

## **SUGO TAKEAWAY & DELIVERY MENU**

Available for delivery or collection from our garden on Wednesday to Saturday From 4pm - 10pm

To place your order call - 01905 729415 or Email - [thetything@sugoitalian.co.uk](mailto:thetything@sugoitalian.co.uk)

### **APERITIVI & ANTIPASTI**

**Pane, Focaccia e Olive Miste (V)** - bread selection, homemade focaccia, mixed olives - £5

**Gamberi in Padella** - Sauté King prawns, garlic, chilli, brandy, tomato - £8

**Calamari e Zucchine** - Fried calamari & courgette, handmade tartar sauce - £8

**Antipasto Italiano** - Chefs selection of cured meats & cheese - £9

**Bruschette dello Chef (V)** - tomato with garlic/ artichoke cream / mushrooms - £6

**Caprese di Burrata (V)** - Tomato, burrata mozzarella & basil pesto salad - £9

**Caprese Calda (V)** - Oven baked, Tomato, buffalo mozzarella & basil pesto - £8

**Bianchetti Fritti** - Fried whitebait, handmade aioli garlic sauce - £7

**Ravioli Fritti** - Meat filled Ravioli, four cheese sauce - £7

### **PASTE E RISOTTI**

**Spaghetti Carbonara** - Fresh eggs, Pecorino & guanciale - £10

**Lasagna Emiliana** - Bolognese sauce, Parmesan, bechamel - £10

**Linguine Frutti di Mare** - Tomato sauce, market fresh seafood - £13

**Linguine Pesto (V)** - Homemade basil pesto, potato, french beans, pine nuts - £9

**Penne Arrabiata** - Spicy Nduja sausage, tomato, garlic, chilli - £10

**Penne Vegetariana (V)** - Tomato sauce, peppers, peas, aubergine, mushrooms - £9

**Penne Al Salmone e Gamberetti** - Smoked Salmon, prawns, tomato & mascarpone - £12

**Risotto di Mare** - Classic Risotto market fresh seafood - £13

**Risotto di Pollo e Spinaci** - Chicken breast, spinach - £12

**Risotto di Gorgonzola e Spinaci (V)** - Gorgonzola cheese, spinach - £11

### **CARNE E PESCE - All served with Sauté potatoes and roasted vegetables**

**Pollo ai Funghi e Dolcelatte** - Chicken breast, wild mushroom, dolcelatte cheese - £13

**Pollo Al Limone** - Chicken breast, lemon sauce - £13

**Agnello al Forno** - Slow roasted, rosemary Lamb shank - £15

**Porchetta** - Slow roasted, seasoned Belly Pork - £12

**Cosce D'Anatra** - Roasted duck leg, marsala wine & orange sauce - £13

**Branzino al Limone** - Grilled Sea Bass fillet, lemon, capers, pink peppercorn - £15

**Rana Pescatrice** - Baked Monkfish, parma ham, red pepper sauce - £15

**Caciucco di Pesce** - Light stew, fresh fish & shellfish, fried sourdough bread - £15

**Sautè di Cozze** - Fresh mussels, garlic, white wine, tomatoes - £13

**Gamberoni Grigliati** - Fresh grilled King Prawns, chilli & cognac sauce - £20

### **WOOD FIRED PIZZE "Pinsa Romana"**

Handmade, traditional, 200 gram Oval Italian pizza base with higher hydration and three flour mixture to produce the lightest dough and crispiest base. All made with San Marzano tomato salsa and Bufala Mozzarella.

ROSSE (Tomato and Mozzarella base)

**MARGHERITA** - Classic Tomato, Mozzarella & fresh Basil **£9.00**

**ITALIANA** - Parma Ham, Gorgonzola, Rocket & Parmesan **£11.50**

**CLASSICA** - Parma Ham, Mushroom & White Truffle Oil **£11.50**

**SALSICCIA E VERDURA** - Seasoned Italian Sausage & Marinated Spinach **£11.50**

**TONNO E CIPOLLA** - Flaked Tuna, Red Onion, Chilli Oil & Blackpepper **£11.50**

**VEGETARIANA (V)** - Rocket, Artichoke, Aubergine, Courgette & Porcini Cream **£11.50**

**QUATTRO STAGIONI** - black olives, artichoke, parma ham, mushrooms **£11.50**

**SALUMI MISTI** - Provolone, Spicy Salami, Ham, Nduja & Seasoned Sausage Meat **£13.50**

**BIANCHE** - (cooked and served with no tomato sauce)

**QUATTRO FORMAGGI** - gorgonzola, parmesan, smoked mozzarella, fontina **£11.50**

**Pinsa Romana** - Smoked Mozzarella, Italian Sausage, Courgette Flowers **£11.50**

### **TAPAS & CONTORNI**

**Mix and match Tapas and Sides- 1 for £4.00 or 3 for £10.00**

**Arancino (V)** - Sicilian Rice Ball, mozzarella & peas

**Calamari** - Tartare Sauce

**Whitebait** - Aioli garlic sauce

**Alette Arabbiata** - Spiced Chicken Wings

**Polpetta** - Italian meatballs in tomato sauce

**Baccala Fritto** - Fried Salt Cod, aioli garlic sauce

**Gamberi All'Aglio** - Sautè Garlic King Prawns, tomato & chilli

**Misto Fritto Verdure (V)** - Mixed tempura fried vegetables

**Crocchette (V)** - Potato & Mozzarella Croquettes

**Carciofo Vegetariana (V)** - Roasted Artichoke, capers, garlic, lemon, breadcrumbs

**Pane Con Aglio (V)** - Garlic Bread

**Patatine (V)** - Handmade Chips

**Bruschetta (V)** - Tomato, basil, garlic, oregano, olive oil

**Verdure Miste** - Roasted mixed vegetables

**Patate Sautè** - Sauteed Potatoes, rosemary, onions

### **DOLCI**

**Tiramisu** - Savoiardi, coffee, egg & mascarpone - £5

**Profiteroles** - Nutella & cream - £5

**Panna Cotta** - Sweet set cream, white chocolate - £5

**Cannoli Mignon** - Sicilian Classic, ricotta cream, Pistachio crumb - £5

### **BAR LIST**

**We are happy to offer a wide selection of draught and bottled drinks for pre order only. Collection is welcome, from our garden area, during our service hours as above.**

**Cask Ale** - Mini Keg - 5 Litre (9 pints) £25 / 2 pint Hopper £5 / 1 pint (with free Glass) £2.50 - HPA, Butty Bach or Crafty Blonde.

**Available From the Tap - Draught** - 2 pint Hopper £6 / 1 pint (with free glass) £3 - Guinness, ABK Pilsner, Peroni, Asahi, Thatchers Gold, Cornish Orchard, Tiny Rebel 'Pump up the Jam'

### **WINE LIST**

#### **BIANCI - White Bottles**

Trebbiano, Puglia £9

Pinot Grigio, Veneto £10

Sauvignon Blanc, Venetie £12.50

Grillo Organico, Sicilia £15.00

Viognier, Mon Rocher £15.00

Pecorino, Archivio Chieti £17.50

Gavi, Piedmont £20

#### **ROSSI - Red Bottles**

Sangiovese, Puglia £9

Nero D'avola, Sicilia £10

Merlot, Venezie £12.50

U. Passimientto, Sicilia £15.00

Primitivo Di Manduria, Puglia £20

Chianti Rufina, Florence £20

Barolo, Araldica Piemonte £25

### **Rose**

Pinot Grigio Rose, Veneto £10

### **Bollicini**

Prosecco Spumante, Veneto £12.50

Champagne Brut, Pierre Mignon £25