

# Bumbellini's

## ANTIPASTI

**GARLIC PIZZA BREAD** ⑦ £6.00  
Topped with garlic herb butter and sea salt

Add mozzarella 80p  
Add tomato sauce 80p  
Add fresh chilli 80p

**MARINATED MIXED OLIVES** ⑦ £2.25  
Garlic, herb and chilli

**WOOD FIRED GARLIC DOUGH BALLS** ⑦  
Dough balls with garlic and herb butter  
6 dough balls £4.50 12 dough balls £8.25

## TOASTED CIABATTA £8.00

Served with Bumbellini's pesto slaw and house salad

**GOATS CHEESE** ⑦  
Filled with caramelized red onions, goats cheese and fresh rocket

**CLASSIC ITALIAN** ⑦  
Filled with tomatoes, fresh basil, buffalo mozzarella and pesto dressing

**CHICKEN & PESTO**  
Filled with shredded pesto chicken, mixed peppers, mozzarella and fresh basil

Additional fillings 80p

**Add a yummy dip to your order to finish off those crusts for 25p**

Sweet chilli, garlic & herb mayonnaise,  
chipotle mayonnaise,  
BBQ sauce or garlic butter

## WOODFIRED PIZZA

**CLASSIC MARGHERITA** ⑦ £8.50  
Tomato and mozzarella dressed with fresh basil

**PEPPERONI** £8.95  
Tomato, mozzarella and pepperoni dressed with fresh basil

**ROASTED MEDITERRANEAN VEG** ⑦ £8.95  
Tomato, mozzarella, Mediterranean vegetables and portobello mushrooms, garnished with a basil and pesto dressing

**GOATS CHEESE & CARAMELIZED RED ONION** ⑦ £9.50  
Tomato, mozzarella, caramelized red onion and goats cheese finished with rocket and balsamic dressing

**HAM AND PORTOBELLO MUSHROOM** £9.75  
Tomato, mozzarella, portobello mushrooms, shredded ham and black olives

**BEE STING (HOT)** £9.75  
Tomato, mozzarella, chili nduja sausage, mixed peppers and red chillies, topped with rocket and drizzled with honey

**MEAT FEAST (HOT)** £9.95  
Tomato, mozzarella, spicy nduja sausage, shredded chicken, pepperoni, and shredded ham topped with rocket leaves

Additional toppings 80p

## PIZZETA

Smaller version of our wood fired pizza served with Bumbellini's pesto slaw and house salad. Choose from...

**CLASSIC MARGHERITA** ⑦  
**PEPPERONI**  
**ROASTED MEDITERRANEAN VEG** ⑦  
**GOATS CHEESE & CARAMELIZED RED ONION** ⑦  
£8.50

## SALADS

	Side	Main
<b>CAESAR SALAD</b> ⑦ Little gem lettuce, croutons, parmesan shavings and dressed with house caesar	£4.75	£6.25
Add chicken	£1.25	£1.75
<b>TOMATO CAPRESE</b> ⑦ Fresh mozzarella, cherry tomatoes, pine nuts, pesto, red onion, fresh basil, olive oil and a balsamic glaze		£6.25
Add prosciutto		£1.50
<b>CRISPY PEPPERONI</b> Roasted pepperoni, cherry tomato's and buffalo mozzarella mixed with Italian leaves and dressed with pesto	£4.75	£6.25

## DESSERTS

**DUO OF ICE-CREAM** ⑦ £4.50  
Locally sourced, proper ice-cream from Mrs Dowsons. Served with a raspberry coulis, wafer and amaretti crumb  
Choose 2 scoops from:  
Banana & toffee Vanilla honeycomb  
Amaretto & black cherry Smooth strawberry  
Smooth chocolate Forest fruits sorbet

**LEMON BRULE CHEESECAKE** ⑦ £5.50  
Biscuit base topped with a lemon and ginger baked cheesecake, served with a raspberry coulis and caramel garnish  
Add a shot of Limoncello £2.00

**TIRAMISU** £5.50  
Coffee soaked sponge, Mascarpone syllabub and hand dipped sponge fingers, perfectly finished with a dusting of cocoa (contains alcohol)  
Add a shot of Disarrano £2.00

**WOOD FIRED NUTELLA DOUGH BALLS** ⑦  
Sugar dusted dough balls served with a warm Nutella dip  
6 dough balls £4.50 12 dough balls £8.25

