

Tarantella

WINE SELECTION

Red wines

	Bottle
1. Cabernet Sauvignon Finca La Colonia BODEGA NORTON, ARGENTINA Aromas of ripe fruit: plums, blackberries and strawberries. Very good structure, balanced and round, with a long finish.	£14.95
3. Shiraz 'Long Paddock' REDBANK, AUSTRALIA This medium-bodied, fine-grained wine is bursting with ripe blackberry fruit, chocolate and pepper flavours that lead to a long warm finish.	£20.95
4. Merlot Reserva SANTA RITA, CHILE Juicy blackberry and plum flavours, the trademark of a ripe Merlot, are wrapped around a velvet texture and a touch of oak.	£17.95
5. Coleccion Malbec BODEGA NORTON, ARGENTINA Deep red colour with violet hues. Aromas of ripe red fruit, cassis and black pepper, with more fruit and a touch of spice on the palate. Elegant and smooth with a long finish.	£18.50
6. NéPriCa TORMARESCA, ITALY Negroamaro, Primitivo gives a traditional Italian wine beefed up with the superstar Cabernet Sauvignon. With bags of fruit and a touch of liquorice on the palate, this wine has great depth.	£19.50
7. Bonacosta Valpolicella Classico MASI, ITALY Valpolicella is an Italian legend, brilliant in colour and also in flavour. The intense red fruit flavours lead to a mellow and mouth filling palate with a velvety finish.	£22.95
8. Rioja Crianza CONDE DE VALDEMAR, SPAIN Complex aromas of ripe black berries balanced with warm vanilla notes and a touch of subtle spice.	£22.75
9. Chianti Superiore Santa Cristina ANTINORI, ITALY A fabulous single estate Chianti from this globally respected producer. An aromatic and full-bodied wine, with robust black cherry and plummy fruit flavours.	£23.95
10. Pinot Noir Coopers Creek MARLBOROUGH, NEW ZEALAND Rich and firm on the palate with bold, sweet fruit. A core of ripe black cherry lingers on the finish.	£24.50
11. Costasera Amarone della Valpolicella Classico MASI, ITALY Made using an ancient technique for drying grapes to increase their sugar content, the palate is bursting with ripe, pure cherry fruit on a long finish.	£39.00
12. Barolo Classico PRUNOTTO, ITALY This wine of the Nebbiolo grape is aged for long periods before release, to provide a great concentration of red fruit on the palate and complex floral aromas on the nose.	£39.00
13. Château Haut-Brega HAUT-MEDOC, BORDEAUX, FRANCE A classic Cabernet based, left bank Bordeaux from one of the most famous wine regions on earth.	£25.00

House Reds

	175ml	250ml	Bottle
14. Pieno Sud Rosso SICILIA IGT, ITALY A ruby coloured wine with a spicy nose and ripe red fruit flavours.	£3.75	£4.75	£14.00
15. Syrh/Sangiovese MÁNNARA, SICILIA IGT, ITALY Cherries on the nose lead to great fruit structure in the mouth, with a kick of spice from the Syrah. The balance makes this an easy drinking wine with surprising depth.	£3.95	£5.00	£14.95

House Rosé

	175ml	250ml	Bottle
16. Pinot Grigio Rosé MÁNNARA, SICILIA IGT, ITALY Elegant, crisp and fruity with notes of ripe melon.	£3.95	£5.00	£14.95

White wines

	Bottle
17. Sauvignon Blanc Finca La Colonia BODEGA NORTON, ARGENTINA A softer more European style of Sauvignon that's a great partner to food due to its subtle, fresh and herbal flavours.	£14.95
18. Viognier 'Y' Series YALUMBA, AUSTRALIA This wine exhibits the typical Viognier texture – silky, rich and luscious with a lovely finish. The palate is rich and long, with citrus and tropical fruit flavours.	£18.75
19. Casasole Orvieto Classico Amabile MARCHESI ANTINORI, ITALY The traditional style of Orvieto, for those who like their wine fruity and a little sweet.	£17.95
20. Pinot Grigio Castel Firmian TRENTINO, ITALY Fresh, crisp fruit with just a hint of smokiness. A very clean well defined flavour and refreshing dry finish.	£19.00
21. Chardonnay TORMARESCA, ITALY Clean, ripe intense Chardonnay fruit, wonderfully rounded with just a hint of oak.	£19.50
22. Gavi de Gavi La Meirana BRUNO BROGLIA, ITALY Fresh with a great texture and apricot flavours, a genuinely characterful Gavi.	£25.50
23. Chardonnay Bramito del Cervo CASTELLO DELLA SALA, ITALY Easily one of the best wines on the list and one of the best Chardonnays that Italy produces, bags of rich tropical fruit on the crisp palate, leading to a superb, lengthy finish.	£29.95
24. Sauvignon Blanc Coopers Creek MARLBOROUGH, NEW ZEALAND Refreshing and uncomplicated, perfect citrus, balanced freshness and a great finish.	£21.50
25. Chenin Blanc KANU, SOUTH AFRICA Fresh and assertive with a zingy fruit salad flavour and a refreshing lemon twist on the finish.	£15.50

House Whites

	175ml	250ml	Bottle
26. Pieno Sud Bianco SICILIA IGT, ITALY A fresh, round white with fruity flavours of citrus, peach and apple.	£3.75	£4.75	£14.00
27. Grillo/Pinot Grigio MÁNNARA, SICILIA IGT, ITALY Fresh and lively with a vibrant clean flavour. Pinot Grigio blended with Grillo creates this exciting wine.	£3.95	£5.00	£14.95

Dessert Wine

	½ Bottle
28. Dindarello Moscato Giallo del Veneto MACULAN, ITALY Honeyed apricot syrup aromas are followed by beautifully balanced barley sugar and citrus fruit flavours. The perfect accompaniment to sweet puddings or cheese.	£17.00

