

# Padrino

## Appetisers

*Snacks for the table.* Choose all three dishes for £12.

### Mixed Marinated Olives <sup>Ve</sup>

Mixed black & green olives, Italian herbs, olive oil. **4.5**

### New Warm Focaccia, Ricotta & Honey <sup>Ve</sup>

Lightly-toasted home-baked focaccia bread, Ricotta & local honey dip. **4.5**

### New Marinated Vegetables <sup>Ve</sup>

Mix of olives, peppers, artichokes & tomatoes. **4.5**

## Starters

*Individual starter dishes.*

### Garlic Pizza Bread <sup>Ve</sup>

Pizza-style bread, garlic olive oil, rosemary. **5**  
With Fior di Latte Mozzarella **6.25**

### New Antipasto

Sliced Coppa, olives, tomatoes, artichokes, focaccia. **9.5**

### New Zuppa Di Pomodoro <sup>Ve</sup>

Tomato & basil soup, sourdough toast, basil aioli. **6**

### New Arancini Formaggi

Risotto balls stuffed with Mozzarella, Parmesan & Ricotta, pomodoro sauce. **7.5**

### Burrata <sup>Ve</sup>

Fresh mozzarella, lemon, olive oil and toasted focaccia. **9**

### New Coppa

Cured Pork, wild rocket, Parmesan. **8.5**

### New Bruschetta <sup>Ve</sup>

Hand-cut tomatoes, basil, red onion & garlic, served on toasted focaccia. **7.5**

## Sides

*Side dishes to compliment your meal.*

### New Fagioli Verdi <sup>Ve</sup>

Green beans, garlic, olive oil. **5**

### New Polenta Fritta <sup>Ve</sup>

Fried polenta chips, truffle mayo. **5**

### New Insalata Di Spicchi

Little gem lettuce, Caesar dressing, crispy bacon, Parmesan, croutons. **5**

### New Insalata Di Pomodori E Cipolle <sup>Ve</sup>

Tomato & red onion salad, balsamic-dressed rocket. **5**

## Specials

Check out our 'Specials' Board, or ask a member of our team for this week's dishes.

## Mains

### New Pollo E Salsiccia

Pan-roasted breast of chicken, Sicilian sausage ragu, sauteed gnocchi, pancetta. **16.5**

### Spaghetti Alla Bolognese

Slow-cooked beef ragu, fresh spaghetti. **15**

### New Risotto Ai Funghi <sup>Ve</sup>

Sauteed wild mushrooms, risotto, Parmesan, truffle, wild rocket. **13**

### New Risotto All'anatra

Slow-cooked duck leg, salami picante, root vegetable risotto. **17.5**

### Spaghetti Alla Carbonara

Fresh spaghetti, pancetta, Parmesan, egg. **15**

### New Salmon E Pasta

Pan-roasted salmon fillet, roasted pepper & olive Orzo pasta. **16.5**

### New Penne Pollo E Pesto

Fresh Penne pasta, sauteed chicken, pine kernels, pesto, Parmesan. **15**

### New Gnocchi Alla Verdure <sup>Ve</sup>

Sauteed gnocchi, roasted Winter vegetables, pomodoro, wild rocket, garlic oil. **12**

## Calzone

*Classic folded pizza.*

### Napoli

Fior di Latte mozzarella, pepperoni, ricotta, topped with pomodoro sauce, Parmesan and rocket. **16**

### Carne

Fior di Latte mozzarella, chicken, salami, Prosciutto, Italian n'duja, topped with pomodoro and rocket. **17**

### Pollo Pesto

Fior di Latte mozzarella, creamy pesto, chicken and spinach. **16**

### Formaggi <sup>Ve</sup>

Fior di Latte mozzarella, Parmesan, Gorgonzola, garlic oil, red onion chutney, topped with pomodoro and rocket. **14**

