

Champagne & Sparkling

- 1 **Prosecco Breganze Spumante (Italy)**
Perfumed, good fruit with a fresh and creamy finish
- 2 **Champagne Jean Pernet Brut**
Aperitif style, clear and crisp, floral and fruity

White

- 3 **Pinot Grigio, Viano, Italy**
Floral aromas with flavours of citrus fruit and melon
- 4 **Verdicchio dei Castelli dei Jesi, Garofoli, Italy**
Fresh and fruity dry white wine with notes of almond blossom on the nose
- 5 **Sauvignon Blanc, Misiones, Chile**
Crisp natural acidity with notes of lime, gooseberry and tropical fruit
- 6 **Chenin Blanc, La Grille, Loire, France**
Crisp ripe Chen in Blanc. Deliciously light yet full flavoured
- 7 **Chardonnay/Chenin Blanc, Chateau Rives-Blanques, France**
Hand picked grapes ensure freshness in this stylish, intriguing food friendly favourite
- 8 **Sauvignon Blanc Domaine Bellevue, Loire, France**
Dry aromatic and intensely fruity. A great alternative to Sancerre
- 9 **Albarino, Bodega Castro Martin, Spain**
Aromas of pure, clean white fruit, backed up by a vivid streak of lemon and mineral acidity.
- 10 **Marlborough Sauvignon Blanc, St Clair, New Zealand**
Full, crisp and powerful wine, with flavours of passion fruit and gooseberries
- 11 **Unwooded Chardonnay, Brampton, South Africa**
Light pale colour. brightly vivid, with zippy flavours
- 12 **Riesling, Milton Park, Australia**
The palate has a clean and zingy mouthfeel with lemon sherbert and some mineral characters.

Red

- 13 **Chianti Colli Senesi, Geografico, Italy**
Soft tannins with flavours of cherry, blackberry, strawberry and spice
- 14 **Montepulciano, Viano, Italy**
Delicious flavours of ripe plum, brambles and intense cherry stone fruit
- 15 **Merlot, Misiones, Chile**
Red fruit aromas with cassis touches. Notes vanilla and cherry liquor
- 16 **Syrah, T'Air d'Oc, Languedoc, France**
soft red fruits with lots of mediterranean character and charm
- 17 **Rioja, Vega Crianza, Spain**
Black fruit with aromas of cinnamon and toffee
- 18 **Pinot Noir, Domaine Peiriere, Vin de Pays, France**
Supple and smooth with herbal cherry and raspberry fruit flavours
- 19 **Malbec, Altosur, Argentina**
Rich black fruits and very smooth
- 20 **Cotes du Rhone, Reserve des Armoiries, France**
Grenache/syrah blend with balance and good depth of flavour
- 21 **Moueix, Bordeaux, France**
Sensuous style merlot dominated Bordeaux from the maker of Chateau Petrus
- 22 **Amarone Monteci, Italy**
Flavours of raspberry fruits with spice. Full bodied and voluminous

Rose

- 23 **La Source Chateau Vignelaure, Provence, France**
Bone dry with a perfect amount of herby summery fruits
- 24 **Rose D'Anjou, La Grille, Loire, France**
Off dry style. Soft, fruity and easy drinking

Dessert

- 25 **Vin Santo, Rocca delle Macie, Italy**
Italian classic with caramelized fruits, honey and fig
- 26 **Elysium Black Muscat, Andrew Quady, USA**
Rose petal, lychee flavours, great with chocolate.

CARAFE GLASS BOTTLE

£19.00

£40.00

£9.50

£4.00

£14.00

£10.50

£4.50

£15.50

£9.50

£4.00

£14.00

£11.50

£5.00

£16.50

£17.75

£18.50

£25.00

£21.00

£18.50

£17.50

£10.50

£4.50

£15.50

£11.50

£5.00

£15.00

£9.50

£4.00

£14.00

£11.50

£5.00

£16.50

£17.00

£16.00

£18.50

£16.50

£23.50

£45.00

£29.00

£11.50

£5.00

£16.50

£4.95

£29.50

£3.95

£16.50



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Pane -Breads and sharing starters

