

Food Menu

Latino

Mediterranean Restaurant

Appetisers

Marinated Olives	£4.50
Garlic Bread Small	£4.95
Garlic Pizza	£8.95
Meatballs in Tomato	£4.95
Buffalo Mozzarella, Tomato & Basil	£4.95
Deep Fried Whitebait	£5.50
Pate della Casa	£5.50
Oven Baked Garlic Mushrooms in Tomato, Topped with Cheese	£5.95
Deep Fried Calamari	£5.95
Mussels in Cream Sauce	£5.95
Garlic King Prawns	£7.95

Salad Dishes

Served as a Main Course

Latino Mixed Salad (v)	£8.95
Chicken Caesar Salad	£11.95

Pasta Dishes

Spaghetti Bolognese	£9.95
Minced Beef, garlic and carrot in a rich tomato sauce.	
Lasagne	£9.95
Layers of pasta, minced Beef, cheese and parmesan in creamy tomato & béchamel sauce.	
Penne Alfredo (v)	£9.95
Sun dried tomato, onion, asparagus, broccoli, garlic in a wine & cream sauce.	
Penne Arrabiata (v)	£9.95
Mixed peppers, fresh chilli, onion, garlic, in a rich wine & tomato sauce.	
Spaghetti Carbonara	£10.95
Bacon, onion, cream & white wine topped with parmesan.	
Spaghetti Meatballs	£11.95
Pork and Beef meatballs, onion, garlic, herbs & Mediterranean sauce.	
Spaghetti Cornoso	£12.95
Pepperoni, Chicken, olives, bolognese, wine & cream sauce.	
Spaghetti Gamberoni	£17.95
Atlantic King Prawns, garlic, herbs, wine & tomato sauce, with a hint of chilli.	

Chicken Dishes

Pollo alla Cream	£14.95
Fillet of Chicken in mushrooms, onion, garlic, peppers in a white wine & cream sauce, served with rice.	
Pollo Asparagus	£15.95
Oven baked Chicken topped with ham, asparagus, mushroom, onion, tomato & cream sauce, served with vegetables.	
Pollo Brandy	£14.95
Chicken breast cooked with mushrooms, onion, french mustard in a brandy & cream sauce, served with rice.	
Pollo Melanzana	£15.95
Oven baked Chicken breast topped with aubergine, cheese, red wine & tomato sauce, served with vegetables.	

Fish Dishes

Sea Bass with Vegetables.	£17.95
Fillet of Sea Bass in lemon, garlic, white wine, cream & tarragon.	
Salmon with Vegetables.	£17.95
Salmon fillet cooked in Prawns, lemon, white wine, cream & fresh herbs.	

Sizzling Dishes

Chicken Sizzler with Rice.	£17.95
Beef Sizzler with Rice.	£17.95
King Prawn Sizzler with Rice.	£17.95
Salsa sauce, chilli, onions, mixed peppers, mushrooms & olives, served on a sizzling hot plate.	

Sides: £3.95

Chips	Onion Rings
Rice	Potato Wedges
Extra Vegetables	Mushrooms
Side Salad	Pasta
Sweet Potatoes	

Pizza & Calzone

Margherita Pizza (v)	£9.95
Cheese & Tomato Sauce.	
Melanzana Pizza (v)	£10.95
Aubergine, mushrooms, peppers, asparagus & courgettes.	
Diablo Pizza	£11.95
Pepperoni, red onion & fresh chillies.	
Latino Special Pizza	£12.95
Pepperoni, chicken, bolognese & smoked bacon.	
Melanzana Calzone	£12.95
Latino Special Calzone	£12.95

Extra Toppings/Fillings:

Veg £2.00 Chicken £3.00 Fillet £5.00

Chef's Specials

Beef Stroganoff with Rice.	£17.95
Strips of Beef Fillet with mushrooms, onions, french mustard, brandy & cream sauce.	
King Prawn Arno with Rice.	£17.95
Succulent King Prawns with mushrooms, onions, garlic, white wine & cream sauce.	
Lamb Romana with Vegetables.	£15.95
Lamb chops with garlic, wine, demi-glace & rosemary sauce.	
Maiale alla Cream with Vegetables.	£15.95
Tender Pork fillets grilled in peppers, mushrooms & cream sauce.	

