

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

- MARGHERITA** 12.45  
Tomato, mozzarella. *V*
- SPEZIATO** 13.45  
Tomato, mozzarella, chorizo, red onion, garlic, chilli & gorgonzola.
- NDUJA** 12.85  
Tomato, roasted red pepper, goat's cheese, nduja & fresh basil leaves.
- QUATTRO STAGIONE** 13.45  
Tomato, mozzarella, peppers, ham, mushrooms & salami.
- DIAVOLA** 13.85  
Tomato, feta cheese, smoked chorizo, red onions, peppers & chilli.
- CAMPAGNOLA** 13.95  
Tomato, spinach, Buffalo mozzarella, cherry tomatoes & pine nuts. *V*
- SALUMERIA** 14.55  
A selection of cured Italian meats & salamis, tomato & mozzarella.
- MARINARA** 14.95  
Tomato, mozzarella, calamari, prawns, tuna, anchovies, capers & olives.
- CALZONE ALLA ROMA** 15.25  
Folded pizza stuffed with mozzarella cheese, chicken, pancetta, chorizo and salami topped with a rich tomato sauce.  
Add bolognese sauce to any Calzone for 2.95
- CALZONE ERBA SPAZZOLATA** 15.25  
Folded pizza stuffed with mozzarella cheese, buffalo mozzarella, chicken, pesto, sun-dried tomatoes, red onion and peppers brushed with garlic and herbs accompanied by a rich tomato sauce.
- VEGETARIAN CALZONE** 14.75  
Folded pizza stuffed with mozzarella cheese, red onions, olives, peppers, mushrooms and feta cheese topped with a rich tomato sauce. *V*
- ST. MORITZ** 15.35  
Tomato, mozzarella, ham, mushroom, salami, olives, onions, peppers, chicken & wild rocket.

## Create Your Own Pizza

12.45

MARGHERITA PIZZA  
AND ADD ANY TOPPING(S)

ONE TOPPING FOR 1.50

THREE TOPPINGS FOR 2.75

FIVE TOPPINGS FOR 3.95

Onion, chilli, basil, mushroom, pineapple, gorgonzola, rocket, tuna, prawns, salami, anchovies, capers, olives, peppers, chicken, ham, spicy nduja.

## Side Dishes

CHIPS	3.45
TENDER STEM BROCCOLI & PARMESAN CHEESE	4.25
SEASONAL VEGETABLES	3.80
BUTTERED GARLIC SPINACH	3.75
CIABATTA BREAD	2.65

St. Moritz is pleased to offer a gluten free pasta alternative. 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 inform your server.

Please be aware that food bills for large parties cannot be split

*Thank You*



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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 *V* denotes vegetarian dishes

*Menu*

## Starters

- OLIVES & FETA** 7.75  
Marinated olives & feta cheese. ✓
- ZUPPA DEL GIORNO** 5.95  
Freshly made soup of the day. ✓
- CALAMARI FRITTI** 8.75  
Lightly fried fresh squid rings with a garlic & herb infused mayonnaise.
- PORTOBELLO** 8.45  
Oven-baked portobello mushroom filled with garlic spinach and goats cheese, garnished with pine nuts and fresh basil pesto served on a bed of rocket. ✓
- PANE MISTO** ✓ 8.15  
Toasted ciabatta bread served with a selection of dips including tomato salsa, fresh basil pesto and balsamic vinegar.
- TORTINO DI GRANCHIO** 8.15  
Deep fried mini crab cakes, on a bed of wild rocket served with sweet chilli dip.
- GAMBERONI CON CHORIZO** 9.95  
Seared tiger prawns served in an asturian smoked chorizo, black olives and rich tomato sauce, served with ciabatta bread.
- TAGLIERI SALAME FORMAGGIO** 10.45  
Selection of Italian meats, artisan cheeses, breads and olives.
- BRUSCHETTA CLASSICO** 7.45  
Toasted ciabatta bread topped with diced plum tomatoes, shallots, red pepper and fresh basil drizzled with extra virgin olive oil, served on a bed of Italian mixed leaf salad. ✓
- BRUSCHETTA IL FRESCO** 8.45  
Buffalo mozzarella & plum tomatoes toasted on ciabatta bread, drizzled with fresh basil pesto. ✓
- BRUSCHETTA NDUJA** 8.55  
Ciabatta crostini topped with spicy nduja, goats cheese and roasted red peppers.
- SALMONE CARPACCIO** 10.45  
Smoked salmon dressed with olive oil, parsley, lemon & capers served with ciabatta crostini.
- ANTIPASTO MISTO** 11.95  
(Minimum 2 persons) A selection PER PERSON of regional Italian cured meats, mixed seafood & other fresh Italian delicacies.

