



Menu

# Soft Drinks

Pepsi	Regular £2.50	Large £3.00
Diet Pepsi	Regular £2.50	Large £3.00
Lemonade	Regular £2.50	Large £3.00
Lime & Soda	Regular £2.00	Large £2.50
Appletiser		275ml £3.00
Fever-Tree Tonic Water	Regular or Slimline	200ml £3.00
Fever-Tree Ginger Ale		200ml £3.00
Mineral Water	Still or Sparkling	330ml £3.00
Orange Juice	Regular £2.50	Large £3.00
Cranberry Juice	Regular £2.50	Large £3.00
Apple Juice	Regular £2.50	Large £3.00
J2O	Various flavours available	275ml £3.00
Fruit Shoot	Various flavours available	275ml £2.50
Heineken 0.0 - Alcohol Free		330ml £3.50

# Beer & Cider

San Miguel 330ml	£4.00
Peroni Nastro Azzuro 330ml	£4.50
Peroni Nastro Azzuro Draught	Half £3.20 Pint £5.20
Birra Moretti Draught	Half £3.00 Pint £5.00
Old Mout Cider - Berries & Cherries 500ml	£5.50
Old Mout Cider - Kiwi & Lime 500ml	£5.50
Old Mout Cider - Strawberry & Pomegranate 500ml	£5.50
Rekorderlig Cider - Apple 500ml	£5.50



# Cocktails

<b>Disaronno Sour</b>	£8.00
Disaronno liqueur, lime juice, sugar syrup, garnished with a wedge of lime	
<b>Cosmopolitan</b>	£9.00
Ciroc vodka, Cointreau, cranberry juice, lime juice, garnished with a wheel of lime	
<b>Mojito</b>	£9.00
Bacardi rum, sugar syrup, lime juice, soda, muddled with fresh mint	
<b>Aperol Spritz</b>	£9.00
Aperol, Prosecco, soda water, served over ice with a wheel of orange	
<b>Espresso Martini</b>	£9.00
Ciroc vodka, Tia Maria and a shot of espresso, topped with coffee beans	

Please allow us a little extra time to prepare your cocktails!

# House Spirits

	Single	Double
Gordon's Gin	£3.50	£5.50
Smirnoff Vodka	£3.50	£5.50
Captain Morgan Spiced	£3.50	£5.50
Jameson Whiskey	£3.50	£5.50
Jack Daniels	£3.50	£5.50
Disaronno	£3.50	£5.50
Malibu	£3.50	£5.50
Limocello	£3.50	£5.50
Baileys	£3.50	£5.50
Tia Maria	£3.50	£5.50

A wider selection of spirits and premium spirits are available. Please ask your server for more information!

# Wine

## White

	125ml	175ml	250ml	Bottle
Lamura Grillo di Sicilia, Sicily	£5.50	£6.00	£6.50	£17.00
Aromas of citrus fruit underlaid by refreshing tropical notes				
Castelli Pinot Grigio, Italy	£6.25	£6.75	£7.25	£19.00
A nose of acacia flowers with a dry palate, well balanced				
Vina Cerrada Rioja Blanco, Spain	£6.50	£7.00	£7.50	£22.00
Delicate and clean on the palate. Subtle hints of stone fruit, easy to drink				
Patriache Chardonnay, France	£7.00	£7.50	£8.00	£23.00
Elegant and complex with peachy fruit and a soft creamy finish				
Franschhoek Cellar Sauvignon Blanc, South Africa	£7.50	£8.00	£8.50	£24.00
Tropical fruit aromas and flavours tinged with notes of green fig				

## Red

Lamura Nero D'Avola, Sicily	£5.50	£6.00	£6.50	£17.00
A fruit driven wine with soft red berry flavour and very easy to drink				
Louis Eschenauer Merlot, France	£6.25	£6.75	£7.25	£19.00
Blackcurrant and cherry fruits leading to a smooth, lasting finish				
Vina Cerrada Rioja, Spain	£6.50	£7.00	£7.50	£22.00
Classic plum, red berries, and vanilla, with a touch of pepper kicking at the end				
Jean Balmont Cabernet Sauvignon, France	£7.00	£7.50	£8.00	£23.00
Juicy black fruit flavours and high tannins. Incredibly smooth with a hint of oak				
Club De Campo Malbec, Argentina	£7.50	£8.00	£8.50	£24.00
Aromas of red fruits, a hearty structure of cherries and plum. A warm, smooth finish				