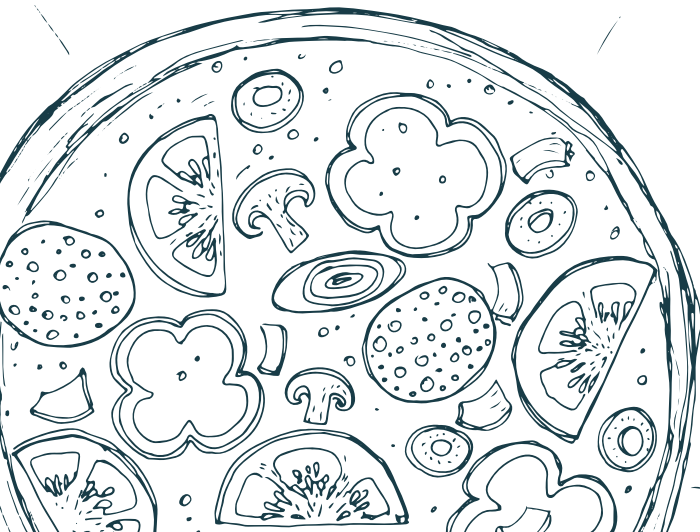
## TAKE-AWAY AVAILABLE

## TEA & COFFEE

Decaf Americano	£2.30
Americano	£2.30
Cappuccino	£2.30
Latte	£2.30
Espresso	£2.30
Double Espresso	£3.10
Flat White	£2.30
Flavored Teas	£2.25
Twinning's Breakfast Tea	£2.25
Twinning's Earl Grey	£2.25
Twinning's Green	£2.25
Twinning's decaf tea	£2.25

## SOFT DRINKS

San Pellegrino	£1.95
Lemon, Grapefruit or Orange (330ml)	
Still or Sparkling Water (250ml)	£1.80
Still or Sparkling Water (750ml)	£3.50
Tonic Water	£1.80
Slimline Tonic	£1.80
	<b>Regular    Large</b>
Pepsi	£1.95    £2.95
Diet Pepsi	£1.60    £2.60
Lemonade	£1.60    £2.60
Fresh Apple Juice	£1.60    £2.60
Fresh Orange Juice	£1.60    £2.60



## ALCOHOLIC DRINKS

### APERITIF

Campari and Soda (Campari ABV 25%)	£3.79
Gordons Gin and Tonic (Gordons Gin ABV 37.5%)	£3.79
Aperol Spritz (Aperol ABV 11%)	£4.25
Malfy Gin & Tonic (Malfy Gin ABV 41%)	£4.25

### DIGESTIF

Luxardo Limoncello (ABV 27%)	£2.95
Disaronno Amaretto (ABV 28%)	£2.95

## WHITE WINE

175ml 250ml Bottle

### PINOT GRIGIO

£3.95    £5.85    £17.00

**IGT, Colline Teatine, Abruzzo, Bella Modella, Veneto, Italy** (ABV 12%)

A beautifully, light, vibrant white to be appreciated for its zesty, citrus and green apple character and refreshing quality.

### SOAVE CLASSICO

£4.45    £6.25    £18.00

**Terre di Monteforte, Cantina di Monteforte, Veneto, Italy** (ABV 12.5%)

Made from 100% Garganega, this Soave is light, clean and bright with a lovely floral nose and notes of ripe peach and almond.

## ROSÉ WINE

175ml 250ml Bottle

### PINOT GRIGIO ROSÉ

£3.95    £5.85    £17.00

**IGT, La Farfalla, Bella Modella, Veneto, Italy** (ABV 12%)

This delicate rosé has deliciously strawberry laced aromas followed by a seductive palate of crisp, juicy, creamy fruit. Ideal sipped chilled on a summer's day!

### BEER & CIDER

Birra Moretti 330ml (ABV 4.6%)	£3.80
Peroni 330ml (ABV 5.1%)	£3.80
Peroni Libera Alcohol Free 330ml (ABV 0.0%)	£3.00
Mela Rosa Italian Cider 330ml (ABV 5%)	£3.95

## RED WINE

175ml 250ml Bottle

### SANGIOVESE

£3.95    £5.85    £17.00

**IGT, Terre Allegre, Cielo e Terra, Veneto, Italy** (ABV 12.5%)

A juicy, succulent ruby red wine with savoury cherry and plum jam characters, soft tannins and bright ripe fruit on the finish.

### CHIANTI

£4.45    £6.25    £18.00

**DOCG, Il Caggio, Cantine Francesco Minini, Tuscany, Italy** (ABV 13%)

This medium-bodied, aromatic wine is true red in colour. Sour red cherries on the palate are complemented well by leafy aromas and an earthy smokiness.

## BUBBLES

125ml Bottle

### PROSECCO SPUMANTE

£4.20    £22.00

**Casa Defria** (ABV 11%)

Gently sparkling style of wine with delicate flavours of pears and apples and a refreshing finish

All wines sold by the glass are available in a smaller 125ml glass on request

Please make a note of your table number & pay at the till on your way out of the restaurant.

Please be aware we are not a gluten free kitchen.

As a licensed restaurant we are happy to sell alcohol as an accompaniment to a meal.

Always speak to your server if you have any dietary requirements or allergies.