

## FRESH JUICES

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<b>APPLE   CARROT   ORANGE PINK GRAPEFRUIT</b>	<b>5.00</b>
<b>DROP THE BEAT</b> Beetroot, apple, ginger and lemon	<b>5.20</b>
<b>SWEET GREEN</b> Spinach, cucumber, apple, lime and mint	<b>5.20</b>
<b>TURMERIC SUNRISE</b> Carrot, apple, turmeric, ginger and lemon	<b>5.20</b>
<b>VIRGIN MARY</b> Tomato juice, worcester sauce, lemon juice, tabasco, salt and pepper	<b>6.90</b>
<b>BLOODY MARY</b> Vodka, tomato juice, worcester sauce, lemon juice, tabasco, salt and pepper	<b>8.90</b>
<b>GINGER SHOT</b>	<b>3.00</b>

## PROSECCO & WINE

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<b>PROSECCO</b> GLASS 125ml/8.50   BOTTLE 32.00	
<b>MIMOSA/BELLINI</b>	<b>8.00</b>
<b>APEROL/CAMPARI SPRITZ</b>	<b>8.90</b>

## COLD DRINKS

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<b>ICED FRAPPUCCINO</b>	<b>3.80</b>
<b>ICED LATTE</b>	<b>3.70</b>
<b>ICED AMERICANO</b>	<b>3.50</b>
<b>COCA COLA</b>	<b>3.00</b>
<b>DIET COKE</b>	<b>3.00</b>
<b>LEMON/ ORANGE SAN PELLEGRINO</b>	<b>3.00</b>
<b>LEMON/ PEACH ICE TEA</b>	<b>3.00</b>
<b>CRODINO</b>	<b>3.50</b>
<b>SAN BITTER</b>	<b>3.50</b>
<b>ACQUA PANNA</b>	<b>3.50</b>
<b>SAN PELLEGRINO</b>	<b>3.50</b>

## HOT DRINKS

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<b>ESPRESSO</b>	<b>2.60</b>
<b>MACCHIATO</b>	<b>2.80</b>
<b>AMERICANO</b>	<b>3.10</b>
<b>CORTADO</b>	<b>3.20</b>
<b>CAPPUCCINO</b>	<b>3.50</b>
<b>LATTE</b>	<b>3.50</b>
<b>FLAT WHITE</b>	<b>3.60</b>
<b>DOUBLE ESPRESSO</b>	<b>2.90</b>
<b>DOUBLE MACCHIATO</b>	<b>3.00</b>
<b>HOT CHOCOLATE</b>	<b>3.60</b>
<b>MOCHA</b>	<b>3.80</b>
<b>CHAI LATTE/MATCHA LATTE</b>	<b>3.90</b>
<b>TEA</b>	<b>3.00</b>
<b>FRESH TEA</b>	<b>3.40</b>