Fillet Steak

Plain Fillet Steak	£18.95
with Fries and Salad Garnish.	
Fillet Pizziola with Fries.	£22.95
Fillet Rossini with Fries.	£22.95
Fillet Diane with Fries.	£22.95
Fillet Al Pepe with Fries.	£22.95

Desserts

French Vanilla Cheesecake	£4.50	Chocolate Fudge Cake	£4.50
Home Made Tiramisu	£4.50	Vanilla Ice Cream	£4.50
Profiteroles with Cream	£4.50	Chocolate & Nut Ice Cream	£4.50

Kids Menu

Pizza	£5.95
Pasta	£5.95
Ice Cream	£2.95

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Opening Times

Tues-Thurs 17:00 - 21:00
 Fri & Sat 17:00 - 22:30
 Sundays - Private Bookings on Request

PLEASE CHECK TODAY'S SPECIAL BOARD

Set menus are available. Please ask a member of staff for more details.

A non refundable deposit of £5.00 per person is required for larger parties at the time of booking. Advanced orders are requested for large parties at the time of booking. Service is not included. Gratuities are at customers discretion. This menu has been created by our talented Chef's so we kindly ask that you avoid requesting for recipes to be altered.

International Fine Wines

White Wine

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| 1 | Pinot Bianco, Carlo Magno, Ferliga, Veneto, Italy
Silvery gold colour, attractive pear fruit aroma, medium bodied with a touch of minerality. Freshly dry. | £14.95 |
| 2 | Riesling, Deinhard, Green Label, Mosel, Germany (Medium Sweet)
Pale glittering silver colour. A typical Riesling with green apple and fine mineral notes. | £14.95 |
| 3 | Chenin Blanc, Premium, Long Tail, Wellington, South Africa
A young Chenin with a bright glittering colour. Displays aromas of dry apricots. Vivacious with a good fruit finish. | £15.95 |
| 4 | Sauvignon Blanc, Woolshed, Victoria, Australia
Pale silver colour. Light guava nose, taste of mango and lime with a lingering freshness. | £16.95 |
| 5 | Frascati Superiore, Casale Mattia, Lazio, Italy
Brilliant yellow with pale green reflections, vivid honey Malvasia aromas enhanced by an expressive grapiness, with an uplifting experience on the palate. | £16.95 |
| 6 | Fiano Salento, Villa Mottura, Puglia, Italy
This is a jewel of the south. Light gold colour, aromas of white blossoms. Dry with a touch of white peach. Citrusy with a long taste that lingers on. | £16.95 |
| 7 | Pinot Grigio Cru, Bosco del Merlo, Lison Pramaggiore, Veneto, Italy
Light pale colour with smoky reflections. An intense and well defined bouquet of nutmeg and acacia blossom, with a dry full fruit taste of aromatic lychees. | £18.95 |
| 8 | Chablis 1er Cru Vaillons, Domaine Raoul Gautherin, Burgundy, France
Tastevinage Medaille d'Or. The Premier Cru Vaillons produces iconic Chablis. Aromas of lime and smoky citrus fruits leap out of the glass. Concentrated pineapple fruit with layers of mineral and brioche on the palate. Exciting finish. | £23.95 |

Rosé Wine

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| 9 | Salento Rosato IGT, Terre Avare, Puglia, Italy
A lively, brilliant pink coloured wine with a perfect nose of pressed raspberries and strawberries. A dry wine with good firmness and a very fresh flavour. | £17.95 |
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Sparkling Wine

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| 10 | Rosé Brut, Paul de Coste, Burgundy, France
Grapes gathered at night to retain the freshness and flavour. Beautiful pink colour of raspberries and roses. Softly dry. | £19.95 |
| 11 | Prosecco, DOC Treviso, Corte Giovanni, Colli Asolani Bedin, Italy
Gold Medal Winner. Exhibits the most exciting silver green colour with enticing aromas of brioche and white raspberries. Exquisite, fine mousse with a long elegant finish. | £19.95 |

