

# ST M OR I TZ M E N U

## Starters

<b>OLIVES &amp; FETA</b> 4.25 Marinated olives & Feta cheese. <i>✓</i>	<b>PANE MISTO</b> <i>✓</i> 6.50 Warm ciabatta bread served with a selection of dips Red pepper hummus, basil pesto, olive oil balsamic vinegar.	<b>BRUSCHETTA CLASSICO</b> 5.75 Toasted ciabatta bread, diced plum tomatoes, shallots, peppers & fresh basil. Drizzled with extra virgin olive oil. <i>✓</i>
<b>ZUPPA DEL GIORNO</b> 5.40 Freshly made soup of the day. <i>✓</i>	<b>TORTINO DI GRANCHIO</b> 6.95 Deep fried mini crab cakes, wild rocket & sweet chilli dip.	<b>BRUSCHETTA N'DUJA</b> 5.95 Ciabatta bread with cream cheese lightly toasted with fennel seed and N'duja hot spreadable salami.
<b>CALAMARI FRITTI</b> 7.35 Lightly fried fresh squid rings with a garlic & herb infused mayonnaise.	<b>GAMBERONI CON CHORIZO</b> 7.45 Seared Tiger Prawns, Asturian smoked chorizo & black olives simmered in a rich tomato sauce. Served with rustic ciabatta.	<b>FLATBREAD SALAMI</b> 5.95 Stone baked flatbread with Italian salami lightly toasted drizzled with olive oil.
<b>HUMMUS CON PANE STRISCE</b> 6.50 Roasted red pepper & chickpea Hummus with handmade flatbread. <i>✓</i>	<b>TAGLIERI SALAME FORMAGGIO</b> 7.25 Selection of Italian meats, artisan cheeses breads and olives.	<b>ANTIPASTO MISTO</b> 7.75 (Minimum 2 persons) A selection of regional Italian cured meats, mixed seafood & other fresh Italian delicacies. <i>per person</i>
<b>PORTOBELLO</b> 7.35 Portobello mushroom filled with garlic spinach & goats cheese, oven baked & set with toasted pinenuts & fresh basil pesto. <i>✓</i>		

## Breads & Salads

### GARLIC BREADS

<b>CLASSICO</b> 4.25 Garlic rubbed toasted ciabatta with fresh parsley. <i>✓</i>	<b>FORMAGGIO</b> 4.95 Fresh pizza base with garlic & mozzarella. <i>✓</i>
<b>POMODORO</b> 4.75 Fresh pizza base with garlic & tomato sauce. <i>✓</i>	<b>FILONCINO</b> 5.10 Rolled pizza dough stuffed with garlic, tomato & wild rocket. Drizzled with extra virgin olive oil. <i>✓</i>

### SALADS

<b>INSALATA GIARDINO</b> 4.70 Mixed salad, Italian dressing. <i>✓</i>	<b>INSALATA POMODORO</b> 4.65 Fresh sliced tomatoes, red onions, herb oil. <i>✓</i>
<b>INSALATA CAPRESE</b> 7.50 Fresh baby mozzarella, sweet cherry tomatoes & crisp wild rocket drizzled in our classic basil pesto. Served with a rustic ciabatta <i>✓</i>	<b>ST. MORITZ SALAD</b> 7.50 Quinoa, baby mixed leaves, Italian beans, green & red peppers pumpkin seed, avocado salsa, cucumber, beetroot infused chia & pinenuts with a light Dijon & lime dressing. <b>Add a grilled chicken breast to this for a total of 14.95</b>

## Pizzas

All of our pizzas are made using our own special recipe dough made fresh daily.