*\*Non dairy milk/syrups +40p*

# PINTUS

## BREAKFAST & BRUNCH

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<b>FRENCH TOAST (V)</b> With Nutella, strawberries and ice cream/yoghurt	<b>11.50</b>	<b>CRISPY EGG WITH AVOCADO &amp; BACON</b> Deep fried breaded poached egg with smashed avocado and streaky bacon on sourdough bread	<b>12.50</b>
<b>YOGHURT, BERRIES AND GRANOLA (V)</b> Yoghurt and granola with fruits and honey	<b>7.90</b>	<b>EGGS BENEDICT</b> Poached eggs, hollandaise sauce and a choice of bacon, ham OR mushrooms served on a toasted muffin	<b>12.50</b>
<b>PORRIDGE (V)</b> Oats with fruits and honey	<b>8.00</b>	<b>EGGS ROYALE</b> Poached eggs, smoked salmon and hollandaise sauce served on a toasted muffin	<b>13.90</b>
<b>PINTUS PANCAKES</b> With fruits and maple syrup OR bacon and maple syrup	<b>11.90</b>	<b>PINTUS GARDEN BREAKFAST (V)</b> Poached egg, halloumi, roasted tomatoes, charred red peppers, smashed avocado with hollandaise sauce and pea shoots	<b>13.95</b>
<b>EGGS ON TOAST (V)</b> Poached, fried or scrambled eggs on sourdough bread	<b>7.90</b>	<b>OMELETTE</b> Ham, cheese and mushroom omelette served with skin on fries	<b>13.90</b>
<b>SMASHED AVOCADO ON TOAST (V) (VG)</b> Smashed avocado, sesame seeds and fresh chilli on sourdough toast	<b>8.90</b>	<b>VEGETARIAN OMELETTE (V)</b> Cheese, spinach, cherry tomatoes and mushrooms	<b>13.90</b>
<b>EGGS AVOCADO FLORENTINE (V)</b> Two poached eggs, smashed avocado and spinach on toasted muffin bread with hollandaise sauce	<b>12.90</b>	<b>SPIANATA BAKED EGGS</b> Baked eggs in spicy tomato sauce with spianata salami, 'nduja and spinach, served with toasted bread	<b>16.00</b>
<b>SQUASH, EGGS &amp; FETA ON SOURDOUGH (V)</b> Two poached eggs on sourdough with roast butternut squash, hummus, baby spinach and feta cheese	<b>13.90</b>	<b>PINTUS FULL BREAKFAST</b> Fried eggs, streaky bacon, cumberland sausages, mushrooms, fried potatoes, pickled red onion, roasted tomato, baked beans, black pudding and toasted bread	<b>16.00</b>
<b>TRUFFLE &amp; PARMESAN SCRAMBLED EGGS</b> Scrambled eggs with truffle oil, parmesan and San Daniele ham, served with sourdough bread	<b>12.50</b>	<b>BREAKFAST SANDWICH</b> Bacon, sausage and fried egg on sourdough bread	<b>8.00</b>

## SALADS

<b>CHICKEN / TUNA &amp; AVOCADO</b> Mixed leaves, cherry tomatoes, avocado and grilled chicken OR tuna with olive oil and balsamic vinegar dressing	<b>13.00</b>	<b>ARTICHOKE &amp; PECORINO (V)</b> Grilled artichokes and pecorino cheese on a mixed leaves and cherry tomato salad	<b>13.00</b>
<b>SPINACH &amp; BEETROOT (V)</b> Baby spinach, beetroot, sundried tomatoes, goats cheese and red onion	<b>13.00</b>	<b>GORGONZOLA &amp; PEAR (V)</b> Gorgonzola cheese, pear, walnuts, honey and mixed leaves	<b>13.00</b>

## ITALIAN PIADINA ROMAGNOLA

<b>HAM &amp; CHEESE</b> Cooked ham and asiago cheese	<b>12.90</b>
<b>SALAMI/SPICY</b> Milano salami or Spianata salami, cheese and rocket	<b>12.90</b>
<b>PROSCIUTTO DI PARMA</b> Mozzarella, San Daniele ham, tomatoes and rocket	<b>13.90</b>
<b>VEGETARIAN (V)</b> Mozzarella, tomato, rocket, avocado and grilled artichokes	<b>13.90</b>

*All served with a green side salad*

## CIABATTA PANINI

<b>HAM &amp; CHEESE</b> Cooked ham and cheese served with skin on fries	<b>10.90</b>
<b>SALAMI/SPICY</b> Milano salami or spianata salami, cheese and rocket served with skin on fries	<b>11.90</b>
<b>TRICOLORE (V)</b> Fresh pesto, tomato and mozzarella served with skin on fries	<b>12.90</b>
<b>CHICKEN</b> Chicken milanese, cheese, rocket, tomatoes and mayo served with skin on fries	<b>13.90</b>
<b>PROSCIUTTO DI PARMA</b> Mozzarella, San Daniele ham, tomatoes and rocket served with skin on fries	<b>13.90</b>

**GLUTEN FREE OPTIONS**  
please ask a member of staff

## EXTRAS

<b>SMOKED SALMON</b>	<b>4.00</b>
<b>SAN DANIELE</b>	<b>4.00</b>
<b>EGGS</b>	<b>3.00</b>
<b>HALLOUMI</b>	<b>3.00</b>
<b>AVOCADO</b>	<b>3.00</b>
<b>SPINACH</b>	<b>3.00</b>

## KIDS

<b>EGG ON TOAST (V)</b>	<b>5.90</b>
<b>EGG ON TOAST WITH BACON OR SAUSAGE</b>	<b>7.90</b>
<b>PANCAKES WITH FRUITS AND NUTELLA (V)</b>	<b>7.00</b>
<b>PANCAKES WITH BACON AND MAPLE SYRUP</b>	<b>7.00</b>

Please notify team members of any food allergies or intolerance when ordering. (V) Vegetarian (VG) Vegan

Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products

A discretionary 10% service charge will be added to your bill.

