

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

- MARGHERITA** 9.95  
Tomato, mozzarella. *v*
- FUNGI PROSCIUTTO** 10.45  
Tomato, mozzarella, ham & mushrooms.
- CALABRESE** 10.65  
Tomato, mozzarella, spicy salami, red onions & olives.
- QUATTRO STAGIONE** 11.25  
Tomato, mozzarella, peppers, ham, mushrooms & salami.
- DIAVOLA** 11.25  
Tomato, feta cheese, smoked chorizo, red onions, peppers & chilli.
- CAMPAGNOLA** 11.25  
Tomato, spinach, Buffalo mozzarella, cherry tomatoes & pine nuts. *v*
- PIZZA SALUMERIA** 11.65  
A selection of cured Italian meats & salamis, tomato & mozzarella.
- MARINARA** 11.75  
Tomato, mozzarella, calamari, prawns, tuna, anchovies, capers & olives.
- CALZONE ALLA ROMA** 11.95  
Folded pizza filled with mozzarella, chicken, pancetta, chorizo & salami. Topped with rich tomato sauce.  
Add bolognese sauce to any Calzone for 2.65
- CALZONE** 11.65  
Folded pizza filled with mozzarella, spicy salami, mushrooms & ham. Topped with a rich tomato sauce.
- VEGETARIAN CALZONE** 10.95  
Folded pizza filled with mozzarella, red onions, olives, peppers, mushrooms & feta cheese. Topped with a rich tomato sauce. *v*
- ST. MORITZ** 12.25  
Tomato, mozzarella, ham, mushroom, pepperoni, olives, onions, peppers, calamari, chicken & wild rocket.

## Create Your Own Pizza

9.95

**MARGHERITA PIZZA  
AND ADD ANY TOPPING(S)**

**ONE TOPPING FOR 1.20  
THREE TOPPINGS FOR 2.45  
FIVE TOPPINGS FOR 3.55**

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

### Side Dishes

<b>FRENCH FRIES</b>	<b>3.45</b>
<b>POTATOES OF THE DAY</b>	<b>3.25</b>
<b>SEASONAL VEGETABLES</b>	<b>3.80</b>
<b>BUTTERED GARLIC SPINACH</b>	<b>3.75</b>
<b>CIABATTA BREAD</b>	<b>3.15</b>

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

*Thank You*

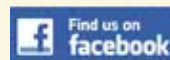


*Menu*

St. Moritz is pleased to offer a gluten free 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 ask your server.



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Tel: 01298 22225 • [www.stmoritzbuxton.co.uk](http://www.stmoritzbuxton.co.uk)

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

## Starters

- OLIVES & FETA** 5.85  
Marinated olives & feta cheese. ✓
- ZUPPA DEL GIORNO** 5.75  
Freshly made soup of the day. ✓
- CALAMARI FRITTI** 7.65  
Lightly fried fresh squid rings with a garlic & herb infused mayonnaise.
- HUMMUS CON PANE STRISCE** 6.80  
Roasted red pepper & chickpea hummus with handmade flatbread. ✓
- PORTOBELLO** 7.75  
Portobello mushroom filled with garlic spinach & goats cheese, oven baked & set with toasted pine nuts & fresh basil pesto. ✓
- PANE MISTO** ✓ 6.95  
Warm ciabatta bread served with a selection of dips, red pepper hummus, basil pesto, olive oil & balsamic vinegar.
- TORTINO DI GRANCHIO** 7.25  
Deep fried mini crab cakes, wild rocket & sweet chilli dip.
- GAMBERONI CON CHORIZO** 7.95  
Seared Tiger Prawns, Asturian smoked chorizo & black olives simmered in a rich tomato sauce. Served with rustic ciabatta.
- TAGLIERI SALAME FORMAGGIO** 7.75  
Selection of Italian meats, artisan cheeses, breads and olives.
- BRUSCHETTA CLASSICO** 5.95  
Toasted ciabatta bread, diced plum tomatoes, shallots, peppers & fresh basil. Drizzled with extra virgin olive oil. ✓
- BRUSCHETTA IL FRESCO** 6.95  
Buffalo mozzarella & plum tomatoes toasted on ciabatta bread, drizzled with fresh basil pesto. ✓
- BRUSCHETTA NDUJA** 6.95  
Ciabatta crostini topped with spicy nduja, goats cheese and roasted red peppers.
- SALMONE CARPACCIO** 7.75  
Smoked salmon dressed with olive oil, parsley, lemon & capers served with ciabatta crostini.
- ANTIPASTO MISTO** 7.95  
(Minimum 2 persons) A selection of regional Italian cured meats, mixed seafood & other fresh Italian delicacies. PER PERSON

## Breads & Salads

- GARLIC BREADS**
- CLASSICO** 4.65  
Garlic rubbed toasted ciabatta with fresh parsley. ✓
- FORMAGGIO** 5.25  
Fresh pizza base with garlic & mozzarella. ✓
- POMODORO** 5.10  
Fresh pizza base with garlic & tomato sauce. ✓
- FILONCINO** 5.45  
Rolled pizza dough stuffed with garlic, tomato & wild rocket. Drizzled with extra virgin olive oil. ✓

