

circolo

PIZZERIA

Fancy Antipasti?

ZUCCHINI: Delicate ribbons of courgette tossed in olive oil with a subtle dusting of cracked black pepper. Topped with slivers of - *the real deal* - Parmigiano Reggiano 4

CAPRESE: Ripe vine tomatoes go out in style, between soft layers of plump and indulgently mellow Buffalo Mozzarella 4

TRICOLORE: Tarty tomato slices double book themselves on a sensational date with buxom Buffalo Mozzarella and the charmingly sophisticated Avocado - where will it all end? 5

GAMBERI AL AGLIO: Succulent king prawns, never knowingly underdressed, adorn themselves in golden garlic butter - finished off with delicate, mixed salad leaves and honest stone baked bread 6.5

Antipasto Classico: There's no need to mess around when you have great ingredients. This simple rustic dish combines selected Italian cured meats with sun-blushed tomatoes, artichokes and juicy olives. Throw in some Buffalo Mozzarella, rocket and finish it off with some paesane inspired, stone baked bread and you're on to a winner 10

Insalate: Salads

La Comasca: Sizzled, chargrilled chicken, pancetta, avocado, tomato, poached egg, mixed salad leaves tossed in house dressing 10.5

Azzurro: Gorgonzola blue cheese, blushed tomatoes, walnuts & avocado served on a mixed leaf salad drizzled with house dressing 10

Classic Caesar: Cos lettuce, anchovies, shavings of Parmigiano, croutons and classic Caesar dressing 6.5

- Add chargrilled chicken breast 9.5

Rucola: Rocket, shavings of Parmigiano and balsamic syrup 3.5

Grill

Circolo Gourmet Burger: Homemade using finely ground 100% Angus beef, served with pancetta, melted cheese and rocket encased in a "Berlusconi Bun" (fresh bread to you and me). Served with chips and mixed salad 9.5

Pasta

Lasagne 8.5

Melanzane Parmigiana: Tomato, aubergines and mozzarella, baked in the oven and topped off with grated Parmigiano cheese 8

For our other pasta dishes see our Specials board

The Main Event

Keep it real: Basic Pizza

Margherita: The original pizza. Invented in the royal palace of Capodimonte, Napoli, over a century ago. A simple creation of homemade tomato sugo, mozzarella, a little Parmigiano and a sprinkling of fresh basil leaves. Fit for a Queen **8.5**

Napoletana: Upping the game, the Napoletana is smothered in fresh tomato sugo, mozzarella, olives and delivers a kick of flavour with the help of anchovies, capers & garlic **9.5**

La Rusticana: Simple are the pleasures in life. La Rusticana, the "county girl", is a beautiful yet comforting combination of homemade tomato sugo, mozzarella, pancetta, spicy salami & red onion **10**

Funghi: Tomato, mozzarella, prosciutto cotto (cooked ham), mushrooms and oregano **10.5**

Americano: Tomato, Mozzarella, Pepperoni **9.5**

Feast like an Italian: Proper Pizza

Piccante al Pecorino: Imagine the saucy heat of a red hot 1960's Alfa Romeo spider speeding along the Amalfi coast; well, this Italian charmer combines authentic tomato sugo, spicy salami, mozzarella, pancetta, red onions, happy peppers (hot), jalopenos & slivers of aged Pecorino cheese. A racy taste sensation! **12.5**

Verdura Mista (V): Tomato, mozzarella, courgette, peppers, grilled aubergines, mushrooms and artichoke **9.5**

Pollo Della casa: Chargrilled chicken breast, sweet pepperdew, cajun spices, garlic oil, red onions **11.5**

Circolo: This is where it's at, our signature Pizza - Goats cheese, pancetta, spinach, caramelised onions **10.5**

Fiorentina: Spinach, tomato, mozzarella, taleggio, egg, garlic oil and olives **9.5**

IL GRANDE FORMAGGIO: Ok so it's usually called Quattro Formaggio...but we like to do things differently. Tomato, Mozzarella, Gorgonzola, Taleggio and Pecorino with a sprinkling of Parmigiano Reggiano. **10.5**

Go a step further:

All pizza's can be made into a calzone on request, so just ask.

All pizzas can be dressed with fresh rocket 50p

A Word to the wise: Nuts and Gluten

All food may contain nut or nut oils.

Sorry we aren't gluten free - it's a Pizza joint x

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