## Breads & Salads

- GARLIC BREADS**
- CLASSICO** 5.95  
Garlic rubbed toasted ciabatta with fresh parsley. ✓
- FORMAGGIO** 7.45  
Fresh pizza base with garlic & mozzarella. ✓
- POMODORO** 6.95  
Fresh pizza base with garlic & tomato sauce. ✓
- FILONCINO** 6.95  
Rolled pizza base stuffed with garlic, tomato and wild rocket drizzled with extra virgin olive oil. ✓

## SALADS

- INSALATA GIARDINO** 5.45  
Mixed salad, Italian dressing. ✓
- INSALATA POMODORO** 5.65  
Fresh sliced tomatoes, red onions, herb oil. ✓
- INSALATA CAPRESE** 8.75  
Buffalo mozzarella, sweet cherry tomatoes & crisp wild rocket drizzled in our classic basil pesto. Served with a rustic ciabatta. ✓

## Just for the Children

- PENNE BOLOGNESE**
- CHICKEN NUGGETS & CHIPS**
- SMALL PIZZA WITH 2 TOPPINGS**
- PENNE & TOMATO**  
**ALL 8.50**

## Ravioli & Risotto

- PANCIOTTI CON SCAMORZA**  
Fresh pasta parcels stuffed with roasted aubergine & smoked mozzarella cheese in a rich tomato sauce with shallots, cherry tomatoes & zucchini. ✓  
8.85 starter 13.95 main
- RAVIOLI PESCE NERO**  
Artisan handmade ravioli, filled with seabass, crab, chilli & ginger. Tossed with baby prawns, cherry tomatoes, butter, white wine and wild rocket.  
9.35 starter 16.45 main
- RISOTTO CHORIZO**  
Arborio rice cooked with shallots, chorizo, red peppers, olives, sun dried tomatoes & garlic in a red wine & tomato sauce. Topped with shaved parmesan.  
9.05 starter 15.15 main
- RISOTTO NERO**  
Arborio rice cooked in a nero di sepie ink sauce, with seared tiger prawns, calamari & market fresh fish, white wine & salsa verde.  
9.45 starter 16.25 main
- RAVIOLI ALPINO FRESCO**  
Handmade fresh ravioli filled with sage & ricotta in a light sauce of butter & lemon zest. Finished with toasted walnuts, rocket & drizzled with honey. ✓  
9.15 starter 15.75 main
- RISOTTO VIOLINA**  
Roasted red peppers & butternut squash, sundried tomatoes, spinach, rosemary & garlic simmered with creamy Arborio rice. Topped with feta cheese. ✓  
9.05 starter 15.05 main
- RISOTTO DI POLLO FUNGHI**  
Arborio rice cooked with shallots, chestnut mushrooms, diced chicken breast, peas, garlic, thyme, cream & wilted rocket.  
9.55 starter 16.65 main

