

White Wine

HOUSE WINE
Straw yellow on colour. A fruity, floral bouquet with hints of citrus and a full bodied, fresh and harmonious flavour. 11.5% vol BOTTLE 15.50
½ BOTTLE 9.90
GLASS 175ml 4.50

FRASCATI DOC SUPERIORE
The wine has a bright, straw yellow colour, a delicately fruity bouquet and a young, vivacious taste. An elegant and harmonious wine. 12% vol BOTTLE 19.90

SOAVE DOC
This classic and typical Soave has a light straw colour with slight greenish reflections a delicate bouquet and a typical almond bitter aftertaste. BOTTLE 20.90

VERDICCHIO CLASSICO DOC ANFORA
A classic Verdicchio in the famous Anfora bottle. The wine has a brilliant straw colour with green tints, a fresh & fruity bouquet with hints of citrus and a full bodied, fresh and harmonious flavour. 12% vol BOTTLE 19.90

PINOT GRIGIO IGT
Light, straw colour. Fine, elegant, clean and intense in aroma. Dry to taste with a pleasant green apple aftertaste. A lively and easy to drink wine. 12.5% vol BOTTLE 19.90
½ BOTTLE 10.90

GAVI DE GAVI
The Dezzani Gavi DOCG has ripe peach and almond fruit on the nose with a full, persistent and balanced taste. 12% vol BOTTLE 23.90

ORVIETO CLASSICO AMABILE "Villa dei Papi" DOC
Medium sweet fruity wine. 12% vol BOTTLE 19.90

FALANGHINA
100% Falanghina - this wine has a rich and intense bouquet with hints of citrus fruits. Fresh and clean on the palate. 13% vol BOTTLE 26.50

SAUVIGNON BLANC DOC FRIULI GRAVE
Light straw yellow colour with slight greenish hints. Broad, varietal, aromatic on the nose with citric notes of grapefruit, yellow pepper, tomato leaf, sage and balsamic aromas. On the palate the San Simone Sauvignon Blanc is rich, fragrant and aromatic with natural acidity and a persistent, pleasant, slightly bitter aftertaste. 13.5% vol BOTTLE 23.90

FEUDO ANTICO PECORINO DOP TULLUM 'BIOLOGICO'
White peach and apricot, delicious fresh acidity. Medium weight with a long elegant finish. 13% vol BOTTLE 26.90

PINOT GRIGIO BLUSH
Salmon pink colour, a light fresh fruity aroma. Aromatic note of freshly crushed cranberries and mineral elements. Dry light taste. Delicious balance of citrus, cherry and fruity red berry flavours. 12% vol BOTTLE 21.90

Champagne

MOET ET CHANDON 46.90

VEUVE CHEQUOT 79.90

Spritzers

SPRITZER 4.90
White wine, lemonade or soda

APEROL SPRITZER 6.90
Prosecco, Aperol and soda water

Prosecco

PROSECCO BRUT 29.90
Dull straw yellow colour with fine persistent aromatic fruity bouquet. Reminiscent of acacia flower naturally fermented in autoclaves champagne...tiny bubbles. Small 200ml 9.90

GAUÈ PROSECCO TREVISO DOC 31.90
Grape variety: Glera. Its perlage is tiny and continuous, light straw yellow in colour. An elegant, clean-cut and fruity bouquet for the typical aroma. Characteristic, pleasantly slightly acidic and harmonious on the palate. Small 200ml 9.90

Sparkling Red Wine

MALVASIA DI CASTELNUOVO DOC DON BOSCO NV BOTTLE 21.90
Cherry red, notes of raspberries, strawberries and rose on the nose. Sweet to taste, black cherry and red fruits. Alc 5.5

Red Wine

HOUSE WINE
This wine has a ruby-red colour with purple tints, a fruity, fragrant bouquet with hints of wild berries and a fresh, delicate taste. 11.5% vol BOTTLE 15.50
½ BOTTLE 9.90
GLASS 175ml 4.50

MONTEPULCIANO D'ABRUZZO DOP COLLE CAVALIERI
Ruby red in colour with purple highlights. Small red berry fruits on the palate. Morello cherry and a delicate and spicy touch on the finish. Medium bodied, well structured with soft and well balanced tannins. 13% vol BOTTLE 21.90
½ BOTTLE 12.50

NERO D'AVOLA IGT SICILIA
A great value for money Nero d'Avola. A red of unmistakable personality. Harmonious and rounded with intense aromas of jammy fruits and juniper berries. 13% vol BOTTLE 21.50

VALPOLICELLA ZENATO
Ruby red in colour. A fine vinous ethereal bouquet. Dry taste, smooth with a hint of bitter. 13.5% vol BOTTLE 25.90
½ BOTTLE 13.50

