

GORDON'S TRATTORIA

STARTERS

While You Wait 6.2 Fresh bread and olives before starter(s)	Insalata Di Bresaola 8.95 Cured meat with rocket, parmesan shavings, lemon and extra virgin olive oil.
Bruschetta Classica with balsamic glaze ^v 6.95 Fresh toasted bread, vine tomatoes, garlic, fresh basil and extra virgin olive oil with balsamic glaze.	Arancini Bon Bons ^v 7.95 Italian rice balls stuffed with peas and mozzarella coated in breadcrumbs and deep fried.served with a napoletana sauce.
Calamari Fritti 8.95 Deep fried squid coated in flour served with garlic mayo.	TO SHARE (Dishes serve 2-3 people)
Zuppa Del Giorno 5.95 Homemade soup of the day served with crusty bread.	Antipasto Misto 21.95 A selection of Italian cured meats, marinated olives and red peppers, buffalo mozzarella, parmesan shavings and cherry tomatoes.
Caprese ^v 8.95 Fresh buffalo mozzarella, Vine tomatoes, fresh basil extra virgin olive oil and balsamic glaze.	Focaccia ^v 6.95 Classic garlic and rosemary oven baked bread.
+ Avocado 1.5	+ Mozzarella 1.5
+ Prosciutto 2	+ Tomato and chilli 1
Gamberetti Maria Rosa 8.95 Prawns, lettuce, maria rose sauce and paprika.	

PASTA (Gluten free pasta available)

Gnocchi Con Gorgonzola e Spinaci ^v 14.45 Potato dumplings, Italian blue cheese, touch of cream and fresh spinach.	Spaghetti Carbonara 13.95 Pancetta, eggs, touch of cream and parmesan cheese.
Ravioli ^v 14.5 Pasta stuffed with spinach and ricotta tossed in butter, sage, pine kernels finished with parmesan shavings.	Lasagna Al Forno 14.95 A Gordon's Trattoria classic. Nonna's family secret recipe, served with parmesan.
Spaghetti all' Amatriciana 14.45 Diced onion, pancetta, red wine and tomato.	Penne Pomodoro ^v 12.95 Fresh cherry tomatoes, garlic, extra virgin olive oil and basil.
Tagliatelle Vegetali ^v 13.5 Cherry tomatoes, broccoli, black olives, olive oil, garlic and fresh parsley.	Penne Speciali 14.45 Spicy Italian sausage, pancetta, peas, mushrooms, bolognese, tomato and a touch of cream & garlic.
Tagliatelle al Pesto ^v 13.5 Tagliatelle pasta with homemade pesto basil sauce.	Penne Fonteluna 13.5 Spicy Italian sausage with cream and a touch of tomato.
Tagliatelle Reale 14.95 King prawns, asparagus, cherry tomatoes, olive oil, garlic, white wine and fresh parsley.	Penne Friarielli Broccoli e Norcina Sausage 13.95 Fresh norcina Tuscan sausage,friarielli broccoli, garlic, tossed with a touch of tomato sauce.
Spaghetti Bolognese 13.95 Spaghetti with traditional Italian meat sauce.	

MEAT & FISH

All dishes are served with a side of chips

Pollo Milanese 19.5 Breast of chicken dipped in parmesan, egg, parsley then coated in fine breadcrumbs and lightly fried.	Spigola 20.9 Fillets of seabass, served with cherry tomatoes and a white wine sauce.
Pollo Marsala 19.95 Breast of chicken cooked in a sauce of marsala, asparagus and cherry tomatoes.	Gamberoni Trattoria 20.95 Peeled king prawns cooked in white wine, onion, tomato and cream served on a bed of rice.
Pollo Diane 19.95 Breast of chicken cooked in mushrooms,onions, french mustard, brandy and a cream sauce.	

^v Vegetarian dish. Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. Therefore these may not be suitable for those with severe allergies or strict dietary requirements. Full allergen information is available on request. A discretionary 10% service charge will be added to your bill.

PIZZA

Diavola	14.5	Margherita Classica ^v	12.95
Tomato sauce, mozzarella, spicy Italian sausage, salami, red peppers and fresh chilli.		Traditional Italian tomato sauce and mozzarella.	
Tre Figlie	14.5		
Tomato sauce, goat's cheese, spicy Italian sausage, red onion and fresh rocket.			
Bianca	14.5		
Fresh buffalo mozzarella, parma ham and fresh basil.			
Primavera	14.95		
Tomato sauce, Mozzarella, fresh rocket, parma ham, parmesan shavings, cherry tomatoes drizzled with a balsamic glaze.			
Della Casa	14.95		
Tomato sauce, mozzarella, mushrooms, spicy Italian sausage, cooked ham, peppers and onion.			
Calzone	14.95		
Folded over pizza stuffed with ham, spicy Italian sausage, mozzarella, onion and peppers topped with our homemade Italian tomato sauce.			
Pizza Napoli	14.95		
Fresh norcina Tuscan sausage, friarielli broccoli, buffalo mozzarella and fresh basil.			

SIDES

Insalata Mista ^v	4.5
Freshly prepared mixed salad.	
Rucola con Parmigiano ^v	4.95
Rocket salad with parmesan shavings, extra virgin olive oil and balsamic glaze.	
Garlic Bread ^v	4.95
Four slices of garlic bread.	
Patate Arrosto ^v	4.5
Potatoes cooked in olive oil, onion and fresh rosemary.	
Olive Marinare ^v	3.9
Marinated olives.	
Broccoli e Gorgonzola ^v	5.9
Oven baked tender stem broccoli with gorgonzola cheese and roasted almonds .	
Vegetali Misti ^v	4.9
Selection of mixed vegetables.	
Zucchine Fritte ^v	4.9
Courgettes coated in flour and deep fried.	
Patatine Fritte ^v	4.5
Fries.	
Pane e Burro ^v	3.95
Fresh bread with butter.	

DESSERT

Sticky Toffee Pudding	8.65	Cheesecake	8.5
Hot toffee sponge cake, in a toffee sauce served with vanilla ice cream.		Our fresh cheesecake of the day served with ice cream.	
Affogato All'Amaretto e Caffè	12.5	Tiramisu Con Gelato	8.95
Vanilla ice cream with roasted almonds, amaretti biscuits, a shot of amaretto and a shot of espresso.		Italian style trifle served with vanilla ice cream.	
Gelato Misto	6.5	Homemade Banoffee Pie	8.65
Strawberry, chocolate and vanilla ice cream.		Biscuit, caramel, banana and fresh cream served with vanilla ice cream.	

RISOTTO

Risotto Frutti Di Mare ^v	16.95
King prawns, squid and mussels cooked in white wine and tomato sauce.	
Risotto Gamberoni	14.95
King prawns, squid, courgette in a white wine sauce and parmigiano.	
Risotto Dello Chef	14.95
Pancetta (Italian bacon) mushroom, asparagus, pine kernels served with vegetable stock and parmesan.	

KIDS (All dishes come with a soft drink)

Margherita Classica ^v	9
Tomato and mozzarella pizza with a topping of your choice.	
Pasta	9
Pasta cooked in tomato, bolognese or with cheese.	
Gelato ^v	1
One scoop from our selection of ice creams when you select one of the above dishes.	