

Menu

Pizza Rustica

Original thin crust pizza recipe from the Lazio region of Italy, hand-stretched and baked in our traditional stone oven,

Pizza Rossa

with a tomato base and Mozzarella cheese

Margherita £7.95 V

Classic tomato, Mozzarella & basil

Reuben £8.95

Ham and mushrooms

Diavolo £8.95

Chorizo, roasted red peppers, red onion marmalade, garlic & fresh chillies. **Add chicken pieces (£1.05)**

Caprino £8.95 V

Goat's cheese, spinach and olives

Al Gambero £9.50

Peeled King Prawns with garlic & chilli

Campagnola £8.95 V

Roasted peppers, olives, zucchini, onion and mushrooms

Prosciutto & Rughetta £8.95

Parma ham, and rocket

Capricciosa £9.95

Olives, mushrooms, artichokes Ham, spicy sausage & boiled egg

Bresaola e Grana £8.95

bresaola and Parmesan shavings, drizzled with white truffle oil

Carbonara £8.95

Bacon, egg & freshly ground black pepper

Pizza Bianca

Pizza with no tomato base

Bresciana £9.95

Topped with a creamy goat's cheese, broccoli florets, crushed walnuts, shaven Parmesan and an egg, finished with a drizzle of white truffle oil

Genovese £8.95 V

with Pesto (contains pine nuts), cherry tomatoes & rocket leaves, finished with Mozzarella

Boscaiola £9.95

Mixed mushrooms, spicy sausage and Mozzarella

Ai Quattro Formaggi £8.95 V

Four cheeses, Dolcelatte, Taleggio & Pecorino, together with Mozzarella

Calzone

Folded pizza pie

Romana £8.95

Pomodoro sauce, Mozzarella, cooked ham & spicy sausage

Bresciano £8.95 V

Pomodoro sauce, Mozzarella, Dolcelatte, Taleggio & Pecorino cheeses

Alla Verdura £8.95 V

Pomodoro sauce, Mozzarella and roasted root vegetables

Bolognese £9.95

Beef & veal ragu with Mozzarella

Nibbles; stuzzichini

Olive £2.00 V

Selected Italian, marinated olives, great with our home-made bread

Bruschetta alla Romana £3.95 V

Home-made bread toasted with garlic, topped with tomato, red onion, peppers & basil

Focaccia Romana £4.50 V

Stone baked flat bread finished with garlic or sea salt & rosemary

Focaccia Fiorentina £5.50 V

Stone baked flat bread finished with cherry tomato, rocket leaves and Parmesan shaving, drizzled with balsamic dressing

Starters; antipasti

Barba & Capra £4.95 V

Beetroot, walnuts & Goat's cheese salad finished with balsamic syrup

Polpette al Sugo £5.50

Beef, veal & herbs meatballs with a tomato & oregano sauce, topped with Parmesan

Pera al Vino Rosso £5.00 V

Poached sliced pear in cinnamon & red wine served with Dolcelatte cheese & creamy Italian dressing

Calamari alla Romana £5.50

Crispy rings of squid with a roasted garlic mayonnaise and lemon

Bresaola della Valtellina £5.50

Cured beef from the north west of Italy, served with honey & mustard dressing, Parmesan shavings and rocket leaves

Fegatini alla Toscana £4.95

Chicken livers and brandy paté with red onion marmalade, served with ciabatta

Gamberi alla Livornese £5.95

Sautéed king prawns with garlic, chilli & cherry tomato sauce

Insalata Caprese £4.95 V

Mozzarella, vine tomato & basil salad drizzled with virgin olive oil

Antipasto della Casa £6.95

Selection of Italian cured meats, marinated vegetables, buffalo Mozzarella and marinated olives, served with home-made bread

Funghi Ripieni £4.95 V

Roasted mushrooms filled with spinach and Mozzarella, finished with red wine syrup

Sides; contorni

Insalata Verde £2.50

Green salad of rocket, baby spinach leaves, olives and cucumber

Pomodoro e Basilico £3.00

Tomato, basil, red onion and olive oil

Insalata Mista £3.00

Mixed leaves with vine tomatoes, cucumber, red onion and olives

Insalata Rucola £3.50

Rocket and Parmesan salad

Zucchine Fritte £3.50 V

Crispy courgettes batons with a sweet chilli dip

Rosemary potatoes £2.50

Skinny fries £2.50

Hand-cut fries £2.50

Roasted vegetable bowl £2.50

Lil' Rascals; biricchini £6.50

Childrens Menu includes ice cream

Fresh chicken "nuggets" & chips

Fresh seabass "fishfingers" & chips

Meatballs in tomato sauce

with rice, salad or chips

Pasta; Bolognese/Pomodoro/Carbonara

Pizza; Margherita or Pepperoni

Buon Appetito

All our food is prepared from fresh ingredients and cooked to order. If you prefer a dish to suit your own taste, or dietary requirements, please do not hesitate to ask

