

We welcome everyone here at the **TUCI** and aim that there is something for all to enjoy. If you follow a special diet, please ask for information on how our dishes can be adapted to make something delicious for you... Please note, we use fresh ingredients where possible and the below menu is subject to availability.

## Appetisers

**Cheesy Garlic Bread** with extra virgin olive oil and fresh rosemary £7.50 (v)

**Mixed Italian Olives** £4.50 (v)

**Antipasto Misto** - Parma ham, salami, buffalo mozzarella, artichoke, olives £9.00

**Bresaola** with rocket, Parmesan and extra virgin olive oil £7.50

**Caprese** Buffalo mozzarella, fresh tomato, extra virgin olive oil and basil £7.50 (v)

## Pizza

### ***Bianco - Authentic hand-crafted pizza with a white base***

**Bresaola** Mozzarella di Bufala, mascarpone, rocket, bresaola, Parmesan, extra virgin olive oil and lemon wedge **£14.50**

**Tartufata** Fior di Latte mozzarella, gorgonzola, Parmesan, mushrooms, truffle paste, basil and rocket **£14.50 (v)**

### ***Rosso - Authentic hand-crafted pizza with a rich tomato base***

**Napolitana** Tomato sauce, Fior di Latte mozzarella, anchovies, Kalamata, capers and oregano **£13.50**

**Rossa** Tomato sauce, Fior di Latte mozzarella, pepperoni, red peppers, red onions, fresh red chillies and basil **£13.50**

**Parma** Tomato sauce, Fior di Latte, rocket, Parma ham, shaved Parmesan, fresh tomato, extra virgin olive oil **£14.00**

**Capriccioso** Tomato sauce, Fior di Latte mozzarella, cooked ham, Kalamata, extra virgin olive oil and basil **£13.00**

**Margherita** Tomato sauce, Fior di Latte mozzarella and fresh tomato **£10.50 (v)**

**Diavola** Tomato sauce, Fior di Latte mozzarella, spicy Calabrian salami, Nduja, Kalamata and basil **£13.50**

**Vegetarian** Tomato sauce, Fior di Latte, aubergine, peppers, artichoke, Kalamata, extra virgin olive oil and basil **£13.00 (v)**

## Extras

Nduja, Parma Ham **£2.00**

Pepperoni, Ham, Anchovies, Gorgonzola **£1.50**

Artichoke, Kalamata, Mushrooms, Truffle paste **£1.50**

Rocket **£1.00**

Vegan mozzarella alternative is available on request

## Sides

**Tomato Salad** with balsamic vinegar finished with olive oil and basil **£4.50 (vg)**

**Rocket and Parmesan salad** finished with extra virgin olive oil and balsamic vinegar **£4.50 (v)**

## Children's Menu

**Mini Margherita** Authentic, hand-stretched pizza topped with tomato sauce and mozzarella **£8.00 (v)**

*Add pepperoni, ham or vegetables for **£1.50** each*

## Desserts

### **Ice Cream & Sorbet Selection**

Vanilla, Strawberry, Chocolate, Tiramisu Gelato or Lemon Sorbet **£2.50** per scoop

### **Strawberry Sundae**

Vanilla and Strawberry ice cream with creme fraiche, fresh strawberries and homemade shortbread **£7.00**

### **Semifreddo Torroncino**

Delicate nougat parfait, decorated on top with crushed nuts, served with a shot of espresso **£6.50**

### **Chocolate and Hazelnut Tartufo**

Dark chocolate ganache covered with roasted hazelnut and chocolate gelato **£6.00**

## White

<b>Trebbiano &amp; Garganega 'Prima Pietra'</b> Straw yellow in colour with a floral and fruity aroma, reminiscent of cherry and sweet apple.	175ml 250ml	<b>£21.00</b> <b>£6.50</b> <b>£8.50</b>
<b>Pinot Grigio 'Clivus'</b> Crisp, refreshing and tasty, this wine has a well-balanced palate flint and ripe peach.	175ml 250ml	<b>£24.00</b> <b>£7.50</b> <b>£9.00</b>
<b>Grillo 'Miral'</b> <small>Organic</small> A fresh and zesty style of white wine which reflects the sunny coastal vineyards where the Grillo grapes were grown.		<b>£26.00</b>
<b>Sauvignon 'Il Pozzo'</b> Lightly oaked, fresh and intense with hints of elderflower, sage and gooseberry. Attractively fruity and persistent.	175ml 250ml	<b>£28.00</b> <b>£8.00</b> <b>£10.00</b>
<b>Gavi di Gavi 'Bergo'</b> A fine and pure expression of Gavi with pretty aromas of flora, citrus and green apple. The palate has Gala apple, honeydew and lemon characters, and an appealing weight and minerality.		<b>£33.00</b>

## Rosé

<b>La Corte Rosato 'Monteforte'</b> Pale pink with fresh minerality, strawberry on the nose and a medium bodied palate. Fragrant, fresh and fruity, full-bodied and harmonious.	175ml 250ml	<b>£22.00</b> <b>£6.80</b> <b>£8.70</b>
<b>Bardolino Chiaretto 'Piona'</b> A stylish and refreshing wine from the area west of Verona reaching to Lake Garda. Light salmon pink in colour. Corvina and Rondinella grapes give a floral aroma and a savoury and refreshing flavour.		<b>£29.00</b>

