

PRIMA

RISTORANTE PIZZERIA

WINE LIST



White Wine

	175ml	250ml	Bottle
Vero Trebbiano - Italy A pleasant dry white wine with a fruity aroma & crisp refreshing flavour	£5	£6.5	£18
Monteray Bay Chardonnay - California A fabulous balance of refreshing citrus and tropical fruit flavours with just a hint of vanilla on the finish.	£5.5	£7	£19
Pinot Grigio Emotivo – Italy A light, crisp and refreshing dry white, the perfect choice for any occasion.	£6	£7.5	£20
Te Papa Marlborough Sauvignon Blanc – New Zealand Apple-green hue with pungent aromas of guava and melon interlaced with tomato leaf and ripe nettle greens.	£7	£9.5	£28
Amatore Bianco Verona – Italy A beautiful straw-yellow colour with intense citrus and tropical fruit aromas.			£22
Faustino Rivero Blanco D.O.Ca Rioja - Spain Part of the white Rioja revolution. Very aromatic, with fruity aromas of apples and bananas.			£25
Les Flamants AOP Picpoul De Pinet – France It is a crisp, citrusy wine with subtle mineral and nutty overtones.			£29
Vins d'Alsace Arthur Metz Pinot Gris – Alsace The nose reveals notes of small yellow fruits and almonds, and releases subtle hints of pear and peach.			£32
Sorino Cascina Radice Gavi di Gavi – Italy Fresh zesty lemon notes and ripe peach flavours.			£32

Red Wine

	175ml	250ml	Bottle
Vero Sangiovese - Italy A bright intense ruby colour with a fresh and fragrant aroma. This wine has a round and soft rich flavour	£5	£6.5	£18
Luna Azul Merlot - Chile This attractive Merlot displays varietal aromas of cassis and liquorice. The palate is fleshy and mouth filling with flavours of plum, sweet spice and a hint of chocolate.	£6	£7.5	£20
Montepuiciano D'Abruzzo Doc Deep cherry red colour with hints of violet. Aromas of chocolate and liquorice. The palate is structured, intense and well balanced, with silky tannins			£24
La Grupa Malbec - Argentina An up - front ripe red fruit nose with sweet spice hints, that lead into a voluminous structure of cherries and plum, followed by a warming pleasant finish.	£6	£8	£23
Amatore Rosso Verona – Italy Over-ripe fruit flavours with soft tannins and a long, intriguing finish.			£22
Valpolicella Ripasso DOCG Luciano Arduini - Italy Dry with a notable structure. This wine has a rich taste of red fruits, with light traces of sour cherry preserve and elegant spicy tones.			£39
Amarone Della Valpolicella Classico DOCG Zeni – Italy <i>The wine is full bodied and velvety smooth with complex aromas of violets, raspberries and mint blossom.</i>			£59
Rose Wine			
Pinot Grigio Rose Emotivo – Italy Aromatic with juicy ripe strawberry flavours. Great stuff!	£5	£6.5	£18
Monterey Bay Zinfandel Rose – California Quite the most delicious wine, a racy mix of watermelon and cherry with a delectable sweetness.	£5.5	£7	£20

Champagne & Sparkling

House Prosecco	£5.5	£22.5	House Sparkling Rose	£29
Laurent-Perrier Brut		£50	Laurent Perrier Rose	£90
Veuve Cliquot		£65	Dom Perignon	£180

Cocktails £9

Something Classic

Mojito – *Classic, strawberry, raspberry, blueberry or passionfruit*
 Daiquiri – *Classic, strawberry, raspberry, blueberry or passionfruit*
 Bellini – *Classic, strawberry, raspberry, blueberry or passionfruit*
 Long Island – Vodka, rum, gin, tequila & cointreau layered over coca cola
 Cosmopolitan – Citron vodka, orange liqueur, cranberry and fresh lime
 Pornstar Martini – Vanilla vodka, passionfruit liqueur, pineapple juice & a prosecco chaser
 Espresso Martini – Vodka, coffee liqueur & espresso, sweetened to your liking

Something Gin

Blueberry Basil G&T – Gin mare, basil, blueberry & lemon finished with fever tree tonic
 Raspberry & Elderflower Collins – Gin, raspberry liqueur gin, elderflower & tonic
 Tanqueray Thyme – Tanqueray, fever tree sicilian lemon tonic & thyme
 Strawberry & Cucumber Tonic – Hendricks gin, muddled strawberries and cucumber topped with tonic water
 Blood Orange G&T – Malfy blood orange gin, orange & fever tree Mediterranean tonic

