

BRUSCHETTERIA & GARLIC BREAD

HUMMUS AND FLATBREAD V £4.95
Home made hummus served with stonebaked flatbread

PICCANTE V £5.95
Red onions, tomato, chillies and herbs

FORMAGGIO V £6.50
Garlic butter, mozzarella cheese and herbs

PICCHIO V £5.95
Mozzarella, cherry tomato, onions, olives, parmesan shaving and herbs

POMODORO V £5.50
Garlic butter, tomatoes and herbs

PLAIN V £4.95
Garlic butter and herbs

FOCACCIA ROSMARINO V £4.95
Extra virgin olive oil and fresh rosemary

CLASSIC BRUSCHETTA V £4.95
Chopped tomatoes, garlic, basil and fresh herbs

TRIO BRUSCHETTA £5.20
Peppers, chicken liver pâté and chopped tomato

STARTERS

BBQ CHICKEN WINGS £6.95

ARANCINE WITH PEAS AND BOLOGNESE £6.95
Traditional rice ball stuffed with bolognese, coated in breadcrumbs served in creamy parmesan sauce

PÂTÉ £6.95
Homemade chicken liver pâté served with cranberry sauce and homemade toast

RIBS £8.95
Home made pork ribs served in BBQ sauce

TORTINO NORVEGESE £8.95
Fresh mozzarella wrapped in Parma ham, baked in the oven, with balsamic vinegar

MELONE WITH PARMA HAM £7.50
Fresh, juicy melon of the day served with our fine Sicilian prosciutto crudo and cranberry sauce

BEEF CARPACCIO £9.95
Thinly sliced raw beef fillet with Italian dressing, rocket, parmesan shavings & cracked black pepper, served on a bed of rocket salad

TORTINO DI CAPRA IN CARROZZA V £8.20
Goat's cheese on a crouton base with caramelised onion

CALAMARI £8.50
Dusted calamari, fried and served with garlic mayo

GARLIC MUSHROOMS V £6.95
Pan fried mushroom with white wine, garlic and cream, served with bread

FRITTO MISTO £9.95
Deep fried seafood served with tartar sauce and sweet chilli sauce

MOZZARELLA TRICOLORE V £6.95
Baby fresh mozzarella, served with sliced tomatoes on a bed of rocket leaves

ZUPPA DEL GIORNO V £3.95
Fresh soup of the day served with homemade toasted bread

KING PRAWNS ALL' AGLIO £8.95
Pan fried king prawns with garlic, chillies, cherry tomatoes cooked in white wine

MEATBALL MONDELLOS £6.95
Fresh homemade meatballs in tomato sauce, fresh herbs and parmesan

PASTA

TAGLIATELLE TAORMINA £8.50
Tagliatelle pasta cooked with prawns, courgettes, garlic, white wine and a touch of tomato sauce

PENNA AMATRICIANA £9.95
Penne pasta with onions, bacon and tomato sauce

LINGUINE CASSIOPEA £11.95
King prawns with garlic, chilli, tomato, white wine and fresh herbs

PENNE ALL' ARRABBIATA £9.95
Tomatoes, chilli and salami

FARFALLE AL SALMONE £10.95
Butterfly pasta fresh salmon flake, brandy, onions, cream and tomato

SPAGHETTI BOLOGNESE £9.50
Classic traditional spaghetti in our homemade bolognese sauce

SPAGHETTI CARBONARA £9.95
Typical Italian dish with egg, bacon, in a creamy cheese sauce

PENNE CONTADINA V £9.50
Courgettes, mushrooms, peppers, aubergine, garlic, onions and chilli in a tomato and herb sauce

LINGUINE AI FRUTTI DI MARE £11.95
Linguine pasta with mixed seafood in tomato sauce

PENNE GRATINATA £9.95
Bolognese, bacon, mushrooms, cream, béchamel, topped with cheese, baked in the oven

PENNE QUATTRO FORMAGGI V £9.95
Penne pasta cooked with gorgonzola, mozzarella, parmesan, goat's cheese and cream

LASAGNE £9.50
Homemade lasagne

CANNELLONI £9.50
Homemade cannelloni filled with bolognese, spinach, tomato sauce topped with mozzarella and béchamel