Marinated olives selection	£3.50
Freshly baked bread tapenade & Olive Oil	£3.50
Thin crust garlic bread	£3.50
Thin crust garlic bread & mozzarella cheese	£3.95
Thin crust garlic bread & tomato	£3.75
Bruschetta- char grilled ciabatta garlic, tomatoes, mozzarella & basil	£4.50
<i>Primi e cichetti- Starters and small dishes</i>	
Minestrone freshly baked bread	£4.00
Breaded Risotto Balls tomato & chilli sauce	£4.00
Gnocchi gorgonzola & spinach cream sauce, nutmeg & black pepper	£4.95
Crispy Fried Squid aioli	£5.50
Sautéed tiger prawns home made bread, chilli & garlic butter	£5.50
Breaded mushrooms aioli	£3.95
<i>Insalate- Salads</i>	
Classic Caesar char grilled chicken, cos lettuce, parmesan	£8.50
Smoked Salmon salsa verde, cos lettuce & croutons	£7.50
<i>Risotto</i>	
Seafood white wine, gremolata & pancetta	£9.50
Forest Mushroom garlic & parsley cream	£7.50

Pesce- Fish (side order included)

Sea bass Fillets salsa verde & asparagus	£13.50
Salmon Fillet warm tomato, chilli, olives & caper sauce	£10.50
Herb Crusted Cod berlotti bean & pancetta stew	£12.50

Pasta

Spaghetti Bolognese Slow cooked beef and tomato ragout	£7.50
Spaghetti Carbonara Crispy pancetta, garlic & parmesan cream	£7.50
Ravioli prosciutto, cheese, tomato & chilli sauce	£7.95
Chicken & Spicy sausage rigatoni tomato & parmesan	£8.95
Smoked Salmon Tagliatelle peas, asparagus, lemon & herb mascarpone	£8.50
Gnocchi oven dried tomatoes, tusan olive oil, spinach, garlic & mushroom	£7.50

Al forma pasta

Classic Lasagne mince beef ragout, tomatoes & garlic	£7.95
Chicken and Bacon penne & mozzarella creamy white wine sauce	£8.95

Carne - Meat and Poultry (side order included)

Braised Lamb Shank Hunters Style mushrooms, black olives, tomato & rosemary	£12.50
Grilled Chicken Supreme warm tomato, olive chilli & caper sauce	£10.95
Grilled 12oz Rib-Eye Steak cooked as you like with grilled tomato mushroom or pepper sauce	£19.50
Grilled 12oz Sirloin Steak cooked as you like with grilled tomato mushroom or pepper sauce	£19.50
Pork Fillet Medallions caponata & red wine jus	£10.50

Contorni- side dishes

Garlic & Rosemary potatoes	
Thick Chips	£3.00
Skinny Fries	
Seasonal greens & basil butter	
Rocket & parmesan salad	
Olive oil mash	
Caponata	

Dolce e formaggi- Desserts and cheese

Tiramisu mascarpone, marsala & coffee liqueur	£4.50
White & Dark Chocolate Cheesecake fresh cream	£4.50
Vanilla Crème Brulee shortbread	£4.50
Chocolate Fudge Pudding vanilla ice-cream	£4.50
Artisan Cheese selection Chutney	£6.00

<i>Pizza fina- Thin crust pizzas</i>	10"	12"
Margherita Mozzarella, tomato & basil	£5.50	£6.50
Pepperoni Pepperoni, mozzarella, tomato	£7.50	£8.50
Fungi Mushroom , mozzarella ,tomato, garlic	£6.95	£7.95
Mediterranean Roast courgette, aubergine peppers, olives goats cheese, pesto	£6.95	£7.95
Spinacio Spinach, mozzarella, pancetta , cherry tomatoes	£7.50	£8.50
Pollo Cajun chicken, mozzarella, tomato, basil, rocket	£7.50	£8.50
Hawaiian Pineapple, ham, mozzarella, tomato	£6.95	£7.95
American Salami, pepperoni, chilli, mozzarella, onions, tomato	£7.50	£8.50
Marinara Cockles, prawns, chilli, tomato, rocket, mozzarella	£7.95	£8.95
Margherita add any topping from below:	fillings £1 each	fillings £1 each
ham, tuna, chicken, salami, pepperoni, pancetta, peppers sweetcorn, mushrooms, chilli, olives, anchovies	75p	75p

Liqueur coffees

£4.00

Irish Coffee
Baileys Coffee
Calypso Coffee
Royale Coffee
Cointreau Coffee
Sambucca Coffee