## Rosé

Virtuoso Pink Zinfandel, Italy	£5.50	£6.00	£6.50	£18.00
Aromas of strawberries and summer fruits. Light, fruity and sweet flavours				
Les Vignerons Grenache Merlot, France	£6.00	£6.50	£7.00	£19.00
A pale wine with notes of red berries and passionfruit. Crisp and refreshing with a slight dryness				

## Sparkling

		200ml	750ml	
Amori Prosecco, Italy		£8.50	£23.00	
Crisp with vibrant apple and pear notes and a delicate, floral and fruity finish.				
Charles Vercy Cuvée De Réserve Champagne, France				£40.00
An award winning Champagne with a light pale colour and aromas of fresh fruits				

# Coffee & Hot Drinks

**Espresso** *Solo* £1.80 *Doppio* £2.00

A single or double shot of coffee made with Italian coffee beans

**Americano** £2.10

Black coffee - A rich full bodied espresso topped with hot water

**Flat White** £2.10

White coffee - A rich full bodied espresso topped with hot milk

**Cappuccino** £2.10

Rich espresso topped with frothy steamed milk and a sprinkle of chocolate

**Macchiato** £2.10

A shot of espresso with a dash of frothy milk foam

**Latte** £2.10

One shot of espresso topped with steamed milk and a dash of foam

**Latte with a shot of **MONIN** syrup** £3.10

Available in a selection of flavours

**Mocaccino** £2.10

Chocolate and espresso latte topped with a dash of whipped cream

£2.10

English tea served with a jug of cold milk

**Herbal/Fruit Tea** £2.10

A selection of flavours available

**Hot Chocolate** £2.30

Cadbury's hot chocolate topped with whipped cream

**Liqueur Coffee** £5.00



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# Starters

**Sunblushed Tomatoes** Ve GF £3.50  
Slow-roasted, sun-ripened tomatoes

**Olives** Ve GF £3.50  
Mixed olives marinated in garlic, lemon & chilli

**Ciabatta Bread with Dipping Oil** Ve £4.00

**Garlic Bread** Ve £4.00  
**with Mozzarella** Ve £4.50

**Funghi Trifolata** Ve £5.50  
Fresh mushrooms pan-fried in garlic butter, parsley & white wine

**Pizza Pomodoro** Ve £6.00  
A thin and crispy pizza base with tomato sauce, garlic and herbs

**Gnocchi Pomodoro** Ve £6.00  
Italian potato dumplings cooked in our tomato & basil sauce

**Cozze Crema** GF £7.00  
Mussels cooked in a garlic & white wine cream sauce

**Gamberoni All'Aglio** GF £7.50  
King prawns, pan fried in their shells in garlic butter & white wine

**Insalata Salmone Affumi** GF £7.50  
Smoked salmon served on a mixed salad with house dressing

**Trio Colore** Ve GF £6.00  
Fresh Mozzarella served with rocket and cherry tomatoes.  
with balsamic glaze

**Calamari** £6.50  
Deep fried squid in a salt & pepper batter, served with freshly sliced lemon and our signature House dip

**Anti-Pasto** £12.00  
A sharing platter with a selection of cured meats and cheese, marinated olives and tomatoes, with toasted ciabatta bread

# Bruschette

**Bruschetta Pomodoro** Ve £5.00  
Marinated cherry tomatoes, red onion and olives served on toasted ciabatta bread

**Bruschetta Mozzarella** Ve £5.50  
Fresh mozzarella cheese, marinated cherry tomatoes & olives served on toasted ciabatta bread


**Bruschetta Parma** £6.20  
Cherry tomatoes, Parma ham and shaved parmesan served on toasted ciabatta bread with balsamic glaze

# Salads

**Side Salad** Ve GF £4.00  
Mixed leaves, cherry tomatoes, red onion, olives, house dressing

**Insalata Parmigiano** Ve GF £4.00  
Rocket leaves, shaved parmesan cheese, balsamic glaze

**Insalata Caprina** Ve GF £14.00  
Roasted goat's cheese and chargrilled vegetables served on a mixed salad with house dressing

**Insalata Pollo** GF LC £14.00  
Grilled chicken breast with chargrilled peppers served on a bed of mixed salad with house dressing  
 Add Smoked Bacon for +£1.20

**Insalata Salmone Asparagi** GF LC £17.00  
Oven-baked fillet of salmon and grilled asparagus spears served on a mixed salad with house dressing

**Insalata di Mare** GF LC £15.00  
Marinated mixed seafood served on a bed of mixed salad with house dressing, topped with a grilled king prawn

Ask your server  
to see the  
Chef's Specials!