## Red

<b>Cabernet Merlot 'Prima Pietra'</b> Intense red in colour. The bouquet is fruity and slightly spicy, with a pleasant hint of wild berries.	175ml 250ml	<b>£21.00</b> <b>£6.50</b> <b>£8.50</b>
<b>Valpolicella 'Re Teodorico'</b> Juicy red berries and red fruit aromas, accompanied by summer berries, exotic spices and a hint of earth.		<b>£24.00</b>
<b>Nero d'Avola 'Miral'</b> <small>Organic</small> An easy-drinking red wine crafted from handpicked grapes with a complex palate of dried red fruits and berries and velvet structure.		<b>£26.00</b>
<b>Montepulciano d'Abruzzo '5 Senses'</b> Full soft black cherry flavours with aromas of dark fruit and plums and a chocolate-cherry finish. The taste is persistent with a good tannic balance.	175ml 250ml	<b>£28.00</b> <b>£8.00</b> <b>£10.00</b>
<b>Chianti Classico 'Luiano'</b> This dry wine is well balanced, full-bodied and velvety. It displays delicate hints of violet on the nose with notes of cherry and leather on the palate.		<b>£35.00</b>
<b>Primitivo Salento 'Masseria Capoforte'</b> Superbly-structured in the mouth, with a velvety texture and finegrained tannins. Impressively rich, it concludes with a finish laced with fragrant cocoa powder, espresso bean and vanilla.		<b>£43.00</b>

## Sparkling

<b>Prosecco 'Borgo Molino'</b> Bright straw yellow in colour with a fine and persistent perlage. Rich and welcoming bouquet. Dry with a pleasant taste in the mouth.	125ml	<b>£28.00</b> <b>£7.00</b>
<b>Prosecco Rosé 'Borgo Molino'</b> Soft pink in colour with a fine perlage and delicate fragrant bouquet. Pleasantly fruity with marked hints of red fruit and floral notes. A hint of savoury and mineral notes.		<b>£30.00</b>

## Spritz

*Prosecco & Soda water mixed with spirit and served over ice. Refreshing!*

<b>Limoncello</b>	<b>£9.50</b>	<b>Aperol</b>	<b>£9.50</b>
<b>Campari</b>	<b>£9.50</b>	<b>Select</b>	<b>£9.50</b>

## Spirits

**Double + £3**

<b>Gin</b>	<b>£4.50</b>	Bombay Sapphire	Sipsmith
<b>Vodka</b>	<b>£4.50</b>	Absolut	
<b>Whiskey</b>	<b>£4.50</b>	Jack Daniels	Jameson
<b>Rum</b>	<b>£4.50</b>	Captain Morgan Spiced	Bacardi
<b>Liquori</b>	<b>£4.50</b>	Limoncello	Campari

*Please enquire for our full selection*

## Soft Drinks

<b>Coca Cola / Diet Coke</b>	33cl	<b>£3.50</b>		
<b>Zuegg Juice</b>	20cl	<b>£3.50</b>	Orange	Apple Pineapple
<b>Mineral Water</b>	50cl	<b>£3.00</b>	Acqua Panna - Still	
	50cl	<b>£3.00</b>	San Pellegrino - Sparkling	
<b>Mixers - Schweppes</b>		<b>£2.80</b>	Soda	Tonic
			Lemonade	Ginger Ale

## Coffee & Tea

<b>Espresso</b>	<b>£2.50</b>	<b>Flat White</b>	<b>£3.20</b>
<b>Double Espresso</b>	<b>£3.00</b>	<b>Latte</b>	<b>£3.50</b>
<b>Macchiato</b>	<b>£3.00</b>	<b>Cappuccino</b>	<b>£3.50</b>
		<b>Tea</b>	<b>£3.00</b>

## Beer & Cider

<b>Moretti Draught</b>	Pint	<b>£6.50</b>	1/2 Pint	<b>£3.50</b>
<b>Moretti 0% Alcohol</b>	33cl	<b>£4.00</b>		
<b>Ichnusa</b>	33cl	<b>£4.50</b>		
<b>Cider Mela Rossa</b>	33cl	<b>£4.50</b>		

## Italian Craft Beer

*Birra Flea is a craft brewery bringing together Umbrian tradition, local barley, and the passion of a dedicated family to create a range of beer*

<b>Costanza - Blonde Ale</b>	33cl	<b>£5.75</b>	75cl	<b>£11.75</b>
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## Italian Soft Drinks

*Niasca Portofino are delicious, fresh and exciting drinks made to local, authentic recipes, in a commune on the Italian Riviera*

**Limonata £3.75**

*Sparkling with notes of lemon and elderflower.*

**Mandarinata £3.75**

*Soft floral notes and a sweet but zesty orange spark.*

**Festivo Portofino £3.75**

*Ginger, apple and cedar spritz with pleasant bitterness.*

**Chinotto £3.75**

*Natural extract from bitter oranges and geranium.*