<b>MARGHERITA</b> 8.95 Tomato mozzarella. <i>✓</i>	<b>MARINARA</b> 10.40 Tomato, mozzarella, calamari, prawns, tuna, anchovies, capers & olives.	<b>ST. MORITZ</b> 10.95 Tomato, mozzarella, ham, mushroom, pepperoni, olives, onions, peppers, calamari, chicken & wild rocket.
<b>FUNGHI PROSCIUTTO</b> 9.95 Tomato mozzarella, ham & mushrooms.	<b>CALZONE ALLA ROMA</b> 10.75 Folded pizza filled with mozzarella, chicken, pancetta, chorizo, salami topped with rich tomato sauce. <b>Add bolognese sauce for all Calzone for 2.25</b>	<p><i>Create your own</i></p> <p>9.95</p> <p><b>MARGHERITA PIZZA AND ADD ANY TOPPING(S)</b></p> <p><b>ONE TOPPING FOR 1.00</b></p> <p><b>THREE TOPPINGS FOR 2.00</b></p> <p><b>FIVE TOPPINGS FOR 3.00</b></p> <p>Onion, chilli, basil, mushroom, pineapple, gorgonzola, rocket, tuna, prawns, spicy salami, anchovies, capers, olives, peppers, chicken, ham, n'duja.</p>
<b>CALABRESE</b> 9.95 Tomato, mozzarella, spicy salami, red onions & olives.	<b>CALZONE</b> 10.40 Folded pizza filled with mozzarella, spicy salami, mushrooms & ham. Topped with a rich tomato sauce.	
<b>QUATTRO STAGIONE</b> 10.15 Tomato, mozzarella, peppers, ham, mushrooms & salami.	<b>VEGETARIAN CALZONE</b> 10.40 Folded pizza filled with mozzarella, red onions, olives, peppers, mushrooms & Feta cheese. Topped with a rich tomato sauce. <i>✓</i>	
<b>DIAVOLA</b> 10.15 Tomato, fetacheese, smoked chorizo, red onions, peppers & chilli.		
<b>CAMPAGNOLA</b> 10.15 Tomato, spinach, fresh baby mozzarella, cherry tomatoes & pine nuts. <i>✓</i>		
<b>BUTTERNUT SQUASH &amp; GOATS CHEESE</b> 10.40 Butternut squash, red onion, rosemary, goats cheese, tomato and pistachio nuts. <i>✓</i>		

## Just for the Children

SPAGHETTI BOLOGNESE • CHICKEN NUGGETS & CHIPS • SMALL PIZZA WITH 3 TOPPINGS • SPAGHETTI & TOMATO ALL 5.95

## Pasta

**GNOCCHI GENOVESE** 7.65 starter  
Pan fried potato gnocchi, chicken breast, mushrooms, olives, sun-dried tomatoes, toasted pinenuts, baby mozzarella in a fresh basil pesto. 11.95 main

**TAGLIATELLE GAMBERONI** 7.95 starter  
Artisan handmade pasta nero with seared tiger prawns, sweet cherry tomatoes, strips of zucchini & a touch of garlic in a rich basil infused cream sauce. 12.75 main

**CASERECCHE AL FORNO** 7.25 starter  
Sliced chicken breast, smoked chorizo sausage, onions & roasted peppers in a rich Napoli sauce, topped with grilled mozzarella. 10.95 main

**PENNE AGNELLO ARRABBIATA** 7.25 starter  
Sliced lamb sautéed in garlic butter, shallots, chile, olives, pomodoro, tossed with penne quills. 10.95 main

**SPAGHETTI CARBONARA** 7.25 starter  
Crispy, smoked pancetta in a rich parmesan cream sauce. 10.95 main

**TAGLIATELLE ROSSO** 7.65 starter  
Fresh handmade tagliatelle tossed with roasted red peppers, olives, sundried tomato, spinach, garlic butter, white wine, topped with beetroot infused chia. ✓ 11.95 main

**PENNE SALMONE** 7.65 starter  
With shallots, petit pois, baby leaf spinach & Scottish smoked salmon in a tomato & cream sauce. 11.95 main

**CASERECCHE CON N'DUJA** 7.60 starter  
Roasted red peppers, shallots, Aubergene, zucchini & prawns tossed with caserecce pasta in a rich n'duja spicy sauce. 11.95 main

**LASAGNE** 7.25 starter  
Oven baked pasta sheets layered with a rich beef ragu & creamy béchamel sauce. 10.95 main

**GNOCCHI VIOLA** 7.50 starter  
Pasta dumplings made with purple potatoes in a sage creamy mountain gorgonzola sauce with pear & toasted walnuts. ✓ 11.95 main

**SPAGHETTI BOLOGNESE** 7.25 starter  
Classic Italian beef ragu. 10.95 main

**GNOCCHI PROVOLONE E MORTADELLA** 7.65 starter  
Mortadella ham, peas, zucchini shallots and shaved provolone cheese with a delicate white wine and cream. 11.95 main