CHIANTI
A ruby red medium intensity, the wine is of good freshness on the nose with very perceptible fruity and floral notes. Pleasurable and versatile in its flavors with a balanced acidity and ripe and balanced tannins. A wine to be drunk young, it is ideal with salami, cheese, and red meat. 12.5% vol BOTTLE 24.90

MERLOT IGT SICILIA
Rich spicy and plummy flavours on the nose, classic Mediterranean notes on the palate with hints of tobacco and black pepper. Full bodied wine. 13.5% vol BOTTLE 21.50

CASTEL DEL MONTE RISERVA 'IL FALCONE'
Dense garnet red in colour; complex nose offering ripe fruit, leather and tobacco leaf. Very generous in the mouth, displaying great structure and a lingering, well-balanced finish. 13.5% vol BOTTLE 32.90

SALICE SALENTINO
Deep ruby-red in colour tending towards garnet. Intense aromas of cherry and plump with notes of spices and balsamic vinegar. 13.5% vol BOTTLE 26.50

CHIANTI RISERVA
This deep ruby red wine has a rich structure and notes of ripe fruit and spices with persistent smooth perfumes. 13% vol BOTTLE 31.50

BAROLO
Garnet red colour with characteristic orange tints which become more evident as the wine ages. 13.5% vol BOTTLE 47.90

AMARONE
Full bodied harmonic taste, garnet red colour amply structured and long on the palate. 15% vol BOTTLE 47.90

BRUNELLO DI MONTALCINO
This wine is one of the great red wines of Tuscany. The distinctive and imposing bouquet is matched by a dry, warm, well-balanced and persistent taste. 14.5% vol BOTTLE 49.90

CORVO ROSSO
Made with mainly Nero D'avola - it is garnet in colour, fruity with scents of morello cherry, Dry and full bodied. 13% vol BOTTLE 23.90

Rose Wine

CHIARETTO BARDOLINO BOTTLE 19.90
A muted salmon pink colour with an intense fresh and and fruity bouquet and an elegant, gentle taste. 12.5% vol GLASS 175ml 4.50

PROSECCO BRUT 29.90
Dull straw yellow colour with fine persistent aromatic fruity bouquet. Reminiscent of acacia flower naturally fermented in autoclaves champagne...tiny bubbles.

ITALIAN BEERS 3.50

CIDER 4.00

APERITIFS - SPIRITS - LIQUEURS from 4.00

SOFT DRINKS 2.00

JUICE 2.00

FRESH ORANGE JUICE 3.50

MINERAL WATER 2.50



LA FATTORIA

ITALIAN RESTAURANT PIZZERIA

Buon Appetito



10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 6 PEOPLE OR MORE

If you have any allergies please speak to a member of staff



Starters

v BRUSCHETTA 5.00	v GARLIC PIZZA TOMATO BREAD 5.00	v FOCACCIA 5.00
v OLIVE GIGANTI Big green olives with herbs 3.00	v MOZZARELLA IN CARROZZA Deep fried mozzarella in breadcrumbs and tomato sauce 5.90	
v INSALATA TRICOLORE Avocado mozzarella and tomato 6.90	v MELANZANE PARMIGIANA Baked aubergines with tomato and mozzarella cheese 8.90	
v MOZZARELLA CAPRESE Tomato, mozzarella and fresh basil 5.90	v ANTIPASTO PRIMAVERA Toasted goat cheese served on a bed of rocket and sun-dried tomatoes 8.90	
TONNO, FAGIOLI E CIPOLLA Tuna fish, bean and onion salad 5.90	MELANZANE, ZUCCHINE, MOZZARELLA E PROSCIUTTO Grilled aubergine, courgettes, mozzarella cheese and Parma ham 8.90	
AVOCADO PRAWNS With a cocktail sauce 5.90	INSALATA DI POLLO Large mixed salad served with grilled chicken breast, goat cheese and olives 9.90	
PROSCIUTTO & MELONE Parma ham and melon 6.90	v ANTIPASTO DOLCE VITA Grilled aubergines, courgettes, red onion, buffalo ricotta and honey 8.90	
v FUNGHI RIPIENI Mushrooms stuffed with mixed veg and tomato sauce 5.90	CHEF'S SALAD Lettuce, mixed veg, avocado, tuna, prawns and mozzarella 8.90	
ANTIPASTO MISTO Mixed meat salami 9.90	CALAMARI ZUCCHINE Deep fried calamari and zucchini 8.90	
SALMONE AFFUMICATO Smoked Scotch salmon 7.50	INSALATA DI FRUTTI DI MARE Seafood salad 8.50	
CALAMARI CALABRITANI Squids with garlic, tomato and touch of chilli served with toasts 8.90	BRESAOLA, RUCOLA & PARMIGIANO Smoked beef with rocket and parmesan flakes 8.50	
BUFALA PROSCIUTTO Buffalo Mozzarella & Parma ham 8.90		
COZZE ALLA PROVINCIALE Mussels in fresh tomatoes, garlic and white wine sauce 9.00		