Salads; insalate

Insalata alla Nerone £11.95

Grilled chicken breast, crispy bacon & chorizo sausage, served on a crispy salad leaves drizzled with sweet chilli dressing

Insalata Toscana £9.95

Grilled buffalo Mozzarella wrapped in Prosciutto Ham (optional V) on a classic Tuscan salad of vine tomatoes, cucumber, sweet peppers, red onion, croutons & olives, drizzled with extra virgin olive oil

Insalata Cesare £11.95

Grilled salmon fillet on a salad of crispy lettuce tossed in a Caesar dressing with ciabatta croutons & Parmesan shavings

Pasta & Risotti; primi

Spaghetti alla Carbonara £9.95

Pasta noodles with crispy pancetta bacon, black pepper & a touch of cream, finished with egg & Parmesan

Crespelle alla Fiorentina £8.95 V

Italian herbs pancakes filled with spinach & Mozzarella, baked in tomato sauce & topped with Mozzarella cheese,

Linguine ai Gamberi £11.95

Thin pasta strands with peeled king prawns, garlic, chilli & cherry tomatoes

Penne Vibo Valentia £9.95

Penne pasta with cherry tomato, spicy sausage, Pancetta bacon, onion, garlic & chilli

Add chicken pieces (£1.05)

Lasagna della Mamma £9.95

Baked layers of pasta, beef & veal ragu' with lashings of cheese sauce.

Like mamma used to make!!

Penne alla Carrettiera £8.95 V

Pasta tubes with roasted Mediterranean vegetables, olives & cherry tomato finished with crumbled goat's cheese & Parmesan

Spaghetti alle Polpette £9.95

Pasta noodles with beef, veal & herbs meatballs in a cherry tomato, garlic, chilli & oregano sauce

Fettuccine alla Sanremo £11.95

Pasta strands, peeled king prawns & king scallops with garlic, chilli & cherry tomatoes, finished with a splash of Prosecco & a touch of cream

Linguine all' Amatriciana £9.95

Thin pasta strands with tomato, Pancetta bacon, onion, garlic & chilli

Tortelloni alla Ciociara £8.95 V

Pasta parcels filled with spinach & ricotta cooked with a garlic & cherry tomato sauce, finished with a sprinkle of Parmesan cheese

Tagliatelle al Ragu' Bolognese £9.95

Pasta strands with a slow-cooked beef & veal tomato ragu' **Classic!!**

Risotto alla Pontina £9.95 V

Broccoli & spinach creamy risotto finished with mint & Mascarpone cheese

Risotto al Pollo & Zafferano £10.95

Roasted red pepper, saffron & chicken risotto finished with Gran Padano cheese

Risotto ai Funghi £9.95 V

English field & porcini mushrooms risotto, finished with Dolcelatte cheese & a drizzle of white truffle oil

Risotto alla Montecarlo £11.95

Peeled king prawns, salmon & king scallops risotto with spinach, cherry tomato, garlic & chilli

ETZIO
Italian Kitchen

Mains; secondi

Branzino alla Catalana £12.95

Crispy grilled seabass fillet with lemon garlic & rosemary, on roasted root vegetable, chorizo & potatoes

Cape & Gambe Aurora £15.95

Pan-seared king scallops & peeled king Prawns in a tomato, garlic & chilli sauce finished with cream & Prosecco.

Served with saffron risotto

Salmone alla Siciliana £13.95

Baked salmon fillet with a spicy Sicilian tomato sauce of Mediterranean vegetables

Pollo alla Bergamasca £12.95

Breast of free range chicken pan-roasted with Taleggio cheese & wrapped with Parma ham. Served with roasted root vegetables & rosemary potatoes

Pollo alla Calabrese £11.95

Breast of free range chicken in a spicy tomato & Calabrian sausage sauce, with chilli, garlic & red peppers.

Served with saffron risotto

Pollo della Duchessa £12.95

Breast of free range chicken with mushrooms & peeled king prawns infused with brandy & Prosecco, finished with tarragon & cream. Served on crushed potatoes & baby spinach leaves

Pollo alla Cacciatora £11.95

Breast of free range chicken in a tomato, red wine, mushroom, olive & garlic sauce.

Served with rosemary potatoes

Etzio's Steak Burger £11.95

With melted Mozzarella, caramelised onion marmalade & sweet chilli sauce.

Served with hand-cut fries

Abbacchio alla Ternana £14.95

Rump of lamb pan-roasted with a port, redcurrant & orange jus.

