

EVENT MENU

Starter

Bread and Olives (V)	£5.50
<i>Served with balsamic vinegar and olive oil</i>	
(Tomato Soup)	£5.50
(Lobster Bisque)	£6.95
<i>Soup of the day served with bread</i>	
Bresaola al carpaccio	£7.95
<i>Bresaola served with rocket, shaved parmesan and extra virgin olive oil</i>	
Italian Hummus	£6.75
<i>Made with cannellini beans, tahini, garlic, lemon and rosemary, topped with prawns, fresh tomato, coriander and served with grilled flatbread</i>	
Caprese Salad (V)	£7.25
<i>Fresh buffalo mozzarella, vine tomato, basil, pesto and olive oil</i>	
Calamari Fritti	£8.80
<i>Deep fried squid with mixed leaves and tartare sauce</i>	

Bread and olives are available separately for £3.20 each

Pasta

Spaghetti ai Frutti di Mare	£13.90
<i>A rich linguine of mussels, prawns, squid, tomato sauce, garlic and parsley</i>	
Spaghetti Bolognese	£12.50
<i>Homemade Bolognese with Our secret recipe</i>	
La Regina penne	£13.50
<i>Penne pasta cooked in pink sauce with chicken, mushrooms and spinach</i>	
Penne Giardino (V)	£11.50
<i>Tomato sauce with aubergine, courgettes and roasted peppers.</i>	
Spaghetti alla Carbonara	£12.50
<i>Smoked pancetta, egg yolk and parmesan cheese with a touch of cream</i>	
Tagliatelle gamberetti, zucchini e zafferano	£13.90
<i>A rich Tagliatelle of prawns, courgette, white sauce and saffron</i>	
Ravioli (V)	£13.50
<i>Filled with spinach and ricotta cheese cooked in rose sauce,</i>	
<i>Baby spinach and parmesan cheese.</i>	

La Regina Restaurant. Bar. Café.

Pizza

La Regina	£13.25
<i>Tomato sauce, mozzarella, chicken, roasted peppers and sliced black olives</i>	
Americana	£13.45
<i>Tomato sauce, mozzarella, onions, pepperoni and chili</i>	
Quattro Formaggi (V)	£12.45
<i>Tomato sauce with four types of cheese</i>	
Salmone	£12.45
<i>Rocket, mozzarella and smoked salmon</i>	
Tropicana	£13.45
<i>Tomato sauce, mozzarella, ham and pineapple</i>	
Capricciosa	£13.25
<i>Tomato sauce, mozzarella, ham, mushrooms, capers, artichokes and anchovies</i>	

Secondi di Carni

Pollo Milanese	£15.95
<i>An Italian classic Pan fried chicken breast covered in Grana Padano cheese and lemon zest breadcrumbs served with roasted new potatoes or spaghetti with tomato sauce</i>	
Pollo Funghi	£15.50
<i>Grilled chicken breast in a creamy mushroom sauce with roasted new potatoes</i>	
Filetto ai Funghi	£22.90
<i>Grilled beef fillet on a creamy mushroom sauce with roasted new baby potatoes</i>	
Bistecca	£20.90
<i>Grilled sirloin steak served with roasted baby potato and mixed leaves.</i>	
Salmone alla Griglia	£18.90
<i>Grilled salmon fillet served with Lentils, roasted potatoes and butter lemon sauce</i>	
<i>Add any sauce (Red wine, Mushroom, Peppercorn) for</i>	£3.50

Risotto

Risotto ai Frutti di Mare	£13.90
<i>Rich seafood risotto of mussels, prawns and squid with fresh tomato, chili and parsley</i>	
Risotto di Verdure (V)	£11.25
<i>Rice cooked with asparagus, green beans, peas, courgette, spinach, Parmesan cheese and touch of lemon.</i>	
Risotto al Pollo e Funghi	£13.25
<i>Rice, chicken, mushrooms, spinach, parmesan cheese and parsley.</i>	

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Insalata

Tricolore (V)	£12.25
<i>Buffalo mozzarella, vine tomatoes and avocado with mixed leaves and extra virgin olive oil</i>	
Caesar Salad	£11.95
<i>Grilled chicken, lettuce, croutons, parmesan cheese and Caesar dressing</i>	
Salmon Nicoise (<i>Insalata con salmon</i>)	£12.95
<i>Grilled salmon fillet on mixed leaves, tomato, cucumber, boiled egg and baby potato</i>	

Dolci

(Desserts)

Flute Limoncello	£6.25
<i>Lemon gelato with swirls of limoncello sauce</i>	
Soufflè al Cioccolato	£6.25
<i>A unique chocolate soufflè with a liquid chocolate centre.</i>	
Passion fruit Cheese Cake	£6.25
<i>Traditional baked cheesecake in the New York style, flavoured with a hint of vanilla sitting on a sponge base</i>	
Pannacotta con Strawberry	£6.25
<i>Traditional Italian dessert made with fresh cream and vanilla, topped with caramel sauce</i>	
Gelati	£5.75
<i>Chocolate, vanilla and strawberry flavours</i>	

All cakes can be served with a scope of ice cream for extra 50P
Some desserts may contain **alcohol**---please ask member of staff!