Something Fruity

Watermelon & Raspberry Twist – Raspberry vodka, melon liqueur, chambord, watermelon juice, apple juice & raspberry puree
 Mango Collins – Gin, orange liqueur, mango & lemon with splash of soda
 Lychee Martini – Vodka, kwai feh liqueur, vermouth, shaken or stirred
 Raspberry Bourbon Sours – Buffalo Trace bourbon, lemon & sugar syrup
 Melon Caiprioska – Midori, vodka, lime, sugar

Something Spritz

Blueberry & Vanilla Spritz – Licor 43, blueberry puree, white wine & soda splash
 Aperol & Passionfruit Spritzer – Aperol, passionfruit liqueur, limoncello and prosecco
 Strawberry & Mint Rose Spritz – Pinot blush, strawberry, mint leaves topped with soda

Something Soft

Berry Sour – Cranberry, raspberry and lemon juice
 Vanilla Calypso Cooler – Passionfruit, mango & orange with lemonade top

ALLERGEN GUIDE:

GLUTEN (G), CRUSTACEANS (C), EGG (E), FISH (F), PEANUTS (P), SOYBEANS (SB), DAIRY (D), NUTS (N), CELERY (CE), MUSTARD (MU), SESAME SEEDS (SS), SULPHUR DIOXIDE (SO2), LUPIN (L), MOLLUSCS (MO), SEE CHEF (SC)

**Please inform your server of any allergens upon ordering as dishes can be adapted depending on allergen

PRIMA

RISTORANTE PIZZERIA

Happy Hour Sunday – Friday
12pm – 7pm

Express lunch menu

Any half pizza OR pasta with fries,
chips OR salad only £6

Monday – Friday 12pm – 5pm

Bread and Appetisers

Bread Selection (G) Bread, bread sticks, pane carasau, olives £2	Bruschetta (G) (SO2) Tomato, garlic, basil £4	Pizza Focaccia (G) (D) Rosemary, olive oil <i>add</i> parma ham, torn mozzarella, rocket £4/£6	Fresh Oysters (MO) Shallot vinegar £3 each / £13 for 6	Pizza Garlic Bread (G) (D) Cheese, tomato or chilli £5	Marinated Olives Marinated olives with or without chilli £3
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Hot Plates

- Soup Of The Day (SC)** - Fresh homemade bread £4
- Garlic Mushrooms (G) (D) (CE)** - Buttered crostini £5
- Crispy Potato Skins (E) (MU) (CE)** – BBQ, garlic mayo dips £4
- Chilli King Prawn (C) (D) (CE)** - Garlic, parsley butter & fresh chilli or spicy arabiatta £8.50
- Squid Strips (G) (F) (MU) (MO)** - Spiced sea salt £7
- Crispy chicken wings (SB) (D) (CE)** – peppers, onion, chilli, tangy dolce latte sauce £5
- Steamed Mussels (G) (MO) (D) (CE)** - Napoli, spicy sausage & chilli or Chilli, garlic, butter or White wine, cream £8
- Crispy Belly Pork (G) (D) (SB) (CE)**– Black pudding, pepper sauce, crostini £7

Cold Plates

- Antipasto (G) (D) (F) (E) (SO2)** – A selection of cold starters £14
- Antipasto Vegetariano (D) (E)** - Mediterranean vegetables, buffalo mozzarella £6
- Affettato Misto (D) (SO2)** – Parma ham, mortadella, salami, tomato, mozzarella £8
- Carpaccio (D)** – Beef fillet, parmesan shavings £8.50
- Caprese Salad (D)** – Tomato, mozzarella, pesto £6
- Avocado Salsa Bruschetta (G)** – Avocado, tomato, salsa £5
- Bruschetta Selection (G) (SO2) (D)** – Tomato - spicy salami - goats cheese £6
- Chicken Liver Pate (G) (D) (SO2)** - Red onion marmalade, Sardinian crisp bread £6
- Smoked Salmon (F) (D)** - Smoked salmon, creamed spicy goats cheese, capers £8

Chef Recommendations

- Tuna Steak (F) (D) (CE)**– Asparagus, courgette, red pepper, green beans, lemon drizzle £15
- Chicken Breast (D) (CE)** – Smoked mozzarella, grilled peppers, spinach, cream sauce & thick cut chips £16
- Duck Breast (D) (CE)** – Sautéed potatoes, green beans, red wine jus £17
- Seabass Fillet (D) (CE) (F)** – Sapphire, capers, parsley butter new potatoes £15
- Chicken Ceasar Salad– (G) (D) (CE) (F)** Chicken breast, anchovies, parmesan shavings, croutons £15
- Slow cooked Lamb & Potato (CE) (G)** – Lamb, vegetables, rosemary, red wine sauce £15