## Dips and Cheeses

Basil Aioli <sup>Ve</sup> **2**

Spicy Paprika Mayo <sup>Ve</sup> **2**

Tomato Ketchup <sup>Ve</sup> **2**

Parmesan <sup>Ve</sup> **2**

Chilli Jam <sup>Ve</sup> **2**

Pesto <sup>Ve</sup> **1**

Fresh Mozzarella <sup>Ve</sup> **2**

Firelli Italian Original Hot Sauce <sup>Ve</sup> **2**

## Neapolitan Style Pizza

### Margherita <sup>Ve</sup>

Classic pomodoro, Fior di Latte mozzarella, fresh basil. **11**

### Marinara <sup>Ve</sup>

Classic pomodoro, basil, garlic oil. **10**  
Add Fior di Latte Mozzarella **2**

### New Regina

Classic pomodoro, Fior di Latte mozzarella, prosciutto, Parmesan. **14**

### Diavola

Classic Pomodoro, Fior di Latte mozzarella, salami, chilli jam. **15**

### N'duja

Pomodoro sauce base with mozzarella, spicy Italian n'duja, spinach, red onion & local honey. **15.5**

### Carciofi <sup>Ve</sup>

Pomodoro sauce base with mozzarella, chestnut mushrooms, artichoke, spinach, olives. **14.5**

### New Salsiccia E Funghi

Classic pomodoro, Fior di Latte mozzarella, Salsiccia sausage, mushrooms. **15.5**

### Capricciosa

Classic pomodoro, Fior di Latte mozzarella, Prosciutto, mushrooms, olives, artichoke. **15**

### Pollo E Funghi

Classic pomodoro, Fior di Latte mozzarella, mushrooms, chicken. **15**

### Quattro Formaggi <sup>Ve</sup>

Fior di Latte mozzarella, Parmesan, Ricotta and Gorgonzola. **12**

### New Caprino <sup>Ve</sup>

Fior di Latte mozzarella, goat's cheese, red onion chutney, wild rocket and balsamic. **14.5**

### New Verdure <sup>Ve</sup>

Classic pomodoro, roasted Winter vegetables, basil pesto, toasted pine kernals, truffle mayo. **13.5**

## Extra Toppings

Salami **2**      Chicken **2**

Prosciutto **2**      N'duja **2**

Ham **2**      Pancetta **2**

Coppa **2**

Ricotta <sup>Ve</sup> **2**      Parmesan <sup>Ve</sup> **2**

Gorgonzola <sup>Ve</sup> **2**      Burrata <sup>Ve</sup> **4**

Mushrooms <sup>Ve</sup> **1**      Artichoke <sup>Ve</sup> **1**

Olives <sup>Ve</sup> **1**      Sun-Blushed Tomatoes <sup>Ve</sup> **1**

Sweetcorn <sup>Ve</sup> **1**      Pesto <sup>Ve</sup> **1**



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**TAG US WITH #PadrinoRochester**

**DIETARY REQUIREMENTS**

<sup>Ve</sup> **VEGAN**

<sup>V</sup> **VEGETARIAN**

PLEASE LET THE TEAM KNOW IF YOU HAVE ANY ALLERGEN OR DIETARY REQUIREMENTS. AS OUR DISHES ARE HANDMADE IN OUR BUSY KITCHEN, WE CANNOT GUARANTEE THAT THEY ARE 100% FREE OF ALLERGENS OR CONTAMINANTS.

**WE OPERATE A CHALLENGE 25 POLICY. PLEASE DON'T BE OFFENDED IF WE ASK FOR ID**

# Padrino

## Cocktails

### Baileys Espresso Martini

Baileys, vodka and double espresso, caramel syrup. 9

### Espresso Martini

Kahlua, vodka, fresh espresso, vanilla. 9

### Negroni

Vermouth, gin, Campari, orange. 8

### Aperol Spritz

Aperol, frizzente, soda, orange. 9

### Lemondrop Martini

Limoncello, St. Germain elderflower liqueur, vodka, lemon juice, syrup. 9.5

### Strawberry & Orange Spritz

Bacardi, triple sec, strawberry grenadine, and lemonade. 8

### Hugo

St. Germain elderflower liqueur, Prosecco, soda, mint. 8

### The Godfather

Bulleit Bourbon Whiskey, Disaronno, orange. 8

### Passionfruit & Orange Martini

Vodka, passoa, orange, vanilla syrup, frizzenti shot. 8

### Kir Royale

Prosecco, chambord. 8

### Peach Bellini

Prosecco, peach liqueur. 6.5

### Mimosa

Prosecco, orange juice. 6.5

### Campari Spritz

Campari, frizzente, soda, orange. 8.5

### Grappa Martini

Grappa, gin, peach syrup. 8.5

## Mocktails

Our selection of **Alcohol-Free Cocktails**.

