

# Winter MENU

## GOOD TO SEE YOU

Winter beckons, time to wrap up and take the opportunity to enjoy a hearty feast.

Using fresh produce, we hope you enjoy our new menu.

**Buon Appetito!**

CARL NOLLER - HEAD CHEF



## ANTIPASTI

### Starters

<b>Olives (GF, VE)</b>	£4.50	<b>Orata</b>	£18
<b>Focaccia (VE)</b>	£3	Seared bream, cous cous salad, mint, lemon, chilli compote	
<b>Antipasti per due</b>	£15	<b>Petta di pollo arrosto</b>	£18
Selection of Italian cured meats, olives, tomatoes, cheeses, breads		Roast chicken breast, confit potato, pecorino and sweetcorn souffle, wild mushroom sauce	
<b>Zuppa di pastinaca</b>	£6	<b>Scamone di agnello</b>	£21
Spiced parsnip soup, red wine syrup (GF, V)		Chargrilled rump of lamb, stewed red peppers, aubergine caviar, salsa verde (GF)	
<b>Tortino di formaggio et sanguinaccio</b>	£8.95	<b>Melanzane al forno</b>	£15
Black pudding & Cheshire cheese hash, mustard butter sauce, caramelised pears		Baked aubergine, soymilk ricotta, toasted almonds, basil pesto, red pepper puree (VE)	
<b>Salmone alla melassa</b>	£8.95	<b>Fegato di vitello</b>	£19.50
Treacle cured salmon, fennel, gingerbread crumb, radish, chicory (GF)		Pan seared calves' liver, Swiss chard, pine kernels, balsamic vinegar, sultanas (GF)	
<b>Capesante scottate</b>	£12.50	<b>Risotto</b>	£17.50
Seared scallops, butternut squash & sage risotto, toasted pine nuts (GF)		Sauteed prawns & scallop, Prosecco (GF)	
<b>Uova al forno</b>	£8.50	<b>Tagliatelle primavera</b>	£14
Baked eggs, wild mushrooms, truffle, spinach (GFO, V)		Roasted Mediterranean vegetables, olive oil, tomato sauce (GFO, V)	
<b>Eglefino e scampi nel pangrattato</b>	£9.50	<b>Ragù di guancia di manzo</b>	£14
Breadcrumbed haddock & langoustine, dill butter sauce		Beef cheek bolognese with fresh tagliatelle pasta (GFO)	
<b>Burrata</b>	£9.50	<b>Gamberi tigre al pesto</b>	£16.50
Salt baked beetroot, honey & balsamic dressing (GFO, V)		Tiger prawns, crispy salami, jalapeño pesto, tagliatelle (GFO)	
<b>Pate di fegatio di pollo</b>	£8.50	<b>Ravioli all'aragosta</b>	£16.50
Chicken liver parfait		Lobster ravioli, Saffron, fish, cream, tomatoes concasse, chive	
Clementine jelly, toasted brioche		<b>Bistecca di manzo</b>	£19

## SECONDI

### Mains

<b>Petto di manzo</b>	£18.75	<b>Bistecca del giorno</b>	
Slow cooked beef brisket, Pommes Anna, burnt onion puree, heritage carrots, black pepper sauce (GF)		Steak of the day, ask your server for more details (GF)	
<b>Tre Piccoli Porcellini</b>	£21		
Crispy belly pork, sticky chipolata sausage, black pudding fritter, chorizo mash potato, caramelised apple			

## CONTORNI

### Sides

ALL GLUTEN FREE & VEGETARIAN	
<b>Fries</b>	£4
<b>Mixed vegetables</b>	£4
<b>Mixed salad</b>	£4
<b>Minted new potatoes</b>	£4

## SALSE

### Sauces

<b>Pepe (Peppercorn)</b>	£2.50
<b>Diana (Diane)</b>	£2.50
<b>Gorgonzola (Blue cheese)</b>	£2.50
<b>Vino rosso (Red wine jus)</b>	£2.50

## DOLCI

### Desserts

<b>Meringa allo zucchero di canna</b>	£7
Brown sugar meringues, Mascarpone & coffee cream, warm chocolate sauce (GF)	
<b>Cioccolato all'arancia</b>	£6.50
Chocolate orange pots, orange curd, chocolate soil (GF)	
<b>Panna cotta alla fava tonka</b>	£6.50
Tonka bean panna cotta, winter berry compote, crushed amaretti biscuits	
<b>Affogato</b>	£7
Limoncello, vanilla ice cream & espresso (GF)	
<b>Formaggi misti e miele</b>	£10.50
Selection of Italian cheeses, local honey	

ASK US FOR A COMPREHENSIVE LIST OF INGREDIENTS SHOULD YOU HAVE ANY ALLERGY CONCERNS OR PARTICULAR DIETARY REQUIREMENTS

### SUNDAY ROAST

ROAST BEEF OR CHICKEN £15.50

All the trimmings, with a beer or glass of house red or white

### CHRISTMAS MENU '21

2 COURSES £27 | 3 COURSES £32

26th November - 30th December

### "MILLE GRAZIE"

Without you guests and friends, we simply wouldn't be here. So from all of us, to all of you.

