

ITALIAN

*Dario's*

RISTORANTE

All dishes are freshly prepared on site. For details of specific allergens please speak to a member of staff. We will make reasonable changes to dishes to accommodate allergen requirements. Please be aware that we can not guarantee against cross contamination of allergens during the preparation of your meals. **DIETARY KEY :** (V) = Vegetarian | (VN) = Vegan | (VNO) = Vegan Option | (GFO) = Gluten Free Option

# Starters



- Bruschetta £6.95  
Grilled rosemary focaccia, cherry tomatoes, garlic, oregano, olive oil, balsamic (V) (VNO) (GFO)
- Arancini £7.25  
Mozzarella, spinach, rocket, chilli jam (V)
- Mozzarella pearls £7.50  
Deep fried mozzarella, crushed cherry tomatoes, rocket, garlic, basil, balsamic (V)
- Calamari £7.95  
Deep fried calamari, lemon juice, sea salt, garlic aioli
- Caprese £7.50  
Heritage tomatoes, buffalo mozzarella, basil, balsamic (V) (VNO) (GF)
- Ribboned Courgette £7.50  
Whipped lemon ricotta, candied walnuts, focaccia (V) (GFO)
- Baked Garlic Mushrooms £7.95  
Chestnut mushrooms, garlic, cream, truffle oil, parsley, grana padano breadcrumbs, focaccia (V) (VNO) (GFO)
- King Prawns £8.95  
Pan fried king prawns, nduja, cherry tomatoes, rocket, focaccia
- Chicken Tenders £8.95  
Garlic, parmesan, marinara sauce
- Fennel Spiced Meatballs £8.50  
Three signature meatballs, marinara, mozzarella, focaccia
- Antipasto £11.95  
For one, selection of cured meats, cheeses, nuts, olives, bread (GFO)

## To Share



### Garlic Bread

£7.95

Dario's pizza dough, garlic, herbs

Add Tomato or Mozzarella

£1.00

(V) (VGO) (GFO)

### Baked Nduja

£11.95

Nduja & burrata bake, focaccia

### Antipasti

Selection of cured meat, cheeses, nuts, olives, bread

For Two-

£23.95

For Four-

£45.50

### Dario's Sharing Board

Chicken tenders, calamari, mozzarella sticks, focaccia, olives, marinara, garlic aioli

For Two-

£21.95

For Four-

£40.50

## Salads



Heritage Tomato £13.95

Tomatoes, pancetta, olives, mozzarella pearls (GF)

Caesar £10.95

Baby gem lettuce, Caesar dressing, capers, anchovies, focaccia croutons, cheese crisps (GFO)

Add salmon £4.50

Add chicken £3.95

Beef Tagliata £17.25

Sirloin steak, tomatoes, rocket, balsamic, pomegranate (GF)

Salmon £15.25

Salmon fillet, baby gem lettuce, rocket, green beans, cherry tomatoes, rosemary potatoes, olives, soft boiled egg (GF)

## Risotto

Seafood £14.95

King Prawns, salmon, calamari, roasted peppers, peas, garlic

Butternut squash £14.25

Goat's cheese and spinach (V) (GF)

# Pasta



Gluten free pasta available for all dishes\*

Dario's Speciality Lasagne £14.95

Darios Signature Beef Brisket ragu, ricotta, balsamic, parmesan\*

Caponata Rigatoni £12.95

Roasted pepper, courgette, red onion, olives, pomodoro sauce (V)(VN)

Mushroom Ravioli £12.95

Sage, spinach, cream, truffle oil, parmesan (V)

Carbonara £13.25

Linguine, Grana Padano, pancetta, egg, cracked black pepper

King Prawn Linguine £14.95

Linguine, king prawns, cream, roasted peppers, tomatoes, garlic, chilli, parmesan

Lobster Agnolotti £14.95

Lobster & Ricotta agnolotti, pomodoro, mascarpone, parmesan

Chicken alfredo £14.25

Pappardelle, chicken, mushroom, pepper, chilli, cream, pecorino

Tuscan Sausage Rigatoni £14.25

Italian sausage, garlic, oregano, chilli, pomodoro

Beef Ragu £14.50

Pappardelle, beef brisket, red wine, oregano, garlic

Meatball linguine £14.50

Pork & beef, pomodoro, basil, parmesan

# Pizza

Gluten Free bases are available for all Pizzas

Margherita £9.95

Mozzarella, cherry tomatoes, fresh basil (V) (VNO)

Rustica £12.95

Goats cheese, dolcelatte, mozzarella, Grana Padano, caramelized onion, rocket (V) (VNO)

Napoli £11.95

Olives, anchovies, rocket, sun dried tomato

Pepperoni £12.95

Pepperoni, mozzarella

Picante £12.95

Pepperoni, Salami, Ventricina, chilli flakes

Nduja £13.95

Nduja, ricotta, caramelized onions, roast peppers, hot honey

Prosciutto £13.95

Prosciutto, figs, caramelized onion, rocket

Banchetto £14.95

Meatballs, chicken, pepperoni, prosciutto, mozzarella, red onion, rocket

Dario's Signature Calzone £14.95

Unique to Dario's our take on a recipe hailing from Florence. Twin-Folded Calzone; the first with pepperoni, meatballs, roasted peppers; the second with chicken, ham, mushroom and tuscan sauce. Served with marinara sauce.