## SALADS

- INSALATA GIARDINO** 4.85  
Mixed salad, Italian dressing. ✓
- INSALATA POMODORO** 4.75  
Fresh sliced tomatoes, red onions, herb oil. ✓
- INSALATA CAPRESE** 7.75  
Buffalo mozzarella, sweet cherry tomatoes & crisp wild rocket drizzled in our classic basil pesto. Served with a rustic ciabatta. ✓
- ST. MORITZ SALAD** 7.95  
Quinoa, baby mixed leaves, Italian beans, green & red peppers pumpkin seed, avocado salsa, cucumber, beetroot infused chia & pinenuts with a light Dijon & lime dressing.
- Add a grilled chicken breast to this for a total of** 15.95

*Just for  
the Children*

**PENNE BOLOGNESE  
CHICKEN NUGGETS & CHIPS  
SMALL PIZZA  
WITH 2 TOPPINGS  
PENNE & TOMATO  
ALL 6.75**

## 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. ✓  
7.75 starter 11.95 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.  
7.95 starter 12.95 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.  
7.95 starter 12.45 main
- RISOTTO NERO**  
Arborio rice cooked in a nero di seppia ink sauce, with seared tiger prawns, calamari & market fresh fish, white wine & salsa verde.  
7.95 starter 12.55 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. ✓  
7.80 starter 12.45 main
- RISOTTO VIOLINA**  
Roasted red peppers & butternut squash, sundried tomatoes, spinach, rosemary & garlic simmered with creamy Arborio rice. Topped with Feta cheese. ✓  
7.80 starter 12.45 main
- RISOTTO DI POLLO PORCINI**  
Arborio rice cooked with shallots, wild mushrooms, peas, garlic, thyme, cream & wilted rocket. Finished with a succulent grilled chicken breast & salsa verde.  
16.45

## Pasta

- GNOCCHI GENOVESE**  
Pan fried potato gnocchi, chicken breast, mushrooms, olives, sun-dried tomatoes, toasted pine nuts & buffalo mozzarella in a fresh basil pesto.  
7.95 starter 12.65 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.  
8.00 starter 12.90 main
- CASERECCE AL FORNO**  
Sliced chicken breast, smoked chorizo sausage, onions & roasted peppers in a rich Napoli sauce, topped with grilled mozzarella.  
7.65 starter 12.55 main
- PENNE ARRABBIATA**  
Sliced Chicken breast sautéed in garlic butter, shallots, chilli, olives, pomodoro, tossed with penne quills.  
7.75 starter 11.85 main
- SPAGHETTI CARBONARA**  
Crispy smoked pancetta, in a rich parmesan cream sauce.  
7.65 starter 11.45 main
- TAGLIATELLE ROSSO**  
Fresh handmade tagliatelle tossed with roasted red peppers, olives, sundried tomato, spinach, garlic butter, white wine, topped with beetroot infused chia. ✓  
7.95 starter 12.45 main
- PENNE SALMONE**  
With shallots, petit pois, baby leaf spinach & Scottish smoked salmon in a tomato & cream sauce.  
7.95 starter 12.55 main
- GNOCCHI CON PANCETTA**  
Pan fried potato gnocchi with shallots, mushrooms, pancetta and peas tossed in a parmesan cream.  
7.95 starter 12.55 main
- LASAGNE**  
Oven baked pasta sheets layered with a rich beef ragu & creamy béchamel sauce.  
7.95 starter 12.45 main
- GNOCCHI VIOLA**  
Pasta dumplings made with purple potatoes in a sage creamy mountain gorgonzola sauce with pear & toasted walnuts. ✓  
7.95 starter 12.45 main
- SPAGHETTI BOLOGNESE**  
Classic Italian beef ragu.  
7.45 starter 11.25 main
- SPAGHETTI ALLA NDUJA**  
Tiger prawns sautéed with shallots, olives, garlic & spicy nduja in a light tomato sauce, finished with lemon zest.  
7.95 starter 12.75 main

## Mains

- MEDAGLIONE DI MANZO** 19.65  
Tender fillet of beef medallions in a wild mushroom Madeira sauce. Served with potatoes & seasonal vegetables.
- FILETTO STROGANOFF** 19.85  
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** 16.75  
Parma Ham wrapped breast of chicken, pan-fried & served in a rich sauce of Gorgonzola & chive cream with potatoes and seasonal vegetables.
- POLLO SORRENTINA** 16.75  
Butterfly free range chicken breast topped with grilled aubergine, rich tomato sauce & Fontina cheese. Served with potatoes & seasonal vegetables.
- FEGATO CLASSICO** 18.95  
Grilled calves liver, sauté onions, smoked pancetta & sage in a rich red wine jus with potatoes & seasonal vegetables.
- RISOTTO DI MAIALE CON NDUJA** 16.85  
Pork medallions on a risotto of shallots, thyme, spicy nduja, tomato & mascarpone. Finished with basil oil.

## Steaks

- 8 OZ SIRLOIN** 19.35  
21 day matured sirloin steak, grilled to your liking.
- 8 OZ FILETTO** 20.95  
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. 3.45
- PEPE** - Cracked black pepper. 3.45
- DIANE** - Shallots, mushrooms, French mustard, Brandy & cream. 3.45
- BLUE CHEESE** - Gorgonzola, cream & chives. 3.55
- GARLIC BUTTER** - With freshly chopped parsley. 3.35
- SALSA VERDE** - Chilled salsa sauce of capers, anchovies, garlic, parsley, basil, wild rocket & lemon juice. 3.25

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