## Ravioli & Risotto

**PANCIOTTI CON SCAMORZA** 7.55 starter  
Fresh pasta parcels stuffed with roasted aubergine & smoked mozzarella cheese in a rich tomato sauce with shallots, cherry tomatoes & zucchini. ✓ 11.80 main

**RAVIOLI PESCE NERO** 7.80 starter  
Artisan, handmade ravioli filled with seabass, crab, chilli & ginger. Tossed with baby prawns, cherry tomatoes, butter, white wine and wild rocket. 12.65 main

**RISOTTO NERO** 7.65 starter  
Arborio rice cooked in a nero di seppia ink sauce, with seared tiger prawns, calamari & market fresh fish, white wine & salsa verde. 11.95 main

**RAVIOLI ALPINO FRESCO** 7.35 starter  
Handmade fresh ravioli filled with sage & ricotta in a light sauce of butter & lemon zest. Finished with toasted walnuts & drizzled with honey. ✓ 11.65 main

**RISOTTO VIOLINA** 7.25 starter  
Roasted red peppers & butternut squash, sundried tomatoes, spinach, rosemary & garlic simmered with creamy Arborio rice. Topped with Feta cheese. ✓ 11.35 main

**RISOTTO DI POLLO PORCINI** 14.95  
Arborio rice cooked with shallots, wild mushrooms, peas, garlic, thyme, cream & wilted rocket. Finished with a succulent grilled chicken breast & salsa verde.

## Mains

**MEDAGLIONE DI MANZO** 17.95  
Tender Fillet of Beef medallions in a wild mushroom Madeira sauce. Served with potatoes & seasonal vegetables.

**FILETTO STROGANOFF** 18.85  
Strips of prime beef fillet, mushrooms & onions flamed in a classic brandy & smoked paprika cream sauce. Served with white rice & seasonal vegetables.

**POLLO ST. MORITZ** 15.45  
Parma Ham wrapped breast of chicken, pan-fried & served in a rich sauce of Gorgonzola & chive cream with potatoes and seasonal vegetables.

**POLLO SORRENTINA** 15.45  
Butterfly free range chicken breast topped with grilled aubergine, rich tomato sauce & Fontina cheese. Served with potatoes & seasonal vegetables.

**FEGATO CLASSICO** 18.45  
Grilled calves liver, sauté onions, smoked pancetta & sage in a rich red wine jus with potatoes & seasonal vegetables

**MAIALE SALTIMBOCCA** 17.55  
Tenderloin pork medallions with fresh sage, Parma ham in marsala wine reduction. Served with seasonal vegetables & potatoes.

**FRESH FISH ARRIVES DAILY** Please ask for today's special

## Steaks

**8 OZ SIRLOIN** 17.75  
21 day matured sirloin steak, grilled to your liking.

**8 OZ FILETTO** 19.95  
Prime fillet steak, grilled to your liking.

Our steaks are served with confit tomato, garlic mushroom, seasonal vegetables & potatoes.

### SAUCES

**FUNGHI** - Wild Mushrooms, white wine & cream. 2.95

**PEPE** - Cracked black pepper. 2.95

**DIANE** - Shallots, mushrooms, French Mustard, Brandy & Cream. 3.15

**BLUE CHEESE** - Gorgonzola, cream & chives. 3.15

**GARLIC BUTTER** - With freshly chopped parsley. 2.95

**SALSA VERDE** - Chilled salsa sauce of capers, anchovies, garlic, parsley, basil, wild rocket & lemon juice. 3.15

## Side Dishes

**FRENCH FRIES** 3.25

**POTATOES OF THE DAY** 3.25


**SEASONAL VEGETABLES** 3.25

**BUTTERED GARLIC SPINACH** 3.75

**CIABATTA BREAD** 3.15

**SWEET POTATO FRIES** 3.65

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All prices include VAT VAT No: 942 572 023 All weights shown are approximate pre cooked Our suppliers guarantee us the greatest care is taken to ensure that all products supplied to us are G.M. free

Some of our dishes contain nuts ✓ denotes vegetarian dishes

St. Moritz is pleased to offer a gluten free alternative (penne gluten free). We do use gluten products therefore traces may be found airborne and on our work surfaces. However we do have processes to minimise this but cannot guarantee a 100% gluten free experience. If you have any other dietary requirements please ask your server.