## WINE

### BUBBLES

#### LA GIOIOSA PROSECCO DOC MILLESIMATO (VENETO)

Surprisingly complex, it displays a fine and persistent perlage and pleasant notes of pear and lemon.

GLASS 125ml 8.50 | BOTTLE 32.00

#### MOËT & CHANDON CHAMPAGNE BRUT IMPERIAL

The vibrant intensity of green apple and citrus fruit combined with the freshness of mineral nuances and white flowers. With the added elegance of blond notes (brioche, cereal, fresh nuts).

BOTTLE 95.00

### WHITE

#### VIGNE DEL COLLE RUBICONE IGT TREBBIANO (EMILIA ROMAGNA)

Approachable, fresh, with a moderate alcohol content.

GLASS 175ml 7.50 | BOTTLE 24.00

#### NAO NIS PINOT GRIGIO DELLE VENEZIE DOC (VENETO)

Great Pinot Grigio, with a medium body, and interesting dry peppery notes.

GLASS 175ml 8.00 | BOTTLE 29.00

#### SERIADE SAUVIGNON BLANC FRIULI IGT (FRIULI VENEZIA-GIULIA)

A modern style of Sauvignon, inspired by its Kiwi cousin, but with more finesse and depth.

GLASS 175ml 8.50 | BOTTLE 32.00

#### SCAIA GARGANEGA CHARDONNAY VENETO IGT (VENETO)

This very elegant Chardonnay, balanced by the addition of Garganega. Its fresh and layered style is sure to enchant every wine lover.

BOTTLE 50.00

#### IL ROCCHIN GAVI DEL COMUNE DI GAVI DOCG (PIEDMONT)

A fresh style of Gavi di Gavi, coming from the very centre of the town of Gavi itself.

BOTTLE 42.00

### ROSÉ

#### NAO NIS PINOT GRIGIO BLUSH DELLE VENEZIE DOC (VENETO)

Pinot Grigio blush can be much more enticing than you'd expect: juicy, plush and summery.

GLASS 175ml 7.50 | BOTTLE 25.00

#### ESTANDON DIAMARINE COTEAUX VAROIS EN PROVENCE (PROVENCE)

Your classic Provence: pale, dry and classy.

BOTTLE 35.00

### RED

#### VIGNE DEL COLLE RUBICONE IGT SANGIOVESE (EMILIA ROMAGNA)

Coming from the land of Bolognese, our house wine has a moderate alcohol content, so that you can accompany your lunch with an innocuous glass, the Italian way.

GLASS 175ml 7.50 | BOTTLE 25.00

#### SAN PATRIME PRIMITIVO PUGLIA IGT (PUGLIA)

Juicy, spicy and still somewhat fresh. A Puglian classic.

GLASS 175ml 8.00 | BOTTLE 29.00

#### VILLA CARUMÉ ORGANIC NERO D'AVOLA SICILIA DOC (SICILY)

Our nero d'Avola carries all the depth you'd expect from a Sicilian red, forged under the hammering Southern Italian sun.

GLASS 175ml 8.90 | BOTTLE 34.00

#### COLLE CORVIANO MONTEPULCIANO D'ABRUZZO DOC (ABRUZZO)

Made by a superstar winemaker, this Montepulciano is incredibly elegant and complex. If you like silky tannins with your meal, this is the wine for you.

BOTTLE 40.00

#### VILLA TRASQUA CHIANTI CLASSICO DOCG (TUSCANY)

Villa Trasqua has been making wines without interruptions since the year 1001. Complex, smooth, spicy and warm.

BOTTLE 48.00

#### MARCHESI DI BAROLO BAROLO TRADIZIONE DOCG (PIEDMONT)

Created by the original Marquis of the town of Barolo, this is a piece of history of Italian wine-making, having been the official wine of the former Italian monarchy for decades. For every special occasion, a true masterpiece in a glass.