SPAGHETTI AGLIO OLIO E PEPERONCINO £8.50
Spaghetti pasta cooked with garlic, extra virgin olive oil and fresh chilli

RISOTTO £11.95
RISOTTO ALLA PESCATORE Mixed seafood with garlic, tomato, white wine and herbs

RISOTTO VEGETARIANO V £10.95
Mixed vegetables with garlic, tomato and herbs

RISOTTO REGGINA £10.95
Chicken, mushrooms, onions and white wine with a creamy demi glaze

PESCE £16.50
SALMONE PRINCIPESSA Prime Salmon fillet, asparagus and prawns in a creamy tomato sauce

BRANZINO ALLA CHARLIE £16.50
Pan fried fillet of seabass cooked with garlic white wine cherries tomato and baby prawn

PIZZA

PIZZA MARGHERITA V £8.50
Mozzarella, tomato and basil

SFINCIONE PIZZA £8.95
Anchovies, onions, olives, parmesan, breadcrumbs and tomato purée

PIZZA PAGANINI £10.95
Meatballs, chicken, bacon, salami, ham, tomato and mozzarella

PIZZA PESCATORE £10.95
Prawns, mussels, tuna, anchovies, olives, tomato and mozzarella

PIZZA VULCANO £9.95
Bolognese, salami, mozzarella and tomato

PIZZA CONTADINA V £9.50
Tomatoes, mozzarella and mixed vegetables

CALZONE £9.95
Ham, mushroom, salami, onions, salami, mozzarella, tomato

PIZZA CAPRI V £9.95
Goat's cheese, sun-dried tomatoes, mozzarella, caramelised onions and tomatoes

PIZZA CAPPRICCIOSA £10.50
Mushrooms, salami, olives, red onions, ham, tomato and mozzarella

PIZZA PARMA £10.50
Parma ham, rocket, tomato and mozzarella and parmesan shaving

MAKE YOUR OWN PIZZA £10.95
Pizza base with mozzarella, tomato with a choice of any 3 toppings

MAIN COURSE

POLLO ORIENTALE £14.95
Free-range chicken breast strips, cooked in our homemade mild curry sauce, sweet peppers and onions, served with tagliatelle

POLLO ALLA CREMA £14.95
Free-range chicken breast cooked in a creamy mushroom, onion and white wine sauce

POLLO AL PEPE £14.95
Free-range chicken breast cooked in green peppercorns, cracked black pepper, brandy and cream

POLLO CAPRICCIO £15.50
Ham, mozzarella and sage wrapped in parma ham, in creamy demiglaze sauce and white wine

POLLO SAN DANIELE £14.95
Pan fried chicken, mozzarella, ham, parmesan and tomato sauce

POLLO MEXICANA £14.95
Tomatoes, peppers, onions, salami, garlic and mushrooms

FILETTO MARIMONTE £24.95
Fillet steak with mussels, king prawns, demiglaze white wine, garlic, with rocket and mixed herbs

FILETTO E SALSA £24.95
Fillet steak with a choice of sauce extra £2.00
Boscaiola - Pepe - Diane - Barolo - Rossini

CHICKEN HANGING KEBAB £14.95
Chunk of chicken fillet marinated in rosemary, oregano, thyme and olive oil with mixed grilled vegetables, served with chips and side garlic mayo dip

STEAK ON STONE

Our stone grill items are all served on a 350°C lava rock with choice of sauces/dips and side. Our lava rocks are not only a fantastically healthy way to cook but also mean every bite is cooked perfectly to your taste and piping hot

