

Dear Customer

We at Pinocchio's would like to introduce you to our brand new A la Carte menu. If you wish to make a booking then please call us here at Pinocchio's where a member of our team will be happy to help with your enquiry.

No matter how big or small your party, Pinocchio's is the place to be. We kindly request that any parties over 10 pre order their meal, this will ensure that you and your guests receive prompt service. In addition to this, we ask you pay a £5 deposit per person to secure the booking. The deposit is non refundable and will be deducted from your final bill.

On completion of the pre-order form please return it to the restaurant at least 48 hours before your booking. If you experience any problems or have any queries regarding your reservation then please do not hesitate to contact one of our team members.

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Pinocchio's Restaurant

11 St Benedicts St Norwich

Antipasti

Selection of Italian meats and salads with homemade focaccia
£6.95

Starters

Roasted red pepper and butternut squash soup, basil pesto
£3.95

Tempura of prawns with parmesan crust, rocket, saffron, aioli and lemon
£5.95

Kiln smoked salmon, green beans, red onion confit
£5.95

Bruschetta of red pepper and grilled goats cheese, rocket and basil pesto
£4.95

Oven roasted field mushrooms stuffed with sun blushed tomatoes, pesto,
mozzarella and herb bread crumbs
£5.95

Melanzane Parmiggiana

Baked layered aubergines in a tomato and herb sauce topped with mozzarella
£5.95

Mains

Oven baked chicken breast stuffed with marinated sun dried tomatoes, wrapped
in streaky bacon and served with sliced potatoes, creamed peas and onions
£11.95

Chargrilled sirloin steak, Italian brandy and peppercorn sauce, roast field mushrooms,
garlic new potatoes
£13.95

Escalope of salmon served with wilted spinach, creamy leeks, Italian potatoes, Prosecco sauce
£11.95

Slow-roasted crispy duck with creamy garlic and parmesan mash, Sicilian sweet and sour sauce,
chilli, mushrooms and tomatoes
£11.95

Grilled pork loin served with braised cabbage, sweet potato wedges, apple and red onion sauce
£11.95

Grilled lamb chops served with rosemary and thyme new potatoes, roasted root vegetables
£13.95

Creamy leek and gorgonzola risotto
£8.95

Wild mushroom and truffle oil risotto
£8.95

Vegetables £2.50

New potatoes
Italian mash

Grilled Mediterranean vegetables

Roasted root vegetables

Green beans and parmesan

Peas with baby onions, lemon oil

Side Orders £1.95

Homemade focaccia

Ciabatta

Garlic bread

Mixed olives

Mixed leaf salad

Tomato and mozzarella salad £2.50

Pasta Starter £4.50 Main £7.95

Tagliatelle Carbonara - Pasta ribbons with bacon, egg, garlic and finished with cream

Lasagne – Sheets of egg pasta layered with bolognese, creamy tomato sauce

Papperdelle - Wide strips of pasta with slow cooked Sicilian lamb ragu, vine fruits and pine nuts

Fusilli – Wild cultivated mushrooms, truffle oil, chopped parsley

Linguine Al Gamberoni – Tiger prawns, cherry tomatoes, spinach, white wine and cream sauce

Spaghetti bolognese – Home made tomato and beef ragu, parmesan shavings

Tortellini – Spinach and ricotta tortellini, pine nuts, creamy nutmeg and mushroom sauce

Pizza £7.95

Margherita - Classic tomato, mozzarella and oregano £6.95

Pepperoni - Italian pepperoni, tomato, Romano pepper, caper and mozzarella

Napoletana – Tomato, anchovies, capers, black olives, oregano and mozzarella

Goats cheese – Caramelised onion, goats cheese, rocket, pine nuts and mozzarella

Tricolore - Sun dried tomato, red onion, red peppers, pesto and smoked mozzarella

Pollo pesto – Shredded chicken, red onion, portabella mushroom, basil pesto and mozzarella

Fiorentina – Ricotta, black olives, spinach and a free range egg

Desserts £4.95

Baked chocolate cheesecake with vanilla ice cream and crushed amaretti biscuits

Rustic apple cake served with rosemary syrup and mascarpone

Tiramisu - Italian trifle with mascarpone

Vanilla and buttermilk pannacotta, summer berry coulis

Honey roasted fig Semi freddo

Selection of homemade ice creams or sorbets

Italian cheese and biscuits served with a pear and balsamic chutney

Dessert Wine

Vin Santo del Chianti Classico 1999

A Tuscan speciality made from Malvasia and trebbiano grapes

£21.95 50cl bottle £5.95 glass

Moscato Passito, Araldica 2004 Italy

The Moscato grape goes with virtually any dessert, naturally rich and not too sweet

£16.50 37.5cl bottle £5.50 glass

Coffees

Espresso : Piccolo £1.50 Grande £1.95

Caffe Coretto : Espresso with a shot of Grappa £2.95

Italian Coffee : Amaretto and cream liqueur coffee £4.25

Cappuccino £1.95 / Latte £1.95 / Filter coffee £1.60 / Americano £1.95 / Hot chocolate £1.95

Liqueur coffees £4.25

Limoncello Liqueur £2.25

Tea £1.60 Herbal Tea £1.85

