



*Cerrones*

ITALIAN CUISINE

— *Menu* —

If you have any food allergies  
please speak to a member of staff before ordering



## Starters

- AVOCADO AL FORNO** ✓ **5.95**  
avocado, prawns, celery & cream topped with mozzarella & cream
- CALAMARI CERRONES STYLE** **5.95**  
infused with lemon & dill, deep fried & served with salad & truffle oil
- GAMBERONI SAMBUCA** **6.95**  
king prawns cooked with cherry tomatoes & fennel in a neapolitan sauce with sambuca
- COZZE CON AGLIO** **6.95**  
fresh mussels served in a white wine & neapolitan sauce with lime & dill & finished with a wedge of butter
- ITALIAN MEATBALLS** **5.95**  
homemade meatballs in a neapolitan sauce served on a bed of caramelized balsamic red cabbage
- INSALATA DI SALMONE AVOCADO** **5.95**  
smoked salmon and avocado dressed with lemon & dill vinaigrette and served with capers & truffle oil
- INSALATA TRICALORE** ✓ **5.95**  
mozzarella, avocado & tomatoes dressed with a basil vinaigrette
- SCOLLOPS** **6.95**  
scallops served with peppers, white wine, butter and herbs, balsamic infused smoked bacon & served with salad
- ANTI PASTO CON PEPPERONCINO** **6.50**  
selection of Italian cured meats served with a roast pepper dressing & salad
- FUNGI AL BURRO** ✓ ½ **5.50**  
mushrooms sautéed in garlic, white wine, olive oil & parsley

## Main Courses

- FILLET ROSSINI\*** **24.95**  
fillet steak served with a cruton, red wine reduction, paté, puchini mushrooms and truffle
- FILLET PIZZIOLA\*** **24.95**  
fillet steak served with tomatoes, onions, olives, oregano, parmesan cheese and red wine sauce
- DI PARMA** **24.95**  
fillet steak wrapped in parma ham with roasted peppers and mozzarella served on a bed of roasted egg plant, fennel & courgette and sautéed potatoes
- FILLET DELLA CASA\*** **23.00**  
plain fillet steak  
with a choice of sauces for **1.50** extra  
Pepper Verde, Gorgonzola & Diane
- SEABASS SICILIANO\*** **16.95**  
fillet of seabass in a tomato, red pepper, roasted red onions, cherry tomato, basil & chilli sauce
- SIRLOIN PICANTI PASTA** **14.50**  
sirloin served with tagliatelli, fresh basil strips, white wine mushrooms, onions, chillies & olive oil
- TAGLIATELLE MARINARA** **14.50**  
tagliatelle with a mixture of seafood cooked in white wine with cherry tomatoes, fresh dill and our own tomato based sauce
- COZZE CON AGLIO** **14.50**  
fresh mussels served in a white wine & neapolitan sauce with lime & dill & finished with a wedge of butter
- GAMBERONI SAMBUCA** **17.95**  
king prawns cooked with cherry tomatoes, fennel & dill in a neapolitan sauce with sambuca and served with either risotto or vegetables
- TAGLIATELLE POLLO** **11.50**  
tagliatelle pasta with chicken, mushrooms and onions in a tomato & cream sauce
- ITALIAN MEATBALLS** **13.95**  
homemade meatballs in a neapolitan sauce served on a bed of caramelized balsamic red cabbage & served with chips

**TAGLIATELLE CARBONARA** **10.95**  
tagliatelle pasta with smoked bacon & onions, parmesan cheese, a touch of cream and finished with egg yolk

**POLLO FONDUTA\*** **13.50**  
chicken breast cooked with gorgonzola cream sauce and topped with parma ham & asparagus

**TAGLIATELLE VERDE** ✓ **10.50**  
tagliatelle with mange-tout (if available), courgette and spinach in a cream sauce

**SALMON MOUTARDE** **14.95**  
sautéed in white wine with mushrooms, wholegrain mustard, garlic, a touch of cream stock, served on a bed of roasted egg plant, fennel & courgette and sautéed potatoes

All dishes marked \* are served with mixed vegetables & potatoes

## Sides

- HOMEMADE CHIPS** **3.50**
- INSALATA DI POMSDORE E AGLIO** **3.50**  
tomato, garlic & onion salad
- INSALATA MISTA** **3.50**  
mixed salad
- SPINACHI SAZTATI** **3.50**  
spinach & garlic
- TRADITIONAL GARLIC BREAD** ✓ ½ **4.50**
- GARLIC BREAD WITH CHEESE** ✓ **4.95**
- GARLIC BREAD WITH TOMATO** ✓ ½ **4.95**
- GARLIC BREAD WITH CHILLI** ✓ ½ **4.95**

ANY ADDITIONS TO MEALS MAY INCUR AN EXTRA CHARGE

## Health & Safety

Parents and those supervising children - for safety reasons, please keep children seated unless using the toilet facilities, thank you.

You may reside at your table for up to 2.5 hours.

✓ - suitable for vegetarians ½ - suitable for vegans

Please note, we cannot guarantee our food is nut free

## Vegan & Vegetarian

### Starters

**GARLIC BREAD SPECIALITY** **5.95**  
garlic bread with fresh basil, chillis and cherry tomatoes

**GARLIC BREAD MEDITERRANEAN** **5.95**  
chopped olives, garlic, tomato and homemade pesto

**BRUSCHETTA FLORENTINA** **5.95**  
toasted bruschetta with vegan cheese, spinach, garlic, onions, mushrooms and a touch of coconut cream

### Mains

**BAKED STUFFED PEPPERS** **12.50**  
with rice, sautéed mixed veg & pine nuts. Baked in the oven and topped with vegan cheese

**RISOTTO CON SAMBUCA** **12.95**  
cooked with roasted fennel, mushrooms, courgettes, sweet potato, a touch of sambuca and coconut cream

**MEDITERRANEAN VEG PIZZA** **12.50**  
topped with roasted peppers, onions, fennel, eggplant & courgette

**TAGLIATELLE AL FORNO** **12.95**  
roasted peppers, cherry tomatoes, mushrooms, onions & spinach, tomato with a touch of coconut cream & veg stock. Baked in the oven & topped with vegan cheese

**CERRONES BAKED STUFATO** **12.95**  
sautéed egg plant, courgettes, a touch of chilli, roasted peppers and sweet potato in a tomato sauce, with veg stock, garlic, olive oil, white wine & herbs, topped with toasted croutons & baked in the oven  
\*Smoked bacon can be added to this dish for a non vegan option

## Desserts

Please ask to see the board for today's desserts