

White Wine

HOUSE WINE

Straw yellow on colour. A fruity, floral bouquet with hints of citrus and a full bodied, fresh and harmonious flavour. 12% vol BOTTLE 20.50
½ BOTTLE 12.90
GLASS 175ml 6.00

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. 12.5% vol BOTTLE 24.90

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. 12.5% vol BOTTLE 26.50

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. 12.5% vol BOTTLE 24.90

LIVON PINOT GRIGIO COLLIO DOC 2021

Straw yellow in colour, fragrant bouquet, recalling scents of vanilla and lime. Rich on the palate, long finish. 12.5% vol BOTTLE 32.90
½ BOTTLE 18.50

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 29.90

ORVIETO CLASSICO AMABILE "Villa dei Papi" DOC

Medium sweet fruity wine. 11% vol BOTTLE 23.90

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 30.90

LIVON SAUVIGNON BLANC COLLIO DOC 2021

Stylish intense, dry and fruity with hints of green pepper and melon. Lively with lovely crisp acidity. 12.5% vol BOTTLE 31.90

FEUDO ANTICO PECORINO DOP TULLUM 'BIOLOGICO'

White peach and apricot, delicious fresh acidity. Medium weight with a long elegant finish. 13% vol BOTTLE 29.90

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 24.90

Champagne

MOET ET CHANDON 53.90

VEUVE CHEQUOT 105.00

LAURENT PERRIER ROSÉ 129.00

Spritzers

SPRITZER

White wine, lemonade or soda 6.50

APEROL SPRITZER

Prosecco, Aperol and soda water 9.50

LIMONCELLO SPRITZER

9.50

CAMPARI SPRITZER

9.50

Prosecco

PROSECCO BRUT

Dull straw yellow colour with fine persistent aromatic fruity bouquet. Reminiscent of acacia flower naturally fermented in autoclaves champagne...tiny bubbles. Small 200ml 12.50
32.90

Sparkling Red Wine

MALVASIA DI CASTELNUOVO DOC DON BOSCO NV

Cherry red, notes of raspberries, strawberries and rose on the nose. Sweet to taste, black cherry and red fruits. Alc 5.5 BOTTLE 25.90

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. 12% vol BOTTLE 20.50
½ BOTTLE 12.90
GLASS 175ml 6.00

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 27.50

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 26.50

VALPOLICELLA ZENATO

Ruby red in colour. A fine vinous ethereal bouquet. Dry taste, smooth with a hint of bitter. 13.5% vol BOTTLE 32.90
½ BOTTLE 19.50

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 flavours 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 29.90

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. 14% vol BOTTLE 25.90

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 29.90

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 41.90

BAROLO

Garnet red colour with characteristic orange tints which become more evident as the wine ages. 13.5% vol BOTTLE 55.90

AMARONE

Full bodied harmonic taste, garnet red colour amply structured and long on the palate. 15% vol BOTTLE 55.90

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 69.90

CORVO ROSSO

Made with mainly Nero D'avola - it is garnet in colour, fruity with scents of morello cherry, Dry and full bodied. 12.5% vol BOTTLE 26.50

Rose Wine

CHIARETTO BARDOLINO

A muted salmon pink colour with an intense fresh and and fruity bouquet and an elegant, gentle taste. 12.5% vol BOTTLE 25.90
GLASS 175ml 6.90

PROSECCO BRUT

Dull straw yellow colour with fine persistent aromatic fruity bouquet. Reminiscent of acacia flower naturally fermented in autoclaves champagne...tiny bubbles. 32.90

ITALIAN BEERS Moretti and Peroni 4.20

CIDER 5.00

APERITIFS - SPIRITS - LIQUEURS from 5.00

SOFT DRINKS 2.20

JUICE 2.00

FRESH ORANGE JUICE 4.50

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	6.50	v GARLIC PIZZA TOMATO BREAD	6.50	v FOCACCIA	6.50
v OLIVE GIGANTI	3.00	v MOZZARELLA IN CARROZZA	6.90		
Big green olives with herbs		Deep fried mozzarella in breadcrumbs and tomato sauce			
v INSALATA TRICOLORE	8.50	v MELANZANE PARMIGIANA	9.90		
Avocado mozzarella and tomato		Baked aubergines with tomato and mozzarella cheese			
v MOZZARELLA CAPRESE	7.50	v ANTIPASTO PRIMAVERA	9.90		
Tomato, mozzarella and fresh basil		Toasted goat cheese served on a bed of rocket and sun-dried tomatoes			
TONNO, FAGIOLI E CIPOLLA	7.50	MELANZANE, ZUCCHINE, MOZZARELLA E PROSCIUTTO	9.90		
Tuna fish, bean and onion salad		Grilled aubergine, courgettes, mozzarella cheese and Parma ham			
AVOCADO PRAWNS	6.90	INSALATA DI POLLO	9.90		
With a cocktail sauce		Large mixed salad served with grilled chicken breast, goat cheese and olives			
PROSCIUTTO & MELONE	7.90	SALMONE AFFUMICATO	8.50		
Parma ham and melon		Smoked Scottish salmon			
v BOSCO	6.90	CHEF'S SALAD	9.90		
Mushrooms stuffed with mixed vegetables and tomato sauce and cheese		Lettuce, mixed veg, avocado, tuna, prawns and mozzarella			
ANTIPASTO MISTO	10.50	CALAMARI ZUCCHINE	9.90		
Mixed meat salami		Deep fried calamari and zucchini			
CALAMARI CALABRITTANI	9.90	INSALATA DI FRUTTI DI MARE	9.90		
Squids with garlic, tomato and touch of chilli served with toasts		Seafood salad			
BUFALA PROSCIUTTO	10.50	BRESAOLA, RUCOLA & PARMIGIANO	9.90		
Buffalo Mozzarella & Parma ham		Smoked beef with rocket and parmesan flakes			
COZZE ALLA PROVINCIALE	9.90				
Mussels in fresh tomatoes, garlic and white wine sauce					

