

## TO START

ZUPPA (V)	4.50
Chefs homemade soup of the day with warm bread.	
BRUSCHETTA CLASSICO (VE)	5.50
Warm focaccia bread with fresh tomato, garlic, basil, virgin oil and aged balsamic .	
PATE DELLA CASA	6.95
Chicken liver and garlic pate, sweet tomato chutney and warm bread.	
CALAMARI FRITTI	7.95
Deep fried floured calamari, fresh lime, white pepper and garlicky mayo.	
ANTIPASTO	7.95
Selection of Italian meats, napoli olives, pecorino, taralli and freshly baked focaccia.	
COZZE SCOZZESI	7.95
Scottish rope grown mussels cooked with your choice of Bianco - white wine, garlic, and cream / Rosso - tomato and garlic.	
SALMONE AFFUMICATO	7.95
Scottish smoked salmon with a caper and lemon dressing	
PANZANELLA (VE)	5.95
Tuscan salad with tomatoes, onion, olives, cucumber, basil our classic dressing and soaked croutons .	

## MAIN DISHES

PIATTO DI POLLO	15.95
Chefs chicken dish of the day, please see our blackboard.	
MAIALE IMPANATO	16.95
Breaded Pork Milanese with fries, pomodoro sauce and dressed salad.	
PIATTO DI FRUTTI DI MARE	18.95
Chilled seafood platter, smoked salmon, mussels, rolled mop herring, kings prawns and seafood cocktail served with potato salad.	
TAGLIATELLE AL RAGU	15.95
Slow cooked shin of beef with Italian herbs, red wine and served with egg tagliatelle.	
ITALIAN SALAD	14.95
Panzanella salad with prosciutto ham, mortadella, salami Milano, breast of chicken served with Tuscan potatoes.	
RISOTTO VERDE (VE)	12.95
Arborio rice with courgettes, garden peas, spinach and broccoli cooked with white wine and garlic.	

### SPECIALI DEL GIORNO

Fresh daily Specials available on our black board.

## PASTA

LINGUINE MAZZOLI	15.95
King prawns, spinach, pernod and garlic cream.	
PENNE NORCINA	14.95
Classic Italian pork and fennel sausage, mushrooms and light creamy pomodoro sauce.	
LINGUINE PUTANESCA (VE)	11.95
Sundried tomatoes, capers, olives, and chilli flakes.	
PENNE CALABRASE	14.95
Steak mince ragu, garden peas, mushrooms, Italian sausage, and fresh chillies.	
LINGUINE CARBONARA ROMANA	12.95
Cooked traditional Roman style - guanciale cured pork, virgin olive oil, egg, pecorino cheese, and garlic.	
ORECCHIETTE ALLA PUGLIESE	13.95
Chicken, broccoli, white wine, and garlic cream, finished with toasted almonds.	
LASAGNE ALFORNO	12.95
Cooked with fresh steak mince to mamma mazzoli's authentic recipe	
TORTELLINI (V)	12.95
Spinach and ricotta tortellini with a mushroom and pomodoro cream.	

## SIDE ORDERS

Breadbasket	3.95
Garlic bread	3.95
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With mozzarella cheese.	
Mixed Olives	4.75
Patatine fritte (Fries)	3.25
Parmesan Fries	3.75
Insalata Mista (Mixed Salad)	3.00
Rucola e Parmigiano	3.25
Fresh rocket and shaved parmesan.	
Vegetali Stagionali	3.50
Sauteed seasonal vegetables.	

## PIZZAS

### RUSTIC STYLE

CALABRASE	14.95
Steak mince ragu, mushrooms, Italian sausage, and fresh chillies.	
FRUTTI DE MARE	15.95
Seafood, mussels, cockles, squid and prawns finished with samphire.	
VEGANA CONVERDURA (VE)	10.50
Black olives, courgettes, sundried tomatoes, and vegan cheese.	
ORTOLANA (V)	13.95
Sweet peppers, caramelised onions, goats' cheese, oregano, and garlic oil.	
NAPOLETANA (V)	11.95
Buffalo mozzarella, cherry tomatoes, oregano, and fresh basil.	

### Traditional 12" Stone Baked Thin Base Pizzas

Gluten Free Base Available



PIZZA MARGHERITA (V)	9.25
Tomato sauce, mozzarella, and oregano.	
PIZZA FUNGHI E POLLO	10.25
Mushrooms and Chicken.	
PIZZA AMERICANA	10.25
Salami Napoli, fresh chillies, and black pepper.	
PIZZA MEDITERRANEAN	11.25
Goat's cheese, sundried tomato, black olives, prosciutto, rocket, and parmesan.	
PIZZA FUNGHI A PROSCIUOTTO	10.25
Prosciutto ham and mushrooms.	
PIZZA VEGANA (VE)	10.25
Mushrooms, olives, garlic, spinach, and vegan cheese.	
PIZZA QUATRO STAGIONI	10.25
Artichokes, olives, mushrooms, and prosciutto.	
PIZZA MANHATTEN	9.95
Traditional pepperoni pizza.	
PIZZA TRE FORMAGGI	10.50
Three cheese pizza, todays cheese selection with shaved parmesan.	

## INFORMAZIONI

Most of our menu can be Gluten Free. Allergens - All of our food is prepared fresh in our kitchen. Please advise our staff if you have any dietary requirements or specific allergen requests at the time of ordering. We are Open Wednesday to Sunday.





## APERITIVO TIME

CAMPARI NEGRONI Created in Florence, Campari, Gin, Cinzano Rosso over ice.		7.95
APEROL SPRITZ Prosecco, Aperol, soda and fresh slice of orange.		7.95
LIMONCELLO FIZZ Chilled limoncello and prosecco.		7.95
CAMPARI Campari with soda and fresh lime.		5.25

## NO ALCOHOL

MORETTI 330ml	3.70
HEINEKEN 330ml	3.70
KOPPERBERG 500ml	4.25

## DRAUGHT BIRRA

MORETTI 568ml		5.60
CRUZCAMPO 568ml		5.25
BEAVERTOWN NECK OIL IPA 568ml		5.60
INCHES CIDER 568ml		5.00
THEAKSTON BEST 568ml		4.35
CASK ALE 568ml		from 4.70

## BOTTLED BIRRA

SOL 330ml	4.60
BUDWEISER 330ml	4.60
DESPERADO 330ml	4.60
BULMERS CIDER ORIGINAL 568ml	4.95
BULMERS CIDER RED BERRIES 568ml	4.95

## HOT DRINKS

TEA	2.25
AMERICANO	2.50
FLAT WHITE	2.95
CAPPUCCINO	3.25
LATTE	3.00
HOT CHOCOLATE	3.25
MOCHA	3.25
ESPRESSO	2.50
DOUBLE ESPRESSO	2.95
MACCHIATO	2.75

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