

DRINKS

Sparkling Wine

	gls150ml	btl
Prosecco -Pasqua - Italy	7.00	27.00
Cava Reserva Brut- Concordia - Spain		25.50

Champagne

	1/2btl	btl
Louis d'Or Brut nv	10.00	25.00 49.50
Taittinger Brut Reserve NV		67.50
Bollinger Special Cuvee Brut nv		75.00

Rosé Champagne/Cava

	btl
Laurent Perrier Cuvee Rosé nv	85.00
Cava Reserva Brut Rosé	8.00 30.00

Bottled beers

Morretti 33cl	4.6%	4.90
Peroni Nastro Azzurro 33cl	5.1%	4.90
Menabrea 33cl	4.8%	5.00
Brewdog Punk IPA 33cl	5.6%	5.00
Brewdog Lost Lager 33cl	4.7%	5.00
Budvar 33cl	5.0%	5.00
Guinness Pint - surger	4.2%	6.20
London Pride 50cl btl	4.7%	5.80
Old Golden Hen 50cl btl	4.1%	5.80
Old Speckled Hen 50cl btl	5.2%	6.20
Bulmers Original Cider pin	4.5%	5.80
Aspal Prem Cru Cider 50cl	7.0%	7.20
Alcohol Free Heineken 0.0 33cl		4.40

FOR WINE SPECIALS - SEE BACK PAGE

Carafe of house wine

	1/2 ltr	1 ltr
Dry White or Red - Vin de Pays - Bastide	15.0	28.50

Wine by the glass is also available in a 125ml size, please ask your server

White Wine

	175ml	250ml	btl
Bergerie de la Bastide - Languedoc - France	6.00	7.9	23.50
Pinot Grigio - Pasqua - Italy	6.50	8.6	25.50
Chenin Blanc - Paarl Heights - S.Africa	7.00	9.3	27.50
Viognier - Los Haroldos - Argentina	7.30	9.6	28.50
Verdicchio - Masso Isolato - Castelli Jesi - Italy	7.60	10.0	29.50
Chardonnay - Cousino Macul - Chile	8.00	10.2	30.50
Sauvignon Blanc - Cousino Macul - Chile	8.00	10.2	30.50
Rioja Blanco - Azabache Viura - Spain	7.30	9.6	28.50
Ortrugo (<i>frizzante</i>) - Perini & Perini - Emilia Romagna - Italy			27.50
Aligoté - Domaine Prieuré - Burgundy - France			33.50
Gavi - Neirano - Piedmont - Italy			33.50
Sauvignon Blanc - Wairau River - Marlborough - NewZealand			35.00
Macon Village - Clos de Condemine - France			35.50
Sancerre - Loire - Domaine Bonnard -France.....1/2btl = 22.5			43.00
Chablis - Burgundy - William Fevre - France.....1/2btl = 23			44.50
Givry- Burgundy - Christophe Denizot - Moirots - 2013 -France			48.00
Sauvignon Blanc - St Clair Pioneer Block - 2016 - NewZealand			48.50
Pouilly-Fuissé - Domaine Cordier - 2015 -France			55.00
Meursault - Vieilles Vignes - Buisson-Charles - 2010 - France			75.00

Rosé

Bergerie de la Bastide - Languedoc - France	6.35	8.60	25.50
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A WIDE RANGE OF SPIRITS AND LIQUEURS IS ALSO AVAILABLE

Soft drinks

Blood Orange - San Pellegrino	3.50
Limonata- San Pellegrino	3.50
Cloudy Lemonade - Ben Shaws	3.50
Cream soda - Ben Shaws	3.50
Appletiser 33cl btl	3.50
Coke/ Coke Zero/Diet Coke 33cl btl	3.50
GingerBeer/ Ginger Ale/ Bitter Lemon	3.50
Tonic/Slimline tonic water - Fever-Tree	3.50
btl water-sparkling San Pelligrino 50cl	3.50
btl water-still Aqua Panna 50cl	3.50

Fruit Juices

Apple juice	3.20
Cranberry juice	3.20
Fresh Orange juice	3.50
Tomato juice	3.20
Spicy Tomato juice	3.50

Cordials : Lime - Elderflower - Blackcurrant

Red Wine

	125ml	250ml	btl 75cl
Bergerie de la Bastide - Languedoc - France	6.00	7.9	23.50
Bardolino Classico - Pasqua - Italy	6.80	8.8	26.00
Sangiovese di Romagna - La Sagrestana - Italy	7.00	9.1	27.00
Côtes du Rhône - Terre De Mistral - France	8.00	10.5	31.00
Barbera d'Asti - Neirano - Italy	8.00	10.2	30.50
Rioja Santiago - Crianza - Concordia - Spain	7.60	10.0	29.50
Merlot Reserve - Tres Palacios - Maipo - Chile	8.25	11.0	32.50
Valpolicella Classico - Monte Faustino - Italy	8.60	11.3	33.50
Shiraz - Pimpala Rd - Geof Merrill - Australia	8.30	10.9	32.00
Malbec - Los Haroldos - Argentina.....1/2btl = 17.5	8.75	11.5	34.00
St-Emillion Lussac - Chateau Tabuteau - France1/2btl = 18.5			36.00
Rioja Santiago - Reserva - Concordia - Spain			41.50
Bourgogne Pinot Noir - Domaine Prieuré - France			39.50
Chianti Classico Riserva- Castelgreve - Grevepesa - Italy			44.00
Givry Pinot Noir- Cris Denizot - Moirots - 2014 - France			48.00
Gigondas - Cuvée Tradition - Santa Duc - 2007 - France			62.00
Amarone - Costasera Classico - Masi - Veneto - 2011 - Italy			75.00
Barolo - Beni Batasiolo - Cerequio - Piedmont -2010 - Italy			85.00