STEP 1: CHOOSE YOUR MEAT

STEP 2: CHOOSE A SIDE - CHIPS, VEGETABLES OR MASH POTATO

STEP 3: CHOOSE A SAUCE AND 2 DIPS

LAMB RUMP ON STONE £17.95
Succulent strip of lamb rump

SIRLOIN 8OZ £19.95
A very tender steak

FILLET 8OZ £24.95
The most lean and tender of all our steaks

SAUCES: Peppered, Diane, Boscaiola, Barolo and Rossini extra £2.00

DIPS: Sweet Chilli, Garlic Mayo, Piri Piri, Chipotle, English or French Mustard

SIDE ORDERS

SWEET POTATOES FRIED V £3.00

CHIPS V £3.00

ONION RINGS V £2.95

MOZZARELLA STICKS V £3.50

CHEESY MASH V £2.95

PATATAS BRAVAS GARLIC MAYO V £3.00

MIXED VEGETABLES V £3.00

SAUTÉED MUSHROOMS V £3.50

INSALATE

GREEN SALAD V £3.50

MIXED SALAD V £3.50

ROCKET AND PARMESAN SALAD V £3.95

TOMATOES, RED ONIONS, BASIL AND OLIVE OIL V £3.00

PLEASE ASK A MEMBER OF STAFF ABOUT OUR SPECIALS OF THE DAY

V Vegetarian Dish



Mondello's Ristorante



All pizza and pasta are available as gluten free options but please note we are not a gluten-free kitchen, and are unable to guarantee that any item can be completely gluten free.

Please inform us of any food allergy requirements when ordering, all allergy information is available on request.

WHITE WINES

TREBBIANO D'ABRUZZO - HOUSE WINE £15.50

125ML - £3.50 175ML - £4.50 250ML - £5.50

A dry white wine with a fruity aroma and crisp, refreshing taste. The wine is well balanced overall. The ideal accompaniment to many typical Italian dishes such as creamy pastas, seafood, shellfish and poultry dishes.

CHARDONNAY VENETO £17.95

125ML - £3.00 175ML - £4.50 250ML - £5.50

Straw yellow colour with delicate greenish tints. Generous aromas of fresh, crisp apples and pears, with a hint of citrus on the finish. A medium-bodied wine. Excellent for the entire meal and as an aperitif.

PINOT GRIGIO FRIULI GRAVE £18.95

125ML - £3.15 175ML - £4.35 250ML - £6.00

Straw yellow in colour with good intensity. The bouquet is prominent with intense aromas of orchard apples and ripe pears followed by an elegant and harmonious full and fruity palate with a well-balanced body and pleasant acidity. Pairs wonderfully with seafood dishes, light pastas and cheese and cracker combinations.

SAUVIGNON BLANC £18.95

125ML - £3.15 175ML - £4.35 250ML - £6.00

Brilliant yellow with greenish tones and a tropical aroma of pineapple is flaunted with citric notes of grapefruit and lime. On the palate this wine is crisp with a refreshing finish. Ideal served with pastas and white meats.

GAVI £20.95

An elegant wine with a fresh, fragrant style and a delicate fruit character. Produced entirely from Cortese grapes, giving this elegant white wine a fresh, fragrant style with delicate, green apple fruit. This elegant wine perfectly complements fish and light meat dishes.

NEW ZEALAND SAUVIGNON BLANC £26.95

A mouth filling wine with excellent fruit ripeness and complexity. This flavoursome and balanced wine is rich with tropical and gooseberry flavours and an elegant finish. Food Pairing: The ideal choice for drinking as an aperitif or for serving with fish, seafood and white meats.

ORVIETO DOC CLASSICO £17.95

Brilliant straw yellow with a fruity and refined bouquet. The palate is dry and refreshing with a medium body and lengthy finish. Food Pairing: Excellent served with vegetarian antipasti, pasta, chicken and fish dishes.

FRASCATI £19.95

A light and refreshing wine with flavours of sweet apple, ripe pear and lemon, sourced from the volcanic hills around Rome - serve with chicken salads or baked fish.

ROSSI WINES

MONTEPULCIANO D'ABRUZZO - HOUSE WINE £15.50

125ML - £3.50 175ML - £4.50 250ML - £5.50

Deep ruby red in colour. This wine displays delicate aromas of ripe red fruits which are repeated on the palate. Great served with mushroom risotto, roast and grilled red meats. Enjoy with classic Italian cuisine such as filled meat pasta dishes.

VALPOLICELLA £22.95

It presents a ruby red colour of a medium intensity tending towards garnet with ageing. The fragrance is winy, with a pleasing, delicate and characteristic perfume sometimes recalling bitter almonds. The flavour is dry or velvety, full-bodied, bitter, savoury and harmonious. It goes perfectly with grilled meats, roast or braised poultry baked pasta with meat sauces and mature but non spicy cheeses.