Pasta Happy Hour £7.5

- Penne Arrabbiata (G)** – Cherry tomato, red onion, chilli £10
- Spaghetti Bolognese (G) (CE)**– Classic beef & pork ragu £10
- Spaghetti Con Polpetta (G) (CE) (E)**– Spicy meatballs, arrabbiata sauce £10.95
- Rigatoni Genovese (G) (D) (P) (CE) (MU)** – Cajun chicken, sun dried tomato pesto, cream £11.50
- Penne Salmone (G) (F) (CE) (D)** - Smoked salmon, asparagus, tomato & cream £11.50
- Tagliatelle Carbonara (G) (E) (D)** – Pancetta, cream, parmesan £11.50
- Linguini Paolo (G) (D) (P) (CE) (MU)** – Pancetta, chicken, cream, pesto, mascarpone £11.50
- Penne Sorrentina (G) (D) (SO2)** – Cherry tomato, fresh basil, fresh baby mozzarella, olive oil £11.50
- Risotto Mexicana (D) (CE) (MU)** – Cajun chicken, onion, cherry tomatoes, sour cream, chilli £11.50
- Risotto Porcini (D) (CE)** – Wild mushroom, spinach, parmesan £11.50
- Lasagne Al Forno (G) (D) (CE) (E)** – Bolognese, bechemel £11.50
- Lasagne Vegetarian (G) (D) (CE) (E)** – Spinach, courgette, mushroom, onions, ricotta £11.50
- Penne Primavera (G) (CE)** – Cherry tomatoes, courgettes, spinach, aubergine £11.50 (VEGAN)

Pasta Recommendations Happy Hour £10.5

- Prawn & Scallop Ravioli (G) (D) (CE) (MO)** – Ravioli, tomato & basil sauce £15
- Linguini Scoglio (G) (C) (D) (CE) (MO)** – King prawn, tiger prawn, mussels, cherry tomatoes, chilli, garlic £15
- Strozzapreti Diavolo (G) (D) (CE) (E) (MU)** – Fresh pasta, nduja spicy salami, chicken, spinach, cream £15
- Pappardelle Stroganoff (G) (D) (MU) (CE)** – Fillet steak, mushroom, cream, paprika, french mustard £15

Gluten free pasta available

Grill

- 10oz Rump Steak £15
- 9oz Sirloin Steak £21
- 8oz Fillet Steak £26
- Chicken Breast £16

All dishes from the grill come with thick cut chips and your choice of peppercorn sauce, dolce latte sauce or garlic butter

ALL SAUCES CONTAIN (D) (CE) (MU)

Make it surf & turf and add 3 king prawns in garlic butter (C) (D) £6

Sides & Salads

- Thick Cut Chips £3
- Skinny Fries £3
- Creamed Mash (D) £3
- Mixed Greens & Vegetables £3
- Buttered Spinach (D) £4
- Green Beans (D) £4
- Sautéed Mushrooms £4
- Sweet Potato Fries £4
- Green Salad, Basil Dressing £4
- Mixed Salad, Honey Mustard Dressing (G) (MU) £4
- Tomato, Red Onion & Rocket Salad, Balsamic Dressing £4

Pizza Happy Hour £7.5

- Margherita (G) (D) £9
- Sarda (G) (D) (CE) – Spicy sausage £10
- Veneziana (G) (D) – Ham, mushroom £11.50
- Romana (G) (D) (CE) – Ham, chicken, spicy sausage £11.50
- Kiev (G) (D) – Chicken, garlic, mushroom £11.50
- Lucifero (G) (D) (CE) – Spicy sausage, peppers, red onion, chillies £11.50
- Hawaii (G) (D) – Ham, sweetcorn, pineapple £11.50
- Vegano (G) – Aubergine, courgette, peppers, artichokes, vegan cheese (VEGAN) £11.50
- Calzone Classico (G) (D) – Ham, mushroom, onion £11.50
- Spinaci (G) (D) (N) – Spinach, pine nuts, goats cheese £11.50
- Quattro Formaggi (G) (D) – Provolone, goats cheese, parmesan, dolce latte £11.50
- Napoletana (G) (D) – Olives, anchovies, capers £11.50
- Americano (G) (D) (CE) (MU) – Sweet chilli & red pepper marinated beef, fresh chilli spring onion salsa £11.50

Pizza Recommendations Happy Hour £10.5

- Calzone Mexicano (G) (D) (CE) (MU) – Cajun chicken, spicy sausage, fresh chilli, onion, peppers £14
- Nduja (G) (D) (CE) – Spicy salami, buffalo mozzarella, roquito peppers £14
- Marinara (G) (D) (C) (MO) - Garlic, mussels, prawns, tuna, red onion £14
- Di Parma (G) (D) - Parma ham, rocket, torn buffalo mozzarella, parmesan £14

Gluten free pizza base £2