### Elderflower Mint Fizz

Elderflower cordial, fresh mint, soda and lemon. 3.5

### Homemade Lemonade

Freshly squeezed lemon, gomme syrup, mint, lemon and soda. 3.5

### Strawberry Spritz

Strawberry syrup, pressed berry puree, lemonade and orange. 3.5

### Orange & Peach Sparkle

Orange juice, peach syrup, soda and orange. 3.5

### Appletini

Cloudy apple juice and lemonade. 3.5

## Spirits & Shots

Ask a member of our team for our full range of spirits and mixers.

**Single Shot** with mixer 5-6    **Double Shot** with mixer 8-9

Limoncello 4    Sheridons 4    Sambuca 4

Patrón Tequila 4    Grappa 4    Disaronno 4

## Soft Drinks

Pepsi Small/Large 2.5/4.5    Pepsi Max Small/Large 2.5/4.5    Juices Orange / Apple 2.5

R.Whites Lemonade Small/Large 2.5/4.5    Bottled Water Still / Sparkling Small/LLarge 2/3.5

San Pellegrino Sparkling Blood Orange / Orange / Lemon 2.5

## Desserts

**Desserts.** Enjoy a **tea** or **coffee** with your dessert for an extra 1.5.

### Tiramisu

Coffee & Spiced Rum-soaked sponge, sweet mascarpone, chocolate shavings. 7.5

### *New* Salted Caramel Cheesecake

Ruby chocolate, chocolate & orange ice cream. 7.5

### Bombolini

Warm Italian doughnuts, chocolate and hazelnut sauce, frosted hazelnuts. 7.5

### *New* Warm Orange & Almond Polenta Cake

Raspberry puree, coconut sorbet. 7.5

### Gelato / Sorbetto

Ask our team about our range of flavours. (3 scoops per serving). 5

### Affogato

Italian vanilla gelato, crushed almond biscuits, espresso shot. 5

Add your choice of liquor (dark rum, spiced rum, Baileys, Disaronno, Whiskey) 2.5

## Coffee & Tea

  Espresso 2	  Latte 3
  Double Espresso 2.5	  Flat White 3
  Macchiato 2	  Cappuccino 3
  Double Macchiato 2.5	  Mocha 3
  Americano 3	 Hot Chocolate 3

Ask us about our **English Breakfast Tea** or **Assorted Herbal and Fruit Teas** 2.5

 1 Shot     2 Shots     Coffee     Milk     Foam     Water     Chocolate

## Dolcetti

**Classic Dolcetti.** Enjoy any hot drink with one of the following for 5.

### Bombolini

Warm Italian doughnuts, chocolate and hazelnut sauce, frosted hazelnuts.

### Sweet Cream Cheese Cannoli

Dipped in crushed waffle biscuit.

### Tini-Tiramisu

Coffee & Spiced Rum-soaked sponge, sweet mascarpone, chocolate shavings.

## House Wines

Ask a member of our team for our **wine list** and full range of available wines.

### Red/White/Rosé

250ml 6.5    500ml Carafe 12    1L Carafe 24

## Prosecco

125ml 5    500ml 18    1L 35    Or maybe you'd enjoy our **Bottomless Brunch...**

## Draught Beer

Ask a member of our team for our range of latest draught beers. (Pint) 5-6

## Bottled Beer & Cider

Heineken (330ml) 4.2    Moretti/Peroni (330ml) 4.2    Peroni 0% Alcohol Free (330ml) 3.5

Old Mout Cider Berries & Cherries (500ml) 4.5

Old Mout Cider Kiwi & Lime (500ml) 4.5

Old Mout Cider Strawberry & Apple (500ml) 4.5



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