

STARTERS

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| WHILE YOU WAIT Fresh bread and olives. | 6.7 |
| BRUSCHETTA CLASSICA WITH BALSAMIC GLAZE (V) Fresh toasted bread, vine tomatoes, garlic, fresh basil and extra virgin olive oil, with balsamic glaze. | 7.8 |
| CALAMARI FRITTI Deep fried squid coated in flour, served with garlic mayo. | 10.95 |
| ZUPPA DEL GIORNO Homemade soup of the day, served with crusty bread. | 6.95 |
| CAPRESE (V) Fresh buffalo mozzarella, vine tomatoes, fresh basil, extra virgin olive oil and balsamic glaze. + AVOCADO 2.4 + PROSCIUTTO 3.6 | 10.85 |
| GAMBERETTI MARIA ROSA Prawns, lettuce, Maria Rose sauce and paprika. | 10.5 |
| INSALATA DI BRESAOLA Cured meat with rocket, parmesan shavings, lemon and extra virgin olive oil. | 10.3 |
| ARANCINI BON BONS (V) Italian rice balls stuffed with peas and mozzarella, coated in breadcrumbs and deep fried. Served with a Napoletana sauce. | 10.3 |

TO SHARE

DISHES SERVE 2-3 PEOPLE

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| ANTIPASTO MISTO A selection of Italian cured meats, marinated olives and red peppers, buffalo mozzarella, parmesan shavings and cherry tomatoes. | 25.4 |
| FOCACCIA (V) Classic garlic and rosemary oven baked bread. + MOZZARELLA 2.6 + TOMATO AND CHILLI 2.4 | 9.9 |

PASTA

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| GNOCCHI CON GORGONZOLA E SPINACI (V) Potato dumplings, Italian blue cheese, a touch of cream and fresh spinach. | 16.60 |
| RAVIOLI (V) Pasta stuffed with spinach and ricotta, tossed in butter, sage and pine kernels, finished with parmesan shavings. | 15.9 |
| SPAGHETTI ALL' AMATRICIANA Diced onion, pancetta, red wine and tomato. | 16.3 |
| TAGLIATELLE VEGETALI (V) Cherry tomatoes, broccoli, black olives, olive oil, garlic and fresh parsley. | 15.9 |
| TAGLIATELLE AL PESTO (V) Tagliatelle pasta with homemade pesto basil sauce. | 15.4 |
| TAGLIATELLE REALE King prawns, asparagus, cherry tomatoes, olive oil, garlic, white wine and fresh parsley. | 17.2 |
| SPAGHETTI BOLOGNESE Spaghetti with traditional Italian meat sauce. | 16.4 |
| SPAGHETTI CARBONARA Pancetta, eggs, a touch of cream and parmesan cheese. | 16.4 |
| LASAGNA AL FORNO A Gordon's Trattoria classic. Nonna's secret family recipe, served with parmesan. | 17.9 |
| PENNE POMODORO (V) Fresh cherry tomatoes, garlic, extra virgin olive oil and basil. | 15.4 |
| PENNE SPECIALI Spicy Italian sausage, pancetta, peas, mushrooms, bolognese, tomato and a touch of cream and garlic. | 16.9 |
| PENNE FONTELUNA Spicy Italian sausage with cream and a touch of tomato. | 16.3 |
| PENNE FRIARIELLI BROCCOLI E NORCINA SAUSAGE Fresh norcina Tuscan sausage, friarielli broccoli and garlic, tossed with a touch of tomato sauce. | 16.9 |

GLUTEN FREE PASTA AVAILABLE

PIZZA

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| DIAVOLA Tomato sauce, mozzarella, spicy Italian sausage, salami, red peppers and fresh chilli. | 16.4 |
| TRE FIGLIE Tomato sauce, goats cheese, spicy Italian sausage, red onions and fresh rocket. | 15.9 |
| BIANCA Fresh buffalo mozzarella, Parma ham and fresh basil. | 16.2 |
| PRIMAVERA Tomato sauce, mozzarella, fresh rocket, Parma ham, parmesan shavings and cherry tomatoes, drizzled with a balsamic glaze. | 16.3 |
| DELLA CASA Tomato sauce, mozzarella, mushrooms, spicy Italian sausage, cooked ham, peppers and onion. | 16.9 |
| CALZONE Folded over pizza stuffed with ham, spicy Italian sausage, mozzarella, onion and peppers, topped with our homemade Italian tomato sauce. | 16.9 |
| PIZZA NAPOLI Fresh norcina Tuscan sausage, friarielli broccoli, buffalo mozzarella and fresh basil. | 16.3 |
| MARGHERITA CLASSICA (V) Traditional Italian tomato sauce and mozzarella. | 14.7 |

MAKE YOUR OWN

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| RED PEPPERS | 2.6 |
| MUSHROOMS | |
| BLACK OLIVES | |
| ANCHOVIES | |
| ONIONS | |
| JALAPEÑOS | |
| COOKED HAM | 3.1 |
| PARMA HAM | |
| CHICKEN | |
| NORCINA TUSCAN SAUSAGE | |
| MORTADELLA HAM | |
| FRIARIELLI Italian wild bitter broccoli. | |
| FONTELUNA Spicy Italian Sausage. | |
| BUFFALO MOZZARELLA | 3.6 |