## Pasta

- GNOCCHI GENOVESE**  
Pan-fried potato gnocchi, chicken breast, mushrooms, black olives, sun-dried tomatoes and toasted pine nuts in a fresh basil pesto, topped with buffalo mozzarella.  
9.15 starter 15.25 main
- TAGLIATELLE GAMBERONI**  
Artisan handmade pasta nero with seared tiger prawns, sweet cherry tomatoes, strips of zucchini and a touch of garlic in a rich basil infused cream sauce.  
9.45 starter 16.25 main
- CASERECCE AL FORNO**  
Twisted pasta served in a rich Napoli sauce with chicken breast, smoked chorizo, onion and roasted red pepper baked with mozzarella cheese.  
9.05 starter 15.15 main
- SPAGHETTI CON CHORIZO E BROCCOLI**  
Spaghetti served in a rich tomato sauce with shallots, smoked chorizo, tender stem broccoli and fresh red chilli, finished with shaved parmesan cheese.  
9.10 starter 14.95 main
- SPAGHETTI CARBONARA**  
Crispy smoked pancetta, in a rich parmesan cream sauce.  
8.85 starter 14.55 main
- TAGLIATELLE ROSSO**  
Fresh handmade tagliatelle tossed with roasted red peppers, olives, sundried tomatoes, spinach, garlic butter, white wine, topped with beetroot infused chia. ✓  
8.95 starter 14.65 main
- PENNE SALMONE**  
With shallots, petit pois, baby leaf spinach & Scottish smoked salmon in a tomato & cream sauce.  
9.45 starter 16.35 main
- GNOCCHI CON PANCETTA**  
Potato gnocchi served with shallots, mushrooms, pancetta and peas tossed in a parmesan cream sauce.  
9.10 starter 14.95 main
- LASAGNE**  
Oven baked pasta sheets layered with a rich beef ragu & creamy béchamel sauce.  
9.25 starter 15.25 main
- GNOCCHI VIOLA**  
Purple potato gnocchi in a sage cream gorgonzola sauce with pear and toasted walnuts. ✓  
8.95 starter 14.45 main
- SPAGHETTI BOLOGNESE**  
Classic Italian beef ragu.  
8.65 starter 14.55 main
- SPAGHETTI ALLA NDUJA**  
Sautéed tiger prawns with shallots, olives, spicy nduja and garlic in a light tomato sauce, finished with lemon zest.  
9.35 starter 16.15 main

## Mains

- MEDAGLIONE DI MANZO** 25.95  
Tender beef medallions in a chestnut mushroom Madeira sauce served with roasted new potatoes and seasonal vegetables.
- FILETTO STROGANOFF** 25.95  
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** 22.95  
Pan-fried chicken breast wrapped in parma ham, served in a rich gorgonzola and chive cream served with roasted new potatoes and seasonal vegetables.
- POLLO CREMONA** 22.95  
Pan-fried chicken breast cooked in an onion, mushroom, basil pesto and cream sauce served with roasted new potatoes and seasonal vegetables.
- FEGATO CLASSICO** 20.95  
Grilled calves liver in a rich red wine jus, with sautéed onions, smoked pancetta and sage served with roasted new potatoes and seasonal vegetables.
- BRANZINO** 25.95  
Pan-fried sea bass fillet served in a light lemon butter sauce with roasted new potatoes and seasonal vegetables.

## Steak

- 8oz FILETTO** 29.95  
Prime fillet steak, grilled to your preference served with confit tomato, garlic portobello mushroom, roasted new potatoes and seasonal vegetables.
- 10oz BISTECCA DI RIBEYE** 27.95  
Prime ribeye steak, grilled to your preference served with confit tomato, garlic portobello mushroom, roasted new potatoes and seasonal vegetables.

**ADD 6 GARLIC BUTTER KING PRAWNS TO YOUR STEAK 6.45**

- SAUCES**
- FUNGHI** - Chestnut mushrooms, white wine & cream. 3.85
- PEPE** - Cracked black pepper and cream. 3.85
- DIANE** - Shallots, mushrooms, French mustard, brandy & cream. 3.85
- BLUE CHEESE** - Gorgonzola, cream & chives. 3.95
- GARLIC BUTTER** - With freshly chopped parsley. 3.65
- SALSA VERDE** - Chilled salsa sauce of capers, parsley, basil & lemon juice. 3.65