SANGIOVESE £16.95

125ML - £3.15 175ML - £4.35 250ML - £5.50

Ruby red in colour with pleasing aromas of ripe red fruits and floral notes followed by a dry, warm and tannic palate. Delicious with grilled meats, salami and seasoned cheeses.

SPANISH RIOJA £20.95

Dark, cherry red in colour with notes of refreshing fruits on the nose. This wine is aged in American oak barrels for three years, giving it a superb balance of wood and fruit on the palate. It has a smooth finish and is medium bodied. An excellent accompaniment to stewed and braised meats, pates, small game casseroles and medium-cured cheeses.

CHIANTI £19.95

Lively ruby red with violet reflections and fruity aromas of ripe red fruits on the nose. The palate is fresh, savoury and well balanced, with good structure and excellent finish. A wine suitable for every course, in particular white meats and creamy pasta dishes.

AUSTRALIAN SHIRAZ £22.95

Grown on limestone soils in north western Victoria, this savoury Cotes-du-Rhones styled Shiraz is bursting with red fruit aromas and black pepper which follow through onto the palate. Great structure with a hint of spice and lifted fresh fruit on the finish. Superb with barbecued meats, sausages and red meats.

MERLOT FRIULI GRAVE £17.95

125ML - £3.50 175ML - £4.50 250ML - £6.00

Intense ruby red with an intriguing nose displaying delicate fruity aromas and subtle spicy hints. Medium bodied, this wine is initially soft and smooth on the palate with an elegant character. Excellent served with red meat dishes and mature cheeses.

AMARONE VALPOLICELLA CLASSICO £36.95

One of Italy's most prestigious dry red wines from the Valpolicella Classico area. The wine is produced from semi-dried, late pressed grapes, hence the higher alcohol levels. The complex bouquet hints vanilla and cherry conserve and depth of robust yet elegant, balsamic and toasty flavours. Enjoy the wine's wonderfully concentrated aromas and flavours with rich meats such as duck, venison and wild boar.

PRIMITIVO £21.95

One of Southern Italy's leading red grapes whose origins date back to the 18th century and to the Dalmatian Coast, from where it was brought to Puglia.

MALBEC £20.95

Bronze Medal, International Wine Challenge 2016 (2015 vintage) Cold maceration before fermentation and then aged for 6-9 months in American oak. This superb Malbec has a deep violet colour and offers concentrated aromas of plums, black cherries and notes of chocolate. The rich blackberry and black currant fruit flavours are rounded off perfectly by soft, supple tannins. Great served with red meat dishes such as beef bourguignon.

BAROLO £32.95

This lovely ruby coloured wine exhibits aromas of plums, leather and violets. The palate is rich with red fruits, spice and a hint of smoke.

ROSE WINES

ZINFANDEL ROSE £16.95

125ML - £3.00 175ML - £4.30 250ML - £5.50

Lively, delicate with fresh strawberry and tropical fruit flavours.

PINOT GRIGIO BLUSH £16.95

Aromatic aroma of freshly crushed cranberries and a hint of apricot. This harmonious single-vineyard wine obtains its colour from the maceration of the must with the pink-skinned Pinot Grigio grapes for one night at 4-5°C, which enhances its floral and fruity bouquet. Ideal served with hors-d'oeuvres, delicate first course dishes, fish, white meat and soufflés.

PROSECCO AND CHAMPAGNE

PROSECCO DOC BRUT I CASTELLI £23.95

This crowd pleasing Prosecco brings together the finest ingredients for a finished product of unrivalled quality! With a fine and persistent mousse, this Prosecco boasts a fine and fruity bouquet along with a soft, well-balanced and velvety taste. Perfect served as an aperitif, canapés and light dishes.

ROSATO SPUMANTE BRUT £23.95

Lively pink Aroma Particularly fruity and fresh, slightly aromatic Moderately dry. Enjoy with appetizer or throughout a meal.

HOUSE CHAMPAGNE £35.95

HOUSE CHAMPAGNE ROSE £37.95

Please ask your waiter for our premium champagne

OPENING TIMES

MONDAY - SATURDAY: 12.00 - 14.00 / 17.30 - 22.30

SUNDAY: 12.00 - 21.30



Mondello's Ristorante



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560 BURNLEY ROAD CRAWSHAWBOOTH BB4 8NE