Add a dipping sauce £1.00

Garlic aioli - Hot Honey - Pomodoro

## Griglia



Tuscan Chicken £15.95

New potatoes, asparagus, garlic mushroom, spinach, parmesan & cream sauce (GF)

Seabass £18.25

Crushed new potatoes, Mediterranean vegetables, tomato & red pepper sauce (GFO)

Salmon £18.95

Crushed new potatoes, asparagus, white wine & caper sauce (GFO)

Sirloin £24.95

8oz steak, fries, asparagus, mushroom marsala sauce (GF)

Ribeye £26.95

8oz Steak, fries, Portobello mushroom, cherry tomatoes (GF)

Steak Sauces £3.00

Diane - Peppercorn - Blue Cheese - Mushroom Marsala

Dario's Cheese Burger £13.95

Homemade beef burger, Dario's burger sauce, lettuce, tomato, onion, pickles, fries

Dario's Chicken Burger £13.50

Grilled chicken breast, lettuce, tomato, onion, garlic Aioli, fries (GFO)

## Sides



Rosemary roasted baby potatoes

£3.95

(VN) (GF)

Truffle & parmesan fries

£3.50

(VG) (GFO)

Dario's Salad

£4.50

Baby gem lettuce, cherry tomatoes, cucumber,  
onion, olives, truffle oil, Grana Padano

(V) (GF)

Rocket, parmesan & balsamic salad

£3.95

(VG) (GFO)

Caprese salad

£4.95

(V) (GF)

Garden peas & pancetta

£4.95

(GF)



## Desserts



Signature Tiramisu £4.95

Our Dario's Tiramisu is not to be missed - served to you table side!

Affogato £4.95

Two scoops of Vanilla ice-cream, dark chocolate dome, espresso

(GF)

Nutella calzone £7.50

Chantilly cream, strawberries

Sticky toffee pudding £5.95

Vanilla ice-cream or custard

Chocolate orange brownie £5.95

Vanilla ice-cream, berries

Summer Berry panna cotta £5.95

Berries

(GF)

Lemon tart £7.50

Raspberry sorbet, fresh berries

Selection of Ice cream & sorbet £5.95

Served in a glass or waffle cone

Vanilla

Chocolate

Strawberry

Eton mess

Honey Comb

Mint Chocolate Chip

Raspberry sorbet

Lemon sorbet

(GF)

## Sandwiches



Served until 5pm

Baked ciabatta roll, choice of fries or house salad

Goats cheese

£7.25

Rocket, red onion chutney

Mozzarella

£7.25

Tomato, basil pesto

Prosciutto

£7.95

Rocket, sundried tomatoes, balsamic

Chicken Tenders

£7.95

Mozzarella, marinara sauce

Fennel Spiced Meatball

£7.95

Mozzarella, marinara sauce

# Spirits

## GIN

	25ML	50ML
BOMBAY SAPHIRE	4.30	6.30
BOMBAY SAPHIRE BRAMBLE	4.50	6.50
BOMBAY SAPHIRE LEMON	4.50	6.50
BEEFEATER PINK	3.50	5.50
WHITLEY NEIL RHUBARB	3.50	5.50
WHITLEY NEIL RASPBERRY	3.50	5.50
TANQUERAY SEVILLA	4.00	6.00
TANQUERAY ORIGINAL	4.00	6.00
BROCKMANS	4.50	6.50
HENDRICKS	5.50	7.50
OPIHR	4.50	6.50
MONKEY 47	7.00	9.00

## VODKA

	25ML	50ML
ABSOLUT	3.00	5.00
ABSOLUT VANILLA	3.00	5.00
ABSOLUT RASPBERRY	3.00	5.00
ABSOLUT CITRON	3.00	5.00
GREY GOOSE	5.50	7.50

## RUM

	25ML	50ML
SAILOR JERRY SPICED	4.00	6.00
HAVANA 3 YEAR AGED	3.50	5.50
HAVANA 7 YEAR AGED	3.50	5.50
THE KRAKEN	4.00	6.00
PROJECT 173 COCONUT	4.50	6.50
DUO RUM PINEAPPLE	4.50	6.50
BUMBU ORIGINAL SPICED	6.00	8.00

