

Insalata

salads

- Mixed leaves **v** 2.50
- Apple, walnut, chicory & black olives **v** 5.75
- Beetroot & goats cheese with shallot & chilli dressing **v** 5.95
- Warm salad of pancetta, bitter leaves, sherry vinaigrette & a poached egg 6.00



Zuppe

soups & stews

- Spiced carrot soup with goats cheese & caraway crostini **v** * 4.00
- Minestrone Genovese 4.50
- Tuscan pork and juniper stew with winter greens 7.50



Pasta i Risotto

- Linguine con limone: lemon, chilli, garlic, parsley & parmesan **v** 6.00
- Polpette di pomodori alle spaghetti:
pork & beef meatballs in a rich tomato sauce 4.50 / 7.50
- Butternut squash risotto with rocket & parmesan **v** 7.50

Formaggio Salumi

Charcuterie plate with cornichons, balsamic onions, olive oil & bread 7.50

Cheese plate with membrillo, grapes, olive oil & bread 7.50

Charcuterie & cheese plate 9.50



'fini Panini

Roast vegetables, mozzarella & pesto ▼ 4.50

Tuna, red onion & melted cheese 5.00

Chicken, rocket, garlic, chilli & rosemary butter * 5.50

Dolci

sweet things

Hand made with love every day in our kitchen...
See what's on the bar.

Our new wine list is designed to flatter our winter menu and celebrates some of Italy's best regional wine makers. The wines all show great expression of their terroir and, because we shy away from famous names, they offer fantastic value for money. We'd like you to try them all - ask for a taste before you choose.

Top combinations? Inzolia with sardine bruschetta; Gavi with minestrone; Rossa Piceno with anchovy toast; Chianti with charcuterie; Malvasia with lemon linguine. Or with friends. Or alone....

White Wine

	175ml glass	750ml bottle
2008 Cortese, Ancora <i>Dry and refreshing with vibrant, zesty citrus fruit and touch of pear</i>	3.40	13.50
2008 Inzolia, Villa Tonino <i>Superb, characterful Sicilian wine layered with red and green apple fruits</i>	3.75	15.75
2008 Malvasia, Ortonese * <i>Rich and luscious packed with melon and lightly spiced peach</i>	4.00	16.75
2008 Gavi 'La Battistina' <i>Wonderful classic, aromatic and juicy with underlying tropical fruit</i>		20.00

Red Wine

2008 Montepulciano d'Abruzzo <i>Rich and warming, full of damson and fig with a soft, rounded texture</i>	3.40	13.50
2008 Chianti Colli Senesi, Panezio <i>Glorious red cherries and a hint of chocolate, long and persistent</i>	3.75	15.75
2007 Nero d'Avola, Villa Tonino <i>Dark and broody, silky wild bramble fruits</i>	4.00	16.75
2007 Rosso Piceno, Sassaiolo <i>Montepulciano blends beautifully with Sangiovese giving plump plums and a hint of crunchy raspberry</i>		20.00
2008 Valpolicella, Montresor * <i>Fresh and juicy, medium in weight with soft perfumed notes</i>	4.35	18.00

Rosé / Fizz

Pinot Grigio Rosé, Via Fordulo 08 <i>Ripe raspberry fruit with a little spice</i>	4.25	18.50
Venetto Frzzante, Bettili * <i>Lovely light fizz in white or pink - great with cakes!</i>	NV	19.50

Beer / Cider

	half pint	pint
Budvar Original	1.70	3.35
Budvar Dark	1.80	3.60
Amstel	1.65	3.25
Guinness	1.70	3.40
Stowford Press cider	1.75	3.40
Barnstormer <i>bath ales</i>	1.50	3.00
		330ml
Moretti - Italy		3.30
Sagres - Portugal		3.25
Erdinger - Germany		3.60
		500ml
Bath Ales Gem		3.60
Bath Ales Wild Hare		3.60
Westons Organic cider		3.70
Westons Organic perry		3.70
Bristol Ciderworks proper dry cider *		3.70

Soft Drinks

Rock's organic cordials	1.40
Belvoir organics	2.50
Fruit juices <i>orange, apple, pineapple cranberry, tomato</i>	1.50/1.70
Hildon mineral water still or sparkling	small/large 1.50/3.00

Menu

We hope you like our new winter menu. It is inspired by the rustic cooking of Italy and uses the best seasonal produce in dishes created to suit all appetites, whatever the time of day. Some items may be familiar to you, others less so - just ask if you need any guidance.

Most of our ingredients are locally sourced, our meat is free range and/or organic and everything else is bought from trusted suppliers. Our staff have details if you'd like to know more.



Contorni

side dishes

Bread with parmesan oil ✓ 2.25
Olives ✓ 2.75
Bread & olives ✓ 3.75
Anchovy toast * 2.75
Mixed leaf salad ✓ 2.50

Frites ✓ 2.75
White bean hummus,
roast garlic &
rosemary salt ✓ 3.25
Polenta chips,
aioli & chilli sea salt ✓ 3.75

Bruschetta

Chestnut mushroom, lemon & parsley ✓ 5.75
Spinach & pecorino rarebit * ✓ 5.75
Sardines, green olives, raisins & capers 6.00



We encourage feedback from our staff and have asked them what are their favourite drinks and dishes. This month's are marked *

✓ This dish is suitable for vegetarians

ARNOLFINI
CAFE BAR