepperoni salami and 'nduja (very very spicy)	
<b>Calzone</b> .....	£ 10,50
tomato, mozzarella, spicy sausage and mushrooms	
<b>Samuele</b> .....	£ 11,90
tomato, mozzarella, home-made sausage, red onions, porcini mushrooms	
<b>Frutti di Mare</b> .....	£ 12,90
tomato, mozzarella, squid, prawns, mussels, clams.	
<b>Quattro Stagioni</b> .....	£ 10,90
tomato, mozzarella, mushrooms, asparagus, ham, peppers	
<b>Carpaccio</b> .....	£ 12,90
tomato, mozzarella, bresaola, rocket, parmesan	
<b>Taleggio &amp; Speck</b> .....	£ 11,90
mozzarella, taleggio cheese, smoked speck	
<b>Salsiccia &amp; Friarielli</b> .....	£ 11,90
mozzarella, homemade sausage, turnip greens	
<b>Mimosa</b> .....	£ 12,90
mozzarella, fresh chopped tomato, baby prawns, smoked salmon, rocket	
<b>Dolcevita</b> .....	£ 12,90
mozzarella, fresh sliced tomato, rocket, Parma ham.	

## Main Course

<b>Bistecca Diana</b> .....	£ 16,90
sirloin steak cooked in a creamy sauce of mushrooms, onions, french mustard and brandy.	
<b>Bistecca al Pepe</b> .....	£ 16,90
sirloin steak cooked in a pepper sauce.	
<b>Pollo alla Valdostana</b> .....	£ 14,90
pan fried chicken breast topped with Parma ham, mozzarella, tomato, basil and a touch of cream.	
<b>Pollo alla Pizzaiola</b> .....	£ 13,90
chicken breast cooked in a tomato sauce with black olives, capers and anchovies, red wine and herbs	
<b>Fish of the day</b> .....	M.P.
please ask a waiter for details	

## Side Orders

<b>Green or Mixed Salad</b> .....	£ 3,50
<b>Tomato and Onions Salad</b> .....	£ 3,50
<b>Rocket and Parmesan shavings</b> .....	£ 4,50
<b>Handcut Chips</b> .....	£ 3,95
<b>Spinach</b> .....	£ 4,50
<b>Sauteed Potatoes</b> .....	£ 3,95
<b>Caesar Salad</b> .....	small £ 8,40 large £ 8,40
chicken, croutons, crispy salad leaves and a Caesar dressing	

For more tapas, starters and mains, please see the daily specials board.  
Side orders need to be ordered separate from the main course.  
If you have any allergy, please inform a member of the staff.

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## Vino menu


By Glass 

125 ml	£ 3,25
175 ml	£ 4,25
250 ml	£ 6,50

## Vini Rossi

**Merlot**  £ 17,50  
a medium bodied wine made from the Merlot variety of grape

**Cabernet Savignon**  £ 19,50  
a full bodied, ripe and structured Cabernet with predominantly black currant and fruits of the forest flavours


**Chianti**  £ 22,50  
a medium bodied dry wine produced in Tuscany in North Eastern Italy, from a blend of red and perhaps white grapes, the main grape is usually Sangiovese


**Rioja** £ 23,50  
a full bodied wine from the Rioja region of Spain made mainly from Tempranillo grape variety


**Amarone** £ 49,50  
a full bodied wine from Northern Italy made from a blend of Corvine, Rondillena and Molinara grapes, which have been dried for several months

**Gran Maestro Appassimento** £ 25,00  
a fine blend of Sangiovese and Primitivo grapes that are picked after late harvest, dried to obtain the highest possible concentration of sugars and aromas This is truly a Gran Maestro intense deep red colour with brown shades, scents of ripe and sweet spices

## Vini Bianchi

**Pinot Grigio**  £ 17,50  
a light dry wine from Veneto region of Northern Italy, made from the Pinot Grigio grape

**Sauvignon Blanc**  £ 17,95  
a light to medium bodied wine made from the Sauvignon blanc grape

**Chardonnay**  £ 18,90  
A golden yellow light and dry wine from Veneto region of Northern Italy, made from a blend of various grapes, the principle one being the Chardonnay


**Falanghina** £ 19,50  
a fresh dry wine from the Campania region of Southern Italy, made from Falanghina grapes


**Gavi** £ 19,50  
a fragrant dry wine from the Piemonte region of Northern Italy, made from the Cortese grape

## Drinks menu



## Vini Rosati

**Pinot Grigio Blush**  £ 16,95  
a dry medium bodied rose wine from

**Zinfandel Rose**  £ 18,50  
a sweet fruity rose wine from California USA made from the Zinfandel grape variety

## Prosecco e Champagne

**Prosecco Bianco** glass £ 6,95 bottle £ 23,50  
a dry sparkling wine from the Veneto region of Northern Italy, made from the Glera grape Variety

**Lanson Rose** £ 65,00  
a delicately salmon-tinted rose, made from Pinot Noir, Chardonnay and Pinot Meunier grapes It has plenty of finesse and raspberry fruit with the characteristic Lanson crispness

**Moët Chandon** £ 59,95  
a Champagne from the Champagne region of France, made from a blend of Chardonnay, Pinot Noir and Pinot Meunier grape varieties

## Birre

### Bottled Beers

<b>Moretti</b>	£ 3,75
<b>Corona</b>	£ 3,75
<b>Budweiser</b>	£ 3,50
<b>Estrella Damm</b>	£ 3,90

### Draught Beers

<b>Peroni</b>	pint £ 4,70	half pint £ 2,95
<b>Kozel</b>	pint £ 4,25	half pint £ 2,50
<b>Pilsner</b>	pint £ 4,50	half pint £ 2,75

## Cocktails

**Classic Bellini** £ 7,90  
[prosecco, peach, lemon]  
Invented at Harry's Bar, Venice, we have borrowed Cipriani's classic combination of white peach with lemon juice and prosecco and lovingly recreated it for your pleasure

**Contadino** £ 7,25  
[aperol, sugar, lime]  
Aperol, the classic italian aperitivo, gets a brazilian treatment as it is combined with cane sugar syrup and crushed lime to put a new twist on a well recognized drink

**Pornstar Martini** £ 8,50  
[vanilla vodka, passion fruit, lemon, sugar, champagne]  
A firm favourite already, naughty but ever so nice and a tad luxurious too

**Kir Royale** £ 6,95  
[creme de cassis, champagne]  
Legend as it we have gun totting cleric Felix Kir to thank for saving this! A drink worth taking up arms for

**Mojito** £ 7,50  
[pampero blanco rum, mint, lime, sugar]  
No one can agree where or when, this one originates from but what we do know is its Cuba's number one export now!

**Caipirinha** £ 6,95  
[cachaca, lime, sugar]  
The translation from Brazilian come to the equivalent of "hillbilly" Whats in a name

**Cosmopolitan** £ 6,95  
[ketel one citron vodka, cointreau, lime, cranberry]  
Carrie Bradshaw and Co have a lot to answer for with this one

**Aperol Spritz** £ 6,90  
[aperol, prosecco, soda]  
Italy's famous cocktail

## Soft Drinks

**Draught** pint £ 3,00 half pint £ 1,95  
**Pepsi, Diet Pepsi, Lemonade, Soda**

**J20** £ 2,70  
[various flavours]

**Still & Sparkling Water** £ 3,60  
[500 ml]

**Juices** £ 2,10  
[orange - cranberry - apple - pineapple]