BOTTLE 95.00

# PIINTUS

## MENU

## STARTERS

<b>OLIVES (V)</b> Marinated olives	5.00	<b>MEDITERRANEAN SALAD (V)</b> Tomatoes, cucumber, olives, red onion, peppers and feta cheese ( <i>vegan option available</i> )	7.50
<b>GARLIC BREAD</b>	5.90	<b>CLASSIC BRUSCHETTA (V) (VG)</b> Sourdough toasted bread with fresh tomatoes, olives, garlic and herbs	7.90
<b>GARLIC KING PRAWNS</b> King prawns in white wine, chilli and garlic butter	9.90	<b>CALAMARI FRITTI</b> Battered deep fried calamari	9.90
<b>TRICOLORE SALAD (V)</b> Bufala mozzarella, tomato and avocado	9.00	<b>ARANCINI SICILIANA</b> Coated rice ball filled with bovine meat, peas, mozzarella and tomato/ arrabbiata sauce	7.20
<b>MUSSELS MARINARA</b> Mussels, cherry tomatoes, basil, parsley, garlic, chilli and white wine	12.00	<b>BURRATA &amp; PARMA</b> Parma ham, burrata, cherry vine tomatoes	12.50
<b>ZUCCHINE FRITTI (V)</b> Deep fried courgette	8.50		

**GLUTEN FREE OPTIONS**  
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## PASTA

<b>PINTUS PRIMAVERA (V)</b> Mushrooms, courgettes, tomato, cream and herbs	14.90	<b>RISOTTO CHICKEN &amp; MUSHROOM</b> Risotto rice with mushrooms and chicken	16.00
<b>LINGUINE ALLO SCOGLIO</b> Linguine with prawns, squid, mussels, cherry tomatoes, garlic and chilli	18.50	<b>RISOTTO AI FRUTTI DI MARE</b> Risotto rice with prawns, squid and mussels, with a touch of tomato sauce, garlic and chilli	18.50
<b>PENNE ARRABBIATA (V) (VG)</b> Penne with fresh tomato sauce, garlic and chilli	13.90	<b>RISOTTO DI ZUCCA &amp; CAPRINO (V)</b> Risotto rice with pumpkin and goats cheese	16.00
<b>TAGLIATELLE BOLOGNESE</b> Fresh tagliatelle with bolognese ragu	15.90	<b>GNOCCHI 'NDUJA AND BURRATA</b> Potato gnocchi with 'nduja, burrata, tomatoes, garlic and basil	15.90
<b>SPAGHETTI ALLA CARBONARA</b> Spaghetti pasta in a creamy sauce with pancetta, egg yolk and parmesan	14.90	<b>ORECCHIETTE WITH BROCCOLI AND SALMON</b> Orecchiette pasta with garlic, cream, basil, salmon and broccoli	16.90
<b>LINGUINE ZUCCHINE E GAMBERETTI</b> Linguine with king prawns, courgette and a touch of tomato sauce	16.00	<b>SPAGHETTI AGLIO OLIO E PEPERONCINO (V) (VG)</b> Spaghetti with garlic, chilli and extra virgin olive oil, topped with chopped parsley	13.90
<b>RAVIOLI DI ZUCCA (V)</b> Pasta filled with pumpkin, in butter and zucchini sauce	14.90		
<b>BEEF LASAGNA</b> Bolognese style lasagna	14.00		

## MAINS

<b>PAN-FRIED SEA BASS</b> Sea bass fillet in butter served with sautéed spinach and roast potatoes	18.50	<b>GRILLED CHICKEN BREAST</b> Grilled chicken breast with creamy mushroom sauce, served with grilled vegetables	16.00
<b>PAN-FRIED SALMON</b> Salmon fillet served with mixed greens and roast new potatoes	19.50	<b>VEAL SALTIMBOCCA ROMANA</b> Veal escalope with San Daniele and sage, served with french fries or salad	19.50
<b>STUFFED AUBERGINES (V) (VG)</b> Aubergines stuffed with mixed vegetables and herbs with rocket salad	13.70	<b>CHICKEN PARMIGIANA</b> Chicken breast topped with mozzarella and aubergine, baked in a rich tomato sauce served with rocket and parmesan	16.00
<b>PARMIGIANA DI MELANZANE (V)</b> Layers of aubergine with cheese, baked in a rich tomato sauce	12.00	<b>T-BONE STEAK</b> Grilled T-bone steak with green peppercorn sauce served with fries or mixed salad	29.90
<b>CHICKEN MILANESE</b> Chicken escalope with breadcrumbs, parmesan and herbs, served with rocket and parmesan or Napoli pasta	16.00	<b>PINTUS BURGER</b> Homemade beef burger, cheese, tomato, bacon, lettuce and pickles served with fries	13.50