Soups

v MINISTRONE DELLA CASA Fresh vegetable soup 4.90	PASTA E FAGIOLI Pasta and beans soup 4.90
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Paste

TAGLIATELLE AL SALMONE With salmon, peas and cream sauce 10.50	v PENNE ALL'ARRABBIATA With tomato, garlic and chilli sauce 10.20
TAGLIATELLE CON POLPETTE With meatballs, garlic in tomato sauce 10.50	PENNE ALLA TONNO With garlic, onion, tuna, black olives and tomato sauce 10.50
TAGLIATELLE ALLA MARINARA With seafood, garlic and tomato sauce 10.90	v PENNE ALLA CAPRESE With tomato and mozzarella cheese 10.20
TAGLIATELLE A FUNGHI With ham, cream, onions and mushroom sauce 10.20	PENNE ALLA VODKA Cherry tomato, garlic, prawns, vodka and mixed wild mushrooms 10.50
TAGLIATELLE ALLA CARBONARA With egg, bacon, onions and cream 10.20	v GNOCCHI ALLA PAPALINA With tomato, basil and a dash of cream 10.20
SPAGHETTI ALLA BOLOGNESE With fresh meat sauce 10.50	v GNOCCHI A QUATTRO FORMAGGI With four cheese sauce and a touch of tomato 10.50
SPAGHETTI ALLE VONGOLE VERACI With fresh clams, garlic, white wine, cherry tomatoes and touch of chilli 10.50	FUSILLI PAESANA With Italian sausage, broccoli, cherry tomatoes, garlic and a touch of chilli 10.20
v SPAGHETTI NAPOLI With fresh tomato sauce and basil 9.20	FUSILLI A GAMBERI E ZUCCHINE With king prawns, courgettes and cream sauce 10.50
LINGUINE PUTTANESCA With garlic, anchovies, capers, black olives and tomato sauce 10.20	RIGATONI ALL'AMATRICIANA Bacon, red wine, onions, garlic and tomato sauce 10.20
LINGUINE BIANCA MARIA Onion, garlic, mushrooms, garden peas and beef mince in a Besciamella sauce 10.90	RIGATONI DI POLLO With broccoli, chicken, garlic, onions and cream 10.50
v LINGUINE SICILIANA With garlic, onion, aubergines, tomato sauce, basil and a touch of cream 10.20	RIGATONI 500 With garlic, onion, mixed vegetables, chicken, goat cheese and a dash of cream 10.50
LINGUINE CON COZZE E VONGOLE With mussels, clams, garlic, fresh tomatoes and olive oil 10.50	LASAGNE Home-made lasagna "mamma's delight" 10.90
v LINGUINE AL PESTO With basil and garlic (home made pesto) 9.90	v CANNELLONI Pasta filled with ricotta cheese and spinach 10.50
LINGUINE AL GAMBERI E RUCOLA With King prawns, garlic, tomato, rocket and a touch of cream 10.50	v RAVIOLI FIORENTINA With spinach, onions and cream sauce 10.20
LINGUINE SCOGLIO With garlic, cherry tomatoes, scampi, mini lobster, fresh spinach 10.90	RAVIOLI FATTORIA With mushrooms, tomato sauce and a touch of cream 10.90
LINGUINE MARE E MONTI With garlic, black olives, courgettes, king prawns and broccoli in a white wine sauce 10.50	RAVIOLI SOFIA Filled with lobster and crab meat, garlic, mushroom, prawns, tomato and a dash of cream 10.90
LINGUINE SUPER MARIO Onion, garlic, sun dried tomatoes, anchovies, rocket and parmesan flakes in white wine sauce with a touch of pesto 10.20	v RISOTTO A PORCINI Italian rice with wild mushrooms, onions, in white wine sauce, dash of cream 10.20
ANY ½ PASTE 8.50	RISOTTO ALLA MARINARA Italian rice with seafood, garlic, olive oil and fresh tomato 10.90