Sparkling Wines & Champagnes

	Bottle
29. Prosecco di Valdobbiadene COL DE' SALICI, ITALY Prosecco is actually the name of the grape variety used in this world famous Italian sparkling wine. It has produced a creamy fizz, with a flowery, delicate fragrance and finely balanced, slightly sweet, long lasting finish.	£22.00
30. Rotari Rosé Classico NV MEZZACORONA, ITALY An elegant sparkling rosé, dry, fresh and fruity with a fine, persistent finish. Made to the Champagne mould in Italy, this is a wonderfully balanced fizz.	£22.00
31. Champagne Testulat Blanc de Noirs NV FRANCE From a family run house committed to quality, comes a well balanced, rich and fruity wine with intricate flavours of vanilla, lime and peaches on the long, complex finish.	£32.00
32. Champagne Deutz Brut Classic NV FRANCE A definitive non-vintage blend, with equal proportions Chardonnay, Pinot Noir and Pinot Meunier rounded by 20-40% reserve wines. Delicate and floral on the nose, this Champagne exudes ripe fruit flavours and full bodied elegance.	£40.00

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FOOD SELECTION

Antipasti

Olives A bowl of mixed Italian olives marinated in extra virgin olive oil, herbs and spices.	£3.95
Pane all'Aglio Plain garlic bread With tomato sauce or mozzarella	£3.25 £3.95
Zuppa del Giorno Freshly made today with home baked bread.	£4.25
Carpaccio di Manzo Thinly sliced marinated raw beef, rocket, parmesan and Caesar dressing.	£6.00
Brushetta con il pomodoro e l'aglio Brushetta with vine tomatoes and garlic.	£5.00
Bruschetta Sardine e Pomodoro Sardine, tomato and buffalo mozzarella.	£6.00
Antipasto all'Italiana A selection of Italian meats and marinated vegetables.	£7.95
Funghi ai Grigliate e Bocconcini Flat mushrooms grilled with garlic topped with mozzarella, pesto and pine nuts.	£6.00
Scombro Affumicato Smoked mackerel fillet with celeriac, horseradish coleslaw and fresh rocket.	£5.50
Insalate Caprese Tomato, buffalo mozzarella and basil.	£6.00

Risotto & Pasta

Risotto ai Funghi Mixed mushrooms with garlic and parsley.	£10.95
Linguini alla Carbonara Cream and parmesan with egg, pancetta and mushrooms.	£8.95
Linguini di Granchio e Peperoncini Crab and chilli linguini.	£11.50
Pappardelle Genovese Pappardelle with roasted vegetables, spinach, pesto and pine nuts.	£9.50
Pappardelle con Polpette Pappardelle pasta with home made meat balls in a delicious fresh tomato sauce.	£9.50
Penne Arrabiata Penne pasta with Italian sausage and spicy tomato sauce.	£8.95
Lasagne al Forno Home made and delicious.	£8.95
Penne Primavera Penne pasta in a creamy sauce with asparagus, peas, broad beans and spinach.	£9.50
Risotto alla Marinara Squid, prawns, salmon and mussels with garlic.	£11.50
Spaghetti Bolognese Delicious homemade ragu.	£9.50

Insalate

Formaggio di Capra Grigliate Goats cheese and tomato bruschetta, salad of marinated vegetables with salsa verde.	£9.95
Insalata di Cesare Smoked chicken, mixed lettuce, parmesan, croutons and a soft boiled egg with ceaser dressing.	£9.95

Food Allergies

Please inform us of any food allergies or special dietary requirements so we can be sure to meet your needs.

Payment

Payment can be made with cash and most major credit cards are accepted. Cheques are not accepted.

9" Pizza

Margherita Tomato and mozzarella.	£6.95
Quattro di Formaggio 4 Cheese pizza with gorgonzola, pecorino, goats cheese and mozzarella.	£9.95
Salsiccia Piccante e Peperoncini Spicy sausage and chilli.	£8.95
Funghi e Formaggio di Capra Mushrooms, garlic and goats cheese.	£9.95
Prosciutto Strips of ham and Mushroom.	£9.95
Marinara Mussels, squid, prawns, salmon and anchovies.	£9.95
Pollo Affumicato Smoked chicken, mushrooms, oven-dried tomatoes and fresh basil.	£9.95
Vegetariano Roasted vegetables, olives and sun blush tomatoes.	£8.95
Tarantella House pizza with Italian meats and marinated vegetables.	£9.95

Contorni

Bread basket	£3.00
Mixed salad	£3.00
Rocket & Parmesan	£3.00
Tomato and onion salad	£3.00
Rosemary roast potatoes	£3.00

Mains

Pesci Spada Napoletano Seared swordfish steak with Italian vegetables, potatoes and tomato salsa.	£13.95
Filletto Grigliate Fillet steak with homemade oxtail tortellini, red wine sauce, flat mushrooms and roast shallots.	£19.50
Agnello Grigliate Griddled leg of lamb steak marinated in rosemary and garlic, with Greek salad and roast potatoes.	£14.50
Pollo Saltimbocca Chicken wrapped in Parma ham and sage, with a creamy sauce of gnocchi, mushrooms and peas.	£13.50
Branzino Marinara Griddled sea bass fillets with crushed new potatoes and a creamy sauce of mussels, prawns, capers and broad beans.	£15.95
Pollo alla Milanese Breaded chicken escalope served with spaghetti in a tomato sauce.	£13.50

Specials

During busy periods we will have specials, please ask the staff.

Specials



Children

We are very flexible with children and their requirements. Have a chat with our friendly staff and we're sure we can please the little ones. We can prepare child size portions of most menu items, including pizza.