RISOTTO

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| RISOTTO FRUTTI DI MARE King prawns, squid and mussels, cooked in white wine and tomato sauce. | 22.3 |
| RISOTTO GAMBERONI King prawns, squid and courgette in a white wine sauce, with parmigiano. | 20.9 |
| RISOTTO DELLO CHEF Pancetta (Italian bacon), mushroom, asparagus and pine kernels cooked in vegetable stock, with parmesan. | 18.7 |

MEAT & FISH

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| POLLO MILANESE Breast of chicken dipped in parmesan, egg and parsley, then coated in fine breadcrumbs and lightly fried, served with a side of chips. | 23.1 |
| POLLO MARSALA Breast of chicken cooked in a sauce of marsala, asparagus and cherry tomatoes, served with a side of chips. | 24.3 |
| POLLO DIANE Breast of chicken cooked in mushrooms, onions, French mustard, brandy and a cream sauce, served with a side of chips. | 24.3 |
| SPIGOLA Fillets of seabass, served with cherry tomatoes and a white wine sauce, served with a side of chips. | 25.8 |
| GAMBERONI TRATTORIA Peeled king prawns cooked in white wine, onion, tomato and cream, served on a bed of rice. | 26.6 |

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| ADD SAUCE | 3.8 |
| DIANE PEPPERCORN BLUE CHEESE | |

V = VEGETARIAN



SIDES

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| INSALATA MISTA (V) Freshly prepared mixed salad. | 5.3 |
| RUCOLA CON PARMIGIANO (V) Rocket salad with parmesan shavings, extra virgin olive oil and balsamic glaze. | 6.4 |
| GARLIC BREAD (V) Four slices of garlic bread. | 5.3 |
| PATATE ARROSTO (V) Potatoes cooked in olive oil, onion and fresh rosemary. | 6.9 |
| OLIVE MARINATE (V) Marinated olives. | 4.7 |
| BROCCOLI E GORGONZOLA (V) Oven baked tender stem broccoli, with gorgonzola cheese and roasted almonds. | 7.2 |
| VEGETALI MISTI (V) Selection of mixed vegetables. | 6.2 |
| ZUCCHINE FRITTE (V) Courgettes coated in flour and deep fried. | 6.2 |
| PATATINE FRITTE (V) Fries. | 5.4 |

KIDS

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| MARGHERITA CLASSICA (V) Tomato and mozzarella pizza with a topping of your choice. | 10.3 |
| PASTA Pasta cooked in tomato, bolognese or with cheese. | 10.3 |
| GELATO (V) One scoop of ice cream when you select one of the main kids dishes. | 2.4 |

DESSERTS

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| STICKY TOFFEE PUDDING Hot toffee sponge cake, in a toffee sauce, served with vanilla ice cream. | 9.4 |
| AFFOGATO ALL'AMARETTO E CAFFE Vanilla ice cream with roasted almonds, amaretti biscuits, a shot of amaretto and a shot of espresso. | 12.8 |
| GELATO MISTO Strawberry, chocolate and vanilla ice cream. | 7.2 |
| CHEESECAKE Our fresh cheesecake of the day, served with ice cream. | 9.5 |
| TIRAMISU CON GELATO Italian style trifle, served with vanilla ice cream. | 9.8 |
| HOMEMADE BANOFFEE PIE Biscuit, caramel, banana and fresh cream, served with vanilla ice cream. | 9.8 |

COFFEE & HOT DRINKS

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| ESPRESSO | 2.9 |
| ESPRESSO MACCHIATO | 3.2 |
| DOUBLE ESPRESSO | 3.8 |
| FLAT WHITE | 3.4 |
| AMERICANO | 3.2 |
| CAPPUCCINO | 3.7 |
| LATTE | 3.8 |
| HOT CHOCOLATE | 3.8 |
| MOCHA | 4.7 |
| ICED COFFEE Shot of espresso, scoop of vanilla ice cream, cold milk. Add Vanilla or Caramel syrup to any coffee for 50p. | 5.4 |
| TEA ENGLISH EARL GREY GREEN PEPPERMINT CHAMOMILE | 3.25 |

LIQUEUR COFFEE

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| IRISH/GAELIC COFFEE | 9.1 |
| BAILEY'S IRISH CREAM COFFEE | 9.1 |
| COINTREAU ITALIAN SPECIAL | 9.2 |
| AMARETTO CALIPSO COFFEE | 9.1 |
| TIA MARIA | 9.3 |
| FRANGELICO | 9.3 |

AFTER DINNER LIQUEURS

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| | 25ML |
| VECCHIA ROMAGNA | 7.1 |
| GRAPPA | 6.1 |
| GRAND MARNIER | 7.1 |
| SAMBUCA | 5.8 |
| LIMONCELLO | 4.1 |
| AMARETTO | 5.1 |
| DRAMBUIE | 6.3 |
| COINTREAU | 6.3 |
| GLAYVA | 5.9 |
| BABY GUINNESS | 4.5 |
| | 50ML |
| BAILEY'S | 5.1 |
| PORT | 5.4 |

GORDON'S
T R A T T O R I A
EST. 1982

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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 upon request. A discretionary 10% service charge will be added to your bill.