## SALADS

13.00 each

<b>CHICKEN/TUNA &amp; AVOCADO</b> Chicken OR Tuna, avocado, mixed leaves and cherry tomatoes with olive oil and balsamic vinegar dressing
<b>SPINACH &amp; BEETROOT (V)</b> Baby spinach, beetroot, sundried tomatoes, goats cheese and red onion with olive oil and balsamic vinegar dressing
<b>ARTICHOKE &amp; PECORINO (V)</b> Grilled artichokes, pecorino cheese, mixed leaves and cherry tomatoes with olive oil and balsamic vinegar dressing
<b>GORGONZOLA &amp; PEAR (V)</b> Gorgonzola cheese, pear, walnuts, honey and mixed leaves salad with olive oil and balsamic vinegar dressing

## SIDES

4.00 each

MIXED GREENS | ROAST MUSHROOMS  
FRENCH FRIES | ROAST NEW POTATOES  
SPINACH | GRILLED VEGETABLES

## KIDS

<b>CHICKEN MILANESE &amp; FRIES</b>	7.95
<b>PASTA WITH BUTTER &amp; CHEESE</b>	6.90
<b>PASTA PESTO/ NAPOLITANA (V)</b>	7.00
<b>BOLOGNESE</b>	7.95

## DESSERT

<b>TIRAMISU</b>	7.50
<b>PINTUS CHEESECAKE</b>	7.50
<b>CHOCOLATE BROWNIE</b> , with optional ice cream	6.50
<b>AFFOGATO</b> ice cream & espresso	7.50
<b>CAKE OF THE DAY</b>	7.50

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## COCKTAILS

<b>APEROL SPRITZ</b> Aperol, prosecco, soda water, orange slice	8.90
<b>NEGRONI SBAGLIATO</b> Campari, sweet vermouth, prosecco, orange slice	9.00
<b>FIG SOUR</b> Tanqueray gin, Pineau des Charentes Blanc, fig jam, egg white, bitters	9.90
<b>ESPRESSO MARTINI</b> Grey Goose vodka, Kahlúa, espresso	9.00
<b>CLASSIC MARTINI</b> Gin or vodka with dry vermouth served with olives or lemon twist	8.50
<b>BELLINI</b> Fruit purée, prosecco	8.00
<b>PASSIONFRUIT MARTINI</b> Vodka, Passoa, passionfruit purée and vanilla syrup served with a shot of prosecco	9.00
<b>APPLE &amp; CINNAMON MARTINI</b> Vodka, apple liqueur, fresh apple juice, cinnamon, gomme syrup, lemon juice	9.50
<b>PINTUS REVOLUTION</b> Rum, Chambord liqueur, raspberries, pineapple, gomme syrup, lemon juice	9.90
<b>MOJITO</b> Rum, gomme syrup, mint, lime, soda	9.00
<b>CUCUMBER MARTINI</b> Hendricks gin, elderflower liqueur, fresh cucumber, lemon juice, gomme syrup, basil leaf	9.50
<b>BEER</b>	
<b>MORETTI</b>	PINT 6.50
<b>MORETTI</b>	330cl 3.90
<b>ICHNUSA</b>	330cl 4.50

## COLD DRINKS

<b>ICED FRAPPUCCINO</b>	3.80
<b>ICED LATTE</b>	3.70
<b>ICED AMERICANO</b>	3.50
<b>COCA COLA</b>	3.00
<b>DIET COKE</b>	3.00
<b>LEMON/ ORANGE SAN PELLEGRINO</b>	3.00
<b>LEMON/ PEACH ICE TEA</b>	3.00
<b>CRODINO</b>	3.50
<b>SAN BITTER</b>	3.50
<b>ACQUA PANNA</b>	3.50
<b>SAN PELLEGRINO</b>	3.50