Soups

v MINISTRONE DELLA CASA	5.90	v PASTA E FAGIOLI	5.90
Fresh vegetable soup		Pasta and beans soup	

Paste

TAGLIATELLE AL SALMONE	13.50	v PENNE ALL'ARRABBIATA	12.90
With salmon, peas and pink sauce		With tomato, garlic and chilli sauce	
TAGLIATELLE CON POLPETTE	13.90	PENNE ALLA TONNO	12.90
With meatballs, garlic in tomato sauce		With garlic, onion, tuna, black olives and tomato sauce	
TAGLIATELLE ALLA MARINARA	13.90	v PENNE ALLA CAPRESE	12.90
With seafood, garlic and tomato sauce		With tomato and mozzarella cheese	
TAGLIATELLE A FUNGHI	13.50	PENNE ALLA VODKA	13.50
With ham, cream, onions and mushroom sauce		Cherry tomato, garlic, prawns, vodka and mushrooms	
TAGLIATELLE ALLA CARBONARA	13.50	FUSILLI PAESANA	13.50
With egg, bacon, onions and cream		With Italian sausage, broccoli, cherry tomatoes, garlic and a touch of chilli	
SPAGHETTI ALLA BOLOGNESE	13.90	FUSILLI A GAMBERI E ZUCCHINE	13.50
With fresh meat sauce		With king prawns, courgettes and cream sauce	
SPAGHETTI ALLE VONGOLE VERACI	13.50	RIGATONI ALL'AMATRICIANA	13.50
With fresh clams, garlic, white wine, cherry tomatoes and touch of chilli		Bacon, red wine, onions, garlic and tomato sauce	
v SPAGHETTI NAPOLI	11.90	RIGATONI DI POLLO	13.50
With fresh tomato sauce and basil		With broccoli, chicken, garlic, onions and cream	
LINGUINE PUTTANESCA	13.50	RIGATONI 500	13.50
With garlic, anchovies, capers, black olives and tomato sauce		With garlic, onion, mixed vegetables, chicken, goat cheese and a dash of cream	
v LINGUINE SICILIANA	13.50	RIG BIANCA MARIA	14.50
With garlic, onion, aubergines, tomato sauce, basil and a touch of cream		Onions, king sausage, mushrooms and mascarpone cheese	
LINGUINE CON COZZE E VONGOLE	13.90	RIGATONI TITUS	14.50
With mussels, clams, garlic, fresh tomatoes and olive oil		Pancetta, garlic, broccoli, pecorino romano cheese, a touch of chilli and cream	
v LINGUINE AL PESTO	12.90	LASAGNE	14.90
With basil and garlic (home made pesto)		Home-made lasagna "mamma's delight"	
LINGUINE GAMBERI E RUCOLA	13.50	v CANNELLONI	12.90
With King prawns, garlic, tomato and a touch of cream		Pasta filled with ricotta cheese and spinach	
LINGUINE SCOGLIO	14.50	v RAVIOLI FIORENTINA	13.50
With garlic, cherry tomatoes, king prawns, mini lobster, fresh spinach		With spinach, onions and cream sauce	
LINGUINE MARE E MONTI	13.50	v RAVIOLI FATTORIA	13.50
With garlic, black olives, courgettes, king prawns and broccoli in a white wine sauce		With mushrooms, tomato sauce and a touch of cream	
LINGUINE SUPER MARIO	13.50	RAVIOLI SOFIA	14.50
Onion, garlic, sun dried tomatoes, anchovies, rocket and parmesan flakes in white wine sauce with a touch of pesto		Filled with lobster and crab meat, garlic, mushroom, prawns, tomato and a dash of cream	
v GNOCCHI ALLA PAPALINA	13.50	v RISOTTO A PORCINI	13.50
With tomato, basil and a dash of cream		Italian rice with wild mushrooms, onions, in white wine sauce, dash of cream	
v GNOCCHI A QUATTRO FORMAGGI	13.50	RISOTTO ALLA MARINARA	13.90
With four cheese sauce and a touch of tomato		Italian rice with seafood, garlic, olive oil and fresh tomato	
		ANY ½ PASTA	11.50