THANKS!

# THE WHITES

**The Rambler Chenin Blanc** - *South Africa* M £5.00 L £6.90 B £19  
A tribute to the search for the best Chenin Blanc grapes, soft and rich with yellow apple and pear note.

**Il Badalisc Pinot Grigio, DOC Delle Venezie** - *Italy* M £5.20 L £7 B £21  
This PG is crisp, clean and bursting with green apple and citrus notes.

**Sauvignon Blanc Primi Soli** - *Italy* M £5.50 L £7.30 B £26  
A stylish wine that boasts oodles of citrus fruit and elderberry on the finish. SWA Silver Award.

**Shucker's Shack Sauvignon Blanc, Marlborough** - *New Zealand* M £5.60 L £7.40 B £28  
Ideal to pair with Oysters and shellfish this wine has a tropical and zingy nature!

**Bericanto Pinot Grigio DOC Delle** - *Italy* B £22  
Brilliant in colour, intense ripe fruit aromas with slightly aromatic notes, gentle in the mouth, refreshing taste with an elegant finish. SWA Silver Award.

**Catarratto Coste Siciliane** - *Italy* B £26  
The Catarratto Lucido has a straw yellow colour with greenish hues. The bouquet is delicate with a brushof floral memorie such as iris, not too ripe and citrus; mineral finish

**Illusion Chenin Blanc** - *South Africa* B £28  
Green apples and peach aromas, this Chenin is floral and fun with the perfect balance of sweetness and acidity! SWA Commended.

**Amatore Bianco Verona** - *Italy* B £28  
A beautiful straw-yellow colour with intensecitrus and tropical fruit aromas. SWA Gold Award.

**Te Papa Sauvignon Blanc** - *New Zealand* B £30  
Apple-green hue with pungent aromas of guava and melon interlaced with tomato leaf and ripe nettlegreens. Shows all the hallmarks of Marlborough and its benchmark varietal, Sauvignon Blanc.

**Healy & Gray Private Cellar Chardonnay Viognier** - *South Africa* B £35  
Chardonnay is complemented here by Viognier'sfloral aromas, and the union of the two grapes produces a weighty wine that shows lavender and apricot accents.

**3 Passo Bianco (VE)** - *Italy* B £35  
Fresh, balanced, soft and round with light fruity notes. SWA Commended.

**Circle of Life White, Stellenbosch** - *South Africa* B £36  
This wine is awesome - a big rich Sauvignon having spent a decent amount of time in oak.

**Gavi di Gavi Il Portino** - *Italy* B £37  
This wine is a wonderful reflection of the Cortese grape variety. It is fruity and aromatic with just a hint of mineral notes and a mouth watering citrus finish. SWA Commended.

**Coterie by Wildeberg Semillon Sauvignon Blanc, Coastal Region** - *South Africa* B £38  
A Semillon & Sauvignon blend with a little time in oak. An incredible extra depth and richness to this wine.

**Santa Seraffa Gavi del Comune di Gavi 2019** - *Italy* B £41  
A wine that makes you go ooo this is nice! A fine and pure expression of Gavi with pretty aromas of flora, citrus and green apple.

# THE SPARKLING

**Fontessa Prosecco Spumante Brut** - *Italy* S £7  
Lovely fresh fizz with notes of apple and lemon - perfect for a glass or a bottle!

**Fontessa Prosecco Rosé** - *Italy* S £7  
We're sure it's going to be big this summer so get involved with the fresh red fruits bursting from the glass!

**Cantina di Soliera Lambrusco di Sorbara DOC, Dry** - *Italy* S £7  
Our new favourite fizz! Perfect with Anti-pasti or just to get started whilst you're choosing your food. This is a dry and moreish sparkling red with a nose of strawberry and redcurrant.

# THE BUBBLY

**Glass of Champagne** S £9.00

**Charles Chevalier** B £50

**Champagne Guy Laforge Brut** - *France* S £9.00 B £55

**Charles Chevalier Rosé** B £55

**Perrier Jouet** B £70

**Perrier Jouet Rosé** B £85

**Ruinart Rosé** B £85

**Laurent Perrier Rosé** B £90

**Ruinart Blanc de Blanc** B £95

# THE ROSÉ

**Mirabello Pinot Grigio Rosé, IGT Provincia di Pavia** - *Italy* M £5.00 L £6.90 B £19  
Pale coral pink, delicate, yet ju icy palate with red berry characters. Slight creaminess leads to a crisp dry finish.

**I Castelli Pinot Grigio Blush delle Venezie D.O.C** - *Italy* M £5.40 L £7.20 B £22  
Slightly mineral, soft and persistent with fruity notes and light aromatics. SWA Bronze Award.

**Alma de Chile Syrah Rose Reserva** - *Chile* B £28  
Rich cherry pink in colour, this is a serious rose with good structure and mouthfeel bursting with ripe strawberry flavours. Some residual CO2 gives the aromatics a lift and a fresh finish. SWA Silver Award.