Dessert Wine

	100ml	50cl btl
Vin Santo Santa Cristina - 2013 - Italy	8.50	38.00

Antipasti Board for two to share 16.50
Parma Ham, Coppa, Finocchiona (fennel salami)
 with parmesan shavings, mozzarella, olives,
 artichoke, chutney and bread

Antipasti/Small Plates

Soup of the Day served with bread, see blackboard
Crispy Chilli Squid (f) 8.50
 Deep fried calamari, fresh chilli, mayonnaise
Dressed Avocado (v) 6.95
 Sliced avocado, house vinaigrette and toast
Smoked Salmon (f) 8.50
 Smoked salmon, dill crème fraiche, lemon
 and bread
Bruschetta Napolitana (v) 6.50
 Toasted sliced ciabatta with tomato, red onion,
 fresh basil and extra virgin olive oil

Pizza - 12inch thin crust

Garlic bread / with cheese (v) 5.5/8.00
Pizza bread (v) 6.50
Pesto bread (v) 6.50
Bufala (v) 13.20
 Tomato, bufala mozzarella, basil and cherry tomato
Caprino (v) 13.50
 Tomato, mozzarella, Goat's cheese, mixed grilled
 peppers, aubergine and courgette
Fiorentina (v) 13.20
 Tomato, mozzarella, free range egg, spinach,
 garlic and pine nuts
Giardiniera (v) 12.95
 Tomato, mozzarella, green beans, peas, mushroom,
 red onions, artichoke and cherry tomato
Quattro Formaggi (v) 13.80
 Tomato, mozzarella, gorgonzola, brie and cheddar
Capricciosa 13.50
 Tomato, mozzarella, ham, mushroom, olives and
 free range egg
Piccante 12.80
 Tomato, mozzarella, pepperoni sausage and chilli flakes
Quattro Stagioni 13.95
 Tomato mozzarella, ham, artichoke, pepperoni,
 mushroom and olives
Pollo Astra 13.80
 Tomato mozzarella, grilled chicken, red onion
 and cherry tomatoes
Speck 14.75
 Tomato, mozzarella, speck, gorgonzola and rocket
Parma 14.95
 Tomato, mozzarella, Parma ham and rocket
Extra pizza toppings: 1.50

Sides

Bowl of Fries (v) 4.00
Rocket and parmesan salad (v) 6.00
Mixed leaf side salad (v) 6.20
Tomato and red onion salad (v) 4.80
Green beans, Spinach or baby potatoes (v) 4.80

(f) Fish dishes (v) vegetarian dishes

Insalate/Salads

Tricolore Salad (v) 12.50
 Sliced mozzarella, vine tomato, avocado,
 fresh basil leaves and pesto olive oil
Chicken Caesar Salad 13.95
 Char grilled chicken, anchovy fillets,
 baby gem lettuce, cherry tomato,
 croutons and Caesar dressing
Warm Goats' Cheese Salad (v) 13.50
 Baked Goats' cheese on toasted ciabatta with
 leaf salad, Walnuts and house dressing
Warm Chicken Salad 13.95
 Sliced chicken breast in balsamic vinegar, olive oil
 with avocado, mixed grilled vegetables, and leaf salad

Primi/Pasta

Crab Linguine (f) 14.50
 Linguine with white crab meat, garlic, fresh chilli,
 lemon, rocket, cherry tomato
Spaghetti Carbonara 13.50
 Spaghetti with smoked bacon, free range egg, cream
Spaghetti Bolognese 12.50
 Classic recipe of beef, tomato, red wine, herbs
Fusilli Tempio (v) 12.95
 Spiral pasta with diced aubergine and mozzarella
 tossed in sweet tomato sauce
Lasagne al Forno 13.50
 Oven baked sheets of pasta layered with beef ragu,
 béchamel, parmesan and herbs
Penne Arrabiatta (v) 12.50
 Sweet tasting tomato sauce spiced with garlic and
 fresh red and green chilli

Risotto:

Please see our specials blackboard for today's recipe,
 price and other specials

Secondi/Mains

Chargrilled 8oz Sirloin Steak 21.50
 with leaf salad, fries and béarnaise sauce
Chicken 'Milanese' 14.95
 Pan fried chicken escalope in herb breadcrumbs with
 spaghetti Napolitana or fries
Tempio's Chilli Cheeseburger 13.95
 Beef burger, gem lettuce, tomato, gherkin, onion, chilli
 sauce, cheddar cheese and fries

Fresh Fish of the Day (f)

Please see our specials blackboard for today's fish dish
 and price

Puddings/Dolce

Chocolate brownie, very vanilla ice cream (v) 6.00
Vanilla Panna cotta, raspberry coulis (v) 6.00
Jude's natural Ice creams or sorbets (v) 6.00
Tiramisu (v) 6.00
Cheese board, chutney, biscuits, for 2 to share 13.50
 - Gorgonzola, Cheddar, Brie -(v)

Please ask your server for **food allergy** information
 or our **gluten free** pizza bases and pastas