Pizze

v MARGHERITA	10.90	v MELANZANE E ZUCCHINE	13.50
With mozzarella cheese and tomato sauce		With tomato, mozzarella cheese, grilled courgettes and aubergine	
NAPOLI	13.50	AMERICANA	13.50
Mozzarella cheese, tomato, anchovies, olives and capers		With mozzarella, tomato, salami, peppers and chilli	
DELIZIOSA	13.90	QUATTRO STAGIONI	14.50
Tomato, mozzarella, gorgonzola and salami Napoli		With mozzarella cheese, tomato, mushrooms, Italian sausage, ham, artichokes and olives	
NETTUNO	13.50	CALZONE	12.90
With tomato, tuna, capers and onions and mozzarella		Rolled pizza filled with cheese, tomato sauce, ham and Italian sausage	
CAPRICCIOSA	13.50	PIZZA SPECIAL	13.90
With mozzarella cheese, tomato, ham, peppers, anchovies, egg and olives		With mozzarella, tomato, parma ham and rocket	
v CAMPIONE D'ITALIA	13.50	HAWAIANA	13.50
Mozzarella, rocket, cherry tomatoes, tomato sauce parmesan cheese		With tomato, mozzarella, pineapple and ham	
PROSCIUTTO	12.50	MESSICANA	13.90
With mozzarella cheese, tomato and ham		Tomato, mozzarella, pork mince, onion and chilli	
v FUNGHI	11.50	BRACCIO DI FERRO	13.50
With mozzarella cheese, tomato and mushrooms		With spinach, Italian sausages, bacon and mozzarella	
REGINA	13.50	SALAME	12.50
With mozzarella cheese, tomato, ham and mushrooms		With tomato, mozzarella and salami	
PIZZA DA VINCI	14.50	FATTORIA	13.50
Mozzarella, tomato sauce, bacon, ham, salami and chicken		Mozzarella cheese, sweetcorn, chicken and peppers	
v VEGETARIANA	12.90	BERLUSCONI	14.50
With mozzarella cheese, tomato and mixed vegetables		Mozzarella cheese, tomato sauce, parma ham and buffalo mozzarella	
VESUVIO	13.50	PESCATORA	13.50
With salami, red onions, cheese, tomato and egg		Tomato, mozzarella and mixed seafood	
BRESAOLA E RUCOLA	14.50	CHI CHI RI CHI	13.90
With dry fillet of beef, rocket and parmesan flakes		Tomato, mozzarella, goats cheese, peppers, red onion and chicken	
v FIORENTINA	13.50	EXTRA TOPPINGS FROM 1.20	
With tomato, mozzarella cheese, spinach and egg			
v QUATTRO FORMAGGI	13.50		
With four cheese and tomato			

Secondi

ALL MAIN COURSES ARE SERVED WITH ONE VEGETABLE OF YOUR CHOICE

POLLO ALL'AGLIO	17.90	COTOLETTA ALLA MILANESE	20.90
Chicken breast with garlic, olive oil and white wine		Chicken in breadcrumbs	
POLLO ALLA VALDOSTANA	17.90	SALTIMBOCCA ALL ROMANA	18.50
Chicken breast, topped with ham, cheese and touch of tomato		Veal with parma ham, sage and white wine	
POLLO FATTORIA	17.90	SCALOPPINE AL FUNGHI	18.50
Chicken breast with tomato, mushrooms, basil and cream		Veal escalope in cream and mushroom sauce	
POLLO ASPARAGO	17.90	SCALOPPINE SORRENTINA	18.50
Chicken breast with onions, asparagus and cream sauce		Veal, garlic, mozzarella, tomato, basil and white wine sauce	
POLLO CACCIATORA	17.90	CALAMARI FRITTI	20.90
Chicken breast with garlic, onions, mixed vegetables and tomato sauce and a touch of cream		Deep fried squids	
BISTECCA AL PEPE NERO	21.90	GAMBERONI ALL'AGLIO	21.90
Sirloin steak with black pepper, cream sauce		King prawns cooked in white wine and garlic sauce	
FILETTO A FUNGHI	33.90	STEAK SALMONE	18.50
Fillet steak with mushrooms and cream sauce		Fresh grilled salmon steak	
FEGATO VENEZIANO	17.90	BRANZINO	18.50
Calf liver, onions in white wine sauce		Seabass grilled	
COSTOLETTE D'AGNELLO ALLA GRIGLIA	23.90	FRITTURA MISTO DI PESCE	21.90
Grilled lamb cutlets		Deep fried mixed fish	

Vegetables

SPINACH	4.90	MUSHROOMS	4.90
ZUCCHINE FRITTE	4.90	FRENCH FRIES	4.00
SAUTE POTATOES	4.90	BROCCOLI	4.90

Salads

GREEN SALAD	4.90	ROCKET SALAD	4.90
TOMATO & ONIONS	4.90	MIXED SALAD	4.90