Pizze

v MARGHERITA With mozzarella cheese and tomato 7.40	v MELANZANE E ZUCCHINE With tomato, mozzarella cheese, grilled courgettes and aubergine 10.20
NAPOLI Mozzarella cheese, tomato, anchovies, olives and capers 10.20	AMERICANA With mozzarella, tomato, Italian sausage, peppers and chilli 10.20
DELIZIOSA Tomato, mozzarella, gorgonzola and salami Napoli 10.20	QUATTRO STAGIONI With mozzarella cheese, tomato, mushrooms, Italian sausage, ham, artichokes and olives 10.90
NETTUNO With tomato, tuna, capers and onions (no cheese) 9.50	CALZONE Rolled pizza filled with cheese, tomatoes, ham and Italian sausage 9.50
CAPRICCIOSA With mozzarella cheese, tomato, ham, peppers, anchovies, egg and olives 10.50	PIZZA SPECIAL With cheese, tomato, parma ham and rocket 10.90
v CAMPIONE D'ITALIA Mozzarella, rocket, cherry tomatoes, tomato sauce parmesan cheese 10.50	HAWAIANA With tomato, mozzarella, pineapple and ham 10.20
PROSCIUTTO With mozzarella cheese, tomato and ham 9.20	GENOVESE Tomato, mozzarella, chicken, pesto, semi-dried tomatoes 10.20
v FUNGHI With mozzarella cheese, tomato and mushrooms 9.20	BRACCIO DI FERRO With spinach, Italian sausages, bacon and mozzarella 10.90
REGINA With mozzarella cheese, tomato, ham and mushrooms 10.50	SALAME With tomato, mozzarella and salami 9.20
PIZZA DA VINCI Mozzarella, tomatoes, bacon, ham, salami and chicken 11.50	FATTORIA Mozzarella cheese, sweetcorn, chicken and roast peppers 10.50
v VEGETARIANA With mozzarella cheese, tomato and mixed vegetables 9.50	FELLINI Mozzarella ham, fresh spinach, egg, parmesan, cheese and cherry tomatoes 10.50
VESUVIO With salami, red onions, cheese, tomato and egg 10.50	BERLUSCONI Mozzarella cheese, tomato sauce, parma ham and buffalo mozzarella 11.50
BRESAOLA E RUCOLA With dry fillet of beef, rocket and parmesan flakes 10.90	PESCATORA Tomato, mozzarella and mixed seafood 10.50
v FIORENTINA With tomato, mozzarella cheese, spinach and egg 10.20	CHI CHI RI CHI Tomato, mozzarella, goats cheese, peppers, red onion and chicken 10.50
v QUATTRO FORMAGGI With four cheese and tomato 10.20	EXTRA TOPPINGS FROM 80p

ALL MAIN COURSES ARE SERVED WITH ONE VEGETABLE OF YOUR CHOICE

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POLLO ALL'AGLIO Chicken breast with garlic, olive oil and white wine 14.50	COTOLETTA ALLA MILANESE Chicken in breadcrumbs 15.90
POLLO ALLA VALDOSTANA Chicken breast, topped with ham, cheese and touch of tomato 14.50	SALTIMBOCCA ALL ROMANA Veal with parma ham, sage and white wine 14.50
POLLO FATTORIA Chicken breast with tomato, mushrooms, basil and cream 14.50	SCALOPPINE AL FUNGHI Veal escalope in cream and mushroom sauce 14.50
POLLO ASPARAGO Chicken breast with onions, asparagus and cream sauce 14.50	SCALOPPINE SORRENTINA Veal, garlic, mozzarella, tomato, basil and white wine sauce 14.50
POLLO CACCIATORA Chicken breast with garlic, onions, mixed vegetables and tomato sauce and a touch of cream 14.50	CALAMARI FRITTI Deep fried squids 15.90
BISTECCA AL PEPE NERO Sirloin steak with black pepper, cream sauce 16.90	GAMBERONI ALL'AGLIO King prawns cooked in white wine and garlic sauce 17.90
FILETTO A FUNGHI Fillet steak with mushrooms and cream sauce 21.90	FRITTURA MISTA DI PESCE Deep fried mixed fish 17.90
FEGATO VENEZIANO Calf liver, onions in white wine sauce 13.90	STEAK SALMONE Fresh grilled salmon steak 14.50
COSTOLETTE D'AGNELLO ALLA GRIGLIA Grilled lamb cutlets 17.90	BRANZINO Seabass grilled 14.50

Vegetables

SPINACH 4.00	MUSHROOMS 4.00
ZUCCHINE FRITTE 4.00	FRENCH FRIES 4.00
SAUTE POTATOES 4.00	BROCCOLI 4.00

Salads

GREEN SALAD 4.00	ROCKET SALAD 4.00
TOMATO & ONIONS 4.00	MIXED SALAD 4.00