**Whispering Angel Rosé** - *France* B £48  
Scent of crushed strawberries, peach,rosewater and orange blossom. Wonderfully dry and crisp with delicate summer berry fruits balanced by citrus zest acidity and a deliciously creamy finish.

# THE REDS

**The Rambler Barbera** - *Italy* M £5.00 L £6.90 B £19  
A great easy drinking Barbera from North-West Italy. A light-medium bodied red with cherry and bramble notes.

**Nero d' Avola Coste Siciliane** - *Italy* M £5.40 L £7.20 B £22  
Distinguished by its depth and intense ruby red colour, it emanates a broad and complex aroma. In the mouth it shows a defined structure due to its tannic nature and its mellowness.

**Fiori Sul Muro Sangiovese** - *Italy* M £5.40 L £7.20 B £22  
Rich, lush and delicious red wine, packed with fruit on the palate. Commended.

**Merlot Primi Soli** - *Italy* M £5.40 L £7.20 B £22  
Luscious blackberries combine with damson to give this wine an overwhelming abundance of fruit content.

**Cramele Recas Pinot Noir** - *Romania* B £25  
Complex aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit notes that combine with fresh red berries and sweet spice on the palate. SWA Commended.

**Crocera Barbera d'Asti Superiore** - *Italy* B £26  
Single vineyard Barbera with 12 months in oak. It's soft, yet rich and velvety. You'll want to learn more once you've tried it!

**Equino Malbec** - *Argentina* B £28  
A mix of plum, raspberry and blackberry, medium bodied, yet soft and silky with seductive tannins. A natural acidity which complements the fruits in a great, lengthy finish. SWA Bronze Award.

**Illusion Pinotage** - *South Africa* B £29  
A beautiful mulberry nose that is clean and fresh. The palate is medium-bodied with chewy black fruit.A hint of Provençal herbs and fennel, leading to a nicely poised finish. SWA Gold Award.

**Amatore Rosso Verona** - *Italy* B £30  
Over-ripe fruit flavours with soft tannins and a long, intriguing finish. SWA Silver Award.

**Tenuta Serranova Appassimento** - *Italy* B £30  
Ripe, southern and lightly savoury twist. from Vallone's Tenuta Serranova estate, the home of Graticciaia, the region's most famous Appassimento-style wine.

**Primitivo Salento IGT Barrique Bio 2016. 'Perrini'** - *Italy* B £32  
Dark garnet colour, wonderful spices on the nose, (Christmas in a glass!) especially cinnamon, very heady. Smooth and unctuous on the palate, mouth filling and layered, great long finish.

**Chianti Classico Trambusti** - *Italy* B £33  
An intense and fantastically rich, full-bodied red winewith a superb fruit structure.

**Ripasso Della Valpolicella Villalta** - *Italy* B £33  
Deep, opaque wine with concentrated and intense,rich, fruit flavours made from the appisimentoprocess of sun drying the grapes on lattices.

**Marques del Atrio Crianza D.O.Ca Rioja** - *Spain* B £36  
Dark red colour with violet tinges. High aromatic intensity, hints of red and black fruit blended with the oaky and vanilla notes coming from the barrel ageing. In the mouth it offers up firm and rounded tannins showing a good ripening.

**Wandering Beeste Petite Sirah, Coastal Region** - *South Africa* B £36  
The Petite Sirah has a nose of grated dark chocolate and graphite. A palate of warm, leafy fruit and cocoa bean.

**Uggiano Chianti Riserva 'Fagiano'** - *Italy* B £38  
Fagiano is Italian for Phesant which is often seen running through these vineyards in Tuscany. Warm, rich aromas of black cherry, dried fruits, spice and lightly balsamic notes.

**Amarone Casa Giona** - *Italy* B £55  
Rich in colour and firmly structured. A very balanced wine with notes of currants and wild berries well blended with oak aromas.

**Montresor Amarone della Valpolicella 'Satinato'** - *Italy* B £80  
Italian for Satin, which is decibes the mouthfeel for this smooth, rich and decadent Amarone. The wine is as stylish as the frosted black bottle it comes in.

**Amarone della Valpolicella DOCG Classico 2015. 'Begali Lorenzo'** - *Italy* B £100  
Deep garnet colour. Intense aroma, ethereal and spicy. Soft dry and "smooth" flavour, with a vigorous full body, with long, satisfying finish.

**Prà Morandina Amarone della Valpolicella** - *Italy* B £110  
An Amarone of unusual grace, purity and elegance - with sublime aromas and a powerful,complex palate. Graziano Pra is a wonderful winemaker and this is his flagship wine. A true masterclass.

## TIP OF THE DAY: HOW TO LEAVE ONE!

The team likes to share the tips with our chosen charities, Show Racism the Red Card and Mind. But with all this business about cashless payments, the new system with the card machine can feel fiddly and cumbersome. So we wanted to make it easy for you: from now on the tip jar comes to you! We're adding a discretionary 10% contribution for the tip jar to your bill. We'll divide the tip between the team and as we always do, our chosen charities and nowhere else. But hey, if tipping is not your thing, just give us a quick nudge and we'll take it off the bill and say no more about it. It's not compulsory and we won't make it weird – promise!

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