Served with crushed potatoes & roasted broccoli

Filetto di Manzo £23.95

English prime fillet steak cooked to your liking & served with either; peppercorn, red wine or Dolcelatte sauce.

Served with hand-cut fries

"Stroganoff" di Manzo" £13.95

Strips of English beef fillet dusted with paprika, sautéed with onions, mushrooms, gherkins & peppers, finish with brandy & cream.

Served with saffron risotto

Piccata al Marsala £14.95

Escalope of veal with Marsala wine sauce.

Served with rosemary potatoes

Scaloppina Pizzaiola £14.95

Escalope of veal in a tomato, olives & capers sauce with garlic & oregano, finished with a splash of white wine.

Served with roasted root vegetables

Saltimbocca alla Romana £14.95

Pan-fried escalopes of veal topped with cured Italian ham & sage, finished with butter & white wine.

Served with rocket & Parmesan salad

Vitello al Dolcelatte £14.95

Escalope of veal with a creamy Dolcelatte cheese & basil sauce.

Served on crushed potatoes & baby spinach leaves

58-60 High Street

Whitchurch SY13 1BB

T: 01948 662248

W: www.etzio.co.uk

Aperitif; Aperitivi

Campari & Soda (9.8cl) £4.90
Campari soda is a thirst-quenching Italian alcoholic aperitif with a moderate alcohol content that has a unique flavour (10%)

Cynar & Orange £4.95
Made from artichoke leaves harvested in Italy's Po valley (16.5%)

Bellini £5.95
Prosecco & peach nectar - a classic!

Beer; Birre

Peroni Red (330ml) £3.50
Brewed to suit the Italian palate with low but present fruity & floral notes, this beer is perfect for enhancing simpler dishes such as risotto & pasta (4.7%)

Birra Moretti (330ml) £3.50
Remarkably smooth lager with beautiful balance, excellent with Risotto, pasta & white meats (4.6%)

Peroni Nastro Azzurro, on tap! £3.00/£5.50
Brewed from the finest Italian varieties of malt, barley & hops, a natural partner to pizza (5.1%)

San Miguel Fresca (330ml) £3.00
A pale blonde Spanish lager with a malty aroma & soft fruit flavours, Good with meat & salads (4.4%)

Cider; Sidro di Mele

Rekorderlig Strawberry & Lime Cider (330ml) £2.50
Swedish cider from Vimmerby. Made from the purest Swedish spring water, Rekorderlig Strawberry-Lime Cider is best served over ice for a crisp, cool & refreshing experience (4%)

Wyld Wood Organic Cider (500ml) £3.50
Organic / Suitable for vegetarians, vegans & coeliacs. Full-bodied & fruity cider matured in lovingly-preserved old oak vats. Made with bittersweet apples grown in Soil Association certified organic orchards (6%)

Soft Drinks; Bevande

Mineral Water 25cl £2.25
Still/ sparkling 75cl £3.90
San Pellegrino sparkling drinks £2.40

Limonata Italian lemonade

Aranciata Italian sparkling orange

Chinotto Italian citrus drink

Coca-Cola/Diet Cola 330ml £2.40

Appletiser, J20, Sprite £2.40

Sparkling Minerals/mixers £1.50

Tonic water, slim-line tonic water, bitter lemon, ginger ale, soda water

Story Sparkling Fruit Pressés (275ml) £2.50

Fiery Apple & Ginger

A divine apple concoction, spiked with a devilishly delicious hint of ginger, makes this natural sparkling pressé a real eye opener. 84 Calories

Raspberry Lemonade

A zesty blend of lemon juice & British raspberries combine to create this gloriously summery natural sparkling pressé. 116 Calories

White Grape & Elderflower

A refreshing & quintessentially British combination of luscious white grape & English elderflower. 89 Calories

Rhubarb & Strawberry

A seriously summery partnership of rhubarb & strawberries create this light & refreshing natural sparkling pressé. 123 Calories

Frobisher's Juices (250ml) £2.40

Apple, Orange, Cranberry & Mango

Spirits; Spiriti

Gin, Rum, Vodka, Whisky, Brandy

25ml from £3.50

50ml from £5.50

Sparkling Wine & Champagne..Bollicine

Prosecco, Borgo Alato £23.50

Full of lively, little bubbles & lovely soft lemon fruit, it's fantastically refreshing & works brilliantly as an aperitif. Add a dash of bitters (like Campari) & you've got a jewel-coloured gem of a cocktail

Prosecco Raboso Rosato, Borgo Alato £23.50

Fruity flavours of pears & raspberries promise a mouth-watering, dry & crisp finish excellent fizz to share with family & friends & nicer than Cava