Champagne & Prosecco

	Glass (125ml)	Bottle
Da Luca Prosecco Italy	£ 4.50	£22.00
A classic example of the Glera grape grown in the Prosecco region. Pear and peach fruit on a lively, yet soft and generous palate.		
Bolla Prosecco Superiore di Conegliano e Valdobbiadene Brut Italy		£25.00
Hand-picked grapes from the hills surrounding the small towns of Conegliano and Valdobbiadene produces the highest quality prosecco. Delicate notes of acacia flowers on the nose, apple and lemon zest.		
Bottega Gold Prosecco Brut Italy		£45.00
Made from Glera grapes, grown in the Valdobbiadene hills which are hand-picked and gently pressed in the winery. Fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley.		
Bolla Sparkling Rose Italy	£4.75	£24.00
Sparkling rose produced using Pinot Blanc, Pinot Noir and Raboso grapes. Aromas of meadow flowers with a fresh and fruity palate dominated by delicate strawberry and cherry flavours.		
Bottega Rose Gold Italy		£45.00
Pinot Noir grapes from Oltrep Pavese are hand-picked to make this peach-coloured rose. mixed red berries to go alongside floral and white fruit aromas.		
Lanson Pere et Fils NV France	£11.00	£62.00
<i>Attractive, youthful bouquet full of soft creamy fruit. Elegant and balanced with excellent intensity and a lasting finish.</i>		
Lanson White Label Brut NV France		£75.00
<i>Fruit forward, bursting with citrus and summer flowers. Mouth-wateringly refreshing.</i>		
Laurent -Perrier Cuvee Rose Brut NV		£90.00
<i>Precise and very crisp with a lasting impression of freshness and soft red fruits. Intense fruity flavours, it has great length and is supple on the finish.</i>		
Bollinger Brut NV France		£85.00
Made from first-run juice only, and the majority of vineyards used have Premier and Grand Cru status, resulting in a full-bodied Champagne of great class. Delightful pale gold in colour, the mousse is light and persistent.		
Krug Grande Cuvee NV		£200.00
<i>A non-vintage like no other. There are aromas of toast spicy notes and a fantastic, deep richness. Perfectly balanced with citrus, hazelnut and bread flavours.</i>		

White Wine

	Glass (175ml)	Bottle
Parini Trebbiano del Rubicone Italy Dry with a crisp palate showing hints of apple and almond	£3.95	£16.50
Soave Classico, Bolla Italy Bouquet of apricot and pepper, dry yet with soft acidity and a creamy almond palate, a blending the highly prized Trebbiano di Soave grape.	£4.25	£18.00
Pinot Grigio delle Venezie, Bolla Italy Grown in a sought after area of Veneto and bottled young to preserve the freshness, hints of figs and ripe peaches	£4.95	£21.00
Chardonnay Langhe, Domini Villa Lanata Italy Low yielding vines 30 years old, ensure the intensity of ripe pineapple flavours with a fresh lemon zest		£22.00
Waipara Hills Sauvignon Blanc, Marlborough New Zealand Generous and lifted, showing powerful aromas of nettle and snow pea, the palate bursts with fresh citrus, grapefruit and melon notes.		£24.50
Gavi di Gavi, Enrico Serafino Italy Pale straw-yellow, the wine shows floral and citrus aromas, with a mineral, dry palate.		£29.00
Sancerre, Domaine des Chaintres, Joseph Mellot France The stoney Limestone soil on which this Domaine is sited produces a wine of deep intensity and elegance. There is a superb impression of fruit but also balance on the palate.		£34.00
Chardonnay Grand Cru' Terre Siciliane, Rapitala Italy Wonderful Chardonnay from the exciting new 'Old World' of Sicily. Warm, soft and smooth tropical fruits with firm vanilla-oak notes.		£42.00

Rose Wine

	Glass (175ml)	Bottle
Parini Pinot Grogio Rose delle Venezie Italy Soft, coppery-pink rose: delicate and fruity bouquet: soft and fresh on the palate.	£4.50	£19.00
Mirabeau Rose, Cotes de Provence France Rose-pink with wild strawberry, raspberry and redcurrant aromas: the palate offers a combination of ripe red fruits and zesty apple.		£24.50

Red Wine

	Glass (175ml)	Bottle
Montepulciana d'Abruzzo, Parini Italy Plum and cherry with notes of violet: dry, soft but well-structured with a finish of dried fruits and toasted hazelnut.	£3.95	£16.50
Merlot del Lazio Togale, Fontana Candida Italy Plush and rounded cherry and plum fruit with a juicy and soft character.	£4.50	£18.00
Pinot Noir Provincia di Pavia, Bolla Italy Ruby-red with aromas of wild cherry, bramble fruit, dried spring flowers, and a touch of liquorice.	£5.25	£22.00
Campo Reale Nero d'Avola Terre Siciliane, Rapitala Italy Fragrant floral aromas of dark cherries, cloves and spice with smooth Sicilian red fruit.	£5.75	£24.00
Passori Rosso, Veneto Italy Rich, smooth red wine, showing plum and dried fruit followed by notes of spice and vanilla.		£25.00
Chianti Classico Aziano, Ruffino Italy Intense aromas of violets, red berry fruits and spices, backed by a keen palate of mouth-watering cherries.		£29.00
Valpolicella Classico, Superiore Ripasso Le Poiane, Bolla Italy The traditional ripasso technique of termination on famous Amarone skins, entices reminiscence of Christmas dates and soft prune richness.		£34.00
Chateau des Bardes, Saint-Emilion Grand Cru France The wine has rich, fruit aromas: juicy, sweet tannins backed by soft touches of vanilla- toastiness from time spent in oak.		£42.00
Barolo, Enrico Serafino Italy Big, well-structured red, intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla.		£50.00
Amarone della Valpolicella Classico Riserva le origini, Bolla Italy Made using selected bunches of Corvina and Corvinone grapes. An incredibly rich wine with soft everlasting tannins blending to create a balanced and harmonious velvet finish.		£79.00