## WHISKEY

	25ML	50ML
TOKI SUNTORY	4.20	6.20
HAIG CLUB	4.20	6.20
WOODFORD RESERVE	4.20	6.20
JACK DANIELS	3.50	5.50
JACK DANIELS HONEY	3.50	5.50
JACK DANIELS APPLE	3.50	5.50
JAMESONS	4.50	6.50
MONKEY SHOULDER	5.00	7.00

## LIQUERS

	25ML	50ML
KAHLUA	4.00	6.00
DISARONNO	3.00	5.00
LIMONCELLO	3.50	5.50
BAILEYS		5.00
BRIOTETTI PEACH	4.00	6.00
APEROL	4.00	6.00
CAMPARI	4.50	6.50

## BRANDY

	25ML	50ML
MARTELL	4.00	6.00
COURVOISIER	4.00	6.00
REMI MARTIN	6.00	8.00

## VERMOUTH

	50ML
MARTINI ROSSO	4.00
MARTINI BIANCO	4.00

# *Dario's*

## Wine List

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## Vino Spumante

	125ml glass	bottle
Prosecco, Il Caggio, Veneto Smooth mousse texture, notes of citrus	5.95	29.95
Prosecco Rosé, Il Caggio, Veneto Creamy raspberry and strawberry	6.25	31.50
Champagne Brut NV, Veuve Deloynes Hint of hazelnut leading to a refreshing citrus palate and a long balanced and rounded finish.		43.95

## Vino Bianco

	125ml glass	175ml glass	250ml glass	bottle
Vino Bianco, Tavola Serenissima, Veneto Light, dry and crisp	4.25	6.00	8.25	22.50
Pinot Grigio, DOC, Il Caggio, Veneto Stone fruit, green apple and citrus	4.50	6.25	8.25	23.95
Sauvignon Blanc, IGT Cadia, Veneto Apple, citrus, fresh	5.00	6.50	8.50	24.95
Soave DOC, Cantina del Garda, Verona Clean, crisp, pears				25.95
Vermentino , Masseria Borgo dei Trulli IGP, Puglia Peach, lemon peel, mango and dry herbs				27.95
Sauvignon Blanc, Heketara, Marlborough, NZ Gooseberry zing with lime	6.25	8.50	10.25	29.95
Garganega, Cantina di Negrar IGT, Verona White peach and nectarine				29.95
Gavi DOCG, Casali del Barone, Piedmont Fresh fruit, complex, almonds				30.95
Langhe DOC Bianco, Casali dei Barone, Piedmont Ripe stone fruit, gentle citrus, creamy				31.50

## Vino Rosato

Zinfandel Rose, Stallion's Leap, California Ripe watermelon, strawberry and cherry	4.25	6.00	7.75	22.95
Pinot Grigio Blush, Il Caggio, Veneto Wild strawberry, apple and honeysuckle	4.50	6.25	8.25	23.95
Albia, Barone Ricasoli, Tuscany Fresh, mineral, raspberry				38.95

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## Vino Rosso

	125ml glass	175ml glass	250ml glass	bottle
Vino Rosso Semisecco, Serenissima, Veneto Dry, fruity and full	4.25	6.00	7.75	22.50
Merlot, IGT Cadia, Veneto Plums, red fruit and violets	5.00	6.50	8.50	23.95
Montepulciano D'Abruzzo, Il Caggio, Abruzzo Vibrant rich dark cherries and plums				24.50
Malbec, La Bonita, Mendoza, Argentina Plum, damson and black cherry	5.25	6.75	8.95	26.50
Cabaletta Rosso, Tenute Fiorebelli IGT, Veneto Mini Amarone! Bright red fruit, prune and spicy oak				26.95
Primitivo, Masseria Borgo dei Trulli IGP, Puglia Sweet ripe berries, baked and dried fruits, spice				28.95
Negroamaro, Boccantino, Salento, Puglia Blackberries, spice and toast				29.95
Nero D'Avola, Appassimento, Zensa, Sicily Dark berries, vanilla and black pepper	6.50	8.75	10.50	30.50
Barbera D'Asti, Alibrianza Cascina Radice, Piedmont Velvet tannins, dark fruit and bright cherry				31.50
Chianti, San Lorenzo, Tuscany Earthy, dark fruits, hint of leather				32.95
Barolo, Poiana Cascina Radice, Piedmont Vanilla, chocolate, roses, violets, tar and leather				55.95

## Vino Dolce

	50ml glass	125ml glass	bottle
Moscato d' Asti DOCG Fiocco di Vite, Piedmont Aromatic, floral, gentle pleasing mousse		6.50	33.00
Vin Santo del Chianti Classico, Castello Di Querceto, Tuscany Dried fig, nuts, sultana, leather and balsamic	5.25		48.95