House Champagne £60.00

Veuve Clicquot Yellow Label NV

The champagne presents a fine balance between fruity aromas & more subtle toasty notes. Initial flavours of white fruits & raisins develop into notes of brioche & vanilla with bottle ageing (12%vol)

Rosé Wine; Vino Rosé

Hawkes Peak White Zinfandel Rosé £16.95

(USA) This easy drinking rosé from California is filled with fresh peach & sweet cherry fruit flavours. Great with lightly spiced dishes & richer fish

San Antonio Pinot Grigio Rosé £15.95

(Italy) Well-balanced & dry in style with gentle strawberry hints. Super on its own as well as with salads & light bites

Red Wine; Vino Rosso

San Perito Merlot £15.95

(Chile) Medium bodied red from Chile's Central Valley full of plum & berry fruits, toast & coffee hints. Perfect with spaghetti & meatballs, bolognese

Primitivo di Salento, Caleo £16.50

(Italy) Expressing all the great hallmarks of the Med. Smooth generous fruit with nicely proportioned spice, olive & mocha notes. Try with white meats, tomato based stews, Italian sausages, meat filled pasta

Navajas Rioja Tinto £16.95

(Spain) A small family run estate making wines of distinct quality expressing youthful cherry fruit, exceptionally silky in texture & deliciously juicy throughout. Delicious with pretty much any lamb dish, white meats or lightly spiced dishes

Caoba Malbec £17.95

(Argentina) From the premium Mendoza region, this soft & refined Malbec has plum & cherry fruits overlaying its smooth base. A classic pairing with beef & rich red wine sauce dishes

Willowglen Shiraz £19.95

(Australia) From the multi award winning De Bortoli's Riverina winery. Succulent ripe plum & berry fruits are complemented by spice, chocolate & vanillin oak. A versatile pairing, ideal with most red meat dishes particularly lamb

Chateau Grand Baril, Montagne St Emilion £30.00

(Bordeaux) Top end Montagne St Emilion that gives all the fine & smooth properties & underlying richness of the region. Merlot dominated, full of red berry fruits, smooth & velvety throughout. Good with grilled white meats & rack of lamb, steak, roasted game

Amarone Valpolicella Classico DOC £35.95

(Italy) Rich & sultry, just as good Amarone should be! Full bodied with excellent structure & velvety tannins making it an ideal match to dishes with a spicy tomato sauce, white meats & meat filled pasta



DRINKS LIST

Wine by the Glass;

Vino al Bicchiere

125ml 250ml

Sparkling; Bollicine

Prosecco Borgo Alato £4.75

Prosecco Rosé, Borgo Alato £4.75

Whites; Bianchi

Urmeneta Sauvignon Blanc £2.95 £5.45

San Antonio Pinot Grigio £3.15 £5.65

Bushranger Chardonnay £3.25 £5.85

Rosé Wine; Vino Rosé

Hawkes Peak Zinfandel Rosé £3.15 £5.65

San Antonio Pinot Grigio Rosé £2.95 £5.45

Reds; Rosso

Urmeneta Merlot £2.95 £5.45

Primitivo di Salento, Caleo £3.15 £5.65

Navajas Rioja Tinto £3.25 £5.85

White Wine; Vino Bianco

San Perito Sauvignon Blanc £15.95

(Chile) Tasty & fresh Sauvignon with white citrus, floral & mineral notes. Great on its own but also delicious with salads, fish & chicken dishes

San Antonio Pinot Grigio £16.50

(Italy) Excellent varietal characters of ripe apple & melon show in this lovely white. A lovely match to fresh dishes such as salads, white fish & light poultry dishes

Bushranger Chardonnay £16.95

(Australia) Bright & fresh with lots of apple tinted fruits layering the broad palate. Easy going & very, very drinkable! Delicious with chicken, light white meats & salmon

Verdicchio dei Castilli di Jesi Classico £17.95

(Italy) Bright & dry with a fresh citrus palate. Seafood all the way – scallops & spiced prawns

Aroha Bay Marlborough Sauvignon £20.50

(New Zealand) Fresh & fruity Sauvignon from this popular region in New Zealand's South Island. Filled with all the classic gooseberry & tropical fruit characters yet in a lighter style. Perfect with fish, light chicken & salads

Gavi DOCG, Cantine Volpi £23.95

(Italy) Lime fresh & delectable, this aromatic white with a touch of nuttiness from the family run Cantine Volpi is a lovely premium Italian white from this superior appellation. Delicious without food & a lovely pairing with pasta, salads & lighter white meat dishes

Petit Chablis, La Chablisienne £27.00

(France) Fresh unoaked orchard fruit flavours complement elegant mineral characters. A wonderful Petit Chablis from the world renowned La Chablisienne. Great with salmon, poultry & some white meat or veal dishes