# Pizza

Made with 100% homemade dough, our own recipe tomato sauce and mozzarella cheese, stone-baked in our authentic Italian pizza oven

**Pizza Pomodoro**   £9.00

Tomato sauce with extra garlic and herbs - no cheese!

**Margherita**  £10.00

Our classic tomato & basil sauce with mozzarella cheese

**Reginella**  £11.50

Fresh mozzarella, cherry tomatoes and fresh basil leaves

**Pepperoni** £11.00

Just pepperoni - simple and delicious

 Add Mushrooms for +£1.20

**Diavola**  £12.00

Pepperoni, Milano salami, fresh chillies & crushed chillies

**Funghi Caprina** £12.50

Ham, mushrooms, goats cheese and mixed olives

**Pollo Pancetta** £12.00

Seasoned chicken breast strips and smoked bacon rashers

**Rustica** £13.00

Parma ham & sunblushed tomatoes topped with rocket, shaved parmesan and house dressing

**Honolulu** £11.50

Ham and juicy chunks of pineapple

**Di Capra**  £13.00

Caramelised onions, goats cheese, peppadew sweet peppers, rocket

**Salsiccia Pesto** £12.50

Tuscan sausage, caramelised onions, sunblushed tomatoes, drizzled with pesto

**Riviera**  £13.50

Garlic tiger prawns, cherry tomatoes, chillies and fresh rocket

**Pollo Piquante** £12.00

Chicken breast, red onion, peppadew peppers, balsamic glaze

**Italian Job** £12.00

Bolognese sauce, covered in mozzarella and topped with fresh basil

**Giardinera**  £11.50

Sunblushed tomatoes, red onion, spinach, drizzled with garlic oil

**Napoli** £12.50

Tuna, anchovies, olives and capers

 Switch to Vegan Mozzarella - just ask your server

Make any pizza into a Calzone - just add £1.00



# Calzone

Hand made folded pizzas, stone baked and served with a side of our classic tomato sauce.

**Calzone Basilica**  £12.00

Roasted red peppers, caramelised onions, spinach and mushrooms, drizzled with basil oil

**Calzone Salsiccia** £13.00

Tuscan sausage, Milano salami, spinach and mixed olives

**Calzone Picante**  £12.50

Pepperoni, chicken breast, hot chillies & red onion, drizzled with chilli oil

# Extra Toppings

Add any of the following to any pizza or pasta to create your own 'Masterpiece'

Pepperoni - Milano Salami - Tuscan Sausage  
Sliced Chicken Breast - Ham - Smoked Bacon  
Tuna - Anchovies - Capers - Red Onion  
Hot Chillies - Spinach - Mushrooms  
Mixed Olives - Courgette - Pineapple  
Cherry Tomatoes - Roasted Peppers  
Sunblushed Tomatoes - Grated Mozzarella  
Peppadew Sweet Peppers

£1.20 per topping

Parma Ham - Asparagus  
Tiger Prawns - Smoked Salmon  
Goats Cheese - Fresh Mozzarella  
£2.40 per topping





# Pasta





**Spaghetti Pomodoro**   £9.50  
Our homemade, traditional tomato sauce with fresh basil and garlic

**Spaghetti Bolognese** £10.50  
Traditional Bolognese made with 100% British beef



**Spaghetti Carbonara** £10.50  
Smoked bacon in a creamy parmesan cheese sauce

**Spaghetti Gamberoni**  £12.00  
Tiger prawns, cherry tomatoes, crushed chillies and lemon, tossed in garlic butter with a splash of white wine

**Spaghetti Marinara**  £12.50  
Mixed seafood in a garlic, white wine & tomato sauce


**Penne Arrabiatta**    £10.00  
Cherry tomatoes and hot chillies in a fiery tomato and garlic sauce  
 Add Chicken for +£1.20

**Penne Polpette** £10.50  
100% British beef meatballs, pan-fried with garlic and cooked in our classic tomato sauce with cherry tomatoes and fresh basil

**Penne Primavera**   £10.50  
Courgette, spinach, cherry tomatoes, red peppers and asparagus in our garlic, basil & tomato sauce

## Al Forno

Literally translated as "In the Oven", all our Al Forno pasta dishes are freshly prepared in the pan, then covered in mozzarella cheese and baked in the stone oven until light and crispy on top.

**Funghi Spinachi Al Forno**  £12.50  
Penne pasta in a creamy wild mushroom and white wine sauce with spinach

**Salsiccia Al Forno** £12.50  
Rigatoni pasta with Tuscan sausage, olives, cherry tomatoes and red onion, cooked in our garlic and tomato sauce

**Pollo Parmigiano Al Forno** £12.50  
Penne pasta, smoked bacon and sliced chicken breast in a creamy parmesan cheese sauce


**Lasagne Al Forno** £11.50  
Traditional homemade Lasagne made with 100% British beef

**Rigatoni Amatriciana** £10.50  
Smoked bacon in a peppery tomato and parmesan cream sauce

**Rigatoni Toscana** £11.50  
Tuscan sausage, cherry tomatoes, red onion and olives in our garlic and tomato sauce


**Rigatoni Tonno** £11.50  
Tuna, olives, cherry tomatoes and red onion in a garlic, tomato and cream sauce

**Tagliatelle Porcini**  £11.50  
Wild mushrooms in a creamy white wine & mushroom sauce  
 Add Tuscan Sausage for +£1.20

**Tagliatelle Salmone** £12.00  
Smoked salmon in a garlic, tomato and cream sauce, with fresh rocket  
 Add Tiger Prawns for +£2.40

**Tagliatelle Spinachi** £11.50  
Smoked bacon in a creamy spinach and parmesan sauce

**Tortelloni Boscaiola** £11.50  
Ricotta cheese & spinach tortelloni in a creamy wild mushroom sauce with smoked bacon and spinach

**Tortelloni alla Genovese**  £12.00  
Ricotta cheese & spinach tortelloni in a pesto cream sauce with sunblushed tomatoes, rocket & shaved parmesan

*Fancy Bolognese with Penne? Carbonara with Rigatoni?  
Feel free to change the type of pasta in your dish -  
just ask your server.*

*Gluten/Egg-Free pasta is available - just ask your server.*

*\*\*Please note our meatballs are made with gluten so there is no gluten-free option for this dish. Also our Tuscan sausage may contain traces of gluten*



# Main Courses

**Pollo Funghi** £16.00  
Butterflied chicken breast, cooked in a creamy wild mushroom and white wine sauce, served with grilled mediterranean vegetables and deep fried saute potatoes

**Branzino** GF LC £17.00  
Pan-seared seabass fillet, served with new potatoes and a mediterranean-style tomato & vegetable sauce with onions, olives, tomatoes & spinach

**Filetto di Salmone** GF £17.00  
Oven roasted salmon fillet, served with new potatoes, grilled vegetables & a creamy garlic & parsley sauce

**Bistecca Rosmarino** £19.00  
An 8oz cut of extra mature Sirloin steak, cooked to taste, served with skin-on fries, a rocket & parmesan salad and rosemary butter



# Risotto

Authentic risotto dishes made with real Italian Arborio rice

**Risotto Asparagi** Ve GF £12.00  
A creamy garlic & white wine risotto with asparagus, courgette and spinach. Topped with shaved parmesan

**Risotto Pollo Porcini** GF £12.00  
Sliced chicken breast and wild mushrooms in a rich and creamy mushroom sauce risotto

**Risotto Gamberetti** GF £12.50  
Tiger prawns and spinach in a creamy garlic & white wine risotto

**Risotto Di Mare** GF LC £13.00  
A garlic & white wine tomato sauce risotto with shell-on mussels and marinated mixed seafood

# Sides

**French Fries** £4.00  
Crispy, skin-on fries

**Saute Potatoes** £4.00  
Crispy, deep fried potato slices

**New Potatoes** Ve GF £3.50  
Oven-roasted with parsley butter

**Ciabatta Bread** Ve £2.50  
Toasted Italian style ciabatta bread

**Tomato & Onion Salad** Ve GF £4.00  
Marinated cherry tomatoes & red onions with balsamic glaze

**Side Salad** Ve GF £4.00  
Mixed leaves, red onion, olives & cherry tomatoes. Served with our house dressing

**Insalata Parmigiano** Ve GF £4.00  
Rocket leaves & shaved parmesan with balsamic glaze

**Grilled Vegetables** Ve GF £4.00  
Grilled peppers, aubergine & courgette

**Grilled Asparagus** Ve GF £4.00  
Grilled asparagus spears

## Allergy Information:

*Please inform your server of any specific allergy or dietary requirement before ordering,*

*The descriptions on our menu don't always mention every single ingredient, so just ask if you're unsure, even if you have eaten the dish previously, as we occasionally alter recipes from time to time.*

*Our chefs & suppliers handle numerous ingredients. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that any of our dishes will be 100% allergen or contamination free.*

*Also please note that the cheese offered at your table contains milk and egg and will therefore alter the suitability of your dish.*

*Please ask to see our allergen guide for more detailed information on each individual dish.*



Suitable for vegetarians



Suitable for vegans



Gluten-free



Lighter Choice (Typically less than 600 calories)



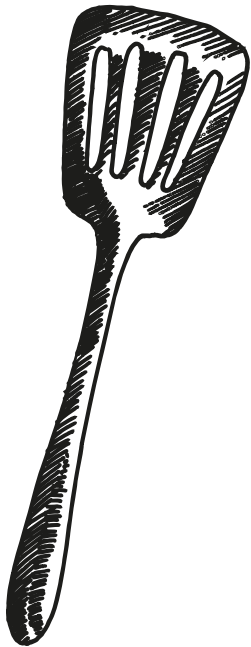


## Kids Menu

Choose any main course below plus a dessert and a drink for £6.50

Apple Juice  
Orange Juice  
Fruit Shoot 275ml  
Milk

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Spaghetti Pomodoro  
Spaghetti in our homemade tomato sauce

Spaghetti Bolognese  
Homemade traditional bolognese

Spaghetti Carbonara  
Smoked bacon in a creamy parmesan sauce

Margherita  
Classic cheese & tomato pizza

Pizza Proscuitto  
Margherita pizza with ham

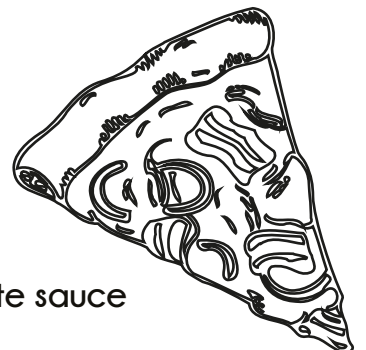
Pizza Pollo  
Margherita pizza with chicken breast slices

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Ice Cream  
1 scoop - choose from our wide selection

Profiteroles  
Pastry balls filled with cream and covered in chocolate sauce

Babycinno  
Frothy warm milk with a sprinkle of chocolate powder



# Gelato

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Authentic homemade Gelato  
& 100% dairy free homemade Sorbet

Vanilla  
Chocolate  
Strawberry  
Pistachio  
Banana  
Salted Caramel  
Coffee  
Mint Chocolate Chip  
Bubblegum  
Oreo Cookies  
Honeycomb

Lemon Sorbet  
Mango Sorbet  
Raspberry Sorbet

*We also have many new flavours of gelato and sorbet that change regularly - take a look at the dessert counter or ask a member of the team!*

1 scoop £2.30  
2 scoops £3.80  
3 scoops £4.20

## Toppings / Sauces

Mini Fudge Cubes  
Choc Chip Sprinkles  
Honeycomb Sprinkles  
Marshmallows  
Hundreds and Thousands  
Meringue Pieces  
Oreo Pieces  
Bubblegum Pieces

Chocolate Sauce  
Toffee Sauce  
Strawberry Sauce  
Raspberry Sauce

50p per extra topping

# Desserts

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£4.50

## Tiramisu

Coffee and liqueur soaked sponge with a mascapone mousse, covered in cocoa powder

## Profiteroles

Choux pastry balls filled with whipped cream and covered in chocolate sauce

## Apple Pie

Sweet pastry case with a bramley apple filling, served with a scoop of Vanilla gelato

## Banoffee Pie

Banana cream and toffee fudge in a sweet pastry case

## Salted Caramel Cheesecake

Sweet biscuit base cheesecake with sweet and salty caramel

## Chocolate Fudge Cake

Rich chocolate sponge covered in chocolate fudge icing, served with a scoop of Vanilla gelato

# Waffles

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£4.90

Belgian style waffles - choose from the suggestions below or create your own with your choice of gelato and toppings!

*Create your own Waffle includes 1x scoop of Gelato and 1x choice of sprinkles*

## Cookies and Cream

Oreo Cookies gelato with Oreo cookie pieces, whipped cream and chocolate sauce

## Marshmallow Choc Chip

Vanilla gelato topped with mini marshmallows, chocolate chips, chocolate sauce

## Banana Nutella

Nutella chocolate spread topped with whipped cream and Banana gelato