Red Wine

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| 12 | Merlot, Linteo, Veneto, Italy
The dark ruby colour reveals a young fruity wine with a bouquet of raspberries. Medium bodied and fresh, it has a pleasing firmness to the fruitful palate. | £14.95 |
| 13 | Shiraz Cabernet, Rooks Lane, Murray-Darling, Australia
Gleaming violet-red colour with aromas of blackcurrant cassis complemented by creamy red fruits and a refreshing fruity ending. | £15.95 |
| 14 | Pinotage, Premium, Long Tail, Wellington, South Africa
Dark red colour. Instantly revealing fresh aromas of dark plums and raisins. Substantial with a touch of sweetness on the finish. | £16.95 |
| 15 | Primitivo di Manduria DOC, Villa Mottura, Puglia, Italy
Deep red colour, aromas of condensed red fruits, taste of black Morello cherries, walnut and carob. Velvety, harmonious and full bodied. | £17.95 |
| 16 | Chianti Classico, Bello Stento, Tenuta la Madonnina, Triacca, Greve, Tuscany, Italy
Recognized in 'Gambero Rosso' & 'Vini d'Italia'. The superb combination of Sangiovese, Canaiolo, Trebbiano and Malvasia grapes give an attractive Loganberry colour with deep cherry and plum flavours. | £17.95 |
| 17 | Ripasso di Valpolicella, Classico Superiore DOC, Accordini, Veneto, Italy
Remarkable black cherry red colour. A bouquet of sweet prune jelly. Full bodied with a full flavour of dates and chocolate. Soft to the finish with an aftertaste of almonds and hazelnuts. | £18.95 |
| 18 | Malbec, Tonel 22, Bodega Los Toneles, Uco Valley, Mendoza, Argentina
90 Points - Ultimate Wine Challenge Gold Medal - Decanter World Wine Awards
Deep red-purple colour, nose of red plum and Morello cherries combined with floral notes such as violets and hints of vanilla. A powerful, velvety and silky structure. Full bodied. | £19.95 |
| 19 | Rioja, Gran Reserva, Biurko Gorri, Bargota, Spain (Organic)
Deep cherry red colour. A fine bouquet of Havana cigar box, blackcurrant and oak fused to give a warm sensation. | £23.95 |
| 20 | Châteauneuf-du-Pape, Domaine de l'Harmas, Rhône, France
Bronze Medal - Concours des Grands Vins de France.
20% Syrah and 80% Grenache grapes. Deep colour, aromas of dark berry fruits and plum. Silky in texture with a hint of black pepper. | £25.95 |
| 21 | Barolo, Sotto Castello, DOCG, Virna, Piemonte, Italy
Single Estate 'clos' deep red colour. Biscuity bouquet of fresh blackcurrant, soft tannin, good balance with plenty of character. | £26.95 |
| 22 | Amarone Classico, Le Bessole, Accordini, Veneto, Italy
Deep ruby red, soul warming aromas of chocolate, mixed berries and nuts. Six years maturation in barrique gives an amazing taste of ripe blue berries and plums on the palate. | £27.95 |

Champagne

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| 23 | Leblanc Colombier Cuvée, Celeste Brut, Balnot-sur-Laignes
Light silver colour, predominantly Chardonnay with a slight biscuity bouquet, and a clean, off dry palate of vanilla and lemon zest with appealing length. | £29.95 |
| 24 | House Champagne: Please Ask for Today's Specials | £44.95 |

Beverages

Cold Drinks

Coke / Diet Coke / Lemonade		£2.00
Fruit Juices / Soft Drinks / Water		£2.00
Red Bull		£2.50
Peroni		£2.50 / £4.80
Beck's Beer	(Bottle)	£3.50
San Miguel	(Bottle)	£3.50
Budweiser	(Bottle)	£3.50
Fruit Ciders		£3.50
Pinot Grigio by the Glass	(175ml)	£4.70
Sauvignon Blanc by the Glass	(175ml)	£4.20
Red / White Wines	(175ml)	£3.70
Rosé Wine	(175ml)	£4.20
Spirits & Mixers		£3.00
Liqueurs		£3.00
Still / Sparkling Water	(75cl)	£4.00

Hot Drinks

Tea	£2.00
Decaffeinated Tea	£2.50
Speciality / Herbal Tea	£2.50
Coffee	£2.00
Decaffeinated Coffee	£2.50
Latte	£2.50
Espresso	£2.50
Hot Chocolate	£2.50
Cappuccino	£3.00
Floater Coffee	£